

**UPPER  
WEST  
SIDE**



# **Midtown Tower**

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## 1.0 Introduction

This manual provides you, the occupier, with important information about your apartment. Information is provided for the connectivity of your apartment to utility services, emergency contact details, finishes, fixtures and appliance specifications. Links to operating instructions are also provided within each of the relevant sections.

### 1.1 What is in this manual?

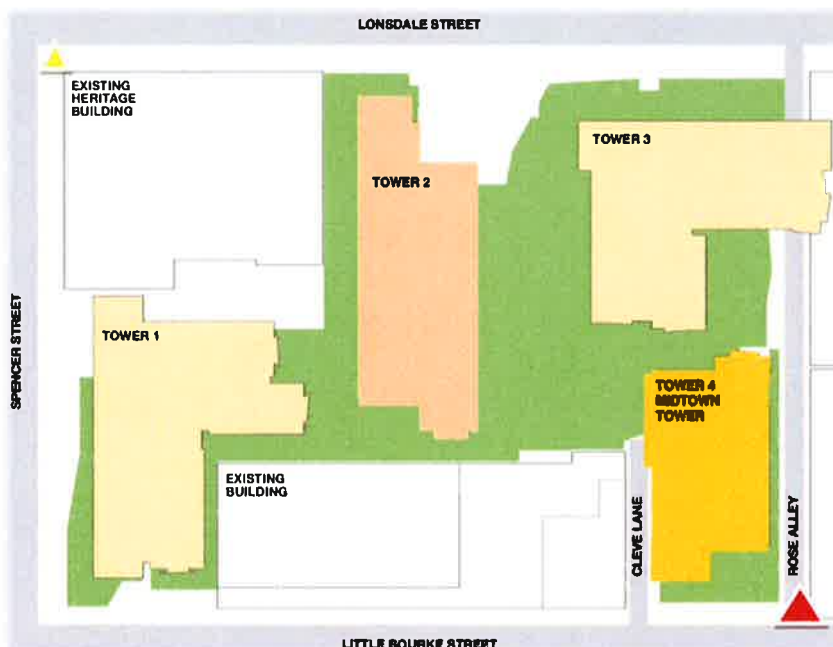
The information contained within this document is provided to help you move in, operate and enjoy your new apartment.

The manual is broken up into separate sections including **WARNINGS & SAFETY INFORMATION**. It is important that you read this section.

Basic operating instructions and maintenance requirements of whitegoods and appliances are included in Sections 5, 6 and 7. A full copy of the appliance instruction booklets and warranty certificates are included in the appendices.

### 1.2 AREA MAP

Below is a map of the immediate area surrounding 'Upper West Side – Midtown Tower'.



## 2.0 Moving In

### 2.1 BUILDING MANAGER INSTRUCTIONS

Given the large number of owners/occupants who wish to move in as soon as possible, it's critical that you book a date and time for your move in.

**Moving of furniture or bulky goods to or from the building may only proceed upon approval by the Building Manager**

You are advised to notify your movers to be punctual.

#### MOVE-IN PROCESS

Occupants must be registered on Buildinglink to make a lift booking.

To join Buildinglink email [BMMidtown@auspm.com](mailto:BMMidtown@auspm.com)

**Please Note:** You will only be allowed to book a move-in after you have settled.

#### Move-in Booking Request Instructions

1. Log in to your Buildinglink profile.
2. Click on “Amenity Reservations”
3. Click on “Add New Reservation”
4. Click on one of the available time slots
5. Enter the date and time to match your selected booking and click “Save”
6. You will then see your requested booking on the calendar.
7. You will receive a confirmation email if your request is accepted.



**Only move-ins which has been confirmed by the Building Manager will be allowed to proceed.**

The loading dock is accessed via Cleve Lane.

You will be able to book a fixed time slot to complete the move-in; this applies for furniture and bulky goods as well. You are advised to notify your movers to be punctual.

Please note that you **MUST NOT** leave packaging/wrapping/boxes from your move-in anywhere in or around the Upper West Side precinct. All boxes must be taken away by your removalist company.



IF YOU HAVE ANY ISSUES PLEASE CONTACT OUR FRIENDLY STAFF AT:

[BMMidtown@auspm.com](mailto:BMMidtown@auspm.com)

## 2.2 BE CAREFUL

### **WARNING DO NOT DAMAGE THE CEILING 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 items within 500mm of fire sprinkler heads. Do not hang any items from the fire sprinkler heads eg. Christmas decorations or the like.**

As required by Safety Regulations, water within fire sprinkler piping is continuously under pressure. If damaged or in the event of a fire the water pressure is released, resulting in flooding the immediate area. The fire brigade is automatically informed if a sprinkler head is activated and will attend to the site accordingly. Fire brigade attendance to a false alarm is currently charged at **\$489.00 per truck per 15 minutes or part thereof**. A minimum of three trucks will be sent for the first 15 minutes.

*----- Please note, this rate is current as of January 2015, and may be subject to change. -----*

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 cause a false alarm, you will be charged for all associated costs.

## 2.3 USING LIFTS FOR TRANSPORTATION OF FURNITURE

Please ensure care is taken when transporting furniture or bulky items in lifts. For more detailed instruction regarding use of lifts, refer to Section 5.5 Lifts.

It is the occupier's responsibility to determine the size of the lift cars available for use of transporting goods and furniture. Contact the Building Manager for booking a lift to transport goods & furniture.

## 2.4 ELECTRICITY CONNECTION

Power supply is distributed through the building via an embedded power network system which is managed and operated by Active Utilities. Active Utilities will provide electricity supply billing to each residence as part of the embedded network system. A resident may engage an alternative electricity power supply retailer for power supply billing to their property if desired. Note that where discussions are held with any other energy retailer it should be made clear to that particular retailer that Midtown Tower at 639 Lonsdale Street is part of an embedded network managed by Active Utilities. For more information on the embedded power network, and to establish an account for power to be turned on in your apartment contact Active Utilities.

### **Active Utilities**

**P. 1300 587 623**

**E. [info@activeutilities.com.au](mailto:info@activeutilities.com.au)**

**W. [www.activeutilities.com.au](http://www.activeutilities.com.au)**

Please refer to Appendix K for an introduction to Active Utilities, their services and pricing.

Prior to connection of your apartment by Active Utilities (or other electrical retailer) please ensure that the main circuit breaker within your apartment switchboard is in the “off” or “down” position. Once the Electrical Retailer's connection is established, turn power on in your apartment by ensuring all circuit breakers within the main switchboard are in the “on” or “up” position. Electricity is individually metered to your apartment. Supply is provided via the switchboard located within your apartment. The board is fitted with circuit breakers to each electrical circuit. These may trip out if a fault develops in an electrical appliance.

If a trip should occur, appliance(s) should be isolated from the power outlet (by switching off, and unplugging the appliance from the wall mounted power outlet). The circuit breaker can be turned to the “on” or “up” position. Push the reset button on the safety switch. Should the circuit breaker continue to trip out (i.e. automatically switch to the off position), then an electrician should be called.

## 2.5 WATER SUPPLY CONNECTION

City West Water is currently your local water authority. Cold water is presently connected, however you are required to contact City West Water to provide account details for records and billing within *48 hours of moving into your apartment*.

**City West Water: 131 691**  
**24 HOUR EMERGENCY: 132 642**

### 2.5.1 LOCATION OF STOP VALVE AND WATER METER

Meters and stop valves for the cold water supply are located within the buildings lift core on your apartment floor level (refer plan in section 2.7 for further detail). Each stop valve is labelled with the respective apartment number.

## 2.6 HOT WATER

A Centralised Hot Water System supplies hot water to all apartments in Upper West Side Midtown Tower from a central source. Hot water is supplied to your apartment via a dedicated hot water meter. Any usage will be charged directly to you.

Centralised Hot Water is provided by ORIGIN CENTRALISED HOT WATER (a division of Origin Energy Australia). As such you are required to provide account details for records and billing within 48 hours of moving into your apartment.

You can establish account details with Origin Centralised Hot Water;

**Online: [www.originenergy.com.au/centralhw](http://www.originenergy.com.au/centralhw)**

**By Telephone: 1300 734 533**

For more information, refer to appendix J.

### 2.6.1 LOCATION OF STOP VALVE

Contact the Building Manager should you require access to the hot water stop valve or meter. Hot water meters and stop valves are located in corridor ceiling service cupboards (refer plan in section 2.7 for further detail).

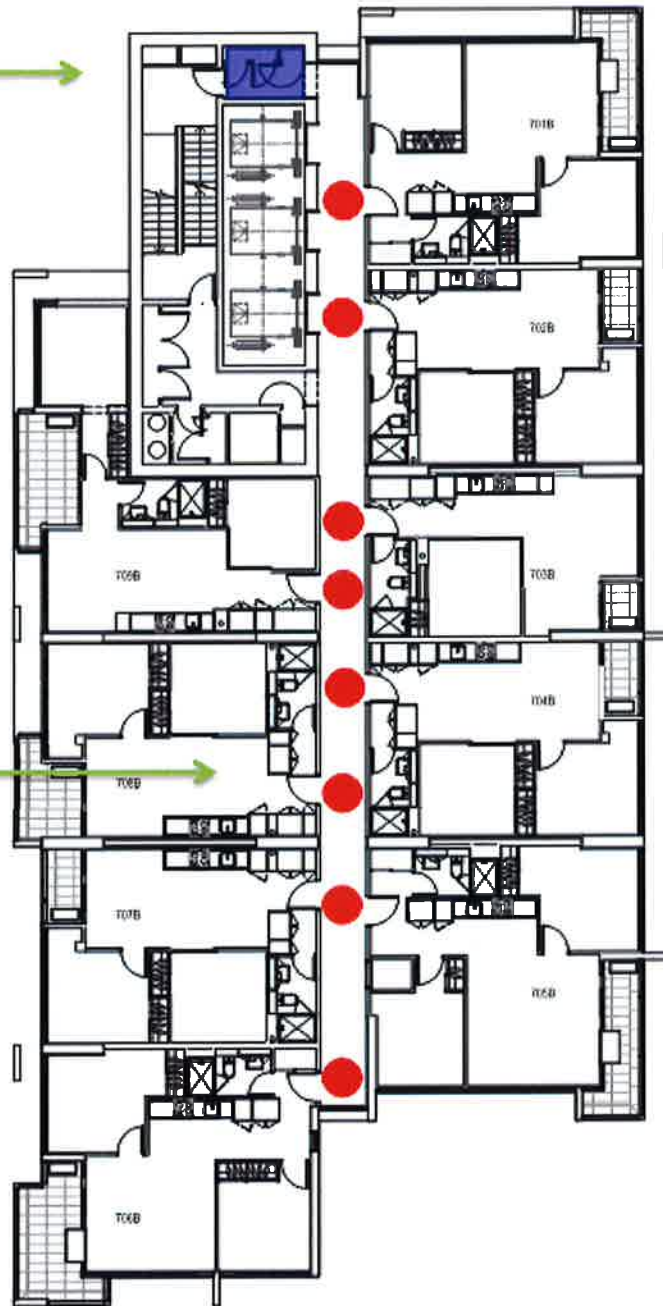
**WARNING:** Corridor ceiling service cupboards must only be accessed by suitably qualified tradesperson(s). These cupboards contain sensitive equipment which services your apartment and others. Accessing ceiling access cupboards also poses potential hazard (fall from height) which could cause personal injury.



## 2.7 HOT AND COLD WATER METER LAYOUT

Cold water meters can be found within the building's core on each level, as indicated in blue

Hot water meters can be found within the ceiling access panels outside each apartment front door, as indicated in red



Little Bourke Street

Rose Alley

## 2.8 TELEVISION AND PAY TELEVISION

Your apartment is provided with plug-in points connected to a “free to air” (MATV) television aerial located on the roof of the building.

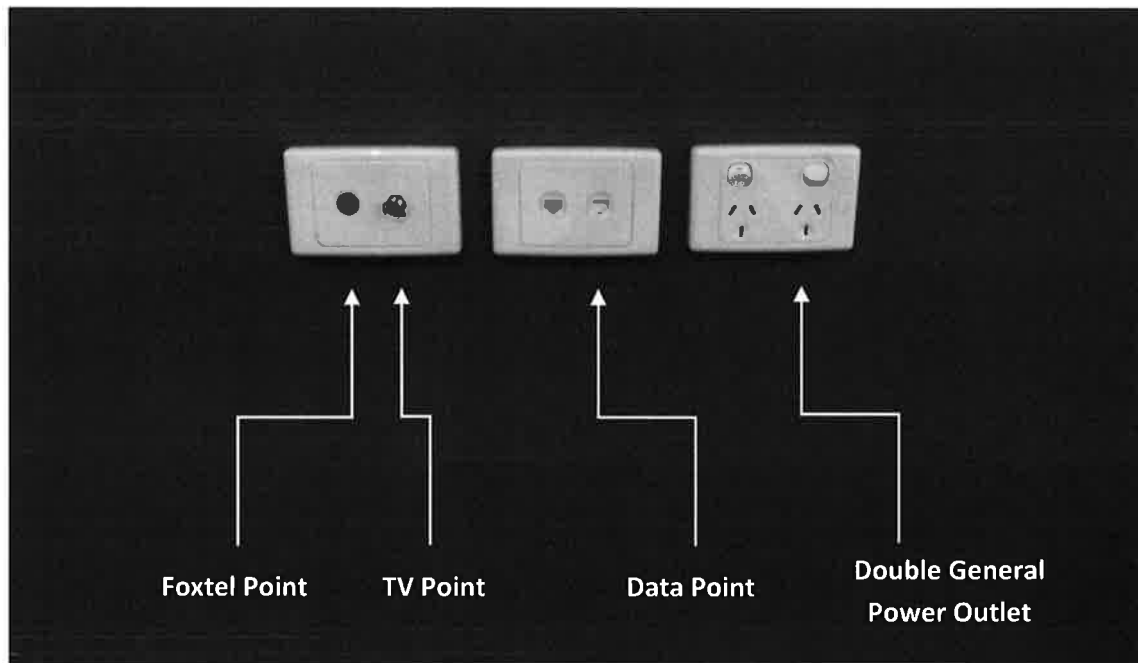
Your apartment also has the capacity to receive a Pay-TV service. The connection to both your television and Pay-TV service can be obtained directly from Foxtel or other Pay-TV service provider.

**FOXTEL: 131 999**

## 2.9 BROADBAND INTERNET AND TELEPHONE

Upper West Side Midtown Tower is prewired with a Fibre to the Home Network. This pre-installed network can deliver Pay-TV, Telephone and internet services up to 100Mbps to your apartment.

Your apartment is already connected to the network, which means you do not need to install a landline or have any additional cabling installed within your apartment.



The data point for connection of a computer or router is typically located within the living room area (as shown on the above photo).

Your telephone point is located on a general face plate within the living room, just above the floor skirting. For further connection information refer to the image in section 2.8.

**Note:** A secondary inactive Data Point is located within the main bedroom.

To establish an Internet or Telephone service or both, simply select from one of the retail service providers listed on the next page. Connection normally takes less than 48 hours.

<b>Retail Service Providers</b>	<b>Services Provided</b>	<b>Contact Details</b>
Active Utilities	Telephone, Internet & Electricity	<b>W.</b> <a href="http://www.activeutilities.com.au">www.activeutilities.com.au</a> <b>P.</b> 1300 587 623
Fuze Connect	Telephone & Internet	<b>W.</b> <a href="http://www.fuzeconnect.com.au">www.fuzeconnect.com.au</a> <b>P.</b> 1300 881 917

Once a retail service provider connection is established, you can plug your PC directly into a "data" point for broadband internet access. You may also connect a switch, router or wireless router to the "data" outlet to enable multiple devices to access your broadband service.

## 3.0 WARNING AND SAFETY INFORMATION

'Upper West Side – Midtown Tower' is a high-rise residential building. Several specific safety guidelines apply to high-rise living. These are briefly outlined in this section.

For further information, contact the Building Manager.

### 3.1 NON SMOKING BUILDING

'Upper West Side – Midtown Tower' is a non-smoking building and as such smoking is prohibited anywhere inside the building; such as common areas, lobbies, lifts, etc.

### 3.2 SAFE HIGH-RISE LIVING

For **Balcony and Terrace Areas**, please note the following:

- You **MUST NOT** drop or throw any item from a balcony or terrace
- Occupants of the building are advised to be aware of the effects of wind at upper levels and are NOT to leave unsecured items on balconies or terraces.

**Pot plants, plastic furniture, bottles, litter, clothing and other loose items that may be affected by wind should not be left on balconies or terraces.**

### 3.3 EMERGENCY SERVICES

Emergency services can be contacted by telephoning 000 for assistance. Be prepared to identify yourself, your location, the problem and the likely emergency service required. Midtown Tower is located at 11 Rose Alley.

### 3.4 FIRE & EVACUATION PROCEDURES

In the event of a fire within the building, the Emergency Warning and Intercommunication System (EWIS) will come into operation.

When you hear the alarm sound, evacuate the building immediately by the nearest emergency stair as detailed on the following plans. Locations of **Fire Hose Reels (FHR)** and **Fire Escape Plans** for each floor are shown in Section 4.0 Emergency Evacuation Routes

#### **IN CASE OF FIRE – DO NOT USE THE LIFTS**

**You are advised to familiarize yourself with the emergency exits & equipment.**

## 4.0 EMERGENCY EVACUATION ROUTES

### EMERGENCY PHONE NUMBERS

Police	000
Fire (MFB)	000
Ambulance	000

### EMERGENCY TONES

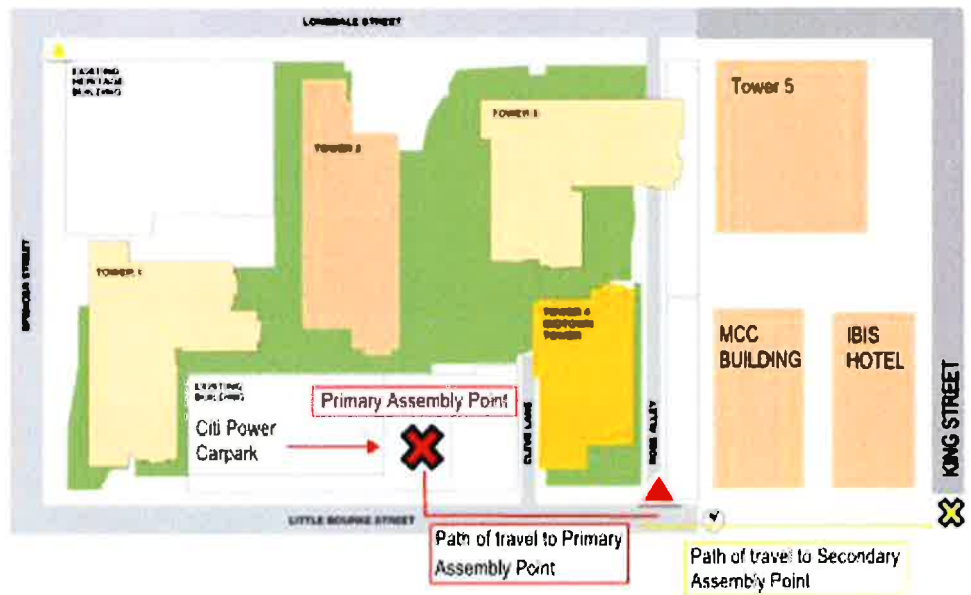
On hearing the alert tone, which is a **Beep Beep** sound: This indicates to you to prepare yourself for evacuation.  
 On hearing the evacuation tone, which is a **Whoop Whoop** sound: This indicates to you to evacuate the building immediately.

There are two sets of fire stairs half way along the corridor on each level. The Exit signs on the ceiling direct you to these stairs. Exit via the nearest stairwell.

When evacuating the building, residents should evacuate as quickly and as orderly as possible to the assembly area, located at:

**✘ Primary Assembly Point**  
 Citi Power Carpark,  
 Little Bourke Street

**✘ Secondary Assembly Point**  
 Corner King Street  
 & Little Bourke St



Any person with a disability should notify the Building Management Staff.  
 Please do not return to your apartment until the all clear is given by the Officer-in-charge of the Emergency Service.

### STANDARD FIRE ORDERS

- Assist any person in immediate danger – only if safe to do so.
- Close the door on room of fire.
- Call the Fire Brigade on 000
- Fight the fire only if safe to do so.
- You can enter the fire escapes on any level. Ensure the doors are closed behind you.
- Do not attempt to carry any personal belongings with you when evacuating.

### IN CASE OF A FIRE - DO NOT USE THE LIFTS

At no time is smoke from your apartment i.e. burnt (FOOD) toast etc, allowed to access your floor passageway, this may cause the smoke detectors to activate.

If this occurs please open your balcony doors or windows and not your apartment door.

Should a resident accidentally set off a fire alarm the offender will be required to pay for the cost of the fire services call. Please note that with a Building of this size at least three (3) fire trucks will attend.

## 5.0 BUILDING FEATURES AND LAYOUT

### 5.1 WHAT IS IN THIS SECTION?

This section of the manual describes arrangements at 'Upper West Side' for:

- Access
- Security & Intercom operation
- Lifts
- Rubbish Disposal
- Mail Collection

### 5.2 PEDESTRIAN ACCESS

Pedestrian Access to the building is via the main entrance foyer off Little Bourke Street.

Residents can gain access to Upper West Side Midtown Tower by passing security access cards (or swipe cards) over proximity readers located at the building entrance doors.

Two (2) pre-programmed swipe cards are provided in the resident package provided to you by the Building Manager upon settlement of your new apartment. Should you lose your swipe card or require an additional card, please contact the Building Manager (note fees may apply for provision of new cards).

Refer below section 5.3.3 for information regarding visitor's access to the building.

### 5.3 SECURITY INTERCOM / ACCESS SYSTEM

Your apartment is fitted with a video intercom system. This system allows visitors to contact an apartment via a key panel/intercom located at the front entry door to the main foyer off Little Bourke Street.

#### 5.3.1 RESIDENT ENTRY

Pass the swipe card past the face of the proximity reader which is adjacent to the main foyer entry door. This will allow you to enter the main foyer of the building. Enter a lift via the main lobby and pass the swipe card over the proximity reader on the lift panel. Select your floor level button and the lift will proceed to your apartment floor level.

#### 5.3.2 APARTMENT ENTRY

To enter your apartment you must use one of the two keys provided to you in your handover package.

#### 5.3.3 VISITOR ENTRY

An apartment number is composed of a 5-digit identification tag; a visitor wanting to call an apartment is required to key in the star (\*) key, the building number, the level number, the apartment number, and then followed by the star (\*) key again. Refer to the below image and process for an example scenario. Note: Upper West Side – Midtown Tower is known as Building Four (4).



To call an apartment, you need to dial the following:

- \* Key
- **Building Number**
- **Level Number**
- **Unit Number**
- \* Key


For example, if a visitor wishes to call apartment number 204 the following sequence must be entered:

- \***40204**\*

Similarly to call apartment number 2108 the following would be entered:

- \***42108**\*



The intercom within the apartment will ring, where you (the resident) can answer by picking up the handset or by pressing the answer button  allowing you to talk to the visitor (caller) – who can respond hands free.

To allow the visitor to enter the building and your apartment level via the lift, press the # key on the touch screen; you can then hang up.

If your visitor is calling from the Main Entry Door intercom pressing the # key will release the main entry door (release for 5 seconds) and instruct the buildings lift system to allow visitor access to your floor level for '1 minute & 40 seconds'.

Should the visitor be unable to gain access, or does not enter the lift and select the correct floor level within '1 Minute & 40 seconds', then the visitor will have to return to the lobby and repeat the above process. i.e. Enter the \* key, then the 5 digit apartment number followed by the \* key.

Note there is a secondary key panel/intercom located immediately within the main lift lobby, which can also be used for the above process. If your visitor is calling from the Main lift lobby intercom, pressing the # key instructs the building's lift system to allow visitor access to your floor level for a period of '1 minute & 40 seconds'. The key main entry door will not be opened if a call is made from the lobby intercom.

Should you wish to allow the visitor access to the entry foyer only (i.e. exclude visitor access to your floor level) you may press the \* key.

Should you wish to ignore or silence visitor calls to your intercom you may activate the “Do Not Disturb” function by pressing \*78. Enter \*79 to deactivate the “Do Not Disturb” function.

Note:

- Pressing the # key will not release the foyer entry door unless the visitor has called from the entry foyer intercom.
- Video intercom communication with visitors is one way only. i.e. whilst you (the resident) may view the visitor, the visitor cannot view you.

### 5.3.4 THE VISITOR LEAVES THE APARTMENT

Press the lift call button in the lift lobby and enter the lift when it arrives;

Select ground floor button; the other lift buttons will not activate if pressed. The visitor may then leave the ground floor via the main foyer entry doors.

## 5.4 KEYS AND PROXIMITY READER REGISTER

ITEM	QUANTITY	ACCESS TO THE FOLLOWING
Apartment Key	2x Keys (per apartment)	Access to your apartment front door
Swipe Access Card	2x Cards (per apartment)	Access to lifts and the applicable common area levels, including: <ul style="list-style-type: none"> <li>• Building front entry/airlock</li> <li>• Ground floor common areas</li> <li>• Level 6 – Garden Lounge</li> <li>• Car/Bicycle Parking and Storage Area Entry/Exit Points.</li> <li>• Pool &amp; Gymnasium located on level 2 of Hudson Tower</li> </ul>
Mail Box Key	2x Keys (per mailbox)	Mail Box Located adjacent to the Ground Floor Lift Lobby
Balcony Key	2x Keys (per apartment)	Access to balcony area of your apartment
Carpark Space	1x Card (Roller Door Only)	Access to Carpark roller doors

## 5.5 LIFTS

Three lifts are available for use in the building. Access to your apartment level is gained by passing your Swipe Card across the card reader in the lift. Once the Swipe Card has been verified, you can gain access to your level by pressing the applicable level button.

The lifts in ‘Upper West Side Midtown Tower’ service levels B02 to Level 30. The table below summarizes the floor levels serviced by each lift.

LIFT NUMBER	LEVELS SERVICED
Lift 1 (High Rise Lift)	Level B02 – Level 30
Lift 2 (High Rise Lift)	Level B02 – Level 30
Lift 3 (High Rise Lift/Retail Lift)	Level B02 – Level 30 (Access via Loading Dock – Goods Lift)

To enable visitor use of lifts, the visitor must call the apartment using the intercom system and the apartment occupier must enable lift access by pressing the '#' button on the intercom. For more detailed instructions regarding visitor access, please refer to the previous Section 5.3 Security Intercom / Access System.

### 5.5.1 LIFTS – GENERAL INSTRUCTIONS

- 1 – You must swipe your card in order to gain access to your floor
- 2 – Your access card allows access to the floor of your apartment, and common areas only
- 3 – Access to Ground Floor does not require an access card.
- 4 – Visitor access must be enabled from your apartment using the intercom.

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

### IMPORTANT IN CASE OF FIRE – DO NOT USE LIFTS

**Note: Lift protection blankets are required when moving furniture in or out of the building at any time. Please contact the Building Operations Manager to obtain lift blankets.**

## 5.6 MAIL COLLECTION

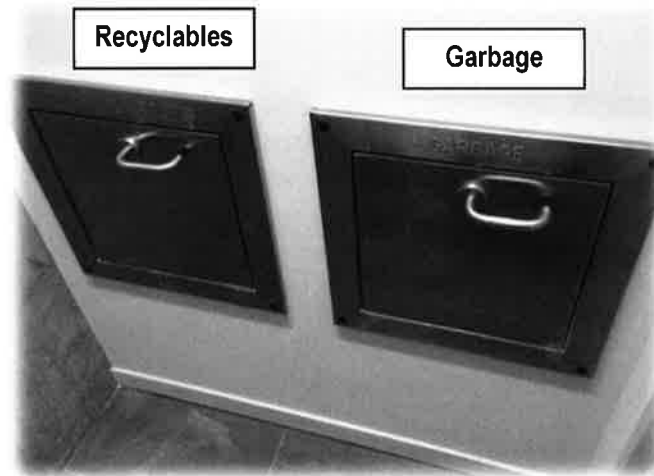
Your mail will be delivered to a locked letterbox in the mailbox room, which is located on the ground floor, adjacent the main lift lobby.

There are two keys to your letterbox, which have been provided to you in the apartment handover package.

## 5.7 RUBBISH DISPOSAL

The rubbish chute on each floor is located in the building core accessed from the South end of the lift lobbies. There are two chutes located in this space. The rubbish disposal chute is located on the right hand side; this chute can be used for general household waste, which must be contained in bags. The recycle chute is located on the left hand side, which may be used for disposal of paper, plastic, glass, aluminium & HDPE.

*Please consult your Building Manager if you are unsure of the material you wish to dispose of down the 'waste' or 'recycle' chutes.*



### IMPORTANT!

- Do not leave any items in the stair – the stair should be kept clear at all times
- It is your responsibility to dispose of any items that cannot be disposed of through the rubbish and recycle chutes
- The following materials must NOT be disposed of through the rubbish chute or left in the stair of any floor/level:
  - Flammable liquids
  - Un-extinguished cigarettes (no smoking allowed anywhere inside the building)
  - Highly flammable items

The following items may cause blockages in or damage to the chutes, which will inconvenience you and other apartment owners.

### DO NOT UNDER ANY CIRCUMSTANCES DISPOSE OF THE FOLLOWING IN THE CHUTE

- Hard rubbish, including glass, brick, crockery, appliances etc.
- Do not dispose of cardboard through the recycling chute. In order to dispose of cardboard, please contact the Building Manager.

Please make private arrangements for disposal of hazardous/hard rubbish via Melbourne City Council on (03) 9658 9658, or contact your Building Manager for any other information or concerns.

## 5.8 GYMNASIUM, POOL & SAUNA

The Gymnasium, Pool and Sauna are located on level 2 of Hudson Tower and are accessed through two options.

1 – To access the Gymnasium, Pool and Sauna, you will need to take the Midtown Tower lift to level 6 and walk across to Hudson tower via the green roof then take the Hudson Tower lift to level 02.

2 – Alternatively access to the Gymnasium, Pool and Sauna can be achieved via Tower 1 Hudson Tower.

Please refer to the Building Operations Manager for rules and regulations regarding 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. Actuation of a smoke detector may result in automatic fire brigade call out to the building with resultant costs (as outlined in Section 2.2).

## 5.9 Garden Lounge

The garden lounge is located in the Hudson Tower on Level 6 and can also be accessed via the walkway on the Green Roof (L06), or by using the Hudson Tower lift from their ground floor foyer/lobby.

Please refer to the Owners Corporation rules for rules and regulations regarding use of these facilities.

There is to be 'NO SMOKING' in all common areas of the building including this facility.

## 6.0 OPERATING AND CARING FOR YOUR APARTMENT

Your new apartment is your responsibility. However if an issue arises which is not referred to in this manual then the Building Manager may be able to assist. Please note that Building Manager's responsibility is to manage the common property in the first instance.

### 6.1 KITCHEN APPLIANCES

Your new apartment includes high quality appliances. The manufacturer's information, warranty and instruction booklets from each appliance can be found below, and in the appendices of this manual.

For service issues with 'Technika' appliances, please contact 'Technika' on 1800 333 244.

Please ensure the circuit breakers in your apartment electrical switchboard are switched to the ON position for the appropriate appliance or system. Refer to section 6.5 – Switchboard.

#### **IMPORTANT**

***Please ensure you refer to the manufacturer's warranty and instruction booklets for all associated cleaning to any appliance or white good – found within the appendices of this manual.***

#### 6.1.1 STAINLESS STEEL OVEN

Make: Technika  
Model: TB86MSS-3

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 is available in the appendices of this manual, or alternatively can be obtained from the Technika website (<http://www.technika.com.au/>).

#### 6.1.2 COOK TOP (ELECTRIC)

Make: Technika  
Model: CFM641-2

The electric cook top is located on the kitchen bench. It is controlled via the main panel along the edge of the unit. There is an isolation switch for the cooktop, which is located in the mirror splashback above the bench, beside the light switch. For detailed instructions, refer to the user's manual which is available in the appendices of this manual, or alternatively can be obtained from the Technika website (<http://www.technika.com.au/>).

#### 6.1.3 RANGEHOOD

Make: Technika  
Model: SLH260ISS

The rangehood is located directly above the cooktop, and is controlled via a control panel, which is visible when the unit has been pulled open. For detailed instructions, refer to the user's manual which is available in the appendices of this manual, or alternatively can be obtained from the Technika website (<http://www.technika.com.au/>).



#### 6.1.4 DISHWASHER

Make: Technika  
Model: TEBTDWS

The dishwasher is located under the kitchen bench, and is powered by electricity located within the joinery. For detailed instructions, refer to the user's manual which is available in the appendices of this manual, or alternatively can be obtained from the Technika website (<http://www.technika.com.au/>).

#### 6.1.5 WASHING MACHINES AND DRYERS

Washing Machines and Dryers are not part of the installed whitegoods and appliances for this building, thus must be provided by the owner/occupier if desired.

**Please Note:**

Any washing machine installed within the apartment, must be successfully connected and plumbed to the applicable outlets provided in the 'washing machine' joinery unit.

If a dryer is to be used or installed, only a 'Condenser' dryer is allowed (the use of a traditional non condenser dryer is prohibited).

## 6.2 SYSTEMS

#### 6.2.1 AIR CONDITIONER

Make: Daikin

Model: FTYN25KV1A.

The provided air-conditioning system consists of a unit within the living area, which is connected to a condenser unit on your balcony. Please ensure the remote control has sufficient batteries and the circuit breaker in your apartment electrical switchboard is switched to the 'ON' position for the air conditioning system to operate correctly. Refer to Section 6.5 Switchboard. During operation of the air conditioner, ensure that there are no items stacked against the balcony condenser unit.

The air-conditioning system is operated via the remote control, which is provided in your settlement box.

Please note, the unit fixed to the wall of your apartment, is also referred to as the 'Head Unit', while the unit sitting on your balcony outside is referred to as the 'Outdoor Compressor/Condenser Unit'.

Note: the Master Electrical Switch which is located by the apartment entry door is connected to the air conditioning system. When the master electrical switch is in the off position (indicated by blue light illumination) the air conditioning unit will be switched off automatically.

#### **Basic Maintenance of Air Conditioning**

- Ensure Filters are cleaned regularly (refer to manufacturer's manual/instructions found within the appendices of this manual)
- Wipe down all external and internal surfaces regularly with a lint free cloth
- Make sure minimum clearances to the external condenser unit is maintained (refer to manufacturer's manual/instructions found within the appendices of this manual)

Refer to the Manufacturer's Manual/Instructions to ensure periodic maintenance is completed to maintain warranty.

## 6.2.2 EXHAUST FAN SYSTEM

Your apartment is fitted with extraction fans – one for bathroom(s) and independent ducting for the kitchen range hood. The bathroom fan is activated by the switch below the bathroom light switch.

Please ensure that the fan is used at all times when having a hot shower, in order to reduce and minimise the amount of steam and condensation within the bathroom.

The bathroom and range hood fans are exhausted through an external weatherproof cowl above the windows on the balcony of your apartment.

To ensure correct operation of the exhaust system:

- Check air inlets are clear of obstructions
- Check for correct operation and noise monthly

## 6.2.3 FIRE ALARM SYSTEM

A fire alarm can be activated by one of the following:

- Any sprinkler head activation in an apartment and/or common area
- A lift lobby / common area smoke detector activation
- A Break-Glass alarm (depending on how the Building Manager wishes to monitor this)
- Activation of any hydrant, standpipe or fire hose reel.

**Activation of a fire alarm signal will cause the Fire Brigade to be called automatically.**

### PLEASE NOTE

*There is also a smoke alarm in each apartment (refer Section 6.3), however this alarm will not activate the main fire system, nor the fire brigade.*

### Evacuation Procedures

The following procedure is a 'typical evacuation sequence adopted for most apartment buildings'; this being said, please ensure you refer to your Building's Emergency Management Plan (provided by the Building Operations Manager) for specific evacuation procedures for this building.

### **TYPICAL EVACUATION SEQUENCE**

*In the event of a fire alarm, a warning alarm tone will sound from the speaker (located in the lift lobby area and in your apartment). On hearing the warning tone you should alert all occupiers in your apartment. Turn off all gas or electrical appliances and prepare to leave the apartment immediately. **As soon as you are ready to leave and no later than when the evacuation tone sounds you should leave your apartment and exit the building via the fire stairs.***

In the event of an emergency **do not** use the lifts, as they may malfunction during a fire.

### **YOU ARE ADVISED TO FAMILIARISE YOURSELF WITH 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.

### FIRE ALARM SYSTEM

Your apartment is provided with an 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.

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 have caused a false alarm, then you will be charged for the call out cost.

The fire sprinkler system is under constant water pressure. Pumps are also provided to maintain this pressure during a fire. Apartment owners and occupiers are not required to carry out any maintenance or servicing of sprinkler equipment. Maintenance and servicing is the responsibility of the building management and/or their representatives. However, apartment owners and occupiers must adhere to the following:

#### **WARNING Sprinkler Heads**

- Utmost care should be taken not to hit a sprinkler head, particularly when moving furniture or other equipment into or around your apartment.
- Take care when stacking top shelves so as to not hit the sprinkler head. Goods should not be stored any closer than 500mm to the head.
- **DO NOT PAINT** the sprinkler heads under any circumstances.
- **DO NOT HANG ITEMS** from the sprinkler heads under any circumstance (e.g. Christmas decorations).
- **DO NOT REMOVE** sprinkler heads under any circumstances. Only qualified personnel with permission of the Owner's Corporation are to carry out work on the fire sprinkler system.
- **DO NOT STORE MATERIALS** within 500mm of any sprinkler head.
- **DO NOT COVER** the sprinkler heads under any circumstances.
- **DO NOT STORE FLAMMABLE ITEMS** adjacent to sprinkler heads under any circumstances.
- If a leak occurs to a sprinkler head, advise the sprinkler company via the Building Operations Manager.

## 6.3 SMOKE DETECTORS

Make: Tradeforce SD 2401 Ionisation Smoke Alarm

Your apartment has been installed with a smoke detector. Generally, they are located on the ceiling in the living area. They are connected to a 240V power supply via your apartment switchboard with a battery back-up. If the smoke detector begins to beep intermittently, this indicates that the backup battery is discharged and requires replacing or that the battery has not been installed correctly or the 240V power supply to the lighting circuit (which is linked to the smoke detector) is isolated. Replacement of the backup batteries should occur. It is good practice to replace batteries every 6 months, in line with daylight saving changeover. Smoke detectors are to be tested every 6 months.

The smoke detectors in the apartments are not linked or looped between apartments/levels, rather these smoke detectors are internal to your apartment only, and if activated will not cause a general fire alarm to the building.

However you must remember that the detectors in the passageways on each level are connected to the MFB, as such you must **not** allow smoke from your apartment to enter the common passageway as it will set off an alarm which will automatically call the fire brigade. In such an instance you will be charged for the call out.

## 6.4 HOSE REELS / EXTINGUISHERS / HYDRANTS / ESCAPE DOORS

Fire Hose Reels are located in dedicated cupboards on either side of the buildings core (access from the lobby/corridor side), and Fire Extinguishers are located inside the buildings core attached to the wall.

These cupboards are clearly labelled and you should become familiar with these locations, which is in line with the Building's Emergency Management Plan, provided by your Building Manager.

**Hose Reels must only be used in the case of an emergency.**

Fire Hydrants are located in stairwells and other public areas. Activation or use of any Fire Hydrants will cause the Fire Brigade to be called.

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.

## 6.5 APARTMENT ELECTRICAL SWITCHBOARD

The electrical switchboard is located within your apartment, directly adjacent the entry door or within a bedroom. All circuit breakers must be switched to the "ON" position to enable operation of your appliances, lights and power outlets.

The electrical switchboard is fitted with a Residual Current Device (RCD). The RCD should be tested monthly using the test facility on the face of the RCD. As per Australian Standards, RCDs must be tested by a licensed electrician annually with measuring equipment to ensure they are calibrated to the manufactures recommendations.

## 6.6 SWIPE CARD

Common Area doors are fitted with a security Swipe Card locking system. This operates by presenting the Swipe Card to the unit located next to the door. This will allow the door to be opened.

Under normal operation, the light on the unit near the door will be red, meaning the door is locked. Once you have swiped with your access card, the light on the unit will flash green indicating that the door has been unlocked; you may then enter through the door, which will lock automatically once closed, or after a certain amount of time.

Should you swipe the card reader unit, but do not enter the door soon after, it will time out and return to being locked, so simply re-swipe and enter accordingly.

## 7.0 FITTINGS AND FIXTURES – CARE AND MAINTENANCE

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

### 7.1 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.

The implementation of a thorough maintenance and cleaning program is essential in minimising maintenance costs and ensuring warranties are upheld.

#### 7.1.1 CONDENSATION

Please note that condensation within apartments in Melbourne is common. Condensation occurs when the air inside the apartment has reached a level of humidity where the dew point is above the surface temperature of the window frame. Condensation occurs as a result of a combination of environmental factors and occupant behaviour therefore there are a number of ways to minimise condensation including:

- Ensure exhaust fans and range hood are used with associated activities in bathrooms and kitchens.
- Allow exhaust fan to run for at least 3 minutes after showering
- Use lids on pots and pans when cooking
- Use kettle near the range hood when boiling water
- When appropriate, open outside windows and doors to circulate outside air through the apartment
- If available, run the air-conditioner in de-humidification mode.
- Where condensation is extreme, use a de-humidifier. These devices are commercially available
- Do not use a non-condensing clothes dryer within your apartment.

### 7.2 ROUTINE COMMON AREA AND PLANT MAINTENANCE

The Building Manager is responsible to ensure that all aspects of 'Upper West Side – Midtown Tower' including the structure and all common property services and equipment, are maintained on a regular basis to ensure good condition and reliable operation. Should you notice any areas of the building or common areas being neglected or inappropriately maintained please report it to the Building Manager.

### 7.3 CORRECTIVE MAINTENANCE

Corrective maintenance or repairs that may be required to 'Upper West Side' common areas typically through damage or machinery breakdown, is the responsibility of the Building Manager. If you identify any damage or deterioration of the building or its services and equipment, please contact the Building Manager who will seek instruction to arrange for the 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 items may be void.

Maintenance and repairs to fixtures and fittings and equipment within the apartment is the responsibility of the apartment owner.

The building contains numerous components that are subject to wear and tear. These components may break down over time as a result of that wear and tear; as such inspection, repair and/or replacement are required periodically. 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 during its manufacturer's warranty period, then the manufacturer needs to be contacted directly, so the situation can be reviewed and an appropriate course of action taken.

## 7.4 APARTMENT FIXTURES AND FITTINGS

### 7.4.1 LIGHT FITTINGS

Your light fittings are fitted with light luminaires of an appropriate type and wattage rating for that fitting. Signage inside the fitting 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.

The down lights installed within your apartment are a long life, high efficiency LED fitting. You should not attempt to remove/replace LED down lights as there are no user-serviceable parts. Only a licensed electrician may service these fittings.

### 7.4.2 CARPET

For details of your carpet refer to the Appendices, for the 'Fittings, Fixtures & Material Schedule', Appendix L

Correct and regular maintenance of your carpet will increase its lifespan, and help maintain its good appearance. Act quickly to clean up any spills and treat with recommended cleaning agent using small amounts at a time. Cleaning should be proportional to the amount of soiling to which the carpet is subjected to: 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:

**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 towels over the area and place a flat weight on them. Never rub a stain. Contact professional carpet cleaners 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.

### 7.4.3 PAINTED SURFACES

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. To remove dust, simply use a wall duster or feather duster and brush lightly. To remove stains, use warm water with a small amount of mild detergent and gently rub with a soft cloth in a circular motion. Do not use rough abrasives, stiff scrubbing brushes or caustic-based cleaning compounds. Once the area is thoroughly cleaned, you should then proceed to wash down the whole wall or ceiling to eliminate any chance of patchiness. Finally, rinse off the washed area with clean water (minimal amount) and then allow to dry.

**Walls and Ceilings** – Care of plasterboard walls and ceiling is dependent on the finish applied to the walls. Specific care instructions will apply to paint, ceramic tiles, stone or joinery finishes.



The joints between the plasterboard walls, ceilings, doors, joinery and other elements have been designed to allow for differential movements, as such, cracks may appear. These cracks are not defects, but maintenance items that are easily rectified by filling the gaps and painting over as required.

When moving around the apartment, care should be taken to minimise damage to walls and ceilings. Damage is most commonly caused by impact of carried objects, scratching, and slamming of doors. Should walls, ceilings or shadow lines become damaged, then repair with either a proprietary 'gap filler' or 'setting plaster' agent, and 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. Consult the Building Manager should you require any further information regarding the building's walls.

**Cleaning and Care** – Wipe clean with a clean, damp, soft rag. Soiled surfaces or light stains are best removed with a solution of sugar soap, which can be found in almost any hardware store. Brushes of any kind should NOT 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.

**Inter-tenancy Walls** – Intertency walls (walls which separate your apartment from neighbouring apartments, corridors and services etc); are **not to be penetrated** as this will affect the acoustic and fire integrity of the walls, as well as risk personal safety and damage to essential services inside the wall space.

#### 7.4.4 KITCHEN AND BATHROOM CABINETS; JOINERY CABINETS

**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.

**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.

Do not use abrasive powders to clean the products as the granules might damage the surface of the joinery. Do not use products containing chlorine. Do not use aggressive products for the joinery surface, such as ammonia or acetone. Do not use solutions which contain alkaline, acids or abrasives. Completely dry the surface using a soft dry cloth (non-abrasive) after cleaning.

**Scratches and Cuts** - To repair severe cuts and scratches, use a colourfill or matching colour. This work is not covered under a warranty.

**Stainless steel areas** – To keep the stainless steel surfaces clean, wipe with a damp 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.

#### 7.4.5 RECONSTITUTED STONE BENCH TOPS AND TILING

The Stone bench tops will need washing with a mild detergent and warm water, followed by rinsing and wiping with a dry cloth.

The surface should never be allowed to get dirty enough to require more thorough cleaning.

All stone is porous, and can therefore stain if liquids are left to penetrate into the stone. To avoid staining, immediately wipe up anything spilt or dropped on the surface.

Generally, For Horizontal Surfaces 'Bench Tops'

- Pick up spills immediately to prevent staining and etching.
- Use coasters under drink glasses to help prevent glass rings from occurring.

- Bench-tops should be cleaned using mild neutral detergent.
- Beware of lemon, vinegar or other acids as these may damage your benchtop
- Never place a hot item from the stove or oven directly on to the benchtop

There are various types of stain removal & cleaning products that are readily available and have been specifically designed for use on stone products. Although the use of these products is not endorsed, it is advised that if adopted a small test area should be carried out first to ensure the stain removal agent used does not have any adverse reactions. In the case of severe and stubborn stains, that are not removable by a proprietary stain removal product, a stone care & maintenance professional should be contacted. If this fails the only option may be removal and replacement of the affected stone area.

It is strongly discouraged that the use of the benchtop be used as a food preparation area or cutting board, as the stone will eventually mark and stain. Food preparation must be carried out on cutting boards. Similarly, benchtops and vanity tops should not have oils, soaps or perfumes stored on the surface as residues will mark and stain the stone. Placing extremely hot or cold articles onto a bench top can cause Thermal Shock. This may result in cracking, staining or discolouration. All stone is porous, and can therefore stain if liquids are left to penetrate into the stone. To avoid staining, immediately wipe up anything split or dropped on the surface. A protective barrier between glassware etc. is also recommended.

#### 7.4.6 GLASS, ALUMINIUM, WINDOWS, FRAMES AND BALUSTRADE

##### **WARNING**

**DO NOT ATTEMPT CLEANING OF EXTERNAL SURFACES BEYOND THE LINE OF BALUSTRADES OR EXTERNAL WINDOWS**

**DO NOT CLIMB OR STAND ON OBJECTS WHILST ON EXTERNAL BALCONIES.**

**SUCH ACTIONS COULD CAUSE PERSON OR OBJECTS TO FALL FROM DANGEROUS HEIGHTS CAUSING INJURY OR DEATH.**

##### **Cleaning Method –**

- Apply mild soap/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, an area not exceeding 1-1.5m<sup>2</sup> is recommended.
- Use large volumes of water, adding a mild biodegradable detergent, in order to remove all abrasives which could have accumulated on the surface of the glass.
- Rinse the glass surface immediately with generous amounts of clean water, removing the cleaning solution from the glass surface.
- Use a squeegee or clean lint free dry cloth to remove water from the glass surface.

All inaccessible external windows are the responsibility of the owner's corporation and will be cleaned regularly.

##### **Important Notes –**

- Do not clean glass when glass is exposed to direct sunlight. Glass should 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, the metal parts of squeegees, or other sharp, hard objects do not scratch the glass surface. Metal scrapers must not be used.
- Cleaning of internal glass surfaces should be undertaken at intervals not exceeding 6 months to maintain clear views through the glass surface.
- Do not use harsh cleaners, abrasives, alkaline materials, methylated spirits, isopropyl alcohol, ammonia or strong acids.
- Change cleaning cloths regularly and change water regularly.
- Under no circumstances must 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 & contraction.

**Glass 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 stays, as this will be a safety issue. Ensure the lower window sashes are closed before cleaning the upper window sashes. The Building Manager will appoint professionals to clean all external glass surfaces.

**Replacement of Glass** – Any broken glass should be immediately reported to the Building Manger so the area can be made safe and secure, and the glass can be replaced by qualified glaziers, with glass of the correct specification.

#### WHAT NOT TO DO

1. 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.
2. 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.
3. 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.
4. Some tapes or adhesives can stain or damage glass surfaces. Avoid using such materials unless they are known to be easily removed.

#### Powdercoat Aluminium –

- The aluminium surface will respond to the same mild detergents and cleaning methods used on glass, but it is essential that detergent residue be washed away with fresh clean water to prevent streaking which may occur if the detergent residues dry on the aluminium surfaces.
- Whilst aluminium is a material that is resistant to corrosion, the window frames need to be cleaned regularly.
- 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.
  
- The frequency of washing is determined by the local environment and should be carried out at a minimum of six monthly intervals, or when salt and city grime has built up on the surface, whichever is the more frequent. Inspection of these products are required frequently to check for evidence of corrosion, i.e. pitting of the powder coating, rust staining, free operation of components, etc. Should any of these symptoms be found; contact the Building Manager who can arrange a more thorough inspection.
- To keep sliding door 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.

#### 7.4.7 MIRRORS

The manufacturer's recommended cleaning method is as follows:

- Gently wipe with a damp, lint- free cloth

**Please Note:** the installation of non-toughened mirror splashbacks adjacent to an electrical cooktop as installed in Midtown Tower is compliant with Australian Standards. The typical installation of splashbacks have been tested by an independent NATA accredited third party and concluded that breakage will not occur under normal use. Damage due to substantial impact or extreme conditions exceeding normal/reasonable cooking use is not considered a defect.

#### 7.4.8 SHOWER SCREENS

The manufacturer's recommended cleaning method is as follows:

- Use a proprietary glass cleaner for all surfaces of your shower screen

Apartment owners need to be careful when opening the doors so that they do not damage adjoining surfaces.

#### 7.4.9 TILED SURFACES

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

##### **Care and Maintenance –**

1. **DO NOT** clean tiles with acid
2. **DO NOT** clean tiles with any abrasive materials
3. **DO NOT** place potted plants directly onto tiled balconies – remove any residue immediately before staining occurs.
4. Use specifically designated tile cleaning detergents only

Please ensure the balcony drain is kept clean and maintained at all times. Check that the drain is clean and free from any obstructions, at a minimum of once every 3 months.

#### 7.4.10 STAINLESS STEEL SURFACES

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.

To clean stainless steel surfaces, gently wipe with a damp, lint-free cloth or with a proprietary stainless steel cleaner.

#### 7.4.11 BATHROOM FITTINGS

Quality taps, toilet roll holders and towel rails require regular cleaning. To remove dirt and residue avoid harsh chemicals and abrasive cloths. 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. If a product has failed during its manufacturer's warranty period contact the manufacturer and/or the Building Manager so the situation can be reviewed and an appropriate course of action taken.

The bathroom vanity basin is not designed to be stood on or sat in

#### 7.4.12 HARDWARE, DOORS AND SKIRTINGS

Doors in general do not require special maintenance if 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, the door closer can be damaged.
- External doors and doors in wet areas are sealed/ painted on top and bottom every three years.
- There is no excessive movement in the building structure or dry walls where doors are installed.
- Doors and door hardware sets are not dismantled or disassembled, and non-original parts are used for replacement. Door closer arms are not disconnected; locks and handles are not forced or tampered with.
- Doors are not abused or misused and are not kept open by unauthorised means.
- Door hardware (hinges, handles, lock tongues) sets are properly maintained and lubricated occasionally to provide smooth action.

Regular monthly and yearly maintenance/inspection checks are required for fire doors as per AS 1851.7. This will be carried out by the Building Manager. If any alterations are made to the front door (including frame) of the apartment, notify the Building Manager so the door can be checked to ensure the fire rating has not been compromised.

All doors supplied 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.

**Skirtings (aluminium)** – All skirting and sills supplied 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.

**Cleaning Technique: 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.

**Cylinders** – During cleaning, care should be taken to prevent cleaning solution from entering the cylinder keyway. Never use oil, grease or graphite to lubricate the cylinder; this may result in a malfunction of the mechanism.

**Hinges** – All hinges should be checked for tightness and lubricated on a regular basis (once a year). Where hinges are fixed on the exterior of a building it may be necessary to lubricate more often.

**Pull Handles** – Pull handles should be inspected to ensure that the fixings are appropriate and 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 position.

**Locks & 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 using an aerosol spray will ensure a smooth action.

**Door Lever Handles** – Lever handles typically do not require adjustment. However, all fixings should be checked for tightness at the yearly/maintenance inspection check for fire certificate as per AS 1851.7. 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.

#### 7.4.13 PRIVACY DOOR LEVER HANDLES AND BATHROOM DOORS

Privacy lever handles are installed on doors which access a bathroom (note that this is not the case where the bathroom is accessed from the bathroom).

The privacy lever functions by allowing a person on the inside of the door to engage a pin which renders the handle inoperable from the outside. To release the pin, the person on the inside (private side) operates the lever in the regular downward motion which simultaneously disengages the privacy pin and releases the door latch to open.

In the event of an emergency the privacy pin can be manually released by a person on the outside of the door (locked side), inserting a rigid object inside the small diameter hole on the lever rose, and pushing inwards to disengage the privacy pin. This will then allow the lever handle to be operated from the outside (locked side).

#### **7.4.14 LIFT OFF HINGES**

All bathroom doors are fitted with 'lift off hinges'. Lift off hinges are designed to allow manual removal of a closed bathroom door in the event a person in the bathroom requires assistance, and the door is unable to be swung open.

To operate the lift off function in the event of an emergency; exert a lifting force from the bottom of the door in an upwards direction on the hinged side of the door. The door leaf will become separated from the door frame, allowing the door to be removed.

Note the removal of the door via the above mentioned method should be used in event of an emergency only, to avoid potential personal injury or damage to the door and/or door frame.

#### **7.4.15 TIMBER FLOORING**

The lacquered floor should be cleaned by using a vacuum-cleaner or brushed. If required, wipe with a damp dry cloth. Throughout this process please make sure you use a mild soap or similar. It is vital that any water spilt on the floors is to be wiped up immediately.

In order to protect the flooring ensure that all furniture legs, chairs and the like have stick felt pads underneath making sure no scratches or dints are created when moving such items. If you would like to have a doormat, it is best placed outside the door entrance instead of on the flooring.



Upper West Side Apartments

**Midtown Tower**

**Defect Requests:**

Please use BuildingLink for any defect requests.

Please click on “Defect Request” and fill in the required fields.

If you wish to query a “Closed Defect” please enter comments in the “Maintenance Request Comment Box” within BuildingLink.

For recording purposes, one defect is to be listed per defect request.

To view close requests, tick the “Include Closed Requests” box on the Repair Requests page.

ALL TENANTS PLEASE CONTACT YOUR RESPECTIVE REAL ESTATE AGENT

**FOR ONGOING ENQUIRIES AFTER EXPIRATION OF THE DEFECTS LIABILITY PERIOD, ALL TENANTED PROPERTIES SHOULD CONTINUE TO CONTACT THEIR RESPECTIVEE REAL ESTATE AGENT**

**FOR AFTER HOURS**

**EMERGENCY ONLY**

PLUMBING: CDC Plumbing – (03) 9272 9000

ELECTRICAL: Apps Electrics - (03) 9555 6554

**PLEASE CHECK YOUR CIRCUIT BREAKERS BEFORE CONTACTING THE ELECTRICIAN**

**CALL OUT WILL BE CHARGED TO YOU DIRECTLY**

Appendix A

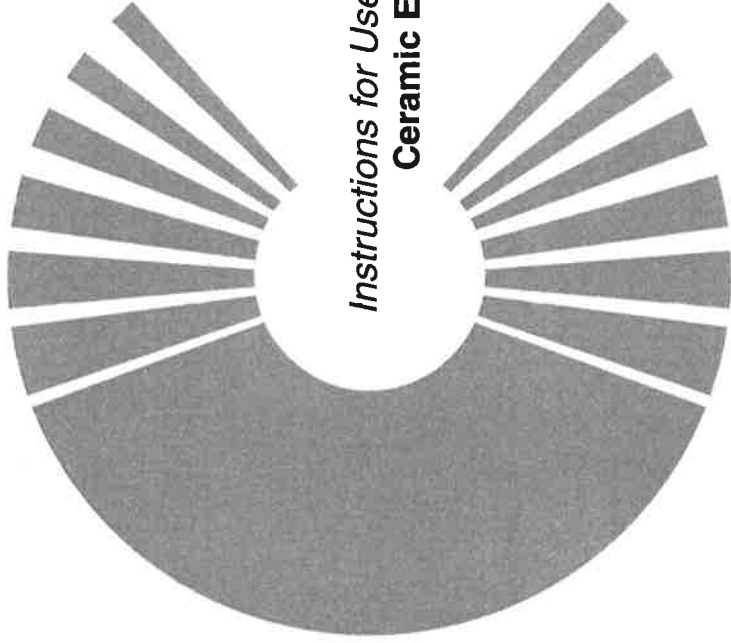
**Apartment Fittings, Fixtures and Material Schedule**

### Apartment Materials - Replacement Details

Material	Description	Size/Colour/Finish	Manufacturer's Code	Supplier contact details	Installer Contractor
<b>Benchtop</b>	Kitchen Stone Benchtop	Snow 20mm thick stone benchtop	N/A	Baron Forge - 03 9315 3225	IJF - 08 8349 7400
<b>Joinery</b>	Joinery Doors - Light Colour Scheme	YQ1538 OAK 18mm	N/A	IJF - 08 8349 7400	IJF - 08 8349 7400
	Joinery Doors - Dark Colour Scheme	F3062 Dark Woodgrain 18mm	N/A	IJF - 08 8349 7400	IJF - 08 8349 7400
	Splashback	Silver/Glass Mirror Toughened 6mm Thick	N/A	IJF - 08 8349 7400	IJF - 08 8349 7400
	Vanity Unit Mirror	Silver/Glass Mirror 4mm Thick	N/A	IJF - 08 8349 7400	IJF - 08 8349 7400
	Joinery Doors - Robe Doors	White Melamine 18mm	N/A	IJF - 08 8349 7400	IJF - 08 8349 7400
	Joinery Doors - Sliding Door	Powder Coated Black Aluminium/ Acid	N/A	IJF - 08 8349 7400	IJF - 08 8349 7400
	Joinery - Typical Handle	100mm Finger Pull - S/S	N/A	IJF - 08 8349 7400	IJF - 08 8349 7400
<b>Sanitary Hardware</b>	Bathroom Basin Mixer	Mizu 1500 Basin Mixer - Chrome	3503000	Reece - 03 8558 3300	CDC Plumbing & Drainage - 03 9272 9000
	Bathroom Sink	Wall mounted basin - 10L custom counter basin with overflow (Size 600 x 400mm)	1808415	Reece - 03 8558 3300	CDC Plumbing & Drainage - 03 9272 9000
	Kitchen Sink Mixer	Chrome Mizu 'Gooseneck' 1550 Sink Mixer	9502162	Reece - 03 8558 3300	CDC Plumbing & Drainage - 03 9272 9000
	Kitchen Sink	Alfa flow undermount sink. Bowl Size 428 x 388 x 190mm	2000397	Reece - 03 8558 3300	CDC Plumbing & Drainage - 03 9272 9000
	Shower Rail and Soap Holder	Posh Salus Rail kit incl. Soap Dish	9502123	Reece - 03 8558 3300	CDC Plumbing & Drainage - 03 9272 9000
	Shower Mixer	Mizu 1500 Shower Mixer - Chrome	9502957	Reece - 03 8558 3300	CDC Plumbing & Drainage - 03 9272 9000
	Shower Base	Showertime Lowline Polymarble Shower Base: 1200 x 900mm	2030851	Reece - 03 8558 3300	CDC Plumbing & Drainage - 03 9272 9000
	Toilet Suite	Posh Dominique - Vitreous China White	9502976	Reece - 03 8558 3300	CDC Plumbing & Drainage - 03 9272 9000
<b>Carpet</b>	Apartment Carpet	100% Solution Dyed Nylon Colour 16/4330	J952	Victoria Carpets - 03 9791 2822	Omnifloor - 03 9687 6688
<b>Timber Flooring</b>	Apartment Flooring - Dark Scheme	Hardwood Plus G5 - American Oak (Wenge Brush)	N/A	Embelton Flooring - 03 9353 4811	Omnifloor - 03 9687 6688
	Apartment Flooring - Light Scheme	Hardwood Plus G5 - American Oak (Natural)	N/A	Embelton Flooring - 03 9353 4811	Omnifloor - 03 9687 6688
<b>Tiles</b>	Balcony/Hob Tile	Signorino Toronto Piccadilly F63628 External 300x600mm Floor Tile	N/A	Wetspot Tiling - 03 9303 9911	Wetspot Tiling - 03 9303 9911
	Bathroom/Shower Tile	Signorino Toronto Piccadilly F63628 Matt 300x600mm Floor Tile	N/A	Wetspot Tiling - 03 9303 9911	Wetspot Tiling - 03 9303 9911
<b>Lighting/Electrical</b>	Apartment Recessed Lights	Volux D-Lux 12W Led Recessed Light Fitting with 45 Deg Beam Angle. Neutral White.	K1039D2A-CO, K1039D2A-WW	TBA	Appselec - 03 9555 2711
	Splashback / Light Box LED	T5 Fluorescent Batten surface mounted with overlap within joinery. Complete with nigh frequency electronic control gear. (Note: Length of batten may vary)	SLS128SL	TBA	Appselec - 03 9555 2711
	Bathroom Oyster Light	40W T5 Circular Fluorescent surface mounted oyster type fitting. (Clipsal CF40)	CF40	TBA	Appselec - 03 9555 2711
<b>Shower Screen</b>	Shower Screen Frame & Glass	Aluminium Shower screen frame and glass (chrome finish)	N/A	Premium Showers & Robes	Premium Showers & Robes - 1300 664 150
<b>Paint</b>	Paint to all Apartments	Colour = Leaborn/Half Natural White Walls and Ceilings in Flat - Wash and Wear Timber Architraves in Semi - Gloss	N/A	Dulux West Melbourne - 03 9328 8458	Prolac Painting - 03 9756 5416

Appendix B

**Technika – Electric Cooktop**



*Instructions for Use and Installation*  
**Ceramic Electric Hotplates**

- 2R-2
- CFM31
- CFM640
- CFM641
- CFE641
- CFM742
- CFE742
- CSM842
- CFE942



**Contents**

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**TECHNIKA**



## For Your Safety

We recommend that you read the instructions in this owner's manual carefully before use for the best performance and to extend the life of your appliance. It will provide you with all the information you need to ensure its safe installation, use and maintenance. Retain this owner's manual for future reference.

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- Always call the Technika service department if there are any faults with your appliance.
- Always use original spare parts available from Technika.
- This appliance is designed for non-commercial, household use and it must not be altered in any way.
- **This appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current electrical safety standards.**
- **If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.**
- **During use, the appliance becomes very hot. Take care not to touch the surface of the hob. To avoid burns and scalds, children should be kept away.**
- **The use of suitable heat proof gloves should be worn when handling hot utensils and pans.**
- **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 that they do not play with the appliance.**
- **DO NOT use a steam cleaner to clean the appliance.**

Packaging items such as plastic bags, polystyrene, nails, etc. are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them.



## For Your Safety

### Avoid the following:

- Touching the appliance with wet parts of the body.
- Using the appliance while barefoot.
- Improper or dangerous operation.
- Allowing power supply cables of other appliances to come into contact with hot parts of the hob.
- Exposing the appliance to atmospheric agents such as rain, or direct sunlight.
- Using flammable liquids near the appliance.
- Take care not to spill sugar or sweet mixtures on to the ceramic glass surface when hot. Never place materials or substances on the ceramic glass which may melt (plastic or aluminium foil). In the event of this happening, promptly switch off and remove the molten material while the cooking zone is still warm, to prevent it from being damaged. Failure to instantly clean the ceramic glass could lead to incrustations, which are impossible to remove once the hob has cooled down.

### Authorised personnel must be contracted to...

- Install the appliance according to these installation instructions and any local requirements.

### Technika Service Department must be contacted...

- If in doubt about the operation of the appliance.
- If in doubt about the soundness of the appliance after removing it from its packaging.
- If the power supply cable has been damaged or needs to be replaced.
- If the appliance requires a service.
- If you need spare parts.

## For Your Safety

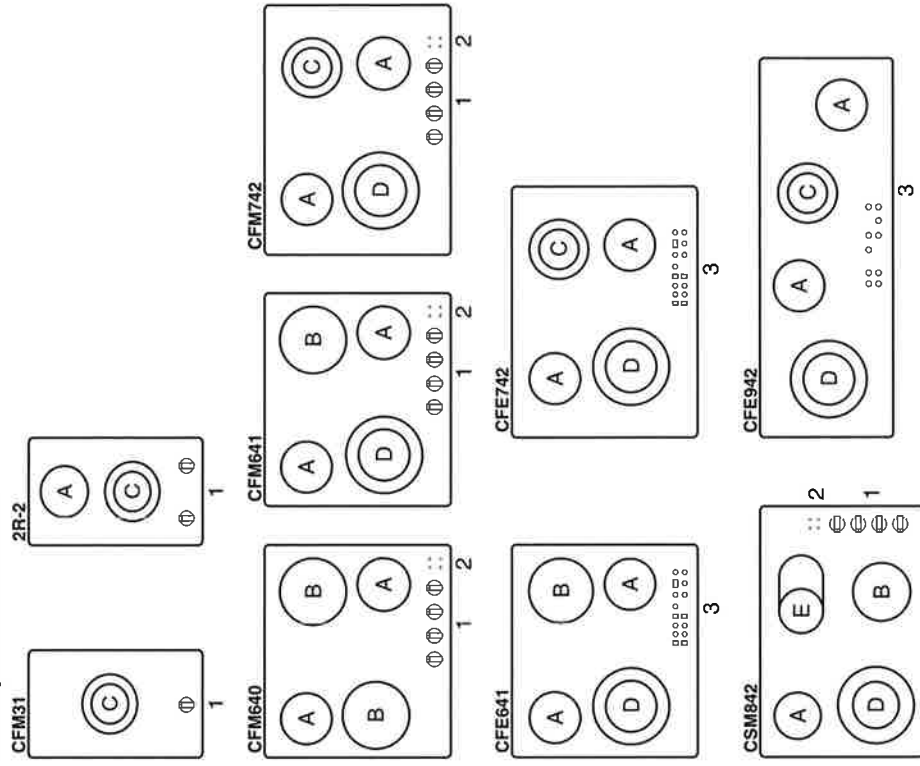
### WARNINGS:

- DO NOT steam clean the appliance.
- Only use the appliance to cook food and nothing else.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Check that the appliance has not been damaged immediately after it has been unpacked.
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance.
- Make sure the controls are switched OFF when the appliance is not in use.
- Technika will not accept any liability as a result of any damage due to incorrect installation or improper use.



## Use and Care

### Description of the hobs



- A. Single cooking zone 1200W
- B. Single cooking zone 1800W
- C. Dual cooking zone 1700/700W
- D. Dual cooking zone 2200/1000W
- E. Dual cooking zone 2000/1100W

1. Control knobs
2. Power & residual heat warning lights
3. Sensor touch controls





## Use and Care

### HOW TO USE YOUR HOB

#### Before first Use

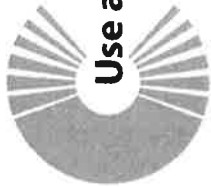
Before cooking for the first time the ceramic glass has to be cleaned. Remove any removable labels and protective sheeting.

Place a saucepan of water on each of the front hotplates and switch them on high for at least 30 minutes. After 30 minutes switch the front hotplates off, place a saucepan of water on each of the rear hotplates and the central hotplate (if present). Switch them on high for at least 30 minutes. This procedure is necessary in order to evaporate any protective oils and humidity that may have collected during the manufacturing process and will enable the electronic control circuits to operate properly.

#### Pot sizes

The pot sizes stated in the table below are suitable for your electric hob. Solid pots and pans with flat bottoms are recommended for efficient cooking.

Hotplate diameter	120mm	140mm	180mm	220mm
Pot diameter	140mm	160mm	200mm	240mm



## Use and Care

### HOB'S WITH CONTROL KNOBS

#### Description of symbols



#### Single cooking zones

Turn the control knob to the desired position (low to high). Adjustment is continuous so the cooking zone will operate at any intermediate knob setting between low & high. Once the cooking zone is hot, the LED corresponding to the zone illuminates.

You can switch off the cooking zone by turning the knob, in either direction, to the off ● position. The residual heat warning light remains illuminated when the temperature of the ceramic glass surface is hot and it will switch off once the surface temperature has cooled.

#### Dual cooking zones

Turn the control knob clockwise to the desired position between low and halfway as shown on the diagram on page 9. The inner cooking zone will heat and the outer cooking zone is off. Adjustment is continuous so the cooking zone will operate at any intermediate knob setting between low & halfway. Once the inner cooking zone is hot, the lamp corresponding to the zone illuminates.

To operate the outer cooking zone, turn the knob past the half way setting. Both inner and outer cooking zones will operate.

Adjustment is continuous so the both zones will operate at any intermediate knob setting between halfway & max. For highest setting with both zones operating, turn the knob past max, to the detent position (between max & ●). To reduce heat setting, but continue to operate both zones, turn the knob anywhere between maximum and halfway setting.

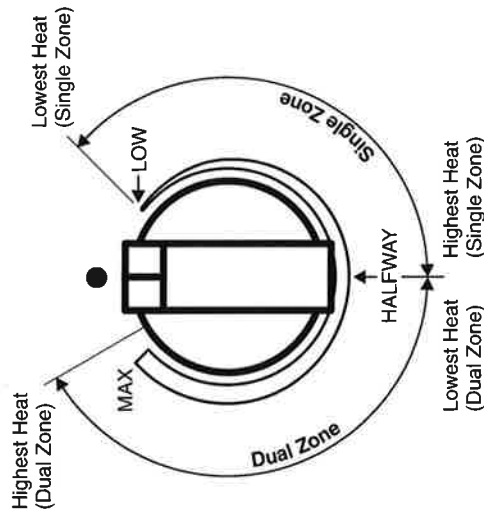
To return to operating the inner cooking zone only, turn the knob anticlockwise to between halfway and low.



## Use and Care

Note: You can turn the knob in either direction from any position to the setting you select.

The residual heat warning lamp remains illuminated when the temperature of the ceramic glass surface is hot and it will switch off once the surface temperature has cooled.



## Use and Care

### HOB'S WITH TOUCH CONTROLS

When first connected to power or when power is restored after a power outage, an operating check will be carried out automatically and all the indicator lights will illuminate for a few seconds.

#### Description of symbols

	On/Off		Lock		Dual Zone
	Increase Setting		Decrease Setting		Timer
	Rear Right		Front Right		Front Left
	Rear Left		Rear Centre		Front Centre

#### Switching the hob on/off

Hold down switch icon for 2 seconds to switch the appliance on. Displays will illuminate to confirm that the hob is switched on. If no functions are used within 10 seconds of switching the appliance on, it will automatically switch off.

When not in use, the hob should be switched off by pressing the switch icon.

#### Single cooking zones

To operate the touch controls, lightly press the icon printed on the ceramic glass surface, which corresponds to the cooking zone you want to switch on. Pressing an icon is confirmed by a beep.




The display will indicate '0'. Press the or icons to activate the cooking zone and adjust the power at which it should operate. The power settings range from a minimum of 1 to a maximum of 9.

You must adjust the power within 10 seconds from when the icon is pressed, otherwise it will automatically switch off.



## Use and Care

### Dual Cooking Zones

To activate heating of a dual cooking zone, once the zone has been selected and set, press the dual zone icon . An indicator will illuminate to show that dual cooking zone has been selected. Press the  or  icons to adjust the power of the dual cooking zone to the desired setting.

### Cooking zone lock-out






The cooking zone lock-out function is a safety function. It locks out the hob controls to prevent the cooking zones being switched on accidentally, while the appliance is switched on.


Hold down lock key  for 1 second to lock out the controls. The controls can be reactivated by holding down lock key again for 1 second.

### Timer (on some models only)

Some models are equipped with a 1 to 99 minute cooking timer.

To use timed cooking, first set the power level of the selected cooking zone by following the instructions given in the sections titled "Single cooking zones" or "Dual cooking zones".

Press timer icon  then press  or  icons to set the number of minutes that you want the cooking zone to operate. The operating time of the cooking zone can be increased or decreased at any time by using the  or  icons.



The timer is set for the first selected cooking zone, to set the timer for another cooking zone, select the cooking zone, then press the timer icon  and set the timer. You can use the timer for all cooking zones. To check the time remaining, press the cooking zone.

After 5 seconds have elapsed since the last button is pressed, the timer will start and the cooking zone will operate until the display time reaches '0'. At this point the cooking zone will automatically switch off.








## Use and Care


### Residual Heat

Each cooking zone is equipped with a residual heat warning device. After any zone is switched off, a  will appear on the display. This warns that the cooking zone is still very hot. Cooking can be restarted while the  is illuminated.

### Control Circuit Board Thermal Protection


If the cooking zones cause overheating of the internal electronic circuit board, the heat will be switched off automatically. This switches off power to the front zones, and the letters , and , flash alternately. If the circuit board does not cool down, power to all the cooking zones is switched off, and , , and  is displayed. Cooking can be resumed once the temperature has dropped below the safety threshold.

### Operator Error


If you make a mistake when using the push-buttons, an  appears on the display; it will remain there as long as you continue to press the wrong button.

### Switching off the cooking zones

The cooking zones are switched off when the display indicates '0'. The zone will automatically switch off approximately 5 seconds after the display shows '0'.

If the cooking zones are hot, the blinking residual heat  will appear after they are switched off.

### Switching off the hob

To switch the appliance off, hold down switch icon  for 1 second. This will switch all cooking zones off, even if they are in use or the lock-out function is active. The hob will switch off completely.

If the cooking zones have just been used,  will be displayed after the hob is turned off to warn that they are still hot.



## Use and Care

### PRACTICAL COOKING ADVICE

For best results and energy saving, only use pans suitable for electric cooking:

- The bottom of the pan must be very thick and perfectly flat; before placing on the hotplate, make sure that the pan, as well as the hotplate itself, is perfectly clean and dry.
- To avoid scratching of the ceramic glass surface, never use cast-iron pans or pans with a rough bottom.
- To avoid wasting energy, make sure that the diameter of the pan bottom is 20mm bigger than the circle marked on the hotplate.

### CLEANING AND MAINTENANCE

Switch off your appliance before cleaning.

The ceramic glass should be regularly cleaned, preferably immediately after each use, once the residual heat warnings have switched off.

Smudges from pans with an aluminum bottom can be easily cleaned off with a cloth dampened in vinegar.

Remove any burnt residues immediately after cooking, rinse with water and wipe dry with a clean cloth.

Never use abrasive or corrosive detergents, cleaning powders, oven sprays, spot-removers, steel wool or scourers.

**DO NOT use a steam cleaner to clean the appliance.**



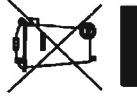
## Use and Care

### Troubleshooting

Problem	Possible reason	Solution
The Hob doesn't work.	The hob is not wired in or switched on at the wall.	Check that the main switch/circuit breaker/safety switch is turned on.
	There is a power failure.	Check power supply.
The results of cooking are unsatisfactory.	Temperature is too high or too low.	Consult Practical Cooking Advice.
	Wrong type of pot/pan.	
The hob smokes.	Cooking time is incorrect.	
	The hob is dirty.	Clean the hob once cooking is finished. Let it cool first.
The cooking zones do not come on during timed cooking.	Food has spilled over.	Clean, then use a larger pan.
	Timed cooking programming - error	Check the Timer instructions.

### Disposal

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 on the product indicates that this product 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 must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city council office.



# Installation

**IMPORTANT:** Installation, assembly and electrical connections must be carried out by authorised personnel.

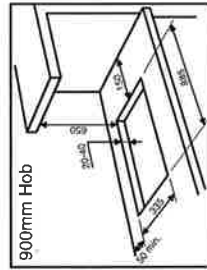
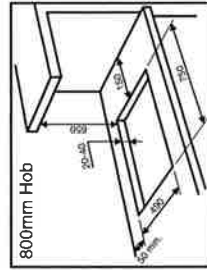
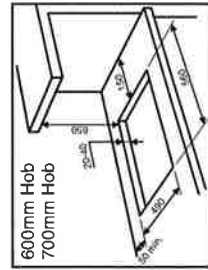
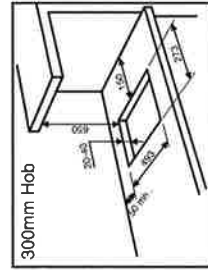
## Building into kitchen benches

The following operation requires building and/or carpentry work, which must be carried out by a competent tradesman.

Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant to a temperature of 90°C.

Create an opening with the dimensions shown in the diagrams below in the top surface of the bench, keeping a minimum distance of 50 mm from the rear edge and 150mm from the side.

Make sure there is a minimum of 650 mm between the hob and any shelf, Rangehood or exhaust fan that may be installed directly above the hob.



The diagrams above illustrate the cut-out sizes, clearances to rear wall, side walls and overhead combustible surfaces. If you decide to install the hob flush with the bench surface, then it is essential to refer to your actual appliance before making any cuts.



# Installation

## Insertion and fixing

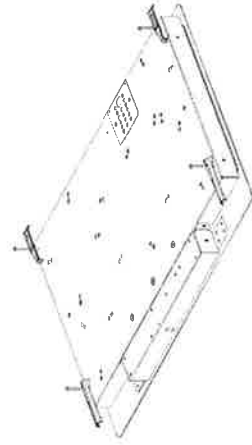
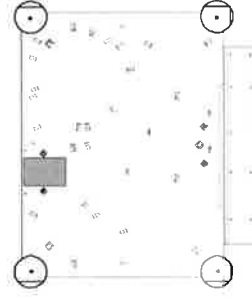
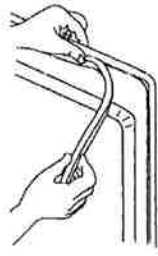
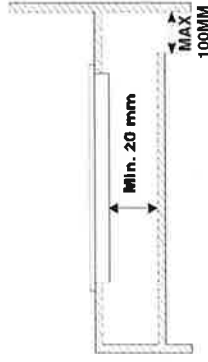
**Warning:** This appliance must not be fitted above a dishwasher. If fitting above an underbench oven, check with the oven manufacturer's recommendations re installation of hobs above the oven.

Pass the power supply cable through the back of the unit, taking care that it does not touch the bottom casing of the appliance or the oven, if one is installed underneath it.

**IMPORTANT:** when installing the appliance above a cupboard, a dividing shelf, as shown right, must be installed to prevent accidental contact with the hot base panel.

Before inserting the hob in the installation opening, place the gasket provided around the bottom edge of the hob. It is important to fix this gasket evenly, without gaps or overlapping, to prevent liquid from seeping underneath the hob.

Place the hob in the installation opening and push it down so that the hob is resting firmly on the benchtop. Fit the supplied brackets and screws as shown in the illustration below. Tighten the screws to secure the hob to the benchtop.





## Installation

### Electrical Connection

Fit a plug that is appropriately rated for the load indicated on the data plate to the cable supplied with the appliance. The plug must be compatible with the socket outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this appliance.

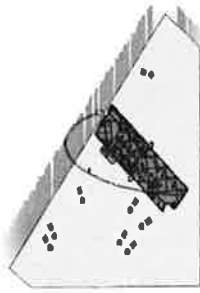
If connecting the cable directly to the mains, install a suitable isolating switch with a minimum contact opening of 3mm between the appliance and the mains. The isolating switch should be sized according to the load on the data label and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

Connection to the electricity supply must be made by an authorised person in accordance with the Wiring Rules AS/NZS3000. Ensure the supply cable cannot contact any hot surfaces.

Immediately after installation carry out an inspection test of the appliance. If the appliance fails to operate correctly, after checking that you have followed the user instructions correctly, disconnect the appliance from the electrical mains and contact your nearest service centre. Never attempt to repair the appliance.

**Warning:** Close the cable clamp after making the electrical connection. Close the terminal board cover by twisting it down.

### TERMINAL BOARD



## Installation

### Technical Data

Model	300mm	600mm	700mm	800mm	900mm
Voltage (V)	220-240				
Frequency (Hz)	50-60				
Overall Size* (mm)	290 x 510	580 x 510	680 x 510	770 x 510	900 x 350
Cutout Size (mm)	273 x 493	560 x 490	560 x 490	750 x 490	885 x 335

\* Overall depth is 55mm which excludes electric terminal box (approximately 20mm).

### Data label

Make sure that the voltage and capacity of the power supply are in accordance with the data label located on the underside of the appliance. **Do not remove the data label for any reason.**

# TECHNIKA

TOMORROWS TECHNOLOGY TODAY

TECHNIKA PTY LTD ACN 069 686 326  
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Version 3 Revision 20090820

Appendix C

**Technika - Rangehood**



# SLH260ISS



## TELESCOPIC HOOD

USER'S MANUAL

INSTRUCTIONS FOR INSTALLATION  
AND USE



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## From the Manufacturer

- This appliance and its packaging are produced by processes that minimize waste and respect the environment.
- Please help us to continue the protection of the environment by disposing of the packaging in a correct manner.
- **Safety!**
- Please do not allow young children to play with the plastic bag packaging.
- Before disposing of any old appliances, be sure to cut off the power chord so that others will not be endangered by a defective electric appliance.

## Specifications

Input	: 220-240V 50Hz
Absorption	: 220W
Lamps	: 2 x 40W
External Dimensions	
• 60cm version	: 600x280x280mm
• 90cm version	: 900x280x280mm

## SAFETY : Read this First !

- Do not connect the appliance if there are obvious signs of transportation damage.
  - Read this user manual thoroughly before attempting to use this appliance.
  - Installation and repair should be attempted only by qualified technical personnel.
  - It is dangerous to modify any part of this appliance.
  - The manufacturer declines all responsibility in case of failure to adopt proper safety measures.
  - Ensure the location in which this appliance is installed has good, permanent ventilation.
  - The distance between the bench top to the lower part of the hood must not be at less than 65 cm or higher than 75 cm.
  - Use an electrical connector with earth that is correct for your location.
  - Check that the voltage in your area is correct before plugging in.
  - The electrical connection of this appliance must be connected to earth.  

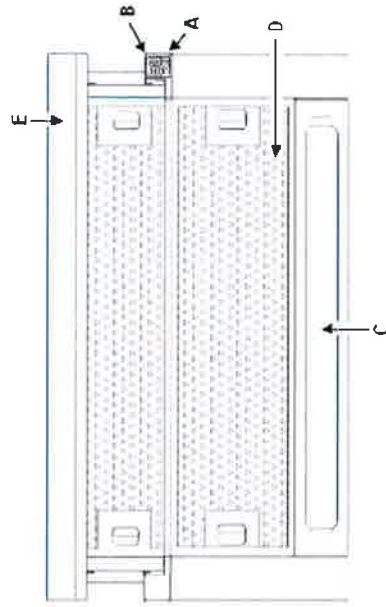
<b>Green &amp; yellow</b>	=	<b>EARTH</b>
<b>Blue</b>	=	<b>NEUTRAL</b>
<b>Brown</b>	=	<b>LIVE</b>
  - Multiple plugs and extension cables must not be used. Overload is dangerous and may cause a fire.
  - Ensure that the power supply chord is free from any heat source or sharp objects.
  - The appliance should be switched off and the electrical supply disconnected before any cleaning or maintenance work can be carried out.
  - 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.
  - If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Clause 7 (60335-2-31)**  
There is a fire risk if cleaning is not carried out in accordance with the instructions.  
The hood use four hob element at most.

## **SAFETY : Read this First!** (Continued)

- There shall be adequate ventilation of the room when the range hood is used at the same time as appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room);
- There is a fire risk if cleaning is not carried out in accordance with the instructions;
- Do not flambé under the range hood.
- The air must not be discharged into a flue that is used for exhausting fumes from
- Appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room);
- Regulations concerning the discharge of air have to be fulfilled.

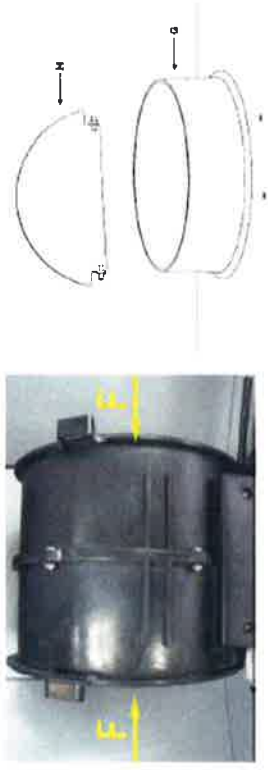
## **Description of Parts**

- A Motor controls that allow two positions to be selected.
- B Light switch independent of the motors.
- C Lighting by means of lamps.
- D Filters located over cooking area, easily withdrawn for cleaning.
- E Extractable group that allows a greater gas capture area.



F Possibility of incorporating activated charcoal filter.

G-H Anti return tabs to be located in the outlet mouth, locating ends in the holes provided.

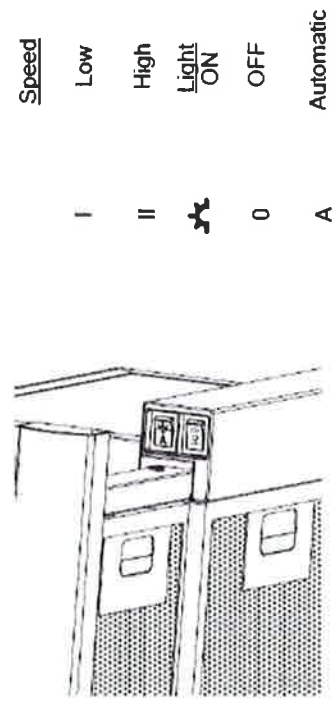


## **Instructions for use**

By pressing the button shown in the below, you will be able to control the functions of the extractor.

To achieve better extraction, we recommend switching on the extractor a few minutes before starting to cook (3—5 minutes) so that the air flow is continuous and stable when extracting fumes.

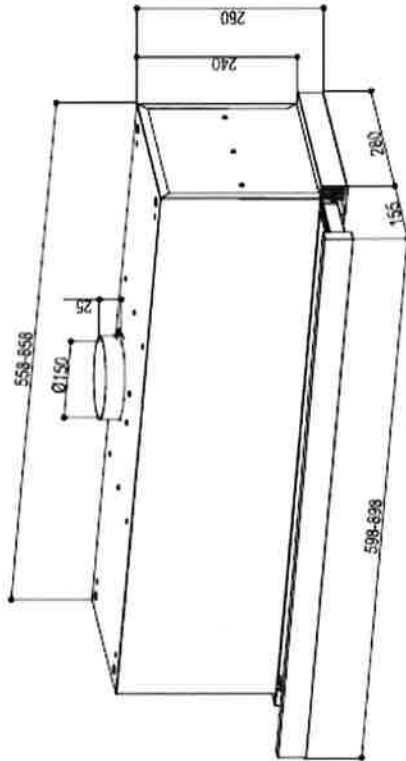
Likewise, keep the extractor switched on for a few minutes when cooking is complete to allow all fumes and odors to be expelled.



Speed	
Low	I
High	II
Light ON	
OFF	0
Automatic	A

## Technical Information

Dimensions	Width	=	500 / 900 mm
	Depth	=	280 mm
	Height	=	280 mm

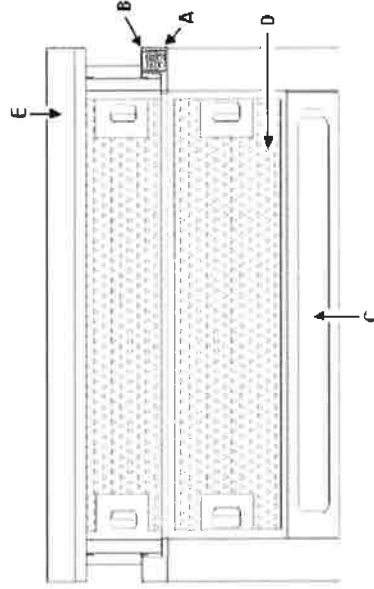


## SAFETY : Read this First ! (Continued)

- There shall be adequate ventilation of the room when the range hood is used at the same time as appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room);
- There is a fire risk if cleaning is not carried out in accordance with the instructions;
- Do not flambé under the range hood.
- The air must not be discharged into a flue that is used for exhausting fumes from
- Appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room);
- Regulations concerning the discharge of air have to be fulfilled.

## Description of Parts

- A Motor controls that allow two positions to be selected.
- B Light switch independent of the motors.
- C Lighting by means of lamps.
- D Filters located over cooking area, easily withdrawn for cleaning.
- E Extractable group that allows a greater gas capture area.



## **Cleaning & Maintenance**

Before carrying out any cleaning or maintenance activities, ensure that the appliances is disconnected from the mains.

To carry out cleaning and maintenance, follow the safety instructions.

### **Filter Cleaning**

To withdraw the filters from their locations release the anchoring points. Clean the filter either putting in the dishwasher (refer to notes) or leaving it standing in hot water to simplify the removal of grease or, if wished, by means of special sprays (protecting the non metallic parts). Once clean, leave it to dry.

Notes: cleaning in the dishwasher with aggressive detergents may blacken the surface of metallic parts, without this affecting its gas retaining properties. The filter must be cleaned at least once a month depending on how often the appliances is used. It must be remembered that grease is deposited in the extractor when cooking, whether it is switched on or not.

### **Cleaning the appliances body**

The use of (40°C approx.) soapy water is recommended. A cloth moistened in this water is used for cleaning the extractor, paying special attention to the grids. Afterwards, dry it using a lint-free cloth.

Note: Never use metallic scouring pads or abrasive products that could damage the surface. Do not use scrapers with metallic surfaces such as knives, scissors etc.

## **Cleaning & Maintenance** (Continued)

### **Activated charcoal filter**

To install the charcoal filter, the motor anchorage is made to coincide with the anchor points of the activated charcoal filter and turn in clockwise.

The carbon filter lasts from three to six months depending on the particular conditions of use.

The activated carbon filter can neither be exhausted, it must be changed.

### **Changing Bulbs**

Remove the filter support to access the bulbs.

Take care to disconnect the mains beforehand and that the bulbs to be replaces are not hot.

The maximum bulbs power is 40W.

## Troubleshooting

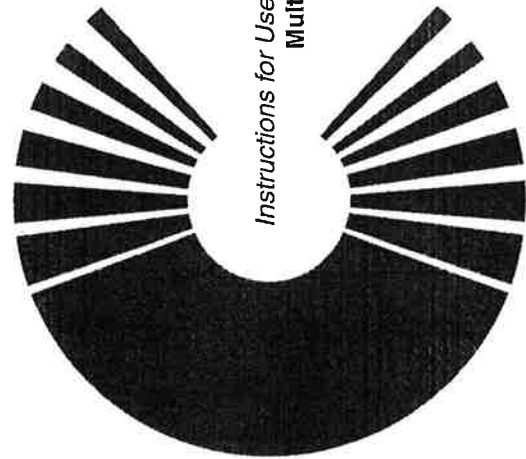
Symptoms	Possible Cause	Action
Does not function	No electrical supply	Check that the plug is connected.
		Check that the main switch is turned on.
Poor airflow	Aluminium filters grease clogged	Clean the filters and replace when it is dry
	Charcoal grease filters clogged	Replace charcoal filters with new sets
Motor running but no airflow	Butterfly valve jammed	Contact technician
Motor cuts after a few minutes	High temperature safety device activated	The kitchen is not sufficiently ventilated
	The hood is installed too near the cooking stove	The hood must be at least 65cm from stove
Strong cooking smell	Charcoal filters not installed	In re-circulating mode, charcoal filters must be installed
		Wash the aluminium grease filters
Oil dripping onto stove	Aluminium grease filter saturated	Wash the aluminium grease filters
	Aluminium grease filter saturated	Wash the aluminium grease filters
Whirring sound	Foreign object in contact with fan blade	Contact technician

For original parts & reliable service:

**TECHNIKA**  
1800 333 244

Appendix D

**Technika – Electric Oven**



*Instructions for Use and Installation*  
**Multifunction Ovens**



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### For Your Safety

We recommend that you read the instructions in this owner's manual carefully before use for the best performance and to extend the life of your appliance. It will provide you with all the information you need to ensure its safe installation, use and maintenance. Retain this owner's manual for future reference.

When handling the appliance, we recommend you always use the handles recessed into the sides of the oven to prevent personal injury or damage to the appliance.

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- Always call the Technika service department if there are any faults with your appliance.
- Always use original spare parts available from Technika.
- This appliance is designed for non-commercial, household use and it must not be altered in any way.
- **This appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current electrical safety standards.**
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.  
**WARNING: Accessible parts will become hot when in use.**  
To avoid burns and scalds, children should be kept away.
- 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 that they do not play with the appliance.
- **DO NOT use a steam cleaner to clean the appliance.**  
Packaging items such as plastic bags, polystyrene, nails, etc. are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them.



### For Your Safety

#### Avoid the following:

- Touching the appliance with wet parts of the body.
- Using the appliance while barefoot.
- Improper or dangerous operation.
- Obstructing the ventilation or heat dissipation slots.
- Allowing power supply cables of other appliances to come into contact with hot parts of the oven.
- Exposing the appliance to atmospheric agents such as rain, or direct sunlight.
- Using the oven for storage purposes.
- Using flammable liquids near the appliance.

#### Authorised personnel must be contracted to...

- Install the appliance according to these installation instructions and any local requirements.
- Replace the temperature probe if it is damaged. The probe is part of thermostat. Only use the temperature sensing probe recommended for this oven.

#### Technika Service Department must be contacted...

- If in doubt about the operation of the appliance.
- If in doubt about the soundness of the appliance after removing it from its packaging.
- If the power supply cable has been damaged or needs to be replaced.
- If the appliance requires a service.
- If you need spare parts.



## For Your Safety

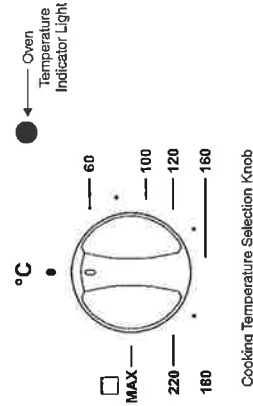
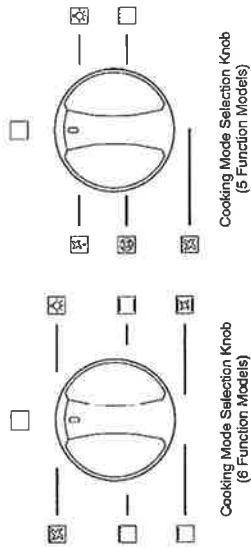
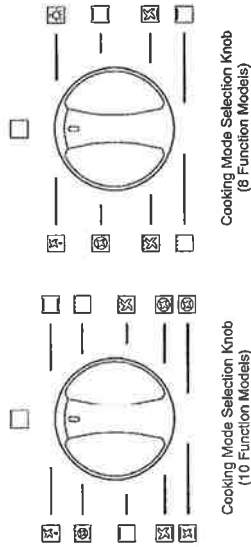
### WARNINGS:

- DO NOT steam clean the oven.
- Only use the appliance to cook food and nothing else.
- Check that the appliance has not been damaged immediately after it has been unpacked.
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance.
- Use oven gloves to place cookware in the oven or when removing it.
- Always grip the oven door handle in the centre.
- Make sure the knobs are in the '0' or 'OFF' position when the appliance is not in use.
- Technika will not accept any liability as a result of any damage due to incorrect installation or improper use.



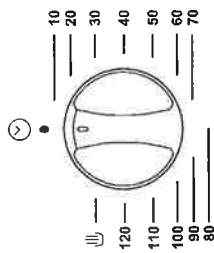
## Use and Care

### Controls

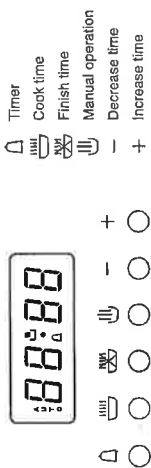




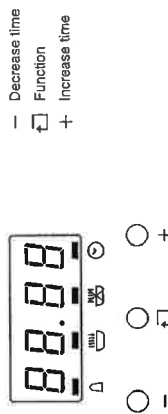
## Timer / clocks



Mechanical Timer



Digital Automatic Clock (6 Button)



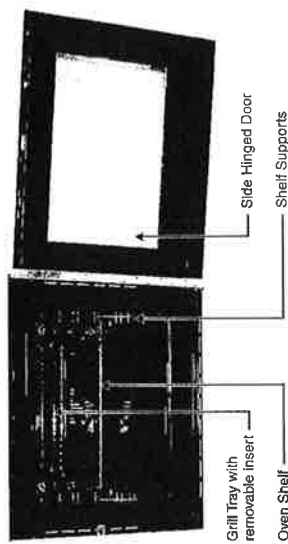
Digital Automatic Clock (3 Button)



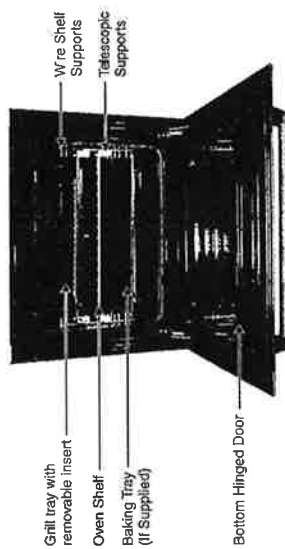
## Oven & accessories

### Oven & accessories

Depending on which model you have, ovens are supplied with a side hinged or a bottom hinged door, chrome wire Shelf Supports or chrome wire/telescopic Shelf Supports and a range of shelf options as shown below. There are five shelf positions for all models, some models include two telescopic supports.



Grill Tray with removable insert  
Oven Shelf  
Side Hinged Door Shelf Supports



Grill tray with removable insert  
Oven Shelf  
Baking Tray (if Supplied)  
Wire Shelf Supports  
Telescopic Supports  
Bottom Hinged Door



## Use and Care

### How to use your oven

This multi-function oven combines the advantages of traditional convection ovens with modern fan assisted ovens in a single appliance. It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes. The various cooking modes are selected by means of a cooking mode selection knob, located on the control panel.

To operate the oven:

- Ensure that manual mode is selected (pages 15, 17 and 20)
- Turn the cooking mode selection knob to the desired cooking mode (explanation of cooking modes is on pages 11 to 13)
- Turn the cooking temperature selection knob to the desired temperature (cooking guide is on pages 25 to 26) or to 'MAX' if Grilling.

The first time you use your appliance, we recommend that you set the thermostat to the highest setting, set the cooking mode selection knob to a cooking mode and leave the oven on for about half an hour with nothing in it and the oven door closed. Then, open the oven door and allow the oven to cool. Any odour that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

**Note:** Place tray on the bottom shelf position of the oven to prevent any spillages from dripping onto the bottom of the oven. **Never place anything (including foil and oven trays) on the bottom of the oven when it is in operation because this could damage the enamel.** Only place your cookware (dishes, trays, aluminium foil, etc.) on the oven shelves provided with the appliance.



If supplied, use the chrome wire handle shown left when removing the trays from the oven.

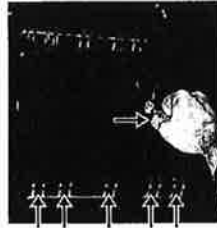


## Use and Care

### Positioning the oven trays & shelves

The Grill Tray or Oven Shelf can be located in any of the five height positions in the oven if your oven does not have Telescopic Shelf Supports. Oven Shelves **cannot** be fitted to the Telescopic Support. **Only fit the Grill Tray to the Telescopic Support.**

Refer to the 'Cooking Guide Table' for the recommended shelf position. When fitting the trays or shelves, ensure they are fitted between the two wires that are closest together as shown below. Oven Shelves have a stop so that they are not fully withdrawn by accident. To fully remove the Oven Shelves, lift the front of the shelf slightly and withdraw fully from the oven. Note that the Grill Tray does not have a stop position and can be fully withdrawn without interruption, so be careful not to accidentally fully withdraw the tray.



Fit Trays and Shelves between bars as shown right

To remove the Oven Shelf Support, push down on the wire below the locking pin, pull away from the oven wall until you can release the top of the support from the holes in the oven wall. Replace in reverse procedure.



Oven Shelf fitted to chrome wire Shelf Support



Grill Tray fitted to Telescopic Shelf Support



## Use and Care

### COOKING MODES

#### Convection mode 2100-2520W (10, 8 & 6 function ovens)

When set to Convection mode, the top and bottom heating elements operate together like a 'normal' conventional oven that you have probably used before.

Convection mode is best suited for traditional baking and roasting and you should only use one shelf at a time, otherwise the heat distribution will be uneven. You can balance the amount of heat between the top and the bottom of the dish by selecting a different shelf height. If you want more heat at the top of the dish place the dish on the top or second shelf. For more heat at the bottom of the dish, place the dish on third or fourth shelf.

#### Grill mode 2090-2520W (10, 8, 6 & 5 function ovens)

Select 'Grill' mode with cooking mode selection knob and turn cooking temperature selection knob to 'Max'. When set to Grill mode, the top inner element operates. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. Grill mode can also be used for dishes that require a high temperature on the surface such as beef steaks, veal, rib steak, filets, hamburgers, etc.

Grill food with the oven door closed.

#### Fan assisted grill mode 2100-2550W (10, 8, 6 & 5 function ovens)

Select 'Fan Assisted Grill' mode with cooking mode selection knob and turn cooking temperature selection knob to the desired temperature setting. When set to Fan Assisted Grill mode, the top inner element and the fan operate. This mode increases the circulation of air throughout the oven, which helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Particularly suitable for kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken, quail, pork chops, fish steaks, stuffed cuttlefish etc.

In Fan Assisted Grill mode, grill with the oven door closed.



## Use and Care

#### Delicate cooking mode 1220-1460W (10 & 8 function ovens)

When set to Delicate cooking mode, the bottom element and the fan will operate. This mode is suitable for pastries, cakes and non-dry sweets in baking tins or moulds that require heat from the bottom.

#### Fan forced mode 1660-2020W (10, 8 & 5 function ovens)

When set to 'Fan Forced' mode, the fan element and the fan operate providing a delicate heat distributed uniformly throughout the oven.

This mode is ideal for baking and cooking delicate foods on multiple shelves, especially cakes that need to rise such as cream puffs and for certain tartlets, sweet or savoury biscuits, savoury puffs, swiss rolls and small portions of vegetables, etc.

#### Fast cooking mode 2125-2560W (10 & 6 function ovens)

When set to Fast Cooking mode, the top and bottom heating elements, as well as the fan, will operate to provide a consistent heat distributed uniformly throughout the oven.

This mode is especially recommended for cooking pre-packed frozen foods or reheating cooked foods, where pre-heating is not necessary. For best results, use one cooking shelf at a time.

#### Pizza mode 2772-3420W (10 function oven)

When set to Pizza mode, the bottom element, fan element and the fan will operate. This combination rapidly heats the oven with most of the heat coming from the bottom.

The pizza mode is ideal for foods requiring high temperatures to cook, like pizzas and large roasts. Only use one oven shelf at a time. If more than one shelf is used, swap the items halfway through cooking.



## Use and Care

### Top heat mode 940-1110W (10, 8 & 6 function ovens)

When set to Top heat mode, the top heating element operates. This mode can be used to brown food at the end of cooking.

### Multi-cooking mode 2370-2924W (10 function oven)

When set to Multi Cooking mode, the top element, fan element and bottom heating elements, as well as the fan will operate. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly. With this mode, you can cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 racks can be used at the same time, follow the instructions in the section entitled 'Multi Shelf Cooking' (page 21).

The even heat distribution makes it possible to use lower temperatures when cooking roasts. This results in meat which is more tender, less loss of juices and less weight loss. The Multi-cooking mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining flavour and appearance. Good results can be obtained when cooking vegetable-based side dishes like Zucchini, Aubergines, Peppers, etc. and also for baking leavened cakes.

This mode can also be used to quickly thaw white or red meat and bread by setting the temperature to 80°C. To thaw more delicate foods, set the thermostat to 60°C or use only the cold air circulation feature by setting the thermostat to 0°C.

### Defrost mode 45-55W (10, 8 & 5 function ovens)

When set to 'Defrost' mode, the fan located at the back of the oven circulates room temperature air around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, for example: ice cream cakes, cream or custard desserts, fruit cakes, etc. By using 'Defrost' mode, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process by selecting 'Multi Cooking mode' and setting the temperature between 80°C to 100°C.



## Use and Care


### 6 BUTTON DIGITAL CLOCK

For models with a 6 button digital display, 24hr clock. When the power is connected, the screen displays 3 flashing numbers and 'AUTO'.

### Adjusting the digital clock



To set the correct time, press the  button first, then + or - button to advance forward or backward until the correct time is displayed.

### Manual operation setting

If 'AUTO' is flashing, automatic or semi-automatic program has been set. Press  button, 'AUTO' will clear from the display and the oven can be operated manually.



### Automatic setting

Automatic setting of the oven allows you to select the end time, cooking time, temperature and cooking mode. The oven will switch on, cook according to the selected cooking mode and temperature and then switch off automatically.


1. Press  button, set cooking time with + and - buttons.
2. Press  button, set roast finish time with + and - buttons.
3. Set cooking temperature and cooking mode by turning the thermostat knob and selector knob.

After the above setting, 'AUTO' will illuminate, which means the automatic cooking feature of the oven is set.

**For example:** if cooking time takes 45 minutes and you want it to finish at 14:00:

1. Press  and set the cook time to 45 minutes using + and - buttons.
2. Press  and set the finish time to 14:00 using + and - buttons.

After the above setting, the current time is displayed and 'AUTO' will flash, indicating that the automatic cooking feature is set. When the clock displays 13:15, the oven will start cooking automatically. While cooking, 'AUTO' and  will flash.

When the clock displays 14:00, the oven automatically stops cooking. The alarm will ring and 'AUTO' will flash, press the  button and the ringing will stop.



## Use and Care

### 6 BUTTON DIGITAL CLOCK (CONT'D)

#### Semi-automatic setting

There are two methods of semi-automatic cooking:

#### A. Start cooking now and set cooking time:

This semi-automatic setting of the oven allows you to start cooking immediately, set the cooking time (up to 10 hours), select the temperature and cooking mode. The oven will cook according to the selected cooking mode and temperature and then switch off automatically once the cooking time has elapsed.

1. Press button, set cooking time with + and - buttons.
2. Set cooking temperature and cooking mode by turning the thermostat knob and selector knob.

The oven starts immediately, and 'AUTO' will flash. After the cooking time has elapsed, the oven automatically stops cooking. The alarm will ring and 'AUTO' will flash, press the button and the ringing will stop.

#### B. Start cooking now and set the finish time:

1. Press button, set cooking finish time with + and - buttons (up to 23 hours and 59 minutes).
2. Set cooking temperature and cooking mode by turning the thermostat knob and selector knob.

The oven starts immediately, and 'AUTO' will flash. When the finish time is reached, the oven automatically stops cooking. The alarm will ring and 'AUTO' will flash, press the button and the ringing will stop.

When the button is pressed during semi-automatic cooking, the set cooking time is displayed. If the button is pressed and the time is set back to '0', the semi-automatic setting will be cancelled. When button is pressed again, the oven will revert to the manual mode.



## Use and Care

### 6 BUTTON DIGITAL CLOCK (CONT'D)

#### Timer

The digital countdown timer can be set up to 23 hours and 59 minutes maximum.

To set the timer, press the button and then, + or - button until the desired time is displayed. Once the button is released, the current time and is displayed. When the button is pressed the remaining time is displayed. When the set time is reached, disappears and the alarm will ring. To stop the alarm, press the button.

**Note:** After pressing the button, timer settings should be done within 5 seconds.

In case of a power failure, all settings including the time display will be lost. When the power is returned, three '0' and 'AUTO' will be displayed.



## Use and Care

### 3 BUTTON DIGITAL CLOCK

For models with a 3 button digital display, 24hr clock. When the power is connected, the screen displays '12:00' and the bar above the ☺ symbol.

#### Adjusting the digital clock

To set the correct time, press the + or - button to advance forward or backward until the correct time is displayed. After 5 seconds it will start automatically or you can press the function button to make it work.

#### Manual operation setting

Press the function button to select manual operation.

#### Automatic setting

Automatic setting of the oven allows you to select the end time, cooking time, temperature and cooking mode. The oven will switch on, cook according to the selected cooking mode and temperature and then switch off automatically.

1. Press the function button repeatedly until the bar above ☺ flashes, then press + or - button to set the time frame for baking.
2. Press the function button repeatedly until the bar above ☺ flashes and then press + or - button to set the time to switch off.
3. Set cooking temperature and cooking mode by turning the thermostat knob and selector knob.

After these settings, the bars above ☺ and ☺ will flash, indicating that the automatic cooking feature of the oven is set.

**For example:** if cooking time takes 45 minutes and you want it to finish at 14:00:

1. Press the function button repeatedly until the bar above ☺ flashes and set the cooking time 45 minutes.
2. Press the function button repeatedly until the bar above ☺ flashes and set the finish time to 14:00.

After the above setting, the current time is displayed and the bars above ☺ and ☺ will flash, indicating that the automatic cooking feature is set. When the clock displays 13:15, the oven will start cooking automatically. While cooking the bar will flash.



## Use and Care

### 3 BUTTON DIGITAL CLOCK (CONT'D)

When the clock displays 14:00, the oven automatically stops cooking. The alarm will ring and the bar will flash, press any button and the ringing will stop.

#### Semi-automatic setting

There are two methods of semi-automatic cooking:

##### A. Start cooking now and set cooking time:

This semi-automatic setting of the oven allows you to start cooking immediately, set the cooking time (up to 10 hours), select the temperature and cooking mode. The oven will cook according to the selected cooking mode and temperature and then switch off automatically once the cooking time has elapsed.

1. Press the function button repeatedly until the bar above ☺ is displayed and set the cooking time.
  2. Set cooking temperature and cooking mode by turning the thermostat knob and selector knob.
- The oven starts immediately, the bar above ☺ will flash. After the cooking time has elapsed, the oven automatically stops cooking. The alarm will ring and the bar above ☺ will flash. To stop the ringing press any button.

##### B. Start cooking now and set the finish time:

1. Press the function button repeatedly until the bar above ☺ is displayed and set the cooking time (up to 23 hours and 59 minutes).
2. Set cooking temperature and cooking mode by turning the thermostat knob and selector knob.

The oven starts immediately, the bar above ☺ will flash. When the finish time is reached, the oven automatically stops cooking. The alarm will ring and the bar above ☺ will flash. To stop the ringing press any button.

When any button is pressed during semi-automatic cooking, the set cooking time is displayed. If the finish time is set to the current time, the semi-automatic setting will be cancelled.





## Use and Care

### 3 BUTTON DIGITAL CLOCK (CONT'D)

#### Timer

The digital countdown timer can be set up to 23 hours and 59 minutes maximum.

To set the timer, press the function button repeatedly until the bar above  $\square$  is displayed. Once the function button is released, the current time is displayed and the bar above  $\square$  flashes. When the function button is pressed the remaining time is displayed. When the set time is reached,  $\square$  disappears and the alarm will ring. To stop the alarm, press any button.

**Note:** After pressing the function button, timer settings should be done within 5 seconds.

In case of a power failure, all settings including the time display will be lost. When the power is returned, the bar above  $\square$  and '-12:00' will be displayed.



## Use and Care


### MECHANICAL TIMER

For models with a Mechanical Timer. The Mechanical Timer automatically controls when the oven turns off. It cannot automatically switch the oven on, only off. Turn the timer knob to between 10 minutes and 120 minutes.

At the end of the selected time period, the timer will sound and automatically turn off the oven.

To operate the oven manually, set the timer to 

#### The oven light

For 5, 6 and 8 function models, set cooking mode selection knob to  symbol to switch on the oven light/s. The oven light/s stay on when the oven is operating.

#### Cooling ventilation

In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which switches on automatically. When the cooling fan is on, you will notice a flow of air exiting between the oven door and the control panel.

**Note:** When cooking is finished, the cooling fan continues to operate until the oven cools down and then switches off automatically.







## Use and Care

### PRACTICAL COOKING ADVICE



The oven offers a wide range of settings which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

#### Preheating

If the oven needs to be preheated, the 'Multi Cooking' mode , 'Fast cooking' mode , 'Convection' mode , or 'Fan Forced' mode  should be selected depending on which functions are featured on your oven. These are the most efficient modes, which will reach the desired temperature as quickly as possible using the least amount of energy.

Once the food has been placed in the oven, the desired cooking mode should then be selected.

#### Multi shelf cooking

If you want to cook food on several shelves, select either the 'Fan Forced' mode  or the 'Multi-Cooking' mode , as these are the only cooking modes that allow you to do so.

When cooking delicate foods on more than one shelf, use the 'Fan Forced' mode. This mode allows you to cook on 3 shelves at the same time. Refer to the 'Cooking Guide' table.

When cooking other foods on several shelves, use the 'Multi-Cooking' mode (where available) keeping the following in mind:

- The oven has 5 shelf positions. During fan assisted cooking, use two of the three central shelves. The lowest and highest shelves receive the hot air directly and therefore delicate foods could be burnt on these shelves.
- As a general rule, use the 2nd and 4th shelf from the bottom, placing the foods that require greater heat on the 2nd shelf from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd shelf from the bottom and the more delicate food on the 4th shelf from the bottom.
- When cooking foods that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th shelf from the bottom and take the food requiring less time out of the oven first.


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
## Use and Care

### Using the grill

This multi-function oven has 2 different grilling modes.

Use the 'Grill' mode  with the oven door closed, place the food on the centre of the grill pan, insert and fit the grill pan on either the 3rd or 4th shelf from the bottom. Note: only the central part of the top heating element operates for grilling.

When using 'Grill' mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply adjust the thermostat knob to the desired temperature.

Use 'Fan assisted grill' mode  with the oven door closed. This mode is very useful for grilling foods rapidly, as the distribution of heat by the fan makes it possible not only to brown the surface, but also to cook the bottom of the food. It can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes for example.

When using 'Fan assisted grill' mode, place the food on the 2nd or 3rd oven shelf from the bottom, then place a dripping-pan on the 1st rack from the bottom to prevent fat and grease from dripping onto the oven floor. We recommend you set the thermostat to 200°C, as it is the most efficient temperature for 'Fan assisted grill' mode. However, this does not mean you cannot use lower temperatures, simply adjust the thermostat knob to the desired temperature.

**Important:** for best results and to save energy, always use the 'Fan assisted grill' with the oven door closed.

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## Use and Care

### Baking cakes

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the indicator light will turn off). To prevent heat loss and the cake from dropping, do not open the oven door during baking.

In general...

... **if pastry is too dry**

Increase the temperature by 10°C and reduce the cooking time.

... **if pastry has dropped**

Use less liquid or lower the temperature by 10°C.

... **if pastry is too dark on top**

Place it on a lower shelf, lower the temperature, and increase the cooking time.

... **if cooked well on the inside but sticky on the outside**

Use less liquid, lower the temperature, and increase the cooking time.

... **if the pastry sticks to the pan**

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.




... **if I used multi shelf cooking and one shelf is more cooked**

Use a lower temperature setting next time. It is not necessary to remove the food from all the racks at the same time.



## Use and Care

### Cooking pizza

For best results when cooking pizza, use the 'Pizza Mode' , 'Convection' mode , or 'Fan Forced' mode  depending on which modes are featured on your oven.

- Preheat the oven for at least 10 minutes.
- Use a light aluminium pizza pan, placing it on the shelf supplied with the oven. Don't use the dripping pan since this will extend the cooking time, making it difficult to get a crispy crust.
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- For best results, only use one shelf at a time, but if you want to cook on two shelves, use the 2nd and 4th racks from the bottom with a temperature of 220°C and swap them halfway through cooking.

### Cooking fish and meat

When cooking white meat, fowl and fish, use a temperature setting from 180°C to 200°C.

For red meat that you want well done on the outside while tender and juicy in the inside, it is best to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the shelf and place the dripping pan beneath it to catch the fat.

Make sure that the shelf is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use a lower shelf height. For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.



## Use and Care

Cooking guide - some functions are not available on all models

Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (minutes)	Thermostat knob setting	Cooking time (minutes)
<b>Convection</b>					
Duck	1	3	15	200	65-75
Roast veal or beef	1	3	15	200	70-75
Roast meat	1	3	15	200	15-80
Beef ribs (short pastry)	1	3	15	180	15-80
Turkey	1	3	15	180	30-55
<b>Multi-Cooking</b>					
Pizza (on 2 racks)	1	2-4	15	220	15-20
Lasagna	1	2	10	180	50-60
Lamb	1	2	10	180	60-75
Roast chicken + potatoes	1	2-4	10	180	60-75
Mashed	1	2	10	180	30-35
Potatoes	1	2	10	170	40-50
Plum-cake	1	2	10	190	20-25
Cream puffs (on 2 racks)	0.5	2-4	10	180	15-20
Chicken (on 2 racks)	0.5	2	10	170	15-20
Sponge cake (on 2 racks)	1.0	2-4	10	170	20-25
Savory pies	1.5	3	15	200	25-30
<b>Top Oven</b>					
Browning food to perfect					
Cooking	*	3/4	15	220	*
<b>Defrosting</b>					
All frozen food					
<b>Grill</b>					
Soles and cuttlefish	1	4	5	Max	8-10
Squid and prawn kababs	1	4	5	Max	6-8
Cod fillet	1	4	5	Max	10
Grilled vegetables	1	3/4	5	Max	10-15
Wenters	1	4	5	Max	10
Cuddis	1	4	5	Max	15-20
Hamburgers	1	4	5	Max	7-10
Mushrooms	1	4	5	Max	15-20
Toasted sandwiches	1	4	5	Max	2-3
With <i>robassole</i> (where present)					
Veal or the spit	1.0	-	5	Max	60-90
Chicken on the spit	1.5	-	5	Max	70-80
Lamb on the spit	1.0	-	5	Max	70-80
<b>Fan Assisted Grill</b>					
Grilled chicken	1.5	3	5	200	55-60
Cut fish	1.5	3	5	200	30-35
With <i>robassole</i> (where present)					
Veal on the spit	1.5	-	5	200	70-80
Chicken on the spit	1.5	-	5	200	70-90
Chicken (on the spit) + potatoes (roasted)	1.5	2	5	200	70-75
Lamb on the spit	1.5	-	5	200	70-80



## Use and Care

Cooking guide - some functions are not available on all models

Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (minutes)	Thermostat knob setting	Cooking time (minutes)
<b>Fast cooking</b>					
Frozen food					
Pizza	0.3	2	-	250	12
Country style spinach pie	0.3	2	-	220	20
Turnovers	0.3	2	-	220	30-35
Lasagna	0.5	2	-	200	25
Golden Rolls	0.4	2	-	180	35
Chicken mince	0.4	2	-	220	25-30
Pre-cooked food	0.4	2	-	200	15-20
Golden chicken wings	0.4	2	-	200	20-25
Fresh food					
Spiculi (short pastry)	0.3	2	-	200	15-18
French fries	0.6	2	-	180	10-15
Cheese puffs	0.2	2	-	210	65
<b>Pizza</b>					
Pizza	0.5	3	15	220	15-20
Roast veal or beef	1	2	10	220	65-90
Chicken	1	2/3	10	180	65-70
<b>Baking</b>					
Tare	0.5	3	15	180	20-30
Fruit cakes	1	2/3	15	180	40-45
Fruit cake	0.7	3	15	180	40-50
Sponge cake	0.2	2	15	180	15-20
Small cakes (on 2 shelves)	0.2	2-4	15	180	30-35
Small cakes (on 2 shelves)	0.6	2-4	15	180	20-25
Cheese puffs (on 2 shelves)	0.4	2-4	15	210	15-20
Cream puffs (on 3 shelves)	0.7	1-3-5	15	180	20-25
Biscuits (on 3 shelves)	0.7	1-3-5	15	180	20-25
Meringues (on 3 shelves)	0.5	1-3-5	15	90	180

Note: Cooking times are approximate and may vary according to personal taste. When cooking using the grill or fan assisted grill, the dripping pan must always be placed on the 1st oven shelf from the bottom.



## Use and Care

### Cleaning and maintenance

Before cleaning your oven or performing maintenance, make sure that the cooking mode selection knob is set to 'OFF' and the cooking temperature selection knob is set to 'OFF'. To extend the life of your oven, it must be cleaned frequently.

The enamelled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances. If any stainless steel has difficult to remove stains, use cleaners specifically recommended to clean stainless steel. After cleaning any surface, it is advisable to rinse thoroughly and dry.

The inside of the oven should preferably be cleaned immediately after use, when it is still warm (but not hot), with warm water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents, scourers acidic cleaners such as lime scale remover, etc. as these could damage the enamel. If stains are particularly tough to remove, use cleaners specifically recommended to clean ovens and follow the instructions provided with the cleaner. **Never use a steam cleaner or caustic oven cleaners for cleaning inside the oven.**

If you operate your oven for an extended period of time, or if you are cooking dishes that contain a lot of water, condensation may form on the oven door. Dry it using a soft cloth and try reducing the cooking temperature.

There is a rubber seal surrounding the oven opening which is necessary to ensure the correct operation of the oven. Check the condition of this seal on a regular basis. If necessary, clean it but avoid using abrasive products or objects to do so. Should it become damaged, please contact Technika Service Department. We recommend you avoid using the oven until it has been repaired.

**Never place anything (including foil and oven trays) on the bottom of the oven when it is in operation because this could damage the enamel.**

Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

**Use only non caustic oven cleaners purchased from hardware stores or supermarkets.**

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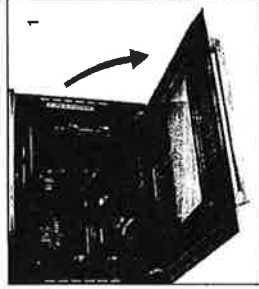


## Use and Care

### How to remove the oven door

You can remove the oven door for better access to the oven when cleaning. Proceed as follows to remove the door:

- Open the door fully (1).
- Lift up and turn the latch situated on each of the two hinges (2).
- Grip the door on the two external sides and close it approximately 3/4 way (3).
- Pull the door up towards you, lifting it out of the oven frame (4).
- To replace the door, use the reverse procedure.



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## Use and Care

### Replacing the Oven Lamp

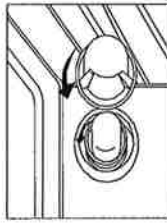
**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Remove the glass cover of the lamp-holder as shown below.

Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:

- Voltage: 220-240V
- Wattage: 25W
- Type: E 14

Replacement lamps are available from Technika. Replace the glass cover and reconnect the oven to the mains power supply.



### Disposal

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 on the product indicates that this product 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 must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city council office.

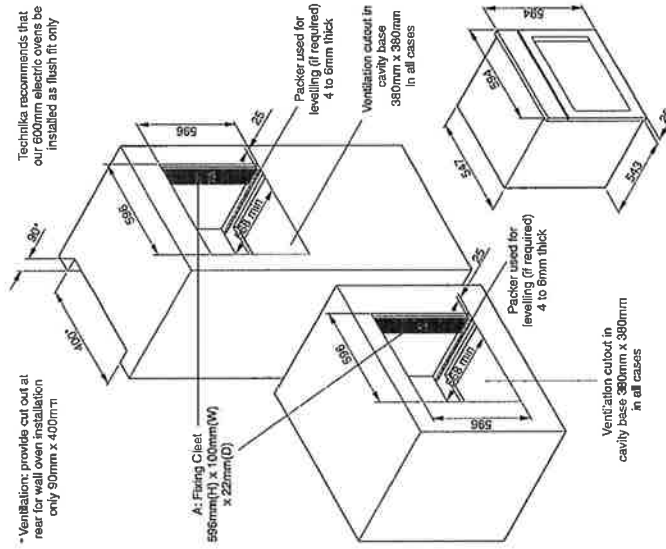


## Installation

**IMPORTANT:** Installation, assembly and electrical connections must be carried out by authorised personnel.

### Cabinet details (models with side hinged doors)

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit for models with side hinged doors.

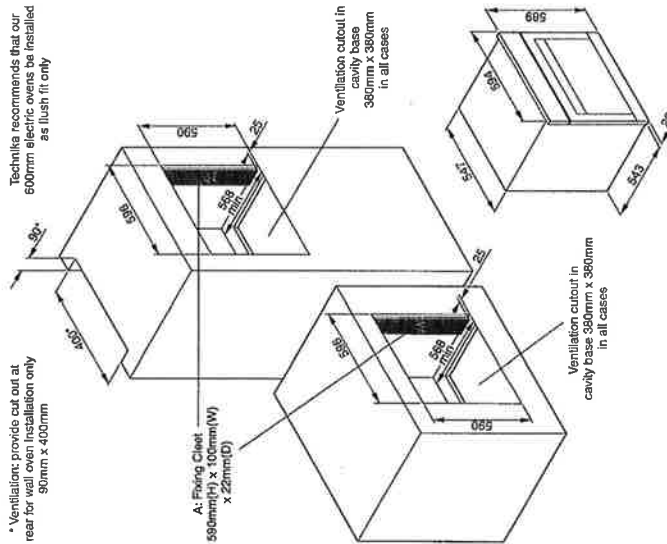




**IMPORTANT: Installation, assembly and electrical connections must be carried out by authorised personnel.**

**Cabinet details (models with bottom hinged doors)**

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit for models with bottom hinged doors.



The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 75°C.

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts, which ensure the safe operation of the appliance, must be removable only with the aid of a tool.

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wood screws into the 4 holes located on the perimeter of the frame.



## Installation

### Electrical connection

The appliance is usually supplied fitted with a power cord and 3 pin plug. Install the cooker so that the plug is easily accessible. Plug the 3-pin plug into a properly earthed, 15A general purpose power outlet. The supply cable should be positioned so that it does not reach a temperature of more than 75°C along its entire length.

If the appliance is not supplied with a plug or if connecting the cable directly to the mains, connection to the electricity supply must be made by an authorised person in accordance with the Wiring Rules AS/NZS3000. The installation must include a suitable isolating switch with a minimum contact opening of 3mm between the appliance and the mains. The isolating switch should be sized according to the load on the data label and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

Before making the connection check that:

- the switch, wiring and electrical system can support the appliance load (see data plate);
- the power supply system has an efficient earthing connection which complies with the provisions of current regulations;
- the power outlet or omnipolar circuit-breaker is easily accessible once the cooker has been installed.

### Replacing the power supply lead

If the supply cord or plug is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazard.



## Installation

### Technical data

Inner dimensions of the oven:

Width: 43.5cm

Depth: 40cm

Height: 32cm

Inner Volume of the oven: 56 litres.

Voltage and Frequency of Power Supply:

220-240V -50/60Hz or 50Hz

Power Usage:

	2100-2520W		2090-2520W		2100-2550W		2772-3420W		1660-2020W
	2125-2560W		1220-1460W		940-1110W		2370-2924W		45-55W



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Version 2 Revision 20101220

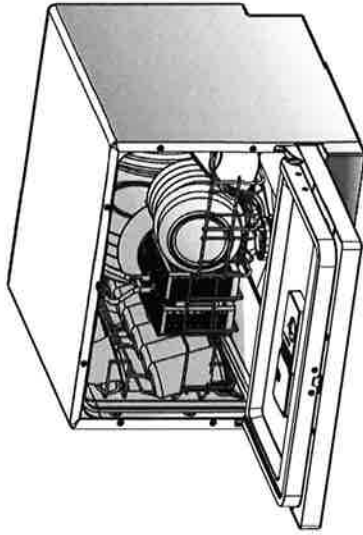
Appendix E

**Technika – Dishwasher**

# Dishwasher

## Instruction Manual

TEBTDWSS



### Read this Manual

Dear Customer,

Please carefully reading it before using the dishwasher will help you to use and maintain the dishwasher properly. Keep it to refer to at a later date.

Pass it on to any subsequent owner of the appliance.

This manual contains sections of Safety Instructions, Operating Instructions, Installation Instructions and Troubleshooting Tips, etc.

### Before Calling for Service

To review the section on Troubleshooting Tips will help you to solve some common problems by yourself.

If you can not resolve the troubles by yourself, please ask for the help of professional technicians.

### NOTE:

The manufacturer, following a policy of constant development and updating of the product, may make modifications without giving prior notice.

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# 1. IMPORTANT SAFETY INFORMATION READ ALL INSTRUCTIONS BEFORE USING

**▲ WARNING!** When using your dishwasher, follow the precautions listed below:

## GROUNDING INSTRUCTIONS

- This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance of electric current. This appliance is equipped with a cord having an equipment-grounding conductor and a grounding plug.
- The plug must be plugged into an appropriate outlet that is installed and grounded in accordance with all local codes and ordinances.

## WARNING! PROPER USE

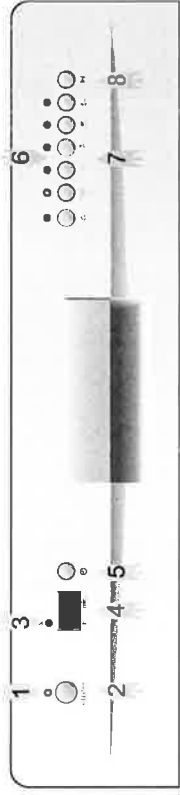
- Do not abuse, sit on, or stand on the door or dish rack of the dishwasher.
- Do not place any heavy objects of stand on the door when it is open. The appliance could tip forward.
- When loading items to be washed:
  - 1) Locate sharp items so that they are not likely to damage the door seal;
  - 2) Warning: Knives and other utensils with sharp points must be loaded in the basket with their points down or placed in a horizontal position.
- When using your dishwasher, you should prevent plastic items from coming into contact with heating element. (This instruction is only applicable to machines with a visual heating element.)
- Check that the detergent receptacle is empty after completion of the wash cycle.
- Do not wash plastic items unless they are marked dishwasher safe or the equivalent. For plastic items not so marked, check the manufacturer's recommendations.
- Use only detergent and rinse additives designed for an automatic dishwasher.
- Never use soap, laundry detergent, or hand washing detergent in your dishwasher. Keep these products out of the reach of children.
- Keep children away from detergent and rinse aid, keep them away from the open door of the dishwasher, there could still be some detergent left inside.
- 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.
- Dishwasher detergents are strongly alkaline, they can be extremely dangerous if swallowed. Avoid contact with skin and eyes and keep children away from the dishwasher when the door is open.
- The door should not be left in the open position since this could present a tripping hazard.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Please dispose of packing materials properly.
- Use the dishwasher only for its intended function.
- During installation, the power supply must not be excessively or dangerously bent or flattened.
- Do not tamper with controls.
- The appliance is to be connected to the water mains using new hose sets and that old hose-sets should not be reused.
- The maximum size of the dishes is 260mm.
- The maximum permissible inlet water pressure is 1Mpa.
- The minimum permissible inlet water pressure is 0.04Mpa.

**READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.  
SAVE THESE INSTRUCTIONS**

# 2. Operation Instruction

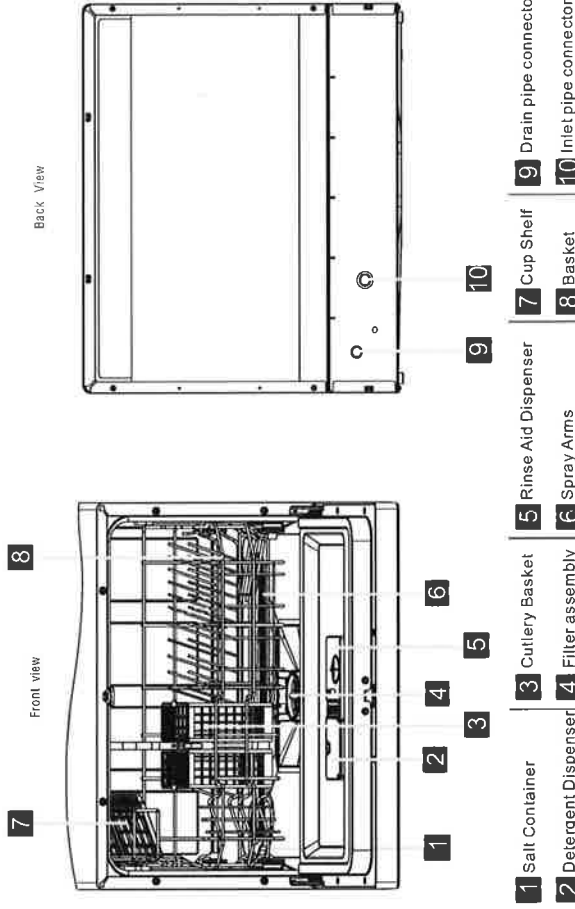
**▲ IMPORTANT** To get the best performance from your dishwasher, read all operating instructions before using it for the first time.

## Control Panel



- 1 Power on light: To come on when Power ON/OFF button is pressed down.
- 2 ON/OFF Button: To turn on/off the power supply.
- 3 Rinse Aid Warning Light: To be on when the rinse aid dispenser needs to be refilled.
- 4 Delay time: To display booking time.
- 5 Delayed Start Button: Press this button to set the delayed hours for washing. You can delay the start of washing up to 24 hours. One press on this button delays the start of washing by one hour.
- 6 Program indicator light: when you select washing program, the correspond light will display.
- 7 Program indicator button: when you press washing program button, the correspond light will display.
- 8 Start/Reset Button: Press this button to start or pause the dishwasher, the process pilot lamp will be blinking when starting.

## Dishwasher Features



- 1 Salt Container
- 2 Detergent Dispenser
- 3 Cutlery Basket
- 4 Filter assembly
- 5 Rinse Aid Dispenser
- 6 Spray Arms
- 7 Cup Shelf
- 8 Basket
- 9 Drain pipe connector
- 10 Inlet pipe connector

### 3. Prior using for the first time

#### A. Fill the Rinse Aid Dispenser

##### Rinse Aid Dispenser

The rinse aid is released during the final rinse to prevent water from forming droplets on your dishes. That can leave spots and streaks. It also improves drying by allowing water to sheet off the dishes. Your dishwasher is designed to use liquid rinse aids. The rinse aid dispenser is located inside the door next to the detergent dispenser. To fill the dispenser, open the cap and pour the rinse aid into the dispenser until the level indicator turns completely black. The volume of the rinse aid container is about 110ml.

##### Function of Rinse Aid

Rinse aid is automatically added during the last rinse, ensuring thorough rinsing, and spot and streak free drying.

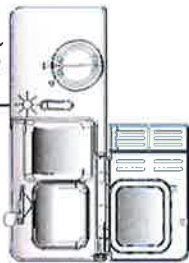
##### Attention!

Only use branded rinse aid for dishwasher. Never fill the rinse aid dispenser with any other substances (e.g. Dishwasher cleaning agent, liquid detergent). This would damage the appliance.

#### When to Refill the Rinse Aid Dispenser

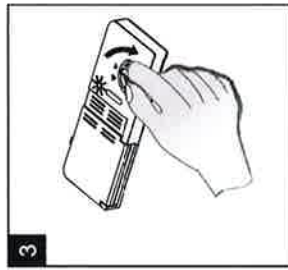
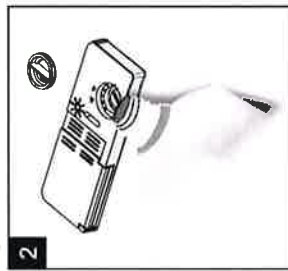
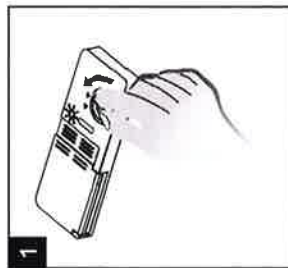
If there is no rinse-aid warning light in the control panel, you can judge the amount of rinse-aid by the color of the optical level indicator "C" located next to the cap. When the rinse-aid container is full, the whole indicator will be dark. As the rinse-aid diminishes, the size of the dark dot decreases. You should never let the rinse aid get below 1/4 full.

→ C (Rinse-Aid indicator)



As the rinse aid diminishes, the size of the black dot on the rinse aid level indicator changes, as illustrated below.

- Full
- 3/4 full
- 1/2 full
- 1/4 full - Should refill to eliminate spotting
- Empty

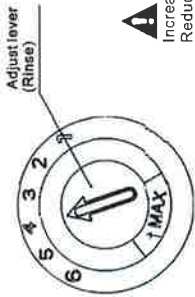


- 1 To open the dispenser, turn the cap to the "open" (left) arrow and lift it out.
- 2 Pour the rinse aid into the dispenser, being careful not to overflow.
- 3 Replace the cap by inserting it aligned with "open" arrow and turning it to the closed (right) arrow.

**NOTE:** Clean up any rinse aid spill during filling with an absorbent cloth to avoid excessive foaming during the next wash. Don't forget to replace the cap before you close dishwasher door.

#### Adjusting Rinse Aid Dispenser

The rinse aid dispenser has six or four settings. Always start with the dispenser set on "4". If spots and poor drying are problems, increase the amount of rinse aid dispensed by removing the dispenser lid and rotating the dial to "5". If the dishes still are not drying properly or are spotted, adjust the dial to the next higher number until your dishes are spot-free. The recommended setting is "4". (Factory value is "4".)



##### NOTE:

Increase the dose if there are drops of water or lime spots on the dishes after washing. Reduce it if there are sticky whitish stains on your dishes or a bluish film on glassware or knife blades.

#### B. Function of Detergent

Detergents with its chemical ingredients are necessary to remove dirt, crush dirt and transport it out of the dishwasher. Most of commercial quality detergents are suitable for this purpose.

##### Detergents

There are 3 sorts of detergents

1. With phosphate and with chlorine
2. With phosphate and without chlorine
3. Without phosphate and without chloride

Normally new pulverised detergent is without phosphate. The water softener function of phosphate is not given. In this case we recommend to fill salt in the salt container even when the hardness of water is only 6 °dH. If detergents without phosphate were used in case of hard water often white spots appear at dishes and glasses. In this case please add more detergent to reach better results. Detergents without chlorine do only bleach a little. Strong and coloured spots will not removed completely. In this case please choose a programme with higher Temperature.

##### Concentrated Detergent

Based on their chemical composition, dishwasher can be split in two basic types:

- conventional, alkaline detergents with caustic components
- low alkaline concentrated detergents with natural enzymes

The use of "normal" washing programmes in conjunction with concentrated detergents reduces pollution and is good for your dishes; these wash programmes are specially matched to the dirt-dissolving properties of the enzymes of the concentrated detergent. For this reason "normal" wash programmes in which concentrated detergents are used can achieve the same results that can otherwise only be achieved using "intensive" programmes.

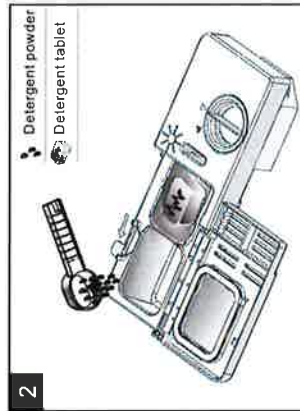
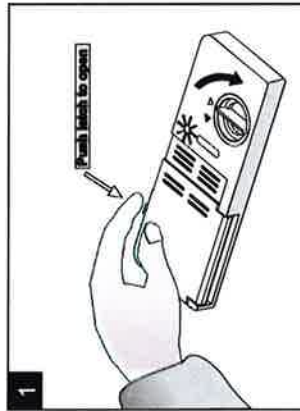
##### Detergent Tablets

Detergent tablets of different brands dissolve at different speeds. For this reason some detergent tablets cannot dissolve and develop their full cleaning power during short programmes. Therefore please use long programmes when using detergent tablets, to ensure the complete removal of detergent residuals.

## Detergent Dispenser

The dispenser must be refilled before the start of each wash cycle following the instructions provided in the Wash Cycle Table. Your dishwasher uses less detergent and rinse aid than conventional dishwasher. Generally, only one tablespoon of detergent is needed for a normal wash load. Also, more heavily soiled items need more detergent. Always add the detergent just before starting the dishwasher, otherwise it could get damp and will not dissolve properly.

## Amount of Detergent to Use



### NOTE:

- If the lid is closed, press release button. The lid springs open.
- Always add the detergent just before starting each wash cycle.
- Only use branded detergent aid for dishwasher.

### WARNING! Dishwasher detergent is corrosive! Take care to keep it out of reach of children.

Proper Use of Detergent  
Use only detergent specifically made for use in dishwashers. Keep your detergent fresh and dry. Don't put powder detergent into the dispenser until you're ready to wash dishes.

## Fill in detergent

Fill the detergent dispenser with detergent. The marking indicates the dosing levels, as illustrated on right:

- A** The place of main wash cycle detergent placed.
  - B** The place of pre-wash cycle detergent placed.
- Please observe the manufacturer's dosing and storage Recommendations as stated on the detergent packaging.

Close the lid and press until it locks in place.

If the dishes are heavily soiled, place an additional detergent dose in the pre-wash detergent chamber. This detergent will take effect during the pre-wash phase.

### NOTE:

- You find information about the amount of detergent for the single programme on the last page.
- Please aware, that according to the level soiling and the specific hardness of water differences are possible.
- Please observe the manufacturer's recommendations on the detergent packaging.

## 4. Loading the Dishwasher Baskets

### Recommendation

- Consider buying utensils which are identified as dishwasher-proof.
- Use a mild detergent that is described as 'kind of dishes'. If necessary, seek further information from detergent manufacturers.
- For particular items, select a programme with as low a temperature.
- To prevent damage, do not take glass and cutlery out of the dishwasher immediately after the programme has ended.

### For washing in the dishwasher the following cutlery/dishes

#### Are not suitable

- Cutlery with wooden, horn china or mother-of-pearl handles
- Plastic items that are not heat resistant
- Older cutlery with glued parts that is not temperature resistant
- Bonded cutlery items or dishes
- Pewter or cooper items
- Crystal glass
- Steel items subject to rusting
- Wooden platters
- Items made from synthetic fibres

#### Are of limited suitability

- Some types of glasses can become dull after a large number of washes
- Silver and aluminium parts have a tendency to discolour during washing
- Glazed patterns may fade if machine washed frequently

### Attention before or after loading the Dishwasher Baskets

(For best performance of the dishwasher, follow these loading guidelines. Features and appearance of baskets and cutlery baskets may vary from your model.)

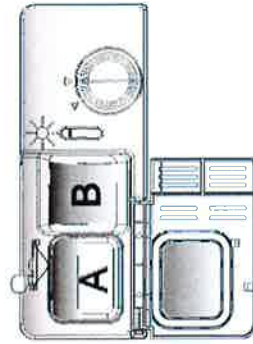
Scrape off any large amounts of leftover food. Soften remnants of burnt food in pans. It is not necessary to rinse the dishes under running water.

Place objects in the dishwasher in following way:

1. Items such as cups, glasses, pots/pans, etc. are face down.
2. Curved items, or those with recesses, should be loaded at a slant so that water can run off.
3. All utensils are stacked securely and can not tip over.
4. All utensils are placed in the way that the spray arms can rotated freely during washing.

### NOTE: Very small items should not be washed in the dishwasher as they could easily fall out of the basket.

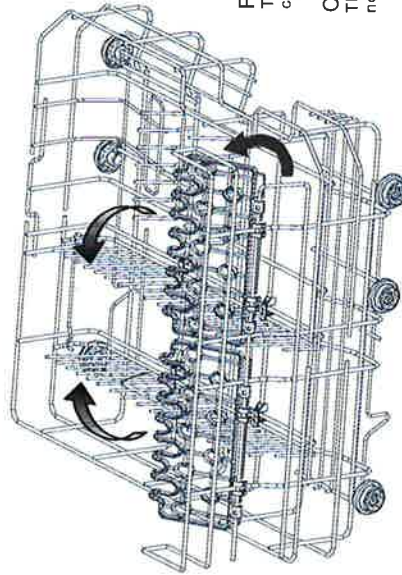
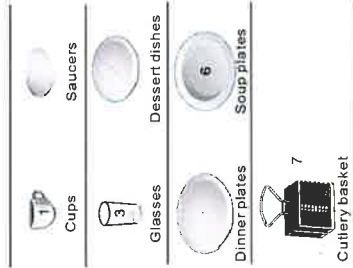
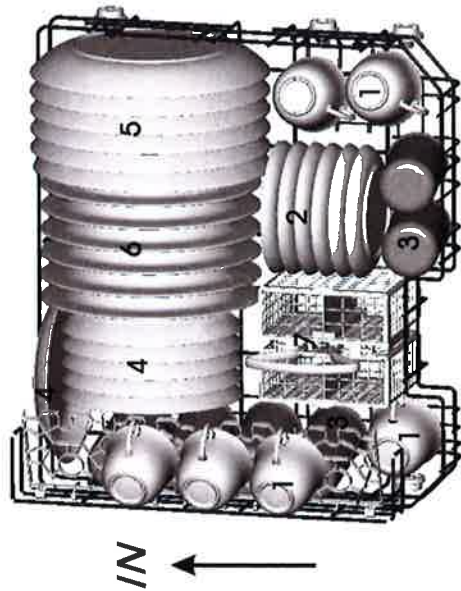
- Load hollow items such as cups, glasses, pans etc. With the opening downwards so that water cannot collect in the container or a deep base.
- Dishes and items of cutlery must not lie inside one another, or cover each other.
- To avoid damage to glasses, they must not touch.
- Load large items which are most difficult to clean into the basket.
- Long bladed knives stored in an upright position are a potential hazard!
- Long and/or sharp items of cutlery such as carving knives must be positioned horizontally in the basket.
- Please do not overload your dishwasher.





## Loading the Basket

Position the dishes and cookware so that they will not get moved by the spray of water.



### Plate racks of Basket

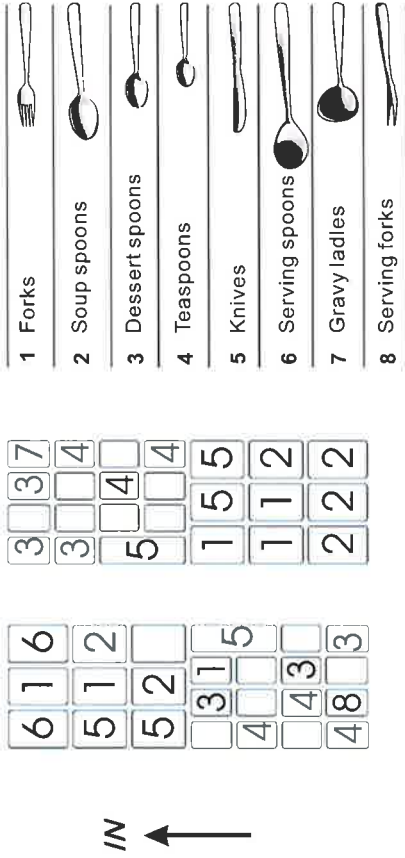
The basket is fitted with plate racks which can be stowed horizontal if required.

### Cup shelf

The cup shelf could be stowed standing if no cup being placed, which can set more place.

## Cutlery Basket

Cutlery should be placed in the cutlery basket with handles at the bottom. If the rack has side baskets, the spoon should be loaded individually into the appropriate slots, especially long utensils should be placed in the horizontal position at the front of the upper basket as shown.



### WARNING!

- Do not let any item extend through bottom.
- Always load sharp utensils with the sharp point down!

For personal safety and a top quality clean, place the silverware in the basket:

- They do not nest together.
- Place silverware with handles-down.
- But place knives and other potentially dangerous utensils handles-up.

## 5. Starting a washing programme

### Wash Cycle Table



#### NOTE:

AS/NZS 2007.-1 ( ) Means: need to fill rinse into the Rinse-Aid Dispenser.  
 AS/NZS 2007.-1 ■ \*AS/NZS 2007.-1: This program is the test cycle, the rinse-aid dispenser setting is recommended to Position 6.

Program	Cycle Selection Information	Description of Cycle	Detergent pre/main	Running time(min)	Energy (Kwh)	Water (l)	Rinse Aid
Intensive	For the heaviest soiled loads, such as pots, pans, casserole dishes and dishes that have been sitting with dried food on them for a while.	Pre-wash (50°C) Wash (70°C) Rinse Rinse Rinse (70°C) Drying	4/18.5g	140	0.94	11.0	★
Heavy	For normally soiled loads, such as pots, plates, glasses and lightly soiled pans, standard daily cycle.	Pre-wash Wash (60°C) Rinse Rinse (70°C) Drying	4/18.5g	120	0.70	8.4	★
Normal	For lightly soiled loads, such as plates, glasses, bowls and lightly soiled pans.	Wash (55°C) Rinse Rinse Rinse (55°C) Drying	4/18.5g	105	0.5	8.7	★
Glass	For lightly soiled loads, such as glasses, crystal and fine china.	wash(45°C) Rinse Rinse (60°C) Drying	15g.	70	0.48	6.8	★
1 hour	1 hour wash for lightly soiled loads that do not need drying.	Wash (65°C) Rinse Rinse (60°C) Drying	15 g.	60	0.30	6.8	
Rapid	A shorter wash for lightly soiled loads that do not need drying.	Wash (40°C) Rinse Rinse	15 g.	30	0.30	6.0	

\* AS/NZS 2007.-1

### Turning On the Appliance

Starting a wash cycle...

1. Draw out the basket (see the section entitled "Loading the Dishwasher").
2. Pour in the detergent (see the section entitled "Detergent and Rinse Aid").
3. Insert the plug into the socket. The power supply is 220-240VAC 50 HZ, the specification of the socket is 10 A, 250 VAC.
4. Make sure that the water supply is turned on to full pressure.
5. Turn on the power button, press the program button that you want, the response light will light. Then press the Start/Reset button, the dishwasher begins to start.



#### NOTE:

When you press the Start/Reset button to pause during washing, the program light will stop blinking and the dishwasher will mooring every minute unless you press the Start/Reset button to start.

### Change the Programme...

Premise: You can modify the washing program. When the dishwasher just runs for a short time. Otherwise, the detergent may have already been released, and the appliance may have already drained the wash water. If this is the case, the detergent dispenser must be re-filled (see the section entitled "Loading the Detergent").

If the machine operation, you want to convert program, press the start/reset button, and then click Program Button that you want to choose more than 3 seconds, can be turned to the program, enter standby (see the section entitled "Starting a wash cycle...").

The program lights show the state of the dishwasher:

- a) One of the program lights on-----stand by
- b) One of the program lights on-----pause
- c) One of the program lights on-----run

**NOTE:** If you open the door when washing, the machine will pause. When you close the door, the machine will keep on working after 10 seconds.

### Forget to Add a Dish?

A forgotten dish can be added any time before the detergent cup opens.

- 1 Press the start/reset button
- 2 Open the door a little to stop the washing.
- 3 After the spray arms stop working, you can open the door completely.
- 4 Add forgotten dishes.
- 5 Close the door
- 6 Press the start/reset button, the dishwasher will run after 10 seconds.

### At the End of the Wash Cycle

When the working cycle has finished, the buzzer of dishwasher will sound 8 seconds, then stop. Turn off the appliance using the ON/OFF button, shut off the water supply and open the door of the dishwasher. Wait a few minutes before unloading the dishwasher to avoid handling the dishes and utensils while they are still hot and more susceptible to breakage. They will also dry better.

#### Switch Off the Dishwasher

- in the digital display appears 0 (remaining programme time), only in this case the programme has ended.

  1. Switch off the dishwasher by pressing the ON/OFF button.
  2. Turn off the water tap!

#### Open the door carefully.

Hot dishes are sensitive to knocks. The dishes should therefore be allowed to cool down around 15 minutes before removing from the appliance. Open the dishwasher's door, leave it ajar and wait a few minutes before removing the dishes. In this way they will be cooler and the drying will be improved.

#### Unloading the dishwasher

It is normal that the dishwasher is wet inside.



**WARNING!** It is dangerous to open the door when washing, because the hot water may scald you.

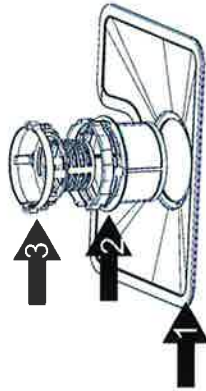


## 6. Maintenance and Cleaning

### Filtering System

The filter prevent larger remnants of food or other objects from getting inside the pump.

The filter system consists of a coarse filter, a flat (Main filter) and a micro filter (fine filter).



#### Main filter 1

Food and soil particles trapped by this filter are pulverized by a special jet on the spray arm and washed down to drain.

#### Fine filter 2

This filter holds soil and food residue in the sump area and prevents it from being redeposit on the dishes during wash cycle.

#### Coarse filter 3

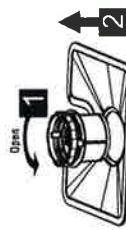
Larger items, such as pieces of bone or glass, that could block the drain are trapped in the coarse filter. To remove the items caught by the filter, gently squeeze the tap on the top of this filter and lift out.

### Filter assembly

The filter efficiently removes food particles from the wash water, allowing it to be re-cycled during the cycle. For best performance and results, the filter assembly must be regularly. For this reason, it is a good idea to remove the larger food particles trapping in the filter after each wash cycle by rinsing the filter and cup under running water. To remove the filter assembly, pull on the cup handle in the upward direction.

#### ▲ WARNING!

- Never run the dishwasher without the filters in place.
- The dishwasher must never be used without the filters.
- Improper replacement of the filter may reduce the performance level of the appliance and damage dishes and utensils.



Step 1 : contrarotate the Fine filter,  
Step2: lift it up;



Step3 : lift the Main filter up

▲ **NOTE:** *If do it from step1 to step 3, the filter system will be removed; while if do it from Step 3 to Step 1, the filter system will be installed.*

### Remarks:

- Inspect the filters for blocking every time the dishwasher has been used.
- By unscrewing the coarse filter, you can remove the filter system. Remove any food remnants and clean the filters under running water.

▲ **NOTE:** *The entire filter assembly should be cleaned once a week.*

### Cleaning The Filter

To clean the coarse filter and the fine filter, use a cleaning brush. Reassemble the filter parts as shown in the figures in the last page and reinsert the entire assembly in the dishwasher, positioning in its seat and pressing downward.

▲ **WARNING!** *When cleaning the filters, don't knock on them. Otherwise, the filters could be contorted and the performance of dishwasher could be debased.*

### Caring for the Dishwasher

The control panel can be cleaned by using a lightly dampened cloth and dry thoroughly. The exterior use a good appliance polish wax.

Never use sharp objects, scouring pads or harsh cleaners on any part of the dishwasher.

### Cleaning The Door



To clean the edge around the door, you should use only a soft warm, damp cloth. To avoid penetration of water into the door lock and electrical components, do not use a spray cleaner of any kind.

#### ▲ WARNING!

- Never use a spray cleaner to clean the door panel as it may damage the door lock and electrical components.
- Abrasive agent or some paper towel should not be used because of the risk of scratching or leaving spots on the stainless steel surface.

### Protect Against Freezing

please take frost protection measures on dishwasher in winter. Each time after washing cycles, please operate as follows:

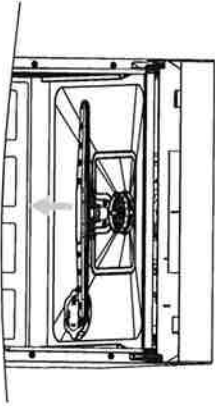
1. Cut off electrical power to the dishwasher.
2. Turn off the water supply and disconnect the water inlet pipe from the water valve.
3. Drain water from the inlet pipe and water valve. (Use a pan to catch the water)
4. Reconnect the water inlet pipe to the water valve.
5. Remove the filter at the bottom of the tub and use a sponge to use up water in sump.

▲ **NOTE:** *If your dishwasher cannot work because of the ice, please contact professional service persons.*

## Cleaning the Spray Arms

The spray arms can be easily removed for periodic cleaning of the nozzles, to prevent possible clogging. Wash them under running water and carefully replace them in their seals, checking that their rotary movement is in no way impeded.

Grasp the middle of the spray arm, pull it upwards to remove it. Wash the arms under a jet of running water and return them carefully to their seat. After reassembly, check that the spray arms turn freely. Otherwise, check that they have been installed correctly.



## How to Keep Your Dishwasher in Shape

- **After Every Wash**  
After every wash, turn off the water supply to the appliance and leave the door slightly open so that moisture and odors are not trapped inside.
- **Remove the Plug**  
Before cleaning or performing maintenance, always remove the plug from the socket.
- **No Solvents or Abrasive Cleaning**  
To clean the exterior and rubber parts of the dishwasher, do not use solvents or abrasive cleaning products. Only use a cloth with warm soapy water.  
To remove spots or stains from the surface of the interior, use a cloth dampened with water with a little vinegar, or a cleaning product made specifically for dishwashers.
- **When it is not in need for a long time**  
It is recommended that you run a wash cycle with the dishwasher empty and then remove the plug from the socket, turn off the water supply and leave the door of the appliance slightly open. This will help the door seals to last longer and prevent odors from forming within the appliance.
- **Moving the Appliance**  
If the appliance must be moved, try to keep it in the vertical position. If absolutely necessary, it can be positioned on its back.
- **Seals**  
One of the factors that cause odors to form in the dishwasher is food that remains trapped in the seals. Periodic cleaning with a damp sponge will prevent this from occurring.

## 7. Installation instruction

### ⚠ Attention:

The installation of the pipes and electrical equipments should be done by professionals.

### Installation preparation

The installation position of dishwasher should be near the existing inlet and drain hoses and power cord.  
One side of the cabinet sink should be chosen to facilitate the connection of drain hoses of the dishwasher.



### Warning

Electrical Shock Hazard  
Disconnect electrical power before installing dishwasher.  
Failure to do so can result in death or electrical shock.



## Positioning the Appliance

Position the appliance in the desired location. The back should rest against the wall behind it, and the sides, along the adjacent cabinets or wall. The dishwasher is equipped with water supply and drain hoses that can be positioned to the right or the left to facilitate proper installation.

## About Power Connection

**For personal safety:**

- DO NOT USE AN EXTENSION CORD OR AN ADAPTER PLUG WITH THIS APPLIANCE.
- DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE EARTHING CONNECTION FROM THE POWER CORD.

## Electrical Requirements

Please look at the rating label to know the rating voltage and connect the dishwasher to the appropriate power supply. Use the required fuse 10 amp, time delay fuse or circuit breaker recommended and provide separate circuit serving only this appliance.

## Electrical Connection

⚠ **Insure proper ground exists before use**

Ensure the voltage and frequency of the power being corresponds to those on the rating plate. Only insert the plug into an electrical socket which is earthed properly. If the electrical socket to which the appliance must be connected is not appropriate for the plug, replace the socket, rather than using a adaptors or the like as they could cause overheating and burns.



## GROUNDING INSTRUCTIONS

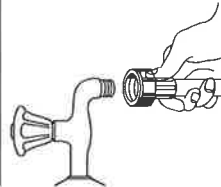
- This appliance must be earthed. In the event of a malfunction or breakdown, earthing will reduce the risk of electric shock by providing a path of least resistance for the electric current. This appliance is equipped with a cord having an equipment-earth-grounding conductor and an earthing plug. The plug must be plugged into an appropriate outlet that is installed and earthed in accordance with all local standards and requirements.

⚠ **WARNING!**

- Improper connection of the equipment earthing conductor can result in the risk of an electric shock.
- Check with a qualified electrician or service representative if you are in doubt whether the appliance is properly earthed.
- Do not modify the plug provided with the appliance. If the plug does not fit properly to the outlet, please have a qualified electrician to install a proper outlet.

## Water Connection

### Cold Water Connection



Connect the cold water supply hose to a threaded 3/4 (inch) connector and make sure that it is fastened tightly in place. If the water pipes are new or have not been used for an extended period of time, let the water run to make sure that the water is clear and free of impurities. If this precaution is not taken, there is a risk that the water inlet can get blocked and damage the appliance.

⚠ **WARNING!**

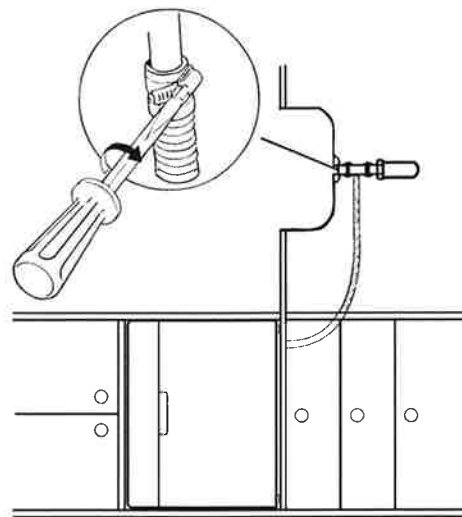
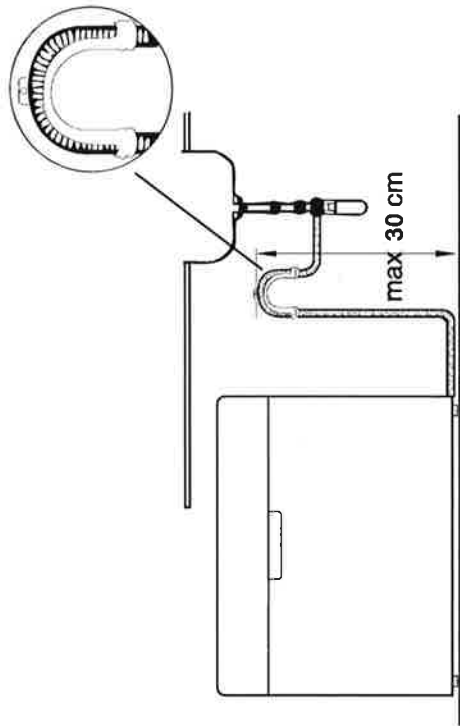
In order to avoid that there is more water staying in the inlet hose, please close the hydrant after using. (Not applicable to appliances without aqua-stop.)

## Connection of drain hoses

Insert the drain hose into a drain pipe with a minimum diameter of 4cm, or let it run into the sink, making sure to avoid bending or crimping it. Use the special plastic support that comes with the appliance. The free end of the hose must be at a height lower than 75cm and must not be immersed in water to avoid the back flow of it.

### **A** Attention:

The special plastic hose support must be solidly fastened to the wall to prevent the drain hose from moving and allowing water to spill outside the drain.



## How to Drain Excess Water From Hoses

If the sink is 1000 higher from the floor, the excess water in hoses cannot be drained directly into the sink. It will be necessary to drain excess water from hoses into a bowl or suitable container that is held outside and lower than the sink.

## Water Outlet

Connect the water drain hose. The drain hose must be correctly fitted to avoid water leaks. Ensure that the water inlet hose is not kinked or squashed.

## Extension Hose

If you need a drain hose extension, observe to use a similar drain hose. It must be no longer than 4 metres; otherwise the cleaning effect of the dishwasher could be reduced.

## Start of dishwasher

The following things should be checked before starting the dishwasher.

- 1 The dishwasher is level and fixed properly
- 2 The inlet valve is open
- 3 There is a leakage at the connections of the conducts
- 4 The wires are tightly connected
- 5 The power is switched on
- 6 The inlet and drain hoses are knotted
- 7 All packing materials and printings should be taken out from the dishwasher

**A** Attention: After installation, please make sure to keep this manual.  
The content of this manual is very helpful to the users.

## 8. Troubleshooting Tips

### Before Calling for Service

Review the charts on the following pages may save you from calling for service.



<b>Problem</b>	<b>Possible Causes</b>	<b>What To Do</b>
<b>Dishwasher doesn't start</b>	Fuse blown, or the circuit breaker tripped. Power supply is not turned on.	Replace fuse or reset circuit breaker. Remove any other appliances sharing the same circuit with the dishwasher. Make sure the dishwasher is turned on and the door is closed securely. Make sure the power cord is properly plugged into the wall socket.
<b>Technical problems</b>	Door of dishwasher not properly closed.	Closed dishwasher making sure that door latches.
<b>Water not pumped from dishwasher</b>	Kink in drain hose Filter clogged.	Check drain hose. Check coarse the filter. (see section titled "Cleaning The Filter")
<b>Suds in the tub</b>	Kitchen sink clogged. Improper detergent	Check kitchen sink to make sure it is draining well. If problem is kitchen sink not draining, you may need a plumber rather than a serviceman for dishwasher. Use only the special dishwasher detergent to avoid suds. If this occurs, open the dishwasher and let suds evaporate. Add 1 gallon of cold water to the tub. Close and latch the dishwasher, then start the "soak" wash cycle to drain out the water. Repeat if necessary.
<b>Stained tub interior</b>	Spilled rinse-aid Detergent with colourant was used.	Always wipe up rinse-aid spills immediately. Make sure that the detergent is the one without colourant.
<b>White film on inside surface</b>	Hard water minerals	To clean the interior, use a damp sponge with dishwasher detergent and wear rubber gloves. Never use any other cleaner than dishwasher detergent for the risk of foaming or suds.
<b>There are rust stains on cutlery</b>	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.	Always run the Quick wash programme without any crockery in the dishwasher and without selecting the Turbo function (if present), after adding dishwasher salt.
<b>Knocking noise in the wash cabinet</b>	The lid of softer is loose. The spray arm is knocking against an item in a basket.	Check the lip. Ensure the fix is fine. Interrupt the programme, and rearrange the items which are obstructing the spray arm.
<b>Rattling noise in the wash cabinet</b>	Item of crockery are insecure in the wash cabinet.	Interrupt the programme, and rearrange the items of crockery.
<b>Knocking noise in the water pipes</b>	This may be caused by 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.

Noise

### Problem Possible Causes What To Do

<b>The dishes are not clean</b>	The dishes were not loaded correctly. The programme was not powerful enough. Not enough detergent was dispersed. Item are blocking the path of spray arms. The filter combination in the base of wash cabinet is not clean or is not correctly fitted. This may cause the spray arm jets to get blocked.	See notes in "Loading the Dishwasher Baskets". Select a more intensive programme. See "Wash Cycle Table". Use more detergent, or change your detergent. Rearrange the items so that the spray can rotate freely. Clean and/or fit the filter combination correctly. Clean the spray arm jets. See "Cleaning the Spray Arms".
<b>Cloudiness on glassware</b>	Combination of soft water and too much detergent.	Use less detergent if you have soft water and select a shortest cycle to wash the glassware and to get them clean.
<b>Black or gray marks on dishes</b>	Aluminum utensils have rubbed against dishes.	Use a mild abrasive cleaner to eliminate those marks.
<b>Detergent left in dispenser cups</b>	Dishes block detergent cups.	Re-loading the dishes properly.
<b>The dishes are not drying</b>	Improper loading Too little rinse-aid Dishes are removed too soon. Wrong programme selection Using cutlery with a low-quality coating	Load the dishwasher as suggested in the directions. Increase the amount of rinse-aid/Refill the rinse-aid dispenser. Do not empty your dishwasher immediately after washing. Open the door slightly so that the steam can escape. Begin unloading the dishwasher only once the dishes are barely warm to the touch. Empty the low basket first. This prevents water from dropping off dishes in the upper basket. In short programmes the washing temperature is lower. This also lowers cleaning performance. Choose a programme with a long washing time. Water drainage is more difficult with these items. Cutlery or dishes of this type are not suitable for washing in the dishwasher.

Unsatis-factory drying result

## Error Codes

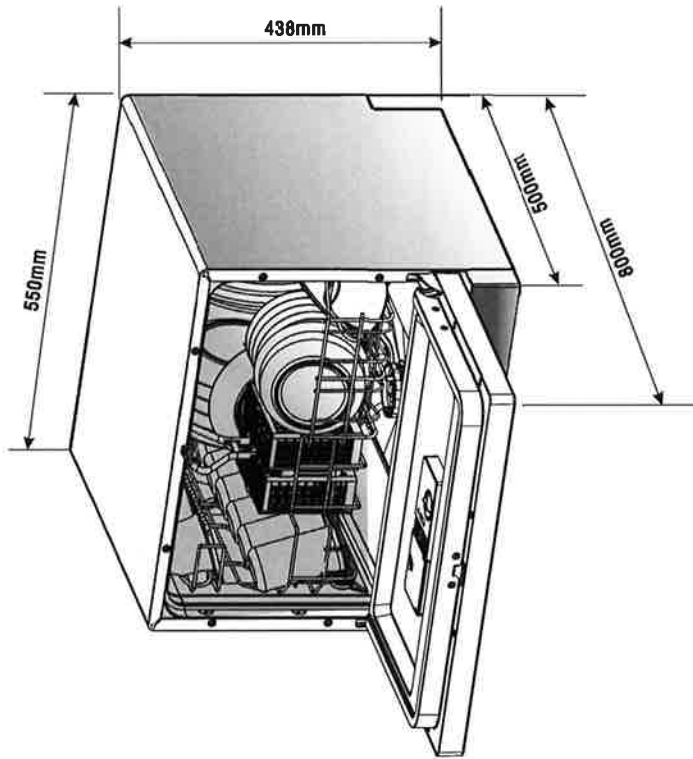
When some malfunctions come on, the appliance will display error codes to warn you:

<b>Codes</b>	<b>Meanings</b>	<b>Possible Causes</b>
<b>E1</b>	Longer inlet time.	Faucets is not opened, or water intake is restricted, or water pressure is too low.
<b>E4</b>	Overflow.	Some element of dishwasher leaks.

### ▲ WARNING!

- If overflow occurs, turn off the main water supply before calling a service.
- If there is water in the base pan because of an overflow or small leak, the water should be removed before restarting the dishwasher.

## 10. Technical Information



Height :	438mm
Width :	550mm
Depth :	511.5mm
Voltage connected Load :	see rating label
Water pressure:	0.04-1.0MPa
Cold water connection :	max 30 °C
Power supply:	see rating label
Capacity:	6 Place settings

Appendix F

**Technika – Service & Warranty Agreement**

## **APPLIANCE SERVICE & WARRANTY**

Congratulations on the purchase of your new apartment and the selection of Technika Cooking Appliances.

TECHNIKA Ovens and Cook-tops have a 3 year warranty covering all parts and labour. Rangehoods and Dishwashers have a 2 year warranty. **(Please note globes are not covered under warranty)**

Should you have concerns or issues with your appliances Technika have a Customer Care Centre which is available from 8.00am - 6.00pm (EST) Monday to Friday, for any service, warranty or general enquiries. Please refer below for contact details:

- Email: [service@technika.com.au](mailto:service@technika.com.au)
- Toll Free Call: 1800 333 244

When placing a service or warranty call please ensure you have the following details to ensure there are no delays:

- Correct Model Number
- Product Serial Number
- Correct Customer details including Lot and Street Numbers
- Email Address (if possible)
- Contact Details for access e.g. home and mobile numbers
- Proof of ownership e.g. Certificate of Compliance, Builders Practical Completion form or Handover Certificate.

You will receive a follow up call within 48 hours to ensure our service agent has made contact should a service/warranty call out be required.

Appendix G

**LG – Air Conditioner**





**LG**

Life's Good

ENGLISH

# OWNER'S MANUAL

# AIR CONDITIONER

Please read this manual carefully before operating your set and retain it for future reference.

TYPE : WALL MOUNTED

## TIPS FOR SAVING ENERGY

Here are some tips that will help you minimize the power consumption when you use the air conditioner. You can use your air conditioner more efficiently by referring to the instructions below:

- Do not cool excessively indoors. This may be harmful for your health and may consume more electricity.
- Block sunlight with blinds or curtains while you are operating the air conditioner.
- Keep doors or windows closed tightly while you are operating the air conditioner.
- Adjust the direction of the air flow vertically or horizontally to circulate indoor air.
- Speed up the fan to cool or warm indoor air quickly, in a short period of time.
- Open windows regularly for ventilation as the indoor air quality may deteriorate if the air conditioner is used for many hours.
- Clean the air filter once every 2 weeks. Dust and impurities collected in the air filter may block the air flow or weaken the cooling / dehumidifying functions.

### For your records

Staple your receipt to this page in case you need it to prove the date of purchase or for warranty purposes. Write the model number and the serial number here:

Model number : \_\_\_\_\_

Serial number : \_\_\_\_\_

You can find them on a label on the side of each unit.

Dealer's name : \_\_\_\_\_

Date of purchase : \_\_\_\_\_

# IMPORTANT SAFETY INSTRUCTIONS

## ***READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.***

Always comply with the following precautions to avoid dangerous situations and ensure peak performance of your product

### **WARNING**

It can result in serious injury or death when the directions are ignored

### **CAUTION**

It can result in minor injury or product damage when the directions are ignored

### **WARNING**

- Installation or repairs made by unqualified persons can result in hazards to you and others.
- Installation **MUST** conform with local building codes or, in the absence of local codes, with the Nation Electrical Code NFPA 70/ANSI C1-1003 or current edition and Canadian Electrical Code Part1 CSA C.22.1.
- The information contained in the manual is intended for use by a qualified service technician familiar with safety procedures and equipped with the proper tools and test instruments.
- Failure to carefully read and follow all instructions in this manual can result in equipment malfunction, property damage, personal injury and/or death.

### Installation

- Use a standard circuit breaker and fuse conforming with the rating of the air conditioner. Failure to do so may result in electric shock or product failure.
- Contact an authorized service center when you install or relocate the air conditioner. Failure to do so may result in serious injury or product failure.
- Always use a power plug and socket with a ground terminal. Failure to do so may result in electric shock or product failure
- Install the panel and the cover of the control box safely. Failure to do so may result in explosion or fire.
- Install a dedicated electric outlet and circuit breaker before you use the air conditioner. Failure to do so may result in electric shock or product failure.
- Use a standard circuit breaker and fuse conforming with the rating of the air conditioner. Failure to do so may result in electric shock or product failure.
- Do not modify or extend the power cable. If the power cable or cord has scratches or skin peeled off or deteriorated then it must be replaced. It may result in fire or electric shock.
- Be cautious when you unpack or install the air conditioner. Failure to do so may result in serious injury or product failure.
- Contact an authorized service center when you install or relocate the air conditioner. Failure to do so may result in serious injury or product failure.
- Do not install the air conditioner on an unstable surface or where there may be a danger of it falling. It may result in death, serious injury, or product failure.

### Operation

- Do not let the air conditioner run for a long time when the humidity is very high or when a door or window has been left open. Failure to do so may result in product failure.
- Make sure that the power cord is not pulled or damaged while the air conditioner is operating. Failure to do so may result in fire, electric shock, or product failure.
- Do not place any objects on the power cord. It may result in electric shock or product failure.
- Do not turn on or off the air conditioner by plugging in or unplugging the power plug. It may result in fire or electric shock.
- Do not touch, operate or repair the air conditioner with wet hands. It may result in electric shock or product failure.
- Do not place a heater or other heating appliances near the power cable. It may result in fire, electric shock, or product failure.
- Do not allow water to run into the air conditioner. It may result in explosion or fire.
- Do not leave flammable substances such as gasoline, benzene and thinner near the air conditioner. It may result in explosion or fire.
- Do not use the air conditioner for an extended period of time in a small place without ventilation. Ventilate the place regularly. Failure to do so may result in explosion or fire.
- When there is a gas leak, ventilate sufficiently before using the air conditioner again. Failure to do so may result in explosion or fire.
- Unplug the power plug if there is a noise, smell or smoke coming from the air conditioner. Failure to do so may result in explosion or fire.
- Stop operating and close the window in storm or hurricane. If possible remove the product from the window before hurricane arrives
- Do not touch the electrostatic filter after opening the front grille. Failure to do so may result in electric shock or product failure.
- Contact an authorized service center when the air conditioner is submerged into water due to flooding. Failure to do so may result in explosion or fire.
- Be cautious water could not enter the product
- Make sure to ventilate sufficiently when this air conditioner and a heating appliance such as a heater are used simultaneously. Failure to do so may result in fire, serious injury, or product failure.
- Turn the main power off and unplug the power plug when you clean or repair the air conditioner. Failure to do so may result in death, serious injury, or product failure.
- Unplug the power plug when the air conditioner is not used for an extended period of time. Failure to do so may result in product failure.
- Do not place any objects on the air conditioner. It may result in product failure.

## CAUTION

### Installation

- Make sure to check if there is a refrigerant leak after you install or repair the air conditioner. Failure to do so may result in product failure.
- Install the drain hose properly for smooth drainage of condensed water. Failure to do so may result in product failure.
- Keep level even when installing the product.
- Install the air conditioner where the noise from the outdoor unit or the exhaust gas will not inconvenience the neighbors. Failure to do so may result in conflict between neighbors.
- When transporting the equipment, there should be at least 2 or more people, or a forklift. It may result in serious injury.
- Do not install the air conditioner where it will be exposed to sea wind (salt spray) directly. It may result in product failure.

### Operation

- Do not expose people, animals or plants to the cold or hot wind from the air conditioner. It may result in serious injury.
- Do not use the product for special purposes, such as preserving foods, works of art, etc. It is a consumer air conditioner, not a precision refrigeration system. It may result in death, fire or electric shock.
- Do not block the inlet or outlet of air flow. It may result in explosion or product failure.
- Do not use strong cleaning agents or solvents when you clean the air conditioner, or spray water. Use a smooth cloth. It may result in serious injury or product failure.
- Never touch the metal parts of the air conditioner when you remove the air filter. It may result in serious injury or product failure.
- Do not place any objects on the air conditioner. It may result in product failure.
- Always insert the filter securely after cleaning. Clean the filter every two weeks or more often if necessary.
- Do not insert hands or other objects through the air inlet or outlet while the air conditioner is operating. It may result in electric shock.
- Do not drink the water drained from the air conditioner. It may result in serious health complications.
- Use a sturdy stool or ladder when you clean, maintain or repair the air conditioner at a height. Failure to do so may result in serious injury or product failure.
- Do not mix the batteries for the remote control with other types of batteries or mix new batteries with used batteries. Failure to do so may result in product failure.
- Do not recharge or disassemble the batteries. Failure to do so may result in explosion, fire or serious injury.
- Stop using the remote control if there is a battery fluid leak. If your cloth or skin is exposed to the battery fluid from a leak, wash it off with clean water. Failure to do so may result in serious injury.
- If you swallow the battery fluid from a leak, wash out the inside of your mouth thoroughly and then consult a doctor. Failure to do so may result in serious health complications.

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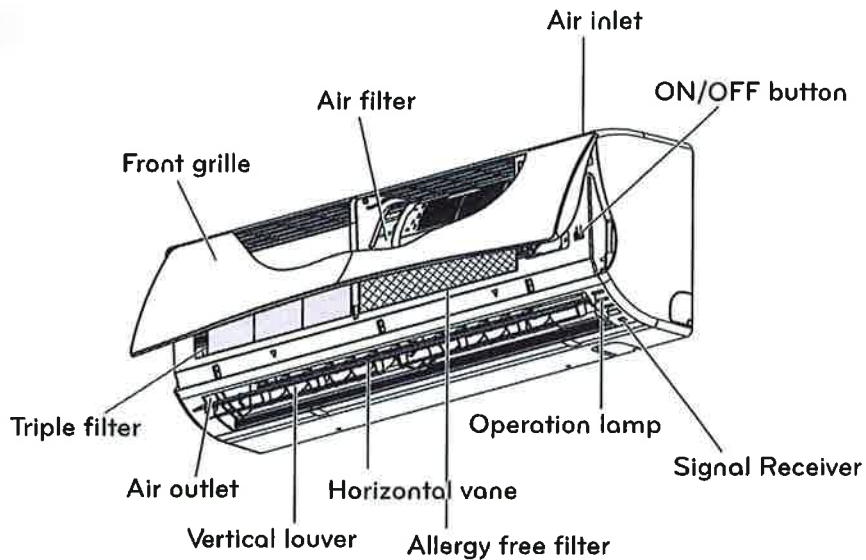
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# BEFORE USE

## Components

### Indoor unit

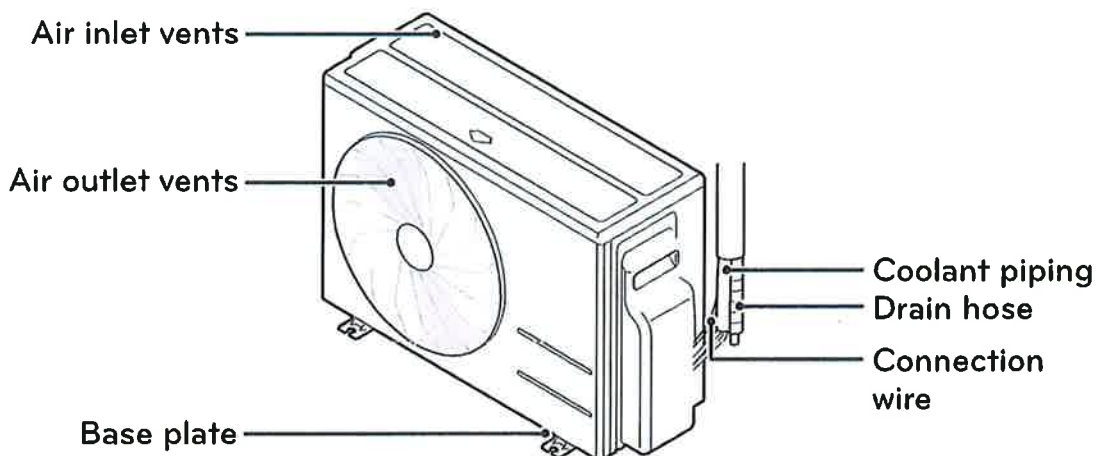


\* The feature can be changed according a type of model.

### ! NOTE

The number of operation lamps and their locations may vary, depending on the model of the air conditioner.

### Outdoor unit



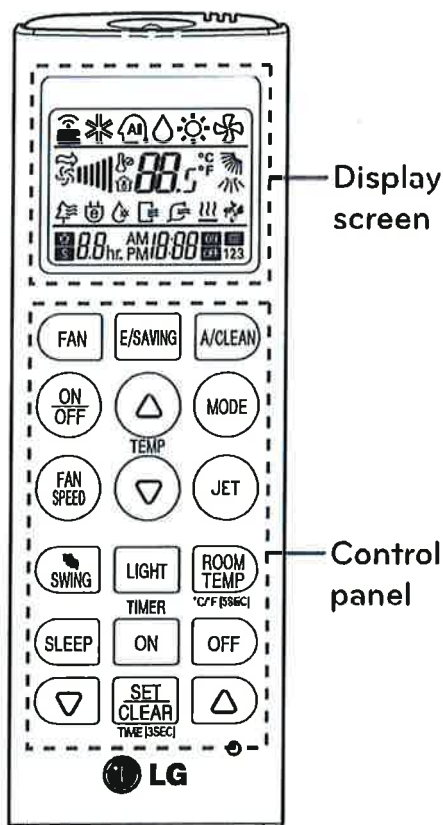
\* The feature can be changed according a type of model.



## Using the remote control

You can operate the air conditioner more conveniently with the remote control. You will find the buttons for the additional functions under the cover of the remote control.

### Wireless remote control



Control panel	Display screen	Description
		<b>Fan button</b> : Air come out from the indoor unit below to the room without air temperature change.
		<b>Sleep mode auto button*</b> : Sets the sleep mode auto operation.
		<b>Temperature adjustment buttons</b> : Adjusts the room temperature when cooling and heating.
	-	<b>On/Off button</b> : Turns the power on/off.
		<b>Indoor fan speed button</b> : Adjusts the fan speed.
		<b>Operation mode selection button*</b> : Selects the operation mode. Cooling operation (❄️) / Auto operation or auto changeover (Ⓜ️) / Dehumidifying operation (💧) / Heating operation (🔥)
		<b>Jet cooling/heating button*</b> : Warms up or cools down the indoor temperature within a short period of time.
		<b>Air flow direction button</b> : Adjusts the air flow direction vertically.
		<b>Temperature display button</b> : Displays the room temperature. Press  for 5 sec, conversion °C / °F
		<b>Timer button</b> : Sets the current time and the start / end time.
		<b>Navigation and functions button*</b> : Adjusts the time and sets the special functions. : Auto clean / : Operates energy saving cooling
	-	<b>Set/clear button</b> : Sets or cancels functions.
	-	<b>Reset button</b> : Resets the remote control settings.
	-	<b>LIGHT button</b> : Adjusts the brightness of the indoor unit display.

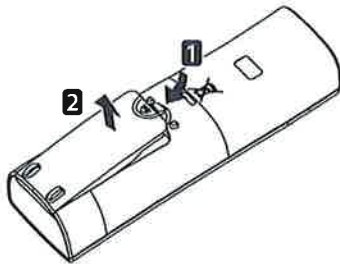
\* Some functions may not be supported, depending on the model.



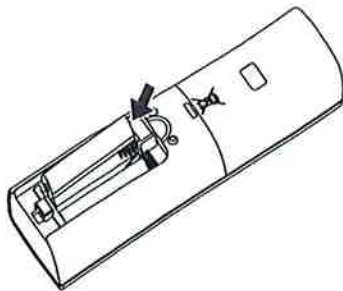
## Inserting batteries

Insert batteries before using the remote control. The battery type used is AAA (1.5 V).

- 1 Remove the battery cover.



- 2 Insert the new batteries and make sure that the + and - terminals of the batteries are installed correctly.



- 3 Reattach the battery cover.

### ! NOTE

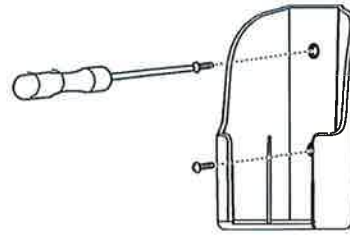
If the display screen of the remote control starts to fade, replace the batteries.

## Installing the remote control holder

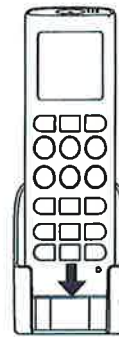
Install the holder where there is no direct sunlight to protect the remote control.

- 1 Choose a safe and easily-accessible place.

- 2 Fix the holder by fastening the 2 screws firmly with a screwdriver.

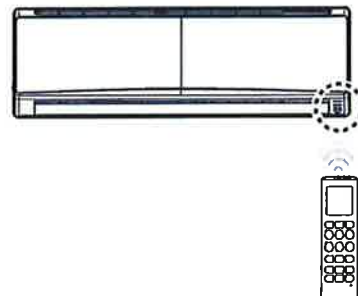


- 3 Slide the remote control into the holder.



## Operating method

Point the remote control towards the signal receiver at the bottom of the air conditioner to operate it.






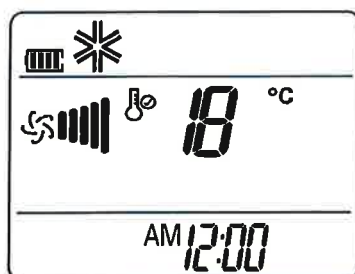
### ! NOTE



- The remote control may operate other electronic devices if pointed towards them. Make sure to point the remote control towards the signal receiver of the air conditioner.
- For proper operation, use a soft cloth to clean the signal transmitter and receiver.

## BASIC FUNCTIONS




### Cooling your room (Cooling operation)

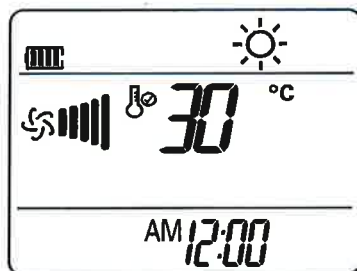
- 1 Press  to turn on the power.
- 2 Press  repeatedly to select the cooling operation.  
-  is displayed on the display screen.





- 3 Press  or  to set the desired temperature.  
- The temperature range is 18°C - 30°C.

### Heating your room (Heating operation)

- 1 Press  to turn on the power.
- 2 Press  repeatedly to select the heating operation.  
-  is displayed on the display screen.






- 3 Press  or  to set the desired temperature.  
- The temperature range is 16°C - 30°C

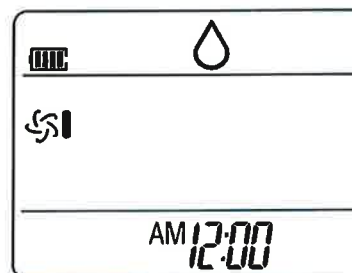
#### ! NOTE

Cooling-only models do not support this function.

### Removing humidity (Dehumidifying operation)

This mode removes excess moisture from an environment with high humidity or in the rainy season, in order to prevent mold from setting in. This mode adjusts the room temperature and the fan speed automatically to maintain the optimal level of humidity.

- 1 Press  to turn on the power.
- 2 Press  repeatedly to select the dehumidifying operation.  
-  is displayed on the display screen.






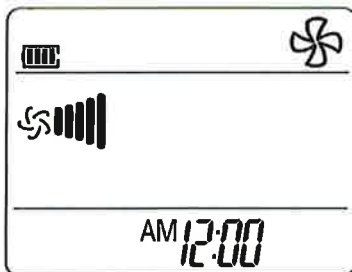
#### ! NOTE

- In this mode you cannot adjust the room temperature, as it is adjusted automatically. Also, the room temperature is not displayed on the display screen.

## Airing your room (Air Circulation operation)



This mode only circulates the indoor air without changing the room temperature. The cooling lamp lights up in air circulation mode.

- 1 Press  to turn on the power.
- 2 Press  to select the air circulation operation.
  -  is displayed on the display screen.





- 3 Press  to adjust the fan speed.


## Adjusting the fan speed

- 1 Press  repeatedly to adjust the fan speed.
  - Select  if you want natural air. The fan speed adjusts automatically.

## Adjusting the air flow direction

- 1 To adjust the direction of the air flow horizontally, press  repeatedly and select the desired direction.
  - Select  to adjust the direction of the air flow automatically.


### NOTE

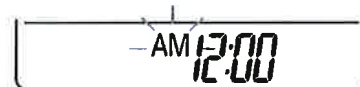
- Adjusting the air flow direction vertically may not be supported, depending on the model.
- Adjusting the air deflector arbitrarily may cause product failure.
- If you restart the air conditioner, it starts to operate with the previously set direction of air flow, so the air deflector may not match the icon displayed on the remote control. When this occurs, press  to adjust the direction of the air flow again.

## Setting the timer




You can use the timer function to save energy and to use the air conditioner more efficiently.

### Setting the current time


- 1 Press  and hold it for longer than 3 seconds.
  - The AM/PM icon flickers at the bottom of the display screen.






## 12 BASIC FUNCTIONS

- 2 Press  or  to select the minutes.
- 3 Press  to finish.

### Turning on the air conditioner automatically at a set time

- 1 Press .
  - The icon below flickers at the bottom of the display screen.




- 2 Press  or  to select the minutes.
- 3 Press  to finish.




#### ! NOTE

After setting the time, current time will be displayed.

### Turning off the air conditioner automatically at a set time

- 1 Press .
  - The icon below flickers at the bottom of the display screen.








- 2 Press  or  to select the minutes.
- 3 Press  to finish.

#### ! NOTE







After setting the time, current time will be displayed.

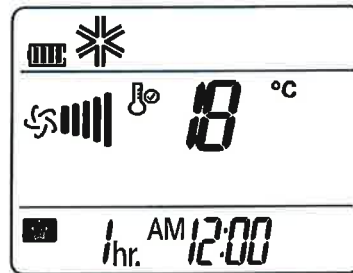
### Canceling the timer setting

- 1 Press .
- 2 Press  or  to select the timer setting to cancel.
- 3 Press .
  - To cancel all timer settings, press .

### Setting sleep mode

Use the sleep mode to turn off the air conditioner automatically when you go to sleep.

- 1 Press  to turn on the power.
- 2 Press .
- 3 Press  or  to select the hour (up to 7 hours).
- 4 Press  to finish.
  -  is displayed on the display screen in sleep mode.



#### ! NOTE



In the Cooling and Dehumidifying modes, the temperature increases by 1°C after 30 minutes and by a further 1°C after another 30 minutes for a more comfortable sleep. The temperature increases with up to 2°C from the preset temperature.

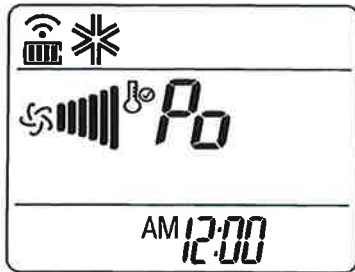
# ADVANCED FUNCTIONS

The air conditioner offers some additional advanced functions.

## Changing room temperature quickly (Jet Cool/Heat operation)

This mode allows you to cool indoor air quickly in summer or warm it quickly in winter.

- 1 Press  to turn on the power.
- 2 Press .



- In jet cooling mode, strong air blows out at a temperature of 18°C for 30 minutes.
- In jet heating mode, strong air blows out at a temperature of 30°C for 30 minutes.




### ! NOTE

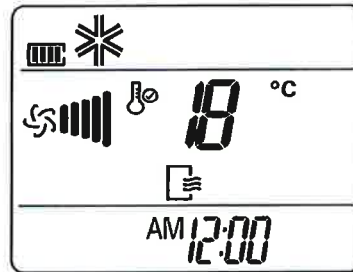
- In Air Circulation, Auto, or Auto Changeover mode, this function cannot be used.
- This function may not be supported, depending on the model.

## Indoor air purification

### Auto Clean operation

In the cooling and dehumidifying operations, moisture is generated inside the indoor unit. Use the auto cleaning function to remove such moisture.

- 1 Press  to turn on the power.
- 2 Press .
  -  is displayed on the display screen.



- If you turn off the power, the fan operates for 30 minutes and cleans the inside of the indoor unit.

### ! NOTE

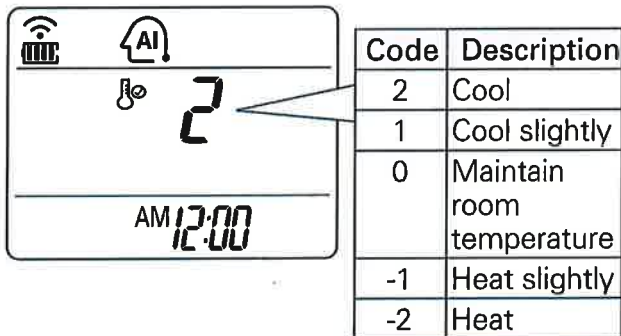
Some buttons cannot be used while the auto cleaning function is in operation.

## Auto operation (Artificial intelligence)

### Cooling-only models

In this mode, the fan speed and the temperature adjust automatically, based on the room temperature.

- 1 Press to turn on the power.
- 2 Press repeatedly to select auto operation.
- 3 Press or to select the desired operation code if the temperature is higher or lower than the desired temperature.



Code	Description
2	Cool
1	Cool slightly
0	Maintain room temperature
-1	Heat slightly
-2	Heat

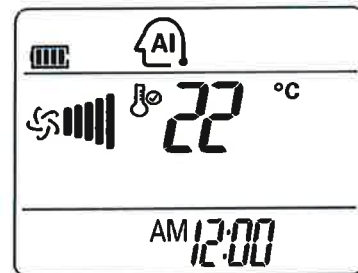
### ! NOTE

- In this mode, you cannot adjust the fan speed, but you can set the air deflector to rotate automatically.
- This function may not be supported, depending on the model.

## Auto Changeover operation

This mode changes the operation mode automatically to maintain the set temperature at  $\pm 2^{\circ}\text{C}$ .

- 1 Press to turn on the power.
- 2 Press repeatedly to select the auto changeover operation.  
- is displayed on the display screen.







- 3 Press or to set the desired temperature.  
- The temperature range is  $18^{\circ}\text{C} - 30^{\circ}\text{C}$ .
- 4 Press repeatedly to select the fan speed.

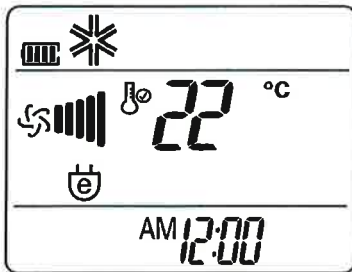
### ! NOTE

This function may not be supported, depending on the model.

### Energy saving cooling mode

This mode minimizes power consumption during cooling and increases the set temperature to the optimal level for a more comfortable environment.

- 1 Press  to turn the power on.
- 2 Press  repeatedly to select the cooling operation.
- 3 Press .
  -  is displayed on the display screen.




**! NOTE**

This function may not be supported, depending on the model.

### Display lamp on/off function

You can turn on/off the display lamp of the indoor unit.

- 1 Press  to turn on/off the lamp on the front grill.

### °C/°F Conversion

The unit converses from °C to °F or from °F to °C if Room Temperature KEY is pressed for 5 seconds.

### Operating the air conditioner without the remote control

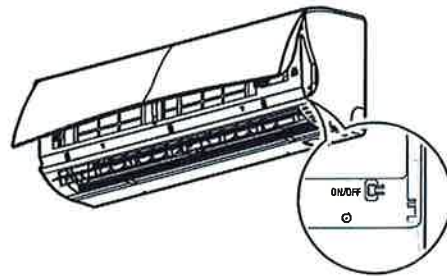
You can use the On/Off button of the indoor unit to operate the air conditioner when the remote control is unavailable. However, the fan speed is set to high.

- 1 Open the front cover.
  - Lift up both sides of the cover slightly.



\* The feature can be changed according a type of model.

- 2 Press the On/Off button.



\* The feature can be changed according a type of model.

- For cooling and heating models, the operation mode changes, depending on the room temperature.

Room temp.	Set temp.	Operation mode
Below 21°C	24°C	Heating operation
Above 21°C and below 24°C	23°C	Dehumidifying operation
Above 24°C	22°C	Cooling operation

- For cooling-only models, the temperature is set to 22°C (71.6°F).



## Restarting the air conditioner automatically

When the air conditioner is turned on again after a power failure, this function restores the previous settings. This function is a factory default setting.

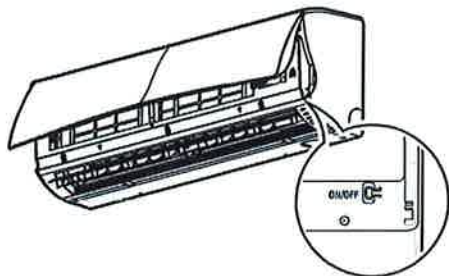
### Disabling auto restart

- 1 Open the front cover.
  - Lift up both sides of the cover slightly.



\* The feature can be changed according a type of model.

- 2 Press the On/Off button and hold it for 6 seconds.
  - The unit will beep twice and the lamp will blink 6 times.



\* The feature can be changed according a type of model.

- To re-enable the function, press the On/Off button and hold it for 6 seconds. The unit will beep twice and the blue lamp will blink 4 times.

### ! NOTE

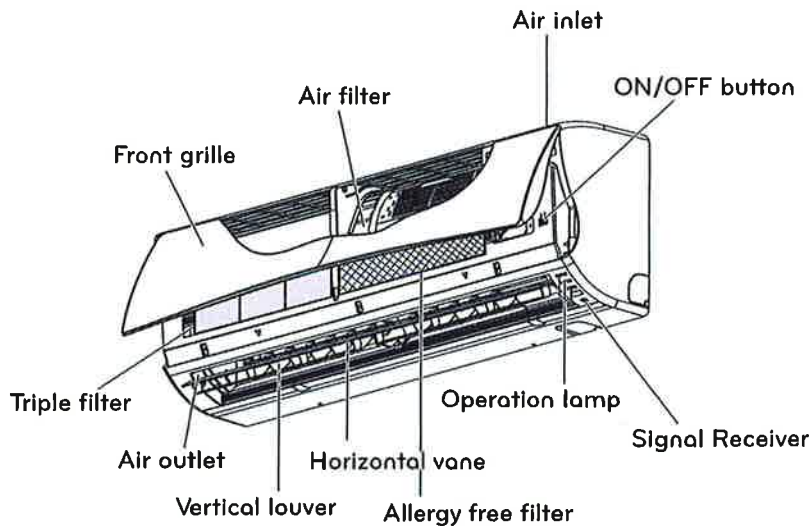
If you press and hold the On/Off button for 3 – 5 seconds instead of 6 seconds, the unit will switch to the test operation. In the test operation, the unit blows out strong air for cooling for 18 minutes and then returns to the factory default settings.



# MAINTENANCE

Clean the product regularly to maintain optimal performance and to prevent possible breakdown.

\* This may not be provided, depending on the model.



\* The feature can be changed according a type of model.

Item	Cleaning interval	Cleaning method
Air filter	2 weeks	See "Cleaning air filter."
Anti-allergy filter / Triple filter	3 months	See "Cleaning anti-allergy filter and triple Filter."
Indoor unit surface	Regularly	Use a soft, dry cloth. Do not use bleach or abrasives.
Outdoor unit	Regularly	Use steam to clean the heat exchanger coils and the panel vents (consult with technician).

## ! CAUTION

- Turn off the power and unplug the power cord before you perform any maintenance; otherwise it may cause electric shock.
- Never use water that is hotter than 40°C when you clean the filters. It may cause deformation or discoloration.
- Never use volatile substances when you clean the filters. They may damage the surface of the product.

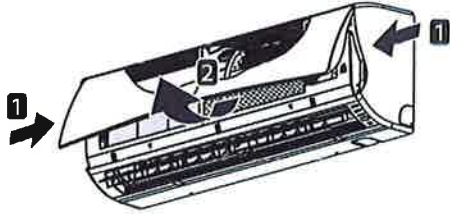
## ! NOTE

- The location and shape of the filters may differ, depending on the model.
- Make sure to clean the heat exchanger coils of the outdoor unit regularly, as dirt collected in the coils may decrease the operational efficiency or increase energy costs.

## Cleaning the air filter

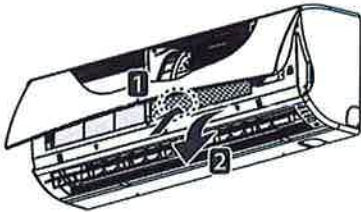
Clean the air filter once every 2 weeks or more if necessary.

- 1 Turn off the power and unplug the power cord.
- 2 Open the front cover.
  - Lift up both sides of the cover slightly.



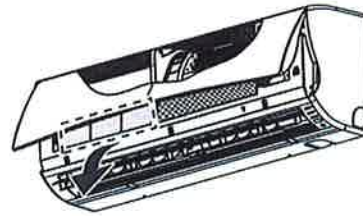
\* The feature can be changed according a type of model.

- 3 Hold the knob of the air filter, lift it up slightly and remove it from the unit.



\* The feature can be changed according a type of model.

- 4 Clean the filter with a vacuum cleaner or with warm water.
  - If dirt is difficult to remove, wash the filter in lukewarm water with detergent.
- 5 Dry the filter in the shade.



\* The feature can be changed according a type of model.

- 4 Dry the filter in direct sunlight for 2 hours.

### ! NOTE

The location and shape of the filters may differ, depending on the model.

## Cleaning the anti-allergy filter and triple filter

- 1 Turn off the power and unplug the power cord.
- 2 Open the front cover and remove the air filter (see "Cleaning air filter").
- 3 Pull out the anti-allergy filter and the triple filter.

# TROUBLESHOOTING

## Self-diagnosis function

This product has a built-in self-diagnosis function. If an error occurs, the lamp of the indoor unit will blink in 2 second intervals. If this occurs, contact your local dealer or service center.

## Before requesting service

Please check the following before you contact the service center. If the problem persists, contact your local service center.

Case	Symptoms	Corrective action	Ref. Page
Abnormal operating conditions.	There is a burning smell and a strange noise coming from the unit.	Turn off the air conditioner, unplug the power cord and contact the installer who performed the installation.	-
	Circuit breaker has frequently been turned off during operation.	Turn off the air conditioner, unplug the power cord and contact the installer who performed the installation.	-
	Water leaks from the indoor unit even when the humidity level is low.	Consult the installer who performed the installation.	-
The air-conditioner does not start.	Is the air conditioner connected to power?	Check, power cord is plugged or not.	-
	Battery setting is wrong in the remote controller.	Is the battery inserted in Remote controller? Is the battery inserted with the correct terminal (+)(-)? Even if you check the upper lists, the air-conditioner does not operate. Please replace new batteries.	9
The air-conditioner stops during operation.	The air conditioner is suddenly turn off.	The timer function could be operated. If the timer function would operate, the air-conditioner can be turn off. Check the timer setting is correct.	12
	A power failure has occurred during operation.	There is the Auto Restart Function. It is a default setting. This function can turn on the unit automatically when the power is restored. if you live in frequent power failure area, this function would be useful.	16

Case	Symptoms	Corrective action	Ref. Page
The air conditioner does not generate cool air or warm air.	Air circulation mode is selected.	In the air circulation operation. Air blows from the air conditioner without cooling or heating the indoor air. Switch the air circulation mode to the cooling or heating operation.	11
	Setting temperature is inappropriate.	If room temperature is close to the set temperature, the conditioning ability of air-conditioner will be slow down fan speed to save energy. Check out that the desired temperature has been set.	10
	Cool or warm air is escaping from the room.	Close all unnecessary openings such as doors, windows or fireplace dampers.	-
	The air filter is blocked by dust or something.	Clean the air filter every 2 weeks. See "Cleaning Air Filter" for more information.	18
	Room air does not circulate properly.	Make sure that there are no curtains, blinds or furniture blocking in front of the air conditioner.	-
The air conditioner does not generate cool air.	There is a heating source inside.	Avoid using a heat generator such as an electric oven or a gas burner while the air conditioner is being operated.	-
	Outside temperature is too high.	The cooling effect may not be sufficient.	-
The air conditioner does not generate warm air.	When the heating mode is started. Vane is almost closed and air flow does not come out. Even though outdoor unit is already begin to operate.	This symptom is normal. Please wait until the unit is preparing warm air. This function prepare to blow warm air.	-
	Defrosting mode is being done in the outdoor unit.	In heating mode, ice/frost is built up on the coils when the outside temperature fall down. This function remove a layer of frost on the coil. This function remove a layer of frost on the coil.	-
	Outside temperature is too low.	The heating effect may not be sufficient.	-

Case	Symptoms	Corrective action	Ref. Page
Unable to adjust fan speed/set temperature	It is not able to adjust fan-speed.	In jet or dehumidification modes, you cannot adjust the fan speed. If you want to adjust the fan speed, Please change to another mode.	11,13
	It is not able to adjust Room Temperature.	In air circulation, dehumidifying or jet operation mode, you cannot adjust the temperature. If you want to adjust the Temperature, Please change to another mode.	10,11,13
Indoor unit is still operating even when the power is being turned off	Auto-Clean mode is being operated. This function is to remove the rest of moisture indoor unit.	Please, wait until the end of functions. It will be inhibit a fungal growth. If you do not want this feature, you can turn off to press .	12
Mist is discharged from the air outlet of the indoor unit.	The cooled air from the air conditioner makes mist.	When the room temperature is down, this phenomenon will disappear.	-
Water leaks from the outdoor unit.	In the heating operations, condensed water drop from the heat exchanger.	This symptom need to install drain hose under the base fan. Contact the installer.	-
Operating noise or vibration	<ul style="list-style-type: none"> <li>• Clicking sound Clicking sound can be heard either when the unit starts or stops due to movement of reversing valve.</li> <li>• Creaking sound The plastic parts of the indoor unit make sound of shrinks and expands due to a sudden temperature change.</li> <li>• The water flowing sound/Blowing sound The flow of refrigerant through the air conditioner is switching, noise can be heard</li> </ul>	These are normal symptoms. After a moment, it will be silent.	-
The indoor unit gives out odor.	The air smells bad because a musty or cigarettes odor may be absorbed into the indoor unit and discharged with airflow.	<ul style="list-style-type: none"> <li>•If the smell does not disappear, you need to wash filter or heat exchanger.</li> <li>•Contact the installer.</li> </ul>	-



Appendix H

**LG – Air Conditioner Warranty**



## PURCHASER INFORMATION

PURCHASER'S NAME: \_\_\_\_\_  
ADDRESS: \_\_\_\_\_  
CITY: \_\_\_\_\_ STATE: \_\_\_\_\_  
POSTCODE: \_\_\_\_\_

## PRODUCT INFORMATION

MODEL NUMBER: \_\_\_\_\_  
SERIAL NUMBER: \_\_\_\_\_  
DATE OF PURCHASE: \_\_\_\_\_  
INVOICES / SALES DOCKET NO: \_\_\_\_\_

## ABOUT PRODUCT REGISTRATION

LG recommends that you register your product online at [www.lg.com.au](http://www.lg.com.au) as soon as possible. By registering your product you will enable LG to bring you helpful information to meet your needs and help us to contact you in the unlikely event of a product recall.

**Failure to register your product online does not diminish your warranty or statutory rights.**

## INSTALLER DETAILS

LICENCE NUMBER: \_\_\_\_\_  
INSTALLER NAME: \_\_\_\_\_  
ADDRESS: \_\_\_\_\_  
CITY: \_\_\_\_\_ STATE: \_\_\_\_\_  
POSTCODE: \_\_\_\_\_

For complete warranty details and customer assistance, please call or visit our website:



Life's Good

[www.lg.com.au](http://www.lg.com.au)  
[www.lg.com/nz](http://www.lg.com/nz)

LG Customer Interaction Centre

### AUSTRALIA

1300 LG CARE (1300 54 2273)  
7 Days, 7am - 7pm

### NEW ZEALAND

0800 LG CARE (0800 54 2273)  
7 Days, 9am - 9pm



Life's Good

LG Electronics Australia Pty Ltd (ABN 98 064 531 264)  
2 Wonderland Drive, Eastern Creek NSW 2766 Australia

WARRANTY CARD  
Air Conditioners

This warranty is valid only for the Australian and New Zealand Market.

[www.lg.com.au](http://www.lg.com.au)  
[www.lg.com/nz](http://www.lg.com/nz)



**WARRANTY**

Product Type	Residential Application	Commercial Application
Window Unitary	Two (2) Years	Two (2) Years
Portable	Two (2) Years	Two (2) Years
Wall Split	Five (5) Years	Five (5) Years

**Residential Application:** House, apartment, townhouse, villa or flat (excluding serviced apartments or holiday letting).

**Commercial Application:** Office, retail, wholesale, entertainment, recreation, health, aged care, school, college, universities or industrial. Hotel, motel, serviced apartment or holiday letting meaning short term transient accommodation.

Subject to the terms below, LG Electronics Australia Pty Ltd (LG) will, for above mentioned period from date of purchase, authorise a free of charge repair of your LG Air Conditioner if, in LG's opinion, it needs repair because of a manufacturing or materials defect appearing within, and notified to LG in accordance with this warranty, within such period.

This LG manufacturer's warranty only applies to service within Australia and New Zealand to units purchased within Australia and New Zealand. This warranty is not transferable and applies to the original installation only. No LG employee, product retailer or Authorised Service Centre has authority to vary the terms of this warranty. Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

**PLACE OF SERVICE**

Repairs to units located within metropolitan areas or within LG's normal service area will be conducted at your premises free of charge. If you live outside of metropolitan areas under the terms of this warranty, LG or its Authorised Service Centre may charge a travel fee to attend your premises. Service calls will be made during normal business hours, Monday to Friday. LG's Authorised Service Centre may charge a fee for calls made outside these hours.

**WHAT THIS WARRANTY DOES NOT COVER**

This LG manufacturer's warranty does not cover:

- Maintenance, repair or replacement of parts or consumables due to normal wear and tear.
- Repair of cosmetic or physical damage.
- Any problems or performance issues arising out of faulty or incorrect installation.
- Any costs or additional labour associated with gaining access to a unit installed in restricted or unsafe locations (over 2.4 metres).
- Damage/ problems caused by storm, fire, flood, vandalism, misuse, negligence, Acts of God, earthquake, war, vermin or foreign matter entering the equipment (i.e. dirt).
- Damage or deterioration caused to external surfaces or refrigeration coils caused by normal weathering or corrosive atmospheric conditions.
- Repairs to units where the product is operated outside published maximum ratings.
- Repairs to units where the product is used for a purpose other than "human comfort conditioning".
- Repairs to units where the rating plate has been removed damaged or rendered illegible.
- Repairs to units where the serial number has been removed or made illegible.
- Repairs necessitated due to accident, neglect, improper storage or misuse.
- Normal maintenance recommended by the owner's manual.
- Unauthorised modifications, electricity surges or other defects in electricity supply, or external interference.
- Repairs made to the unit by someone other than an LG Authorised Service Centre;
- Use of non-LG approved accessories, components or equipment.
- Product's installed in transportable or mobile applications (i.e. caravan or boat).

**OWNER'S RESPONSIBILITY**

Normal maintenance recommended by the owner's manual is not covered by this express warranty and LG recommends that owners take the time to familiarize themselves with the operating and maintenance requirements, which include:

- Cleaning of the air filters and replacement where necessary;
- Operating and maintaining the product in accordance with instructions;
- Ensuring that the air inlet and outlet on the outdoor unit is kept clear;
- Replacing of batteries.

**OTHER RIGHTS**

The benefits given by this LG manufacturer's warranty do not limit or restrict any other rights and remedies that you may have under law.

**Australian customers:** 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.

**HOW TO CLAIM**

To make a claim against this manufacturer's warranty, you must contact LG within the applicable warranty period specified.

**By telephone:**

Australia  
1300 LG CARE (1300 542 273) 7 Days, 7am-7pm  
New Zealand  
0800 LG CARE (0800 542 273) 7 Days, 9am-9pm

**By post (Australia Only):**

Warranty Claims  
LG Electronics Australia  
PO Box 212  
Horsley Park NSW 2175

When contacting LG for assistance please provide your name and address, model number, serial number, date of purchase, and a complete description of the problem. This information will help LG provide fast assistance.



Appendix J

**Origin Hot Water Accounts Information**



Dear Customer

**Important information about your hot water supply**

While you're settling into your new apartment, we would like to let you know that Origin manages the supply of hot water you are currently using. Each apartment in your block has a dedicated hot water meter and you are individually charged for the energy used to heat the water consumed in your apartment. In some cases, apartments are also charged for gas used for operating the cooktop, so if applicable, charges for gas used by your cooktop will be shown as a separate charge on your account.

**Sign up with Origin today**

We have left the hot water connected at your property so that you can enjoy it when you move in. **However, it's important that you set up a hot water account with us immediately so your hot water supply can continue.**

It's easy to sign up.

- Visit [originenergy.com.au/3345/Open-an-account](http://originenergy.com.au/3345/Open-an-account) and fill out the form online **OR**
- Fax the attached form to us on 03 8635 3012 **OR**
- Scan and email the attached form to [bhwmove@originenergy.com.au](mailto:bhwmove@originenergy.com.au) **OR**
- Call us on 13 24 61.

**Origin can also look after your electricity and natural gas needs**

If you don't already receive electricity and/or natural gas from Origin at this address, let us know. We have a range of competitive offers and solutions available. Visit [originenergy.com.au/offers](http://originenergy.com.au/offers) or call us at **13 24 61** for more information.

We look forward to hearing from you soon.

Yours sincerely

Nazzeno La Gamba  
General Manager, Marketing & Customer Innovations

**Do you need an interpreter? Call 13 14 50**

خدمة الترجمة الهاتفية للغات غير الإنكليزية.  
Servicio Telefónico de Intérpretes para otros idiomas.  
Per lingue oltre all'inglese contattate il Servizio  
d'Interpretariato Telefonico

Dịch vụ thông dịch qua điện thoại cho những ngôn ngữ khác không phải tiếng Anh.

Τηλεφωνική Υπηρεσία Διερμηνέων για άλλες γλώσσες εκτός της αγγλικής.

非英語語言電話傳譯服務。



# Moving In?

Phone: 1300 734 533 OR

Fax form to: 03 8635 3012 OR

Complete online at: [originenergy.com.au/3345/open-an-account](http://originenergy.com.au/3345/open-an-account) OR

Email form to: [bhwmove@originenergy.com.au](mailto:bhwmove@originenergy.com.au)

ABN 22 078 868 425

Together we can  
make a difference.™

Your building has a centralised hot water system. As arranged with the Body Corporate, each apartment is to be metered and billed separately for its own hot water usage. Some apartments may also have a gas cooktop (please indicate by ticking the appropriate box below).

If you require information about your charges for hot water and, if applicable, gas for your cooktop, please contact us on 13 24 61. These charges will also appear on your first bill.

<b>Supply Type</b>	Hot Water	Cooktop				
<b>Move In Date</b>	/	/	Owner	Renting		
<b>TENANT OR OWNER DETAILS</b>						
<b>Title</b>	<b>First Name</b>		<b>Surname</b>			
Mr / Mrs / Miss / Ms						
<b>Date of Birth</b>	<b>Driver's Licence Number</b>					
<b>Email Address</b>						
<b>Home Phone</b>	<b>Work Phone</b>		<b>Mobile</b>			
<b>Title</b>	<b>First Name</b>		<b>Surname</b>			
Mr / Mrs / Miss / Ms						
<b>Date of Birth</b>	<b>Driver's Licence Number</b>					
<b>Email Address</b>						
<b>Home Phone</b>	<b>Work Phone</b>		<b>Mobile</b>			
<b>Business Name</b>			<b>ABN</b>			
<b>Contact Name</b>			<b>Work Phone</b>			
<b>ADDRESS FOR SUPPLY</b>						
<b>Unit/Flat No</b>	<b>Street No</b>	<b>Street</b>		<b>Suburb</b>	<b>State</b>	<b>Post Code</b>
<b>Building Name</b>						
<b>POSTAL ADDRESS FOR ACCOUNTS (if same write AS ABOVE)</b>						
<b>Address</b>				<b>Suburb</b>	<b>State</b>	<b>Post Code</b>
<b>IMPORTANT INFORMATION</b>						
<ul style="list-style-type: none"> <li>• Origin requires access to your meters at all times</li> <li>• We collect your personal information and confidential information (including metering data) where it is required under applicable regulatory requirements and because without it we can't provide you with requested products and services. You give us your explicit informed consent to our exchanging your information with our related bodies corporate, agents and contractors (such as mail houses, data processing analysts and debt collection agencies) and, where relevant, other service or product providers, where required to provide you with the requested products and services, and also for any other purpose you have consented to or as authorised by law. We may also disclose your personal information to a credit reporting agency in certain circumstances. If you provide us with personal information about another person, please make sure that you tell that person about this privacy statement. To access the personal information we hold about you, call us on 13 24 61. Our privacy policy is available at <a href="http://originenergy.com.au">originenergy.com.au</a>.</li> </ul>						
<b>SIGNATURE/S</b> - I/We apply to have Hot Water and/or Gas supplied to the above supply address and agree to pay Origin for the supply of hot water and gas (if applicable).						
<b>Signature</b>			<b>Date:</b> / /			
<b>Signature</b>			<b>Date:</b> / /			

Appendix K

**Active Utilities Information**



Active Utilities Pty Ltd  
ABN 62 015 207 012

40 English Street, Essendon Fields  
Victoria, Australia 3041  
Telephone: 1300 587 623  
info@activeutilities.com.au  
www.activeutilities.com.au



Dear Resident,

**Who do you talk to when you're nearing settlement or about to move in and you need all services in one place, at one time, for the best value?**

Active Utilities has worked closely with the Developer to create a residential development with state of the art electricity & telecommunication solutions. We are proud to be a part of this landmark development and are excited to be able to offer some exclusive incentives to **Upper West Side** residents.

With Active Utilities bulk buying power, all Upper West Side residents can benefit with:

- **Savings on Electricity**
- **Savings on internet and landline packages**
- **Fast Fibre Internet speeds (up to 100Mbps)**
- **Speedy connection of service**
- **One source/one bill**

As an Active Utilities customer you will enjoy fast professional service, reliability and connectivity when you need it.

Strong relationships with leading technology suppliers and partners also means you benefit from:

- **Online account management with access to current and past billing details**
- **Responsive and personalised customer care without hassle**
- **Express connection and disconnection**
- **24/7 helpdesk support**
- **State of the art technology**

Take a look at the money-saving plans we've included here.

For more information on our pricing, current plans and site utility availability, simply contact us on **1300 587 623**. Or using your unique *Site Discount Code* **AUPR4895**, complete an online application via [activeutilities.com.au](http://activeutilities.com.au) to access your total home utility solution.

We look forward to helping you choose a plan in the near future.

Sincerely,

Mick Dovile  
Operations Manager



# Who gives you great savings on electricity, internet and telephone plans, with no lock-in contracts?



Active Utilities Pty. (ABN 43 919 767 917)

CRAZY TALK SELECTION OF COUNTRIES INCLUDED (30 in Total)



## Active Resi Electricity

Electricity rates available online, standard connect & disconnect fee \$44.00

- ~ Great value plans
- ~ No contracts
- ~ Australian based call centre
- ~ Friendly alternative

**To Sign Up (use code AUPR8895)**

P. 1300 587 623 or visit

[www.activeutilities.com.au](http://www.activeutilities.com.au)

## Active Resi Equipment

Wired Handset: \$40.00  
Cordless Handset: \$95.00

includes delivery



## Active Resi FAST Internet Plans (up to 25.5 Mbps)

Starter PLAN	50GB @ \$39.00 <small>P/Month (\$0.78/GB)</small>
Regular PLAN	100GB @ \$44.00 <small>P/Month (\$0.44/GB)</small>
Medium PLAN	250GB @ \$64.00 <small>P/Month (\$0.26/GB)</small>
Large PLAN	500GB @ \$74.00 <small>P/Month (\$0.15/GB)</small>
Super PLAN	1000GB @ \$84.00 <small>P/Month (\$0.08/GB)</small>

\$109.00 Connection Fee (includes Wireless Router delivered)  
\$44.00 Plan Change & \$44.00 Disconnect Fee



## Active Resi FASTER Internet Plans (up to 50/20 Mbps)

Starter PLAN	50GB @ \$49.00 <small>P/Month (\$0.98/GB)</small>
Regular PLAN	100GB @ \$54.00 <small>P/Month (\$0.54/GB)</small>
Medium PLAN	250GB @ \$74.00 <small>P/Month (\$0.30/GB)</small>
Large PLAN	500GB @ \$84.00 <small>P/Month (\$0.17/GB)</small>
Super PLAN	1000GB @ \$94.00 <small>P/Month (\$0.09/GB)</small>

\$109.00 Connection Fee (includes Wireless Router delivered)  
\$44.00 Plan Change & \$44.00 Disconnect Fee



## Active Resi FASTEST Internet Plans (up to 100/40 Mbps)

Starter PLAN	50GB @ \$59.00 <small>P/Month (\$1.18/GB)</small>
Regular PLAN	100GB @ \$64.00 <small>P/Month (\$0.64/GB)</small>
Medium PLAN	250GB @ \$84.00 <small>P/Month (\$0.34/GB)</small>
Large PLAN	500GB @ \$94.00 <small>P/Month (\$0.19/GB)</small>
Super PLAN	1000GB @ \$104.00 <small>P/Month (\$0.10/GB)</small>

\$109.00 Connection Fee (includes Wireless Router delivered)  
\$44.00 Plan Change & \$44.00 Disconnect Fee



## Active Resi Telephone Plans (requires internet)

Line Rental (excl. Handset) \$11.00 P/Month  
Local Calls: \$FREE Per Call  
National Calls: \$0.14 Per Minute  
Australian Mobile: \$0.24 Per Minute  
Operator & 13/1300: \$0.66 & \$0.36 Per Call  
International: See Website

### Small TALK

Line Rental (excl. Handset) \$21.00 P/Month  
Local Calls: \$FREE Per Call  
National Calls: \$FREE Per Minute  
Australian Mobile: \$0.18 Per Minute  
Operator & 13/1300: \$0.66 & \$0.36 Per Call  
International: See Website

### Big TALK

Line Rental (excl. Handset) \$29.00 P/Month  
Local Calls: \$FREE Per Call  
National Calls: \$FREE Per Minute  
Australian Mobile: \$FREE Per Minute  
Operator & 13/1300: \$0.66 & \$0.36 Per Call  
International: 120mins \$FREE (30 Countries) P/Month

### Crazy TALK

\* Service is subject to availability - your service may be delivered via either Ethernet or VDSL, dependent on your location. Plans are based on speeds of up to 25.5Mbps, up to 50/20Mbps or up to 100/40Mbps. Unused plan usage/benefits do not carry over to next month. Quoted usage allowance includes both download and upload, we do not split your allowance into Peak /Off Peak times. Internet speed will be shared to 256K/256K for the period in which the monthly usage quota has been exceeded. Handset not included in Telephone plans, contact us if Handset is required. Timed calls are charged in 1 second increments. Crazy Talk includes 120 minutes of included calls to 30 Selected Countries, after this 120 minutes expires standard international call rates will apply. Residential customers are subject to our Direct Debit Policy & Fair Use Policy. Information and pricing was correct at time of publishing and is subject to change in accordance with our Agreement with you. All pricing is inclusive of GST (unless otherwise noted). Full terms and conditions including our Critical Information Summaries can be found at [www.activeutilities.com.au](http://www.activeutilities.com.au) or by contacting our office on 1300 587 623. AUPR8895/2015

## ROUND THE WORLD WITH AU

Ako vam je potrebna pomoć tumača, molimo vas nazovite TIS na broj 131 450.

Nếu cần thông dịch viên giúp đỡ, xin quý vị gọi cho TIS qua số 131 450.

Se avete bisogno dell'assistenza di un interprete telefonate al Servizio Interpreti e Traduttori (TIS) al numero 131 450.

Αν χρειάζεστε τη βοήθεια διαγλωσσικού μεταφραστή ή διερμηνέα (TIS) στο 131 450.

اگر به مساعفت نرحمان احتیاج دارید، به خدمات نرحمانی کنی و بتلفاهی نمبر 131 450 به تماس شوید

Si necesita la asistencia de un intérprete llame a TIS en el 131 450.

若需傳譯員協助，請致電TIS (翻譯服務處)，號碼131 450。

### ENGLISH:

#### What it means to have your Electricity delivered through a Private Network

Welcome to your private Electricity Network delivered by Active Utilities. In conjunction with your building owner or manager, we have installed a private Network in your building allowing us to offer you heavily discounted electricity rates through the power of bulk buying. We offer our customers a minimum of 10% discount off the local published tariff for the area and connection is completed much quicker than normal as we control the process, unlike a regular retailer.

We are so confident in our pricing and service we do not require you to sign a contract. You are free to explore and compare our competitors if you choose. Sign up is very simple and ongoing payments are done via direct debit from your nominated bank account, so it is one less bill to worry about in managing your household or business expenses.

Get your Electricity connected in 3 easy steps;

1. Log onto the Active Utilities website ([www.activeutilities.com.au](http://www.activeutilities.com.au)),
2. Complete the online registration, complete all fields to avoid delay in connection; and
3. Wait for your confirmation from us on a day and time we will connect you.

It is that easy! We look forward to providing and managing your ongoing electricity needs in the future.

For more information please visit our website or contact us on 1300 587 623.

### CHINESE (SIMPLIFIED):

#### 通过专用网络提供电力意味着什么

欢迎您使用由Active Utilities公司提供的私人专用电力网络。我们协同您的业主或经理一起在您居住的大楼中安装了一个专用网络，这使我们能够通过大宗购买的能力为您提供大幅折扣后的电费价格。我们在当地公布的税率基础上至少再给客户id提供10%的折扣，而且不同于一般的零售商，我们会比正常速度更快地完成接电工作，因为我们会控制整个流程操作。

我们对我们的定价和服务非常有信心，并且我们不要求您签署任何合同。如果您选择探寻和比较我们的竞争对手的情况，您尽可自由地去做。注册非常简单，而接下来的付款会通过直接扣款的方式从您指定的银行账户中扣除，因此您在管理您的家庭或企业支出的时候又可以少担心一份账单了。

只需3个简单步骤，即可完成接电；

1. 登录Active Utilities公司网站 ([www.activeutilities.com.au](http://www.activeutilities.com.au)),
2. 完成网上注册，确保填写所有信息以避免延误接电；然后
3. 等待我们和您确认将您接入电网的日期和时间。

就是这么简单！我们期待着未来能为您提供电力并为您管理持续的用电需求

想要了解更多信息，请访问我们的网站或致电1300 587 623联系我们。

### KOREAN:

#### 사설망(Private Network)을 통한 전기공급에 대한 정보

Active Utilities 가 공급하는 사설 전기 네트워크에 오신 것을 환영합니다. 본사는 여러분이 거주하시는 건물의 소유주 또는 매니저와 협조하여 해당 건물에 사설 전기 네트워크를 설치하였으며 이와 같은 대량구매의 혜택을 통해 여러분에게 대폭 할인된 요금으로 전기를 공급해 드릴 수 있게 되었습니다. 저희는 해당 지역에 공시된 전기요금의 최소 10% 를 할인해드리며, 일반 전기공급업체와 달리 저희가 연결과정을 직접 관장하므로 훨씬 더 신속하게 전기를 연결해 드립니다.

저희는 요금 및 서비스에 있어서 월등하다고 자신하므로, 고객들은 계약서에 서명하실 필요가 없습니다. 따라서 여러분은 자유롭게 다른 경쟁사들의 서비스에 대해 알아보시거나 비교해보실 수 있습니다. 가입 절차는 매우 간단하며, 전기요금지불은 고객이 지정하는 은행계좌로부터 자동이체되기 때문에 생활비 또는 사업경비 관리를 더욱 간편하게 해드립니다.

다음과 같이 간단한 세 단계를 거치면 전기가 연결됩니다;

1. Active Utilities 웹사이트 ([www.activeutilities.com.au](http://www.activeutilities.com.au)) 에 로그인하세요.
2. 온라인 등록(online registration)에서 모든 항목을 빠짐없이 기입하세요 (그렇지 않으면 연결이 지연될 수 있습니다), 그리고
3. 전기가 연결될 날짜와 시간을 저희쪽에서 확인해드릴 때까지 기다리시면 됩니다.

연결 절차는 이렇게 간단합니다! 저희는 아무쪼록 가까운 장래에 여러분의 전기 공급과 관리를 맡게 되기를 기대합니다.

더 자세한 정보를 원하시면 본사 웹사이트를 참조하시거나1300 587 623 번으로 전화해주세요.

### ARABIC:

مرحباً بك في شبكة القطاع الخاص لتجهيز للكهرباء عن **Active Utilities**. بالتعاون مع مالك بنيتك طريق اکتف بوتلتيز

أوالمشرف عليها، قمنا بتركيب شبكة خاصة في بنيتك والتي ستسمح لنا بتقديم عروض تخفيضات كبيرة في أسعار الكهرباء من خلال قوة الشراء بالجملة. نقوم بتقديم تخفيضات لزيارتنا بمقدار 10% من التعريفية المحلية المعلنة في المنطقة كحد أدنى، و يتم إكمال التوصيل بصورة أسرع من التوصيل العادي لأننا نتحكم بالعملية خلافاً للمجهز المعهود.

نحن على ثقة تامة بأسعارنا و خدمتنا لأننا لا نطلب منك توقيع أي عقد. لديك الحرية التامة في استكشاف و مقارنة منافسينا إذا ما رغبت بذلك. الاشتراك بسيط جداً و يتم دفع الفاتورات عن طريق الخصم المباشر من الحساب المصرفي المشخص من قبلك، وهكذا تتخلص من فاتورة إضافية في إدارة مصروفات بيتك أو مصلحتك التجارية.

قم بتوصيل الكهرباء لنفسك بثلاث خطوات بسيطة؛

1. سجل دخولك الى موقع الشبكة التابع لـ اکتف بوتلتيز **Active Utilities** ([www.activeutilities.com.au](http://www.activeutilities.com.au))
2. أكمل التسجيل على الشبكة، أكمل جميع الحقول لتجنب التأخير في التوصيل؛ و
3. انتظر استلام استمارة التثبيت من عندنا بخصوص اليوم و الوقت الذي نوصلك فيه.

وهكذا الأمر بسيط للغاية! نتطلع الى تجهيزك و إدارة احتياجاتك المستمرة للقوة الكهربائية في المستقبل.

للحصول على المزيد من المعلومات قم بزيارة موقعنا أو اتصل بنا على الرقم 1300 587 623.



## HINDI

### किसी प्राइवेट नेटवर्क के द्वारा आपको इलेक्ट्रिसिटी (बिजली) उपलब्ध कराए जाने का क्या अर्थ होता है

Active Utilities के द्वारा उपलब्ध कराए जाने वाले आपके प्राइवेट इलेक्ट्रिसिटी नेटवर्क पर आपका स्वागत है। आपकी बिल्डिंग के मालिक या मैनेजर के साथ संयोजन में, हमने आपकी बिल्डिंग में एक प्राइवेट नेटवर्क को स्थापित किया है जो कि थोक खरीद की क्षमता के द्वारा भारी छूट पर बिजली की दरों को आपको प्रदान करने हेतु हमें सक्षम बनाता है। हम अपने ग्राहकों को क्षेत्र के लिए स्थानीय तौर पर जारी टैरिफ (दर-सूची) पर कम से कम 10% की छूट देते हैं और क्योंकि प्रक्रिया का नियंत्रण किसी सामान्य रिटेलर के विपरीत हम स्वयं करते हैं, इसलिए कनेक्शन का कार्य आम-तौर पर लगने वाले समय से कहीं जल्दी समाप्त हो जाता है।

हम अपने मूल्य निर्धारण व सेवा को लेकर इतने आश्वस्त हैं कि हम आपके लिए किसी कांटेक्ट पर हस्ताक्षर करना अनिवार्य नहीं करते हैं। यदि आप चाहें तो आप स्वेच्छा से हमारे प्रतिस्पर्धियों के बारे में पता लगा सकते/सकती हैं और उनकी तुलना हमसे कर सकते/सकती हैं। साइन-अप करना बहुत आसान है और नियमित भुगतान आपके नामांकित बैंक अकाउंट से डायरेक्ट डेबिट के द्वारा किए जाते हैं, लिहाजा अपने घरेलू या व्यापारिक खर्चों का प्रबंध करने को लेकर होने वाली चिंता में से आपको एक बिल की चिंता कम करनी पड़ेगी।

अपनी इलेक्ट्रिसिटी का कनेक्शन 3 आसान चरणों में प्राप्त करें,

1. Active Utilities की वेबसाइट ([www.activeutilities.com.au](http://www.activeutilities.com.au)) पर लॉग-इन करें,
2. ऑनलाइन रजिस्ट्रेशन पूरी करें, कनेक्शन में देरी न हो - इसके लिए सभी फील्ड्स (प्रश्नों) को पूरा करें, और
3. हमसे प्रमाण प्राप्त होने की प्रतीक्षा करें जिसमें हम आपको कनेक्ट किए जाने के दिन व समय की सूचना देंगे।

यह इतना आसान है! हम भविष्य में आपकी नियमित इलेक्ट्रिसिटी (बिजली) की आवश्यकताओं को प्रदान करने व उनका प्रबंध करने की आशा करते हैं।

और अधिक जानकारी के लिए कृपया हमारी वेबसाइट देखें या हमें 1300 587 623 पर संपर्क करें।

## FRENCH

### Approvisionnement d'électricité par un réseau privé: que cela signifie-t-il?

Bienvenue à votre réseau d'électricité privé, qui vous est fourni par Active Utilities. Nous avons installé dans votre immeuble, en collaboration avec votre propriétaire ou votre gérant, un réseau privé afin de vous proposer des tarifs d'électricité fortement réduits, grâce à notre pouvoir d'achat en grande quantité. Nous offrons à nos clients un minimum de 10% de réduction comparé au tarif local officiel dans votre coin et le raccordement se fait beaucoup plus rapidement que d'habitude car, à la différence des fournisseurs ordinaires, nous contrôlons la procédure de mise en service.

Nous sommes tellement sûrs de nos prix et de notre service que nous ne vous demandons pas de signer de contrat. Vous êtes libre d'étudier et de comparer nos concurrents si vous le désirez. S'abonner à notre service est extrêmement simple et les paiements se font par prélèvement automatique sur le compte en banque de votre choix, de telle sorte que cela représente une facture de moins à régler dans la gestion des dépenses de votre foyer ou de votre affaire.

Abonnez-vous à notre service en 3 étapes faciles :

1. Allez sur le site web de Active Utilities ([www.activeutilities.com.au](http://www.activeutilities.com.au)),
2. Remplissez les formulaires en ligne, en vous assurant de répondre à toutes les questions afin d'éviter tout retard dans votre raccordement; et
3. Attendez notre confirmation vous indiquant le jour et l'heure où nous allons vous connecter.

C'est aussi simple que ça! Nous espérons approvisionner et gérer à long terme vos besoins continus en électricité.

Pour tout renseignement supplémentaire, veuillez consulter notre site web ou contactez-nous au 1300 587 623.

## GERMAN

### Was es für Sie bedeutet, Ihren Strom über ein privates Netz zu beziehen

Willkommen bei Ihrem von Active Utilities zur Verfügung gestellten privaten Stromnetz. In Verbindung mit dem Eigentümer oder Verwalter Ihres Hauses haben wir in Ihrem Gebäude ein privates Netz installiert, das es uns erlaubt, Ihnen dank der Vorteile des Großeinkaufs stark reduzierte Strompreise anzubieten. Wir bieten unseren Kunden mindestens 10% Nachlass auf den veröffentlichten Ortstarif für Ihre Gegend, und der Anschluss wird viel schneller als gewöhnlich vorgenommen, da wir, anders als herkömmliche Anbieter, die Kontrolle über den Ablauf haben.

Wir haben soviel Vertrauen in unsere Preise und unseren Service, dass Sie keinen Vertrag mit uns unterschreiben müssen. Es steht Ihnen frei, sich umzusehen und Vergleiche mit unseren Konkurrenten anzustellen, wenn Sie wünschen. Es ist sehr einfach, sich bei uns anzumelden, und laufende Zahlungen werden direkt von dem von Ihnen nominierten Bankkonto abgebucht, so dass Sie sich bei Ihrer Haushalts- oder Geschäftsführung um eine Rechnung weniger Sorgen machen müssen.

Schließen Sie Ihren Strom in drei einfachen Schritten an;

1. Loggen Sie sich auf der Webseite von Active Utilities ein ([www.activeutilities.com.au](http://www.activeutilities.com.au)),
2. Füllen Sie das Online-Anmeldeformular aus, füllen Sie alle Felder aus, um eine Verzögerung beim Anschluss zu vermeiden; und
3. Warten Sie auf eine Nachricht von uns hinsichtlich des Datums und der Uhrzeit, zu der wir Ihren Strom anschließen.

Es geht wirklich so einfach! Wir freuen uns darauf, in Zukunft Ihren Bedarf an Strom zu decken und zu managen.

Für weitere Informationen besuchen Sie bitte unsere Webseite oder rufen Sie uns unter der Nummer 1300 587 623 an.



Dear Customer

**Important information about your hot water supply**

While you're settling into your new apartment, we would like to let you know that Origin manages the supply of hot water you are currently using. Each apartment in your block has a dedicated hot water meter and you are individually charged for the energy used to heat the water consumed in your apartment. In some cases, apartments are also charged for gas used for operating the cooktop, so if applicable, charges for gas used by your cooktop will be shown as a separate charge on your account.

**Sign up with Origin today**

We have left the hot water connected at your property so that you can enjoy it when you move in. **However, it's important that you set up a hot water account with us immediately so your hot water supply can continue.**

It's easy to sign up.

- Visit [originenergy.com.au/3345/Open-an-account](http://originenergy.com.au/3345/Open-an-account) and fill out the form online **OR**
- Fax the attached form to us on 03 8635 3012 **OR**
- Scan and email the attached form to [bhwmove@originenergy.com.au](mailto:bhwmove@originenergy.com.au) **OR**
- Call us on 13 24 61.

**Origin can also look after your electricity and natural gas needs**

If you don't already receive electricity and/or natural gas from Origin at this address, let us know. We have a range of competitive offers and solutions available. Visit [originenergy.com.au/offers](http://originenergy.com.au/offers) or call us at **13 24 61** for more information.

We look forward to hearing from you soon.

Yours sincerely

Nazzeno La Gamba  
General Manager, Marketing & Customer Innovations

**Do you need an interpreter? Call 13 14 50**

خدمة الترجمة الهاتفية للغات غير الإنكليزية.  
Servicio Telefónico de Intérpretes para otros idiomas.  
Per lingue oltre all'inglese contattate il Servizio  
d'Interpretariato Telefonico

Dịch vụ thông dịch qua điện thoại cho những ngôn ngữ khác không phải tiếng Anh.  
Τηλεφωνική Υπηρεσία Διερμηνέων για άλλες γλώσσες εκτός της αγγλικής.  
非英語語言電話傳譯服務。

Appendix L

**Balcony Walls - Applied Finishes Fact Sheet**

**Midtown Apartments**

Upper West Side – Tower 4

## Balcony Walls – Applied Finishes Fact Sheet

*Architectural Intent:*

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The architectural intent of the façade was to allow the natural texture and raw element of concrete to seep through the finished colour of the wall/soffit, to provide an element of coloured concrete, rather than simply paint the façade with a standard opaque colour.

The architect and client wanted to stay away from the standard painted façade, and provide something that was further natural and distinctive of the raw concrete material.

*Architectural Extent:*

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The application of the 'Stonewash Lasur' product (concrete stain) is to all exposed insitu and precast concrete elements, which form the Midtown Apartment's façade. The extent between 'opaque' and 'translucent' finishes can be explained as per below:

- Any horizontal surface, shall be 100% opaque (ie: soffits, slab ledges, etc)
- Any vertical surface, shall be 50% translucent (ie: insitu walls, precast walls/panels, cement sheet walls, etc)

Not every apartment has been treated with the same colour, rather the majority have been applied with the 'Base White', while a select few have been applied with the 'Yellow' or 'Charcoal'. This forms part of the design intent, which creates pockets of subtle colour within the base white build.

*Architectural Specification:*

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Stonewash Lasur  
'Base White' – K9339



Stonewash Lasur  
'Yellow' – K9392



Stonewash Lasur  
'Charcoal' – N/A

*Product Technical Information:*

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'Stonewash Lasur' is a thin layer coating paint, designed to be applied to a porous substrate to achieve a desired finish and colour. Once the 'Stonewash Lasur' is applied to the surface of the building material (ie: concrete), the colour penetrates through the porous substrate and produces a 'more' consistent and long lasting finish.

'Stonewash Lasur' not only retains surface texture once applied, but also provides a weatherproof finish. It is an advanced, water borne acrylic, penetrative colour treatment providing a tough, durable, light fast finish with excellent adhesion and a flat finish.

Precast & Off-Form concrete when treated with 'Stonewash Lasur' provides a durable alternative to colouring cementitious products. Traditional methods include such applications as 'addition of oxides', 'opaque painting' & 'applied finishes', thus the 'Stonewash Lasur' method of application can be completed at any time. 'Stonewash Lasur' provides the ability to adjust the translucency of the colour to the desired intensity, all while not taking away from the substrates inherent texture and appearance.

The finished colour for each project is always different, and is regulated by a number of factors, these can be:

- The design of the liquid colour emulsion (ratio of colour mix to sealer mix)
- Application methods (rolled, brushed, etc)
- Substrate porosity (this can differ between panel to panel or even insitu to insitu, depending on the temperature it was constructed, moisture levels of material, etc)

The colour application can accommodate any design requirements, and can be set to achieve numerous shades and intensities; all while being applied to various substrates (precast panels, insitu concrete, cement sheet cladding, etc).

*From the Supplier (Equus):*

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Stonewash Lasur is a penetrative stain based surface finishing system designed to provide a penetrative colour treatment to mineral surfaces.

Stonewash Lasur has been developed with a long term weather resistant formulation which specifically targets the requirement for a long term and durable life span. Stonewash Lasur has excellent resistance to weathering, moss and mould infestation and normal atmospheric pollutants. Penetrative surface finishes differ in comparison to traditional surface paint finishes and are not inclined to cracking, peeling and blistering.

Penetrative surface finishes contain more pure resin and significantly less fillers and other "bulking" additives that are used in traditional solid paint finish formulations and therefore do not degrade overtime in the same way.

Stonewash Lasur contains a specific and unique resin enhancement component to provide a deeper penetration and therefore a superior adhesive quality to the coated substrate.

*Refer attached for cleaning recommendation/maintenance regime*

**&**

*Refer attached for technical data sheet*

# Chevaline<sup>®</sup> Stonewash Lasur

VOC 29.5 g/l

## Purpose & Areas of Use:

An opaque, thin layer coating which retains surface texture while providing a weatherproof finish.

Suitable for use mainly on cementitious surfaces, ie. precast and in-situ concrete, concrete masonry, renders and plasters, and other mineral surfaces after consultation with an Equus representative.

## Product:

An advanced, water borne acrylic, penetrative colour treatment providing a tough, durable, light, fast finish with excellent adhesion and a flat finish.

## Colour:

Available in Australian standard 2700-1996 colours. Can be tinted to match other colours on demand. Some slight colour variation possible depending upon background surface finish.

## Standard Packs:

4 and 15 litre plastic pails

## Physical Properties (Mixed Product):

### Liquid Material

Solids (% by volume):	33%
Specific Gravity:	ca. 1.10
Flash Point:	None
Shelf Life	12 months
VOC (g/l)	< 29

### Applied Finish:

Durability:	Very good weather resistance.
Adhesion:	Excellent
Chemical Resistance:	Very good to normal environmental pollutants.
Fungal Resistance:	Contains effective mould resistance additives.

### Application:

May be applied by brush, roller or spray in an even, continuous manner keeping a wet edge. Lay off carefully.

Substrate must be dry, dust free and free of any contaminants such as oil, moss, algae and curing agents or their residues.

Stir Chevaline Stonewash Lasur well before use and keep well stirred during application.

### Application Conditions:

Do not apply Chevaline Stonewash Lasur in direct sunlight or at air temperatures above 35°C or to a hot surface.

Do not apply Chevaline Stonewash Lasur at air temperatures below 8°C, or when the surface temperature is below 5°C.

## Spreading Rate:

Two (2) coat application over most surfaces. First coat applied at approximately 9-10 sqm per litre with the second coat applied at approximately 12-15 sqm per litre.

Spreading rates may vary dependent upon substrate porosity and prevailing conditions. Avoid application during high ambient temperatures and high substrate temperatures.

## Thinning:

Clean water. Clean gear immediately after use.

Thinning of Chevaline Stonewash Lasur is not normally required. If thinning is required due to site conditions and application technique a maximum 5% clean water may be added. This should only be carried out if absolutely necessary.

## Dry Time:

Do not apply Chevaline Stonewash Lasur in direct sunlight or at elevated surface temperatures.

Do not apply Chevaline Stonewash Lasur under temperatures of 8°C or when surface temperature is below 5°C.

Touch Dry	1—2 hours
Through Dry	12—24 hours
Full Hardness	7—10 days

## Specification Notes:

Chevaline Stonewash Lasur is used as a two-coat, weatherproof coating system over clean uncontaminated mineral surfaces. Remove contamination and ensure surfaces are clean and dry ready for coating. Apply in an even continuous manner keeping with an even film application and keeping a wet edge. Allow the first coat to dry before proceeding with the second coat.

Refer to Equus Industries Standard Specification for the full application notes of Chevaline Stonewash Lasur.

## Health and Safety:

Chevaline Stonewash Lasur as a water borne material is non-flammable and requires no special storage conditions other than protection from frost and excessive heat.

Protect exposed skin against splashes by use of an effective barrier cream and eyes with safety glasses/goggles.

Wear a cartridge mask when spraying to prevent inhalation of mist

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## Maintenance and cleaning of Stonewash Lasur coated surfaces

Stonewash Lasur is a long life exterior water based penetrative coating system. Stonewash Lasur coatings have excellent resistance to weathering, moss and mold growth and normal atmospheric pollutants. As with all surface finishes it can be damaged by localized conditions of excessive abrasion, impact and harsh cleaning regimes

This coating system may be cleaned at any time by low pressure washing with a weak (0.1 %) solution of neutral detergent. Stonewash Lasur does not need yearly cleaning; it will depend upon local environmental factors and level and type of contamination.

Where surfaces to which Stonewash Lasur has been applied are lightly textured or there may be numerous flat surfaces due to the nature of the architectural features of a building there may be a tendency for moss and mould spores to land on the textured and flat surfaces. This will promote some growth as a result over time. This would generally be more common on sheltered elevations or areas that do not receive regular rain "washing". These surfaces should be treated on an as and when noted basis using a neutral Moss and Mould killer applied at manufacturer's specified rates. General dirt contamination may also be seen here quicker than other areas also and can be readily removed as required.

Cleaning should be carried out with either Low pressure (no more than 1500 psi) with the tip well away from the surface being cleaned or with a soft cloth and water. General dirt contamination will clean off very well. Where vehicle pollutants are encountered (probably on road side elevations firstly) these may be cleaned as above with the addition of a neutral detergent solution carefully applied to the surface being cleaned. Scrubbing of the surface is not permitted as this may "burnish" the surface however a soft bristled brush may be used for difficult to remove contamination but must be done with care.

Maintenance of the Stonewash Lasur should not be required in the sense of re-coating regularly over time. Stonewash Lasur will take considerably longer to degrade than traditional painted surfaces. Time to Maintenance re-coat is not anticipated for approximately 15 years. This will depend upon a number of factors and will be influenced by the substrate being coated, local environment and weather conditions over time. When maintenance re-coating is required a simple clean of the coated surface is required to remove any contamination present. This may be followed by the application of 1 or more coats of Stonewash Lasur in the chosen colour.

If any doubt exists regarding the cleaning or any other maintenance issues of any surface coated with Stonewash Lasur, Equus Industries Ltd may be consulted for further advice.