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INTRODUCTION

Congratulations and thank you for your decision to purchase a home at Natura built by Milin Builders.

This Home Owner's Manual has been designed to provide you with useful information about your new home. It serves as a guide to moving in, establishing your service accounts and caring for your property.

In addition to this, it includes essential details in relation to manufacturer's instructions, operating manuals and warranty information.

This guide aims to assist in the preservation and longevity of the finishes and fixtures within your home. From time to time you may be required to enlist the assistance of a trades-person to come to your home.

If this is the case, it's important that you only deal with a fully qualified professional and as such, we have compiled a list of preferred contractors and suppliers for you.

Please take the time to read through the information provided and we thank you again for choosing to purchase a home built by Milin Builders.

Yours sincerely, Milin Builders





IMPORTANT INFORMATION

Dear Owner,

For your safety and trouble-free operation of your new appliances, please read the manuals and information provided within this Owner's Manual carefully and observe all manufacturers "Warning", "Caution", "Danger", "Note" and "Do & Do Not" points within the individual manuals.

Maintenance and/or repairs of the appliances must be carried out by a licensed and approved installer or supplier, (information of which is supplied within this manual under "Contacts for Service Personnel").

Failure to observe these points may result in warranty cancellation and pose the risk of electric shock or fatal injury.

Before seeking assistance, please review the "Troubleshooting" or "Problem Solving" section within the appropriate appliance/ equipment manual.

All information contained within this manual is in good faith; utilising information supplied by the installers or suppliers of the relevant appliances and was correct at the time of printing.

It is strongly advised to follow these rules and recommendations. Unnecessary wear and tear to any of the articles mentioned can be minimised when items are monitored and checked regularly. For more information, contact Milin Builders through email on reception@milin.com.au, or call on (02)6260-3338.

MAINTENANCE FORMS

Receipts, invoices and all documentation pertaining maintenance services, over the life-span of the undergone development, should be archived and noted on the Maintenance Registers included in this manual. Should an instance occur after the maintenance period, where warranty may be applicable, these documents and forms must be presented to the respective contractors for validation that the items have been Failure maintained. to present documents may result in the warranty voiding.

Note: The time periods suggested on each Maintenance Register is a best practice guide to aid in maintaining the longevity and integrity of the development. Frequency of observation, service and inspection may be subject to the Australian Building Standards and/or manufacturer's specifications, please refer to the supplied relevant Operational Manuals for further details. Any defects relating to the building integrity can be submitted electronically via email reception@milin.com.au. Please include the best point of contact for access. In the subject title of the email please recite the unit number, address and development name. Providing photos of the defect/s is strongly recommended (where applicable). Note that photos have proven to eliminate the need of scheduling an inspection in most instances.

CHANGE OF MANAGEMENT

It is imperative and to the benefit of unit owners that in the event of a change in management of the development, all Operation and Maintenance Manuals, service documentation, keys and any information relating to the development must remain in the property.



MANDATORY REQUIREMENTS & INFORMATION

The following rules and recommendations pertain to the Natura development, located at Summerfield Close Denman Prospect. They must be followed in to comply with Fire Brigade regulations, Australian Building Standards and Warranty requirements.

FIRE SAFETY REQUIREMENTS

- Interfering with any fire door (i.e. entry door to sole occupancy units, fire stairs and hallways) is strictly forbidden as per ACT Fire and Rescue regulations. This includes propping open fire doors so that they stay open while residents are moving in and out. Doing so will damage the door hinge and render the fire door inoperable as well as reducing the integrity of the bounding construction. Furthermore, warranty on the door will be void.
- Storing or placing any items, such as cleaning products, equipment, boxes, etc., in the Service cupboards (i.e. Communications cupboard or Electrical Switchboard cupboard) is strictly forbidden.
- Storing or placing any items in the Service cupboards (i.e. Communications cupboard or Electrical Switchboard cupboard) such as cleaning products and equipment, boxes etc, is strictly forbidden.
- Due to the sensitive nature of the fire detection system installed within the development, smoking in the stairwells and corridors is strictly forbidden. Smoke detectors outside of the individual units will automatically trigger a 'general' fire alarm, which will call ACT Fire and Rescue. ACT Fire and Rescue will charge the Body Corporate a call out fee for any false alarms induced by cigarette smoke as well as dense dust. Smoke alarms within each individual unit do not cause a 'general' fire alarm when triggered, and only sound within that unit.

Unit owners need to be aware, as residents may be tempted to open the unit entry door to allow smoke from burnt toast or similar incidents to leave the unit. This has the risk of being sensed by the smoke detectors within the corridor and thereby triggering a 'general'

fire alarm.

- In case of a fire, an alarm may sound, please exit your unit promptly and close the front door.
- The escape route will be marked by green exit signs. Do not use the lifts during a fire. Please familiarise yourself with the fire safety devices, such as the fire extinguishers, fire hose reels, etc.
- Installation of "security chains" and "dead locks" are not recommended. Dead locks and chains can impact on your escape from a fire, or other emergency and the fitting of such devices to doors may be against ACT building and/or fire regulations.
- Parking on the basement carpark driveway ramp is strictly forbidden.
- -The use of fire extinguishers and fire hose reels for any purpose other than firefighting is strictly forbidden.
- -This includes all extinguishes and fire hose reels in the car park.
- -Under no circumstances are fire hose reels to be used for washing vehicles or car park pavements.

TENANT & OWNER INFORMATION

Tenants and owners should note that the Body Corporate may have rules and information that are of a more general nature. Directly liaise with the Body Corporate for more information on these rules and general information.

Please be aware that storage cages are not waterproof, and moisture levels are higher than those in habitable areas. Therefore, items may be affected by moisture.

The basement is also protected by fire sprinklers, and personal items may incur damage if the sprinklers are activated.

Do not store the following items in the storage areas:



- Any fresh or frozen food items including meat, fruit and vegetables.
- Corrosive liquids and solids such as acids, fertilizers etc.
- Explosive and combustible materials such as fireworks, flares etc.
- Flammable Liquids such as Fuel (diesel, petrol, thinners, oils, paints, gas bottles, etc.).
- Timber products that may attract termites and white ants such as cardboard, paper, timber furniture, boxes etc.
- Items that may become affected by moisture.

The Body Corporate will be responsible for engaging a licensed professional to attend to and carry out routine maintenance on the following items:

- Automatic Fire Alarm and detection Systems as per AS 1851 Part 8 1987.
- Fire doors and frames.
- Fire Extinguishers.
- Fire Hose Reels.
- Garage doors.
- Garbage rooms.
- Emergency and general Signage.
- Common and Electrical Areas.
- Irrigation Systems.
- Lifts.
- Car Park Ventilation System.

The Body Corporate is also responsible for regularly engaging a qualified professional to inspect and clean the gutters, stormwater pumps and pits, drains, sumps, and grates located throughout the car park area, podium, and surrounding area.

Failure to observe the above items may result in damage to property and dwelling.

As per Building Authority regulations and relevant ACT legislation, the car park is ventilated by the means of mechanical ventilation. Adjustments can be made to the timers for purposes of day light savings, however failure to activate the ventilation system at all is dangerous for the well-being of occupants (carbon monoxide poisoning), as

well as being against the law. The main switch and timer for the mechanical ventilation system is located inside the main switch board room and is only to be accessed by authorised personnel.

KEYS

Each Unit will receive 2 main door keys, as well as a number of other keys associated with their residence such as carpark remote controls, security fobs, mailbox keys and window & sliding door keys. If duplicate keys, fobs, or remotes are required, please contact Civium Strata Management on (1300 724 256).

In addition, apartments are fitted with an audio and access intercom. This will allow 2— way communication with the visitor. For further information, please reference the full intercom user manual contained at the back of this folder.

LETTERBOX LOCATIONS

Blocks A, B, C, D & E have individual letter boxes located at their respective street access on Holborow Avenue, Greenwood Street or Summerfield Close. Blocks F & G share a letter box block which is located adjacent to the vehicle entrance on Summerfield Close.

WATER SUPPLY

Please note that this development has one common water meter located on the right hand side to garage, adjacent to townhouse 51 inside the main shut off valve cabinet. Shutting off the main valve will cut all domestic water supplies to the Natura development.

Within each property, a High-Performance Tempering Valve has been fitted. This controls the maximum hot water temperature available to your basin, shower and bathtub (where applicable). These valves limit the hot water to 48°C as per the relevant regulations and legislation. This is to prevent scalding and as such, the water temperature is not user adjustable.



Interfering with and/or adjusting the mixing valve is strictly forbidden as per regulations. The kitchen sink and laundry produce water at 65°C and caution should be taken to avoid scalding. All maintenance and repair requirements to mixing valve units is to be carried out by a licensed plumber.

SHUT OFF VALVES

Each residence comprises stop cocks for hot and cold water, a tempering valve and pressure limiting valves.

Stop cocks are located behind panels in cupboards at the apartment entry.

COMMUNICATIONS SUPPLY

This dwelling is equipped with data and communications wiring as per the inclusions list, extending to areas specified in the same list. The main distribution panel for each residence is located within the bedroom robe or linen cupboard adjacent to the hot water unit.

Should you need any configuration work performed on the communications distribution, please contact the communications installer from the 'Contacts for Service Personnel' section located in this handbook. All work performed on the wiring needs to be done by a licensed telecommunications technician.

VENTILATION & CONDENSATION

In modern homes, all openings are tightly sealed. This makes the residence more energy efficient as it reduces loss of heat in winter and cool air in summer. One of the side effects of reducing air leakage is that moisture is also kept inside.

The most effective method of minimising moisture within the home is the use of extraction fans. Bathroom and laundry extraction fans are activated with the light switch. This will greatly assist in removing moisture from within the residence.

Other ways to assist in managing condensation and the risk of mould include:

- When weather allows, open windows and leave a small gap where possible.
- Clean the wet areas of the home regularly.
- Avoid drying laundered clothes inside.
- Ensure steam is extracted when cooking by opening a window and using the range hood.
- Dispose of any wet, musty smelling items.

Please refer to the ACT Government fact sheet on the www.dhcs.gov.au "Mould and Condensation – important information from Housing ACT."

ELECTRICITY SUPPLY

Electricity supply to the complex is individually metered. Please note: General power outlets in laundries will not function unless the laundry fan is turned on. The main switchboards are located as follows:

Switchboard is located internally on the basement carpark wall.

Access to these meter boxes is limited to authorised personnel only. Additionally, each unit is provided with a Consumer Switch Board In townhouses, it is in the garage, and in the apartments, it is either located in the linen cupboard or in the bedroom wardrobe. Inside, you will find the main shut off switch, consumer fuses and RCD fuses. Should you experience a power out or your lights trip re—set the tripped RCD fuses.

If problems persist, please call the electrician from the 'Contacts for Service Personnel' section located within this handbook. Switchboards should be accessible.

Electricity supply is an embedded network. Connection is the owners responsibility and is available by contacting Origin Energy. Any work required that is associated with the electrical supply and distribution needs to be performed by a licensed electrician, along with any installation of hard-wired appliances.



WASTE REMOVAL

Household waste is to be deposited by residents in the waste enclosure within the basement or waste enclosure located at the complex entrance.

Non-household waste items such as furniture, electrical items, etc., are not allowed to be deposited. The buildings' Body Corporate will be responsible for managing waste removal.

Please adhere to the recycling rules and use the provided bins.

GENERAL CLEANING & MAINTENANCE

Keep showers and all wet areas clean and mould-free.

Use of abrasive cleaning products, such as Jif, may permanently damage your bench-tops, windows, and bathroom and kitchen appliances. It is strongly recommended to avoid such cleaners and maintain cleanliness with mild soaps and aids that specifically target the affected area/s.

The cleaning & maintenance guidelines/information provided within the Attachments to this Manual should be followed.

BENCHTOPS

The benchtops installed in the kitchen and bathroom are made of reconstituted stone material and require minimal maintenance. They should return years of service provided the following simple rules are followed:

- Do not sit, lean or place heavy objects on unsupported parts of the bench top. The bench tops are made using reconstituted stone and are not a flexible material. Care should be taken not to overload them.
- Do not place hot pots and pans directly on to the bench surface as discolouration and cracking may occur. Always use heat-resistant spacers.
- Do not place liquids, especially coloured liquids (e.g., cordials, wine, vinegar, etc.), directly on the surface, as the tops are porous

and may absorb the liquid and discolour.

- Do not use abrasives to clean the bench tops as they will scratch. Use a good quality surface spray and soft cloth or sponge only.
- Do not place objects that may scratch the surface of the bench tops. Always use pads.
- Do not cut or chop food directly on the bench-top as they will scratch and chip. Use a chopping board.
- Do not use razor blades, steel wool.

CARPET & TIMBER FLOORS

Timber floors should be mopped frequently (at least once a week) with a dry mop and monthly with a wet mop. Excessive water should not be used on timber floors.

In order to prolong the life of your Godfrey Hirst carpet, please observe the following recommendations from the manufacturer.

VACUUM CLEANING

Vacuum all areas using an upright suction cleaner with a pile beater at least once per week. The pile beater may consist of revolving bristle strips or a beater bar/bristle strip combination. It is recommended that the vacuum cleaner have an adjustable height beater. The height should be checked and adjusted each time the cleaner is used, to ensure that the carpet pile is not damaged by beating that is more vigorous than is necessary.

Several passes must be made over each area to ensure efficient removal of soiling material.

SPOT CLEANING

Spillages, spots and stains shall be removed as soon as possible after they have occurred.

Avoid using highly alkaline spot cleaning chemicals. However, if necessary to remove difficult stains, neutralize the spot after cleaning by applying a dilute acid, such as white vinegar, before allowing the spot to dry out.



PERIODIC DEEP CLEANING

Carry out periodic cleaning annually using the hot water injection and extraction method ('steam cleaning') with a smooth wand attachment. Hot water injection solution shall be maximum of 50°C in the solution tank. It is necessary to ensure that the solution application is uniform, that it is the minimum required to clean the carpet and that it is left for the minimum time possible on the carpet before being extracted. It is also necessary to extract the solution evenly and thoroughly to be sure that after cleaning, the moisture content of the pile is even throughout and as low as possible to assist the drying process.

An adequate flow of drying air must be provided to allow the carpet to dry out in a reasonable time. Because each floor of modern buildings are effectively sealed, the air conditioning system should be run at a temperature of 20°C to 25°C while the carpet is being cleaned and then for a further 24 hours after completion of cleaning.

GLASS

In order to prolong the life of your glass windows, please observe the following recommendations from the manufacturer.

These windows have a very thin coating on the interior glass surface It is this hard and durable coating that provides the product with improved thermal insulation and solar control performance compared to ordinary clear glass. The coated surface does clean differently than ordinary glass, and these guidelines are recommended for the most appropriate hand cleaning results.

The exterior surface of the glass is not coated so can be cleaned in the same fashion as ordinary glass.

Recommended cleaning products include Windex@ Multi—Surface Cleaner or a mixture of one part vinegar to ten parts water.

In addition to the above products, commercially available vinegar-based glass cleaners have generally demonstrated the ability to provide a clean, streak-free glass surface. The manufacturer does not recommend the use of ammonia-base and alcohol-base glass cleaners because these products tend to leave visible streaks.

While cleaning ensure jewellery and watches are removed and gloves should be worn

Flood the glass surface with the spray-on cleaning solution or with a cloth saturated with the cleaning solution. Be generous with the amount of solution applied.

Scrub the wetted surface with a clean, lint free towel or cloth.

Wipe dry with a dry, clean, lint free towel or cloth. Do not use a squeegee on the coated (interior) surface.

To prevent streaking, stop wiping when the glass is almost dry and there is a uniform film of moisture left on the glass surface. The film will quickly evaporate leaving a clean surface.

Do not use razor blades, steel wool, scouring bristles or other metallic or abrasive objects on the coated surface. If metallic objects contact the coated surface, a thin layer of metal removed from the object may be deposited onto the surface which results in a discoloured stain that is difficult to remove using normal cleaning procedures.



ROUTINE CLEANING

Hand cleaning of the coated (interior) surface, to visibly remove accumulated dust or fingerprints, can be accomplished using a number of different glass cleaning products.

SHOWER SCREENS

In order to prolong the life of your semiframeless, toughened glass shower screen, please observe the following recommendations from the manufacturer:

- Clean the glass at least weekly to remove soap stains, as leaving them uncleaned can damage the surface of the glass. A plastic squeegee is useful in this instance.
- Hinge and clamp fittings should be checked at least once every six months to ensure that screws have not become loose, and to ensure that the hinges are operating smoothly.
- A couple of drops of sewing machine oil should be applied to the pivot pin on the metal hinge every six months.
- Regular checks that there is adequate clearance between all glass edges is recommended.



MAINTENANCE AND MANAGEMENT GUIDELINES, RULES AND RECOMMENDATIONS

STORM WATER

The Body Corporate is responsible for engaging licensed professionals to carry out routine maintenance on the following items every six months:

- To inspect and clean storm water pits and sumps, also to test and induce operation of the pumps located within the sumps.
- To inspect and clean storm water grate located in the base of the car park driveway.
- To inspect and clean the storm water retention tanks and to test and induce operation of the pumps located within the tanks.
- Failure to maintain the above items may result in damage to property and dwelling.

WASTE ENCLOSURES

The enclosures are to be used for the waste of residents only and are not to be used for storage purposes. Skips and bins must be cleaned and monitored on a weekly basis. Below is a list of materials that are NOT permitted to be deposited in or around the waste enclosures:

- Large items such as: packaging for appliances (televisions, washing machines etc.), packing crates, removalists boxes or discarded luggage suit cases.
- Building material waste, industrial waste or disused automobile parts.
- Vegetation or grass clippings.
- Chemicals or any flammable liquids.

INTERIOR PAINT CARE

The following recommendations should be followed to prolong the integrity of all painted surfaces throughout the complex.

Three Monthly

Inspect all painted surfaces and remove any surface marks, stains or dust as follows:

- Dust: Use a soft cloth or soft bristled brush to remove any loosely adhering material. Avoid excessive rubbing or abrading as this can result in glossing up of the paint film.
- Stains/Marks: Wash stained areas with a mild detergent solution and a soft-cloth or soft bristled brush. Wash with clean water and let dry. Avoid excess rubbing or abrading as this can result in glossing up of the paint film.
- All stains should be treated as soon as they are noticed as this is when they are easiest to remove.

Note: All cleaning treatments should be tested first on an inconspicuous section of the wall to ensure the treatment will not cause unacceptable damaged to the painted surface.

Annually

Repair all surface defects with appropriate patching compounds and touch up these areas using matching paint imitating the texture of the original coating. Where large areas of touch up are required then it is best to repaint the entire section back to a break in the wall e.g. corner or doorway.

Five Years

Repaint all walls.

Ten Years

Repaint all ceilings.

EXTERIOR PAINT CARE

The performance of any paint coating is reliant on its suitability for application to the substrate (i.e. underlying layer, material, texture etc.) on which it has been applied, and its suitability for the conditions to which it is exposed. Paint also acts as a protective coating and when left to deteriorate, can damage the substrate beneath.

Regular inspection, cleaning and repair of a paint coating will prolong its serviceability, highlight any structural problems and

¹⁰NATURA



maintain the appearance of the painted item for longer.

Material that is deposited on, or grows into, a paint film can degrade the coating and mask any underlying structural problems which may arise.

A simple plan of regular inspection and maintenance will help highlight any potential areas of concern.

As a guide, for solid cover paints:

- Once a year clean the surface thoroughly using a "soft wash" approach.
- A combination of mild detergent, a soft brush and low water pressure will clean off most dirt and grime deposits and reveal any areas of potential concern. (Always be mindful of any water restrictions which may be in place and program the cleaning accordingly).
- Mould and other fungal growth will also be identified. This can be treated using a mild bleach solution and then rinsing well with water.
- Surfaces which have started to open due to changes in their structure will also now be apparent and some remedial action should be planned to cope with this. At this point it will be extremely important to identify and repair the cause of any underlying issues before reapplying any more paint coatings.

Note: While most paint finishes are long lasting it is much easier to repaint a sound surface in good condition than it is to repair and repaint a surface which has been left too long and has deteriorated badly. Where large areas of touch up are required then it is best to repaint the entire section back to a break in the wall e.g. corner or doorway.

As a guide, for oils, stains and varnishes:

- More frequent inspection is recommended with these types of finishes as they often

require more maintenance than solid cover paints.

- Clean these finishes as above using the soft wash method, identify and treat any mould, and recoat those areas which are showing signs of wear or deterioration.
- Touch-ups/repairs will be very noticeable if not controlled and should cover full sections of the oiled or stained substrate.

SURFACE CLEANING

Hard surfaces – such as concrete paths, drive ways and walk ways – should be kept free of leaves, grass, tree clippings, rubbish and any other form of debris at all times. Consistent monitoring and clearing of these items will decrease the likelihood of hazards, damage and/or permanent staining or discolouration. This should be done on a weekly or fortnightly basis, depending on surrounding landscape. Hard surfaces with an applied finish, such as sealer or colour sealer, should be monitored yearly to inspect for any moisture content, fading and/or wear and tear due to heavy foot or vehicle traffic.

Paved areas should be kept free of all vegetation debris and monitored yearly for any subsiding which may cause water pooling.

Tiled areas (exterior in public areas) need to be kept clean of rubbish and vegetation debris to prevent discolouration and should be monitored weekly or fortnightly depending on surrounding conditions. Grout between tiles should be monitored yearly and repaired or re-grouted as needed, depending on wear.

Equipment such as steel wheeled trolleys or bins must not be used or wheeled over tiled areas. Transporting of heavy objects over tiled areas should also be avoided as a means of preventing cracks or breakage.



CONTACTS & SERVICE PERSONNEL

90-DAY MAINTENANCE PERIOD

At Milin Builders, we pride ourselves on delivering high quality living and good investments to our clients. Your contract includes a 90-day maintenance period, during which Milin Builders has the opportunity to address any defects that may not have been evident at the time of settlement. We have a specific process for submitting maintenance claims to ensure they are attended to in an efficient and reasonable time frame.

Approximately 10 weeks after settlement, Milin Builders will send you a letter, requesting that you report any 90-day maintenance issues via email to reception@milin.com.au with the following particulars:

- In the subject line of the email, include the project name and your unit number (e.g. Natura Unit 999).
- In the body of the email include: your first and last name and a contact telephone number available during business hours and the name and mobile phone number of the person who will be enabling access into the unit and details of your maintenance issue/s, including attaching photographs where applicable.

Maintenance days with relevant contractors will be arranged to attend to your issues and you will be given notice of these. Please ensure you review the Guide to Standards and Tolerances

https://www.planning.act.gov.au/build-buy-renovate/build-buy-or-renovate/building-101/ standards-and-tolerances.

Milin Builders will always endeavour to respond to any claims expeditiously. If your issue has not been addressed in a reasonable time frame, please telephone us on 02 6260 3338.

If you have an urgent maintenance issue, please telephone 02 6260 3338 during business hours or your strata manager after hours.

STRATA CONTACT

The Natura Development is managed by Civium Strata Management. Please contact them on 1300 724 256.

WARRANTY INFORMATION

We understand that from time to time you may encounter issues with your appliances. If this is the case, we ask that you contact the supplier or manufacturer directly on the numbers provided below.

Be prepared to provide the model and serial number of the appliance, along with the settlement date of your Unit. Warranties generally cover the product from defects for a minimum period of 12 months from the date of settlement. However, we ask that you refer to the enclosed warranty card for definitive time frames.

The following is a list of your new products proudly supplied by Southern Plumbing Plus. For more information on these products, including the full terms and conditions of manufacturers' warranties, please visit their websites or contact our customer service team:





WARRANTY CARDS



spplus.com.au

Product List

Congratulations on your new home built by

Milin Builders Pty Ltd
Natura Apartments
5 Summerfield Close, Denman Prospect

The following is a list of your new products, proudly supplied by Southern Plumbing Plus.

For more information on these products, including full terms and conditions of manufacturer's warranties, please visit their website or contact our customer service team.

Phone: 02 6143 2626 Email: sales@spplus.com.au

Invoice Number	Document Date	Item Number	Item Description	Website
INV002559267	06-09-2023	6SH-INT	Poco Shower/Bath Mixer Basic Set Chrome	www.abev.com.au
INV002598587	10-03-2023	6SH-EXT	Poco Shower/Bath Mixer Finish Set Chrome	www.abev.com.au
INV002598587	10-03-2023	3K4	Lucia 248 Round Gooseneck Sink Mixer 3 Star-8Lpm Chrome	www.abey.com.au
INV002589155	09-05-2023	SRA05	SRA05 172/709 Shower Rail Set 709mm 5 Function Handpiece 3 Star-8Lpm Chrome	www.abey.com.au
INV002609047	11-01-2023	68-W\$220	Poco Wall Mount Basin/Bath Mixer w/- Plate + 220mm Spout 4 Star- 6.5Lpm Chrome	www.abey.com.au
INV002601244	10-10-2023	PSTR	Poco Single Towel Rail 760mm Chrome	www.abey.com.au
INV002589155	09-05-2023	PTR	Poco Towel Ring Chrome	www.abey.com.au
INV002601244	10-10-2023	PTRH	Poco Toilet Roll Holder Chrome	www.abev.com.au
INV002562631	20-06-2023	W152+T151+S1 51H	Lento Back-to-Wall Rimless Toilet Suite Back-Entry White + Std S/Close Seat WELS 4*	www.harmonybathroom ware.com.au





spplus.com.au

Invoice Number	Document Date	Item Number	Item Description	Website
INV002589155	09-05-2023	874205W	Luna 450 Rectangular Wall Basin 450x380mm NTH w/- overflow White	www.caroma.com.au
INV002601247	10-10-2023	NATURA 750	Natura 750 Single Drawer Cabinet Only Bottega Oak	www.marquis.com.au
INV002589164	09-05-2023	NATURA 750	Natura 750 Single Drawer Cabinet only Stone Grey Matte	www.marquis.com.au
INV002602622	13-10-2023	NATURA 750	Natura 750 Frameless Mirror Door Shaving Cabinet Bottega Oak	www.marquis.com.au
INV002602622	13-10-2023	NATURA 750	Natura 750 Frameless Mirror Door Shaving Cabinet Stone Grey Matte	www.marquis.com.au
INV002601247	10-10-2023	NV212203	Polymarble Top to suit 750mm Neko Vanity NTH	www.nekoaustralia.com
INV002562631	20-06-2023	NS604205	Cruze 1080 1.3/4 Left Hand Bowl Sink w/- Drainer 1TH 1080x480x170/145mm S/Steel	www.nekoaustralia.com au
INV002562631	20-06-2023	NS604210	Cruze 1080 1.3/4 Right Hand Bowl Sink w/- Drainer 1TH 1080x480x170/145mm S/Steel	www.nekoaustralia.com
INV002562631	20-06-2023	50000-D\$	Meno 267 Sink Mixer w/- Single Fixing 5 Star-6Lpm Chrome	www.enhancebathroom ware.com.au
INV002562631	20-06-2023	YS65220	Sync 395 30lt Standard Laundry Tub + Cabinet w/- By-Pass 395x570x871mm S/Steel/White	www.nekoaustralia.com au
INV002589155	09-05-2023	NS602600	Locus 765 Double Bowl Undercounter/Countertop Sink NTH 765x450x190mm S/Steel	www.nekoaustralia.com au
INV002547836	05-09-2023	WRH605IS	WRH605IS 60cm Slideout Rangehood S/Steel (Commercial only)	www.electrolux.com.au
INV002607143	26-10-2023	IKB64431XB	IKB64431XB 60cm Electric 4 Zone Induction Cooktop S/Steel Trim (Commercial only)	www.electrolux.com.au
INV002607143	26-10-2023	BEE455010M	BEE455010M 60cm Electric 8 Function Oven S/Steel (Commercial only)	www.electrolux.com.au
INV002607143	26-10-2023	FFB72746PM	FFB72746PM 60cm Freestanding Dishwasher WELS 4.5 Star, Energy 3.5 Star S/Steel	www.electrolux.com.au
INV002617084	23-11-2023	ACD45A	ACD45A 4Kg Front Load Dryer Energy 2 Star White	www.artusi.com.au



CONTACT FOR SERVICE PERSONNEL

APPLIANCE / SERVICE	COMPANY	CONTACT	PHONE
Kitchen Appliances	Southern Plumbing Supplies	Customer Service	02 6143 2626
Air Conditioning	Millenium Air Conditioning	Pat Barr	0457 444 494
Washer/Dryer	Southern Plumbing Supplies	Customer Service	02 6143 2626
Plumbing	Jomax & Co	Sven Baker	0400 113 518
Electrician/ Communications	Wyred up Electrical	Owen Samsa	0401 234 538
Door Access/ Security/Smoke Detectors	Wyred up Electrical	Anthony Keleva	0438 608 920
Landscaping & Irrigation	Earth & Sun Landscaping	Phil Hommorrow	0407 775 598
Garage Doors	Sheridan Garage Doors	Customer Service	02 6299 6599
Unit Hardware/Entry/ Doors	Seum Pty Ltd	Customer Service	0438 204 192
Townhouse Hardware/Entry/Doors	Builders Trading Co-Op	Customer Service	02 6280 5595
Windows	Taylors Windows	Customer Service	02 6284 2799



PRODUCTS & FINISHES – APARTMENT LIGHT SCHEME

ITEM	MATERIAL	COLOUR	SPECIFICATION	SUPPLIER
General Flooring Bedroom/Living Area	Carpet	Stipple Tumbleweed	Range: Bayside Twist Fibre: 100% Statro solution dyed nylon	Godfrey Hirst e:lisa.mathis@godfreys hirst.com
			Code: 585	
General Flooring Living Area	Tiled Flooring	Light Grey	Range: Tryst Finish: Matte Dims: 300mmx600mm	Rivoland e:alison@rivoland.com. au
Bathroom Flooring & Wall Tiles (Up to 900mm)	Tile	Light Grey	Range: Tryst Finish: Matte Dims: 300mmx600mm Lay Pattern: Vertical Straight Stack Grout: Ardex Slate Grey 1.5mm	Rivoland e:alison@rivoland.com. au
Bathroom Flooring & Wall Tiles (Over 1200mm)	Tile	White	Range: Tryst Finish: Matte Dims: 100mmx600mm Code: MAR593 Grout: Ardex Ultra White 1.5mm	Rivoland e:alison@rivoland.com. au
Bathroom Custom Vanity Bench Top	Vanity	Davinci Blanco	Range: Exclusive Finish: Polished Slab size: 3200x1600x20mm	SmartStone e: ngidney@smartstone.c om.au
Bathroom Custom Vanity Cabinetry	Melamine	Stone Grey	Finish: Matte Profile: Square with matching 1mm ABS edge. Carcass: White Board	Polytec e: milank@polytec.com.a u
Kitchen Bench Top	Reconstituted Stone	Davinci Blanco	Range: Exclusive Finish: Polished Slab size: 3200x1600x20mm	SmartStone e: ngidney@smartstone.c om.au
Kitchen Main Joinery	Melamine	Blossom White	Finish: Woodmatt Profile: Square Carcass: White Board	Polytec e: milank@polytec.com.a u
Kitchen Feature Joinery	Melamine	Stone Grey	Finish: Matte Profile: Square with matching 1mm Abs edge. Carcass: White Board	Polytec e: milank@polytec.com.a u
Kitchen Kickboard	To match joinery			
Kitchen Splashback	Porcelain Sheet	White	Range: Lume Finish: Gloss Dims: 60x230mm Lay Pattern: Vertical Straight Stack Code: ACE 648	Rivoland e:alison@rivoland.com. au





			Grout: Davco Superfine White 3mm	
Kitchen Handle	Handle	Nickel	Range: Barrington Eclipse Finish: Ribbed Dull Brushed Dims: 96mm	Momo Handles e: kylie.long@momohandl es.com.au
Interior General Wall Colour	Paint	Natural White	Dulux Wash&Wear 101 Barrier Technology. Low Sheen Code: SW1F4	Dulux www.dulux.com.au
Doors, Architraves & Skirtings Colour	Paint	Natural White	Dulux SuperEnamel Semi Gloss Code: SW1F4	Dulux www.dulux.com.au
Ceiling	Paint	Lexicon Quarter	Dulux Light & Space Ceiling Flat Code: SW1E1	Dulux www.dulux.com.au



PRODUCTS & FINISHES – APARTMENT DARK SCHEME

ITEM	MATERIAL	COLOUR	SPECIFICATION	SUPPLIER
General Flooring Bedroom/Living Area	Carpet	Cloud Stipple	Range: Bayside Twist Fibre: 100% Statro solution dyed nylon Code: 745	Godfrey Hirst e:lisa.mathis@godfreys hirst.com
General Flooring Living Area	Tiled Flooring	Grey	Range: Tryst Finish: Matte Dims: 300mmx600mm Grout: Ardex Slate Grey 1.5mm	Rivoland e:alison@rivoland.com. au
Bathroom Flooring & Wall Tiles (Up to 900mm)	Tile	Grey	Range: Tryst Finish: Matte Dims: 300mmx600mm Lay Pattern: Vertical Straight Stack Grout: Ardex Slate Grey 3mm	Rivoland e:alison@rivoland.com. au
Bathroom Flooring & Wall Tiles (Over 1200mm)	Tile	White	Range: Tryst Finish: Matte Dims: 100mmx600mm Code: MAR593 Grout: Ardex Ultra White 1.5mm	Rivoland e:alison@rivoland.com. au
Bathroom Custom Vanity Bench Top	Vanity	Calacatta Gris	Range: Exclusive Finish: Polished Slab size: 3200x1600x20mm	SmartStone e: ngidney@smartstone.c om.au
Bathroom Custom Vanity Cabinetry	Melamine	Bottega	Finish: Woodmatt Profile: Square with matching 1mm ABS edge.	Polytec e: milank@polytec.com.a u
Kitchen Bench Top	Reconstituted Stone	Calacatta Gris	Range: Exclusive Finish: Polished Slab size: 3200x1600x20mm	SmartStone e: ngidney@smartstone.c om.au
Kitchen Main Joinery	Melamine	Bespoke	Finish: Woodmatt Profile: Square with matching 1mm ABS edge Carcass: White Board	Polytec e: milank@polytec.com.a u
Kitchen Feature Joinery	Melamine	Bottega	Finish: Woodmatt Profile: Square with matching 1mm ABS finish. Carcass: White Board	Polytec e: milank@polytec.com.a u
Kitchen Kickboard	To match joinery			
Kitchen Splashback	Tile	White	Range: Lume Finish: Gloss Dims: 60x240mm Lay Pattern: Vertical Straight Stack	Rivoland e:alison@rivoland.com. au



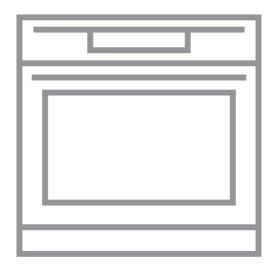


			Code: ACE 648 Grout: Davco Superfine White 3mm	
Kitchen Handle	Handle	Black	Range: Barrington Eclipse Finish: Matt Brushed Dims: 96mm	Momo Handles e: kylie.long@momohandl es.com.au
Interior General Wall Colour	Paint	Natural White	Dulux Wash&Wear 101 Barrier Technology. Low Sheen Code: SW1F4	Dulux www.dulux.com.au
Doors, Architraves & Skirtings Colour	Paint	Natural White	Dulux SuperEnamel Semi Gloss Code: SW1F4	Dulux www.dulux.com.au
Ceiling	Paint	Lexicon Quarter	Dulux Light & Space Ceiling Flat Code: SW1E1	Dulux www.dulux.com.au



APPLIANCE MANUALS

USER MANUAL



AEG

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FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it. Visit our website for:



Get usage advice, brochures, trouble shooter, service information: www.aeq.com/webselfservice



Register your product for better service: www.registeraeg.com

CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

⚠ Warning / Caution-Safety information

(i) General information and tips

Environmental information

Subject to change without notice.

1. A SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or

damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8
 years and above and persons with reduced physical,
 sensory or mental capabilities or lack of experience
 and knowledge if they have been given supervision or
 instruction concerning the use of the appliance in a
 safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Always use oven gloves to remove or put in accessories or ovenware.
- Before carrying out any maintenance, disconnect the appliance from the power supply.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

2. CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

Farm houses

 By clients in serviced apartments, holiday apartments and other residential type environments.

3. SAFETY INSTRUCTIONS

3.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instruction supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle
- Keep the minimum distance from the other appliances and units.

- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

3.2 Electrical connection



WARNING!

Risk of fire and electrical shock

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.

- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

3.3 Use



WARNING!

Risk of injury, burns and electrical shock or explosion.

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.

- Deactivate the appliance after each
 use
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully.
 The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put ovenware or other objects in the appliance directly on the bottom.
 - do not put aluminium foil directly on the bottom of cavity of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and

moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

3.4 Care and cleaning



WARNING!

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold.
 There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged.
 Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instruction on it's packaging.

 Do not clean the catalytic enamel (if applicable) with any kind of detergent.

3.5 Internal light



WARNING!

Risk of electrical shock.

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

3.6 Disposal



WARNING!

Risk of injury or suffocation.

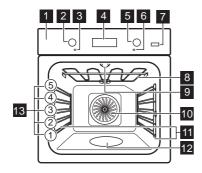
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

3.7 Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

4. PRODUCT DESCRIPTION

4.1 General overview

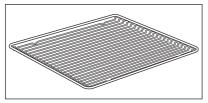


- 1 Control panel
- 2 Knob for the oven functions
- 3 Power lamp / symbol
- 4 Electronic programmer
- 5 Knob for the temperature
- 6 Temperature indicator / symbol
- 7 Plus Steam button
- 8 Heating element
- 9 Lamp
- 10 Fan

- 11 Shelf support, removable
- 12 Cavity embossment

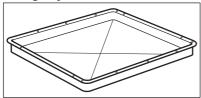
4.2 Accessories

Wire shelf



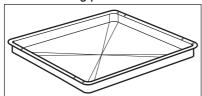
For cookware, cake tins, roasts.

Baking tray



For cakes and biscuits.

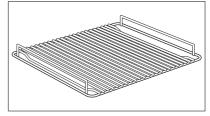
Grill- / Roasting pan



13 Shelf positions

To bake and roast or as a pan to collect fat.

Trivet



For roasting and grilling.



Use the trivet only with the Grill- / Roasting pan.

5. BEFORE FIRST USE



WARNING!

Refer to Safety chapters.



To set the Time of day refer to "Clock functions" chapter.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the oven.



Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before first use.

Put the accessories and the removable shelf supports back to their initial position.

6. DAILY USE



WARNING!

Refer to Safety chapters.

6.1 Retractable knobs

To use the appliance, press the control knob. The control knob comes out.

6.2 Activating and deactivating the appliance



It depends on the model if your appliance has lamps, knob symbols or indicators:

- The lamp turns on when the appliance operates.
- The symbol shows whether the knob controls the oven functions or the temperature.
- The indicator turns on when the oven heats up.

- 1. Turn the knob for the oven functions to select an oven function.
- **2.** Turn the knob for the temperature to select a temperature.
- To deactivate the appliance, turn the knobs for the oven functions and temperature to the off position.

6.3 Oven functions

Oven functio	n	Application
0	Off position	The oven is off.
- <u>\$</u> -	Light	To turn on the lamp without a cooking function.
	True Fan Cook- ing	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
\(\text{\pi}\)	True Fan Cook- ing PLUS / Aqua Cleaning	To add humidity during the cooking. To get the right colour and crispy crust during baking. To give more juiciness during reheating. For more information about Aqua Cleaning, refer to the chapter "Care and cleaning".
(y)	Pizza Setting	To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking.

Oven function	n	Application
	Conventional Cooking (Top / Bottom Heat)	To bake and roast food on one shelf position.
	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
紫	Defrost	This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food.
	Moist Fan Baking	This function is designed to save energy during cooking. For more information refer to "Hints and tips" chapter, Moist Fan Baking. The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible. When you use this function, the temperature in the cavity may differ from the set temperature. Due to the use of the residual heat - the heating power may be reduced. For general energy saving recommendations refer to: "Energy Efficiency" chapter, Energy Saving. This function was used to comply with the energy efficiency class according to EN 60350-1.
•••	Grilling	To grill flat food and to toast bread.
¥	Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.



The lamp may automatically deactivate at a temperature below 60 °C during some oven functions.

6.4 Activating the True Fan Cooking PLUS function

This function allows to have an improvement of humidity during the cooking.



WARNING!

Risk of burns and damage to the appliance.

Released humidity can cause burns:

 Open the appliance door with care after the True Fan Cooking PLUS function stops.



Refer to "Hints and tips" chapter.

- 1. Open the oven door.
- **2.** Fill the cavity embossment with tap water.

The maximum capacity of the cavity embossment is 250 ml.

Fill the cavity embossment with water only when the oven is cold.

- **3.** Put food in the appliance and close the oven door.
- **4.** Set the True Fan Cooking PLUS function:
- 5. Press the Plus Steam button .

The Plus Steam button works only with the True Fan Cooking PLUS function.

The indicator turns on.

6. Turn the knob for the temperature to select a temperature.



CAUTION!

Do not refill the cavity embossment with water during cooking or when the oven is hot.

7. To deactivate the appliance, press the Plus Steam button . turn the

knobs for the oven functions and temperature to the off position. The indicator of the Plus Steam button turns off.

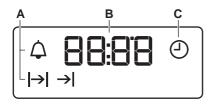
8. Remove water from the cavity embossment.



WARNING!

Make sure that the appliance is cool before you remove the remaining water from the cavity embossment.

6.5 Display



- A. Function indicators
- **B.** Time display
- C. Function indicator

6.6 Buttons

Sensor field / Button	Function	Description
_	MINUS	To set the time.
()	CLOCK	To set a clock function.
+	PLUS	To set the time.
₩	PLUS STEAM	To turn on the True Fan Cooking PLUS function.

7. CLOCK FUNCTIONS

7.1 Clock functions table

Clock function		Application
9	TIME OF DAY	To set, change or check the time of day.
->	DURATION	To set how long the appliance operates.
\rightarrow	END	To set when the appliance deactivates.

Clock function		Application	
→ → TIME DELAY		To combine DURATION and END function.	
\(\rightarrow\)	MINUTE MINDER	To set countdown time. This function has no effect on the operation of the appliance. You can set the MINUTE MIND-ER at any time, also when the appliance is off.	

7.2 Setting the time. Changing the time

You must set the time before you operate the oven.

The Of flashes when you connect the appliance to the electrical supply, when there was a power cut or when the timer is not set.

Press the + or - to set the correct time.

After approximately five seconds, the flashing stops and the display shows the time of day you set.

To change the time of day press \bigcirc again and again until \bigcirc starts to flash.

7.3 Setting the DURATION

- **1.** Set an oven function and temperature.
- 2. Press ① again and again until |>| starts to flash.
- 3. Press + or to set the DURATION time.

The display shows →

- 4. When the time ends, → I flashes and an acoustic signal sounds. The appliance deactivates automatically.
- **5.** Press any button to stop the acoustic signal.
- **6.** Turn the knob for the oven functions and the knob for the temperature to the off position.

7.4 Setting the END

- **1.** Set an oven function and temperature.
- 2. Press ⊕ again and again until → starts to flash.
- 3. Press + or to set the time.

The display shows \rightarrow .

- When the time ends, → I flashes and an acoustic signal sounds. The appliance deactivates automatically.
- 5. Press any button to stop the signal.
- Turn the knob for the oven functions and the knob for the temperature to the off position.

7.5 Setting the TIME DELAY

- 1. Set an oven function and temperature.
- 2. Press ① again and again until 🖂 starts to flash.
- 3. Press + or to set the time for DURATION.
- **4.** Press ①.
- 5. Press + or to set the time for
- 6. Press to confirm.

Appliance turns on automatically later on, works for the set DURATION time and stops at the set END time. At the set time an acoustic signal sounds.

- 7. The appliance deactivates automatically. Press any button to stop the signal.
- **8.** Turn the knob for the oven functions and the knob for the temperature to the off position.

7.6 Setting the MINUTE MINDER

- 1. Press ⊕ again and again until ♠ starts to flash.
- 2. Press + or to set the necessary time.

The Minute Minder starts automatically after 5 seconds.

- When the set time ends, an acoustic signal sounds. Press any button to stop the acoustic signal.
- **4.** Turn the knob for the oven functions and the knob for the temperature to the off position.

7.7 Cancelling the clock functions

 Press the again and again until the necessary function indicator starts to flash.

2. Press and hold —

The clock function goes out after some seconds.

8. USING THE ACCESSORIES



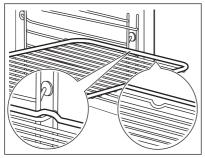
WARNING!

Refer to Safety chapters.

8.1 Inserting the accessories

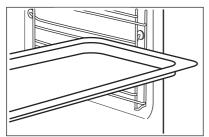
Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



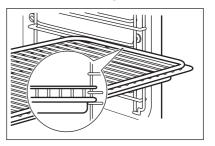
Baking tray / Deep pan:

Push the baking tray / deep pan between the guide bars of the shelf support.



Wire shelf and baking tray / deep pan together:

Push the baking tray / deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.



Small indentation at the top increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

8.2 Trivet and Grill- / Roasting pan

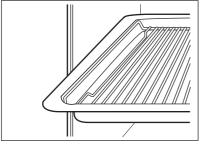


WARNING!

Be careful when you remove the accessories from a hot oven. There is a risk of burns.

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

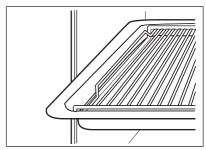
 Put the trivet into the deep pan so that the supports of the wire shelf point up.



2. Put the deep pan into the oven on the necessary shelf position.

You can use the trivet to grill flat dishes in large quantities and to toast.

 Put the trivet into the deep pan so that the supports of the wire shelf point down.



2. Put the deep pan into the oven on the necessary shelf position.

9. ADDITIONAL FUNCTIONS

9.1 Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the

surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

10. HINTS AND TIPS



WARNING!

Refer to Safety chapters.



The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

10.1 Inner side of the door

In some models, on the inner side of the door you can find:

- the numbers of the shelf positions.
- information about the oven functions, recommended shelf positions and temperatures for typical dishes.

10.2 True Fan Cooking PLUS



Before preheating fill the cavity embossment with water only when the oven is cold.

Refer to "Activating the True Fan Cooking PLUS function"

Bakery products

Food	Water in the cavity em- bossment (ml)	Tempera- ture (°C)	Time (min)	Shelf position	Comments
Bread	100	180	35 - 40	2	Use baking tray. ¹⁾
Bread rolls	100	200	20 - 25	2	Use baking tray. ¹⁾

Food	Water in the cavity em- bossment (ml)	Tempera- ture (°C)	Time (min)	Shelf po- sition	Comments
Homestyle pizza	100	230	10 - 20	2	Use baking tray. ¹⁾
Focaccia	100	200 - 210	10 - 20	2	Use baking tray. ¹⁾
Cookies, scones, croissants	100	150 - 180	10 - 20	2	Use baking tray. ¹⁾
Plum cake, apple pie, cinnamon rolls	100 - 150	160 - 180	30 - 60	2	Use cake mould. ¹⁾

¹⁾ Preheat in an empty oven for 5 minutes before cooking.

Cook from frozen

Food	Water in the cavi- ty embossment (ml)	Temperature (°C)	Time (min)	Shelf position
Pizza frozen	150	200 - 210	10 - 20	21)
Frozen lasagna	200	180 - 200	35 - 50	21)
Frozen croissant	150	170 - 180	15 - 25	21)

¹⁾ Preheat in an empty oven for 10 minutes before cooking.

Food regeneration

Food	Water in the cavi- ty embossment (ml)	Temperature (°C)	Time (min)	Shelf position
Bread	100	110	15 - 25	2
Bread rolls	100	110	10 - 20	2
Homestyle pizza	100	110	15 - 25	2
Focaccia	100	110	15 - 25	2
Vegetables	100	110	15 - 25	2
Rice	100	110	15 - 25	2
Pasta	100	110	15 - 25	2
Meat	100	110	15 - 25	2

Roasting

Food	Water in the cavity em- bossment (ml)	Tempera- ture (°C)	Time (min)	Shelf po- sition	Comments
Roast pork	200	180	65 - 80	2	Glass baking dish
Roast beef	200	200	50 - 60	2	Glass baking dish
Chicken	200	210	60 - 80	2	Glass baking dish

10.3 Baking

- Your oven may bake or roast differently to the oven you had before. Adapt your usual settings such as temperature, cooking time and shelf position to the values in the tables.
- Use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the similar one.

- You can extend baking times by 10 15 minutes if you bake cakes on more than one shelf position.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
- Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear.

10.4 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. You cannot decrease bak- ing times by setting higher temperatures.
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven tempera- ture and a longer baking time.

Baking results	Possible cause	Remedy
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

10.5 Baking on one level:

Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Ring cake / Brio- che	True Fan Cook- ing	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cook- ing	140 - 160	70 - 90	1
Flan base - short pastry	True Fan Cook- ing	170 - 180 ¹⁾	10 - 25	2
Flan base - sponge mixture	True Fan Cook- ing	150 - 170	20 - 25	2
Cheesecake	Top / Bottom Heat	170 - 190	60 - 90	1

¹⁾ Preheat the oven.

Cakes / pastries / breads on baking trays

Food	Function	Tempera- ture (°C)	Time (min)	Shelf posi- tion
Plaited bread / Bread crown	Top / Bottom Heat	170 - 190	30 - 40	3
Christmas stollen	Top / Bottom Heat	160 - 180 ¹⁾	50 - 70	2
Bread (rye bread): 1. First part of baking procedure. 2. Second part of baking procedure.	Top / Bottom Heat	1. 230 ¹⁾ 2. 160 - 180	1. 20 2. 30 - 60	1
Cream puffs / Eclairs	Top / Bottom Heat	190 - 210 ¹⁾	20 - 35	3
Swiss roll	Top / Bottom Heat	180 - 200 1)	10 - 20	3
Cake with crumble topping (dry)	True Fan Cooking	150 - 160	20 - 40	3
Buttered almond cake / Sugar cakes	Top / Bottom Heat	190 - 210 ¹⁾	20 - 30	3

Food	Function	Tempera- ture (°C)	Time (min)	Shelf posi- tion
Fruit flans (made with yeast dough / sponge mixture) ²⁾	True Fan Cooking	150	35 - 55	3
Fruit flans (made with yeast dough / sponge mixture) ²⁾	Top / Bottom Heat	170	35 - 55	3
Fruit flans made with short pastry	True Fan Cooking	160 - 170	40 - 80	3
Yeast cakes with delicate top- pings (e.g. quark, cream, cus- tard)	Top / Bottom Heat	160 - 180 ¹⁾	40 - 80	3

¹⁾ Preheat the oven.

Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	True Fan Cook- ing	150 - 160	10 - 20	3
Biscuits made with sponge mixture	True Fan Cook- ing	150 - 160	15 - 20	3
Pastries made with egg white / Meringues	True Fan Cook- ing	80 - 100	120 - 150	3
Macaroons	True Fan Cook- ing	100 - 120	30 - 50	3
Biscuits made with yeast dough	True Fan Cook- ing	150 - 160	20 - 40	3
Puff pastries	True Fan Cook- ing	170 - 180 1)	20 - 30	3
Rolls	True Fan Cook- ing	160 1)	10 - 25	3
Rolls	Top / Bottom Heat	190 - 210 ¹⁾	10 - 25	3

¹⁾ Preheat the oven.

²⁾ Use a deep pan.

10.6 Bakes and gratins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pasta bake	Top / Bottom Heat	180 - 200	45 - 60	1
Lasagne	Top / Bottom Heat	180 - 200	25 - 40	1
Vegetables au gratin ¹⁾	Turbo Grilling	160 - 170	15 - 30	1
Baguettes top- ped with melted cheese	True Fan Cook- ing	160 - 170	15 - 30	1
Sweet bakes	Top / Bottom Heat	180 - 200	40 - 60	1
Fish bakes	Top / Bottom Heat	180 - 200	30 - 60	1
Stuffed vegeta- bles	True Fan Cook- ing	160 - 170	30 - 60	1

¹⁾ Preheat the oven.

10.7 Moist Fan Baking



For best results follow the baking times listed in the table below.

Food	Temperature (°C)	Time (min)	Shelf position
Bread sticks (500 g in total)	190 - 200	50 - 60	3
Baked scallops in shell	180 - 200	30 - 40	4
Whole fish (300 - 500 g) in salt	190 - 200	45 - 50	4
Whole fish (300 - 500 g) in parchment	190 - 200	50 - 60	3
Amaretti (20; 500 g in total)	170 - 180	40 - 50	3
Apple crumble	190 - 200	50 - 60	4
Chocolate muffins (20; 500 g in total)	160 - 170	35 - 45	3

10.8 Multilevel Baking

Use the function True Fan Cooking.

Cakes / pastries / breads on baking trays

Food	Temperature	Time (min)	Shelf position	
	(°C)		2 positions	3 positions
Cream puffs / Eclairs	160 - 180 ¹⁾	25 - 45	1 / 4	-
Dry streusel cake	150 - 160	30 - 45	1/4	-

¹⁾ Preheat the oven.

Biscuits / small cakes / small cakes / pastries / rolls

Food	Temperature	Time (min)	Shelf position		
	(°C)		2 positions	3 positions	
Short pastry biscuits	150 - 160	20 - 40	1 / 4	1/3/5	
Biscuits made with sponge mixture	160 - 170	25 - 40	1 / 4	-	
Biscuits made with egg white, meringues	80 - 100	130 - 170	1 / 4	-	
Macaroons	100 - 120	40 - 80	1 / 4	-	
Biscuits made with yeast dough	160 - 170	30 - 60	1 / 4	-	
Puff pastries	170 - 180 1)	30 - 50	1/4	-	
Rolls	180	20 - 30	1 / 4	-	

¹⁾ Preheat the oven.

10.9 True Fan + Bottom

Food	Temperature (°C)	Time (min)	Shelf position
Pizza (thin crust)	200 - 230 ¹⁾²⁾	15 - 20	2
Pizza (with a lot of topping)	180 - 200	20 - 30	2
Tarts	180 - 200	40 - 55	1
Spinach flan	160 - 180	45 - 60	1
Quiche Lorraine	170 - 190	45 - 55	1
Swiss Flan	170 - 190	45 - 55	1

Food	Temperature (°C)	Time (min)	Shelf position
Cheesecake	140 - 160	60 - 90	1
Apple cake, covered	150 - 170	50 - 60	1
Vegetable pie	160 - 180	50 - 60	1
Unleavened bread	230 - 250 ¹⁾	10 - 20	2
Puff pastry flan	160 - 180 ¹⁾	45 - 55	2
Flammekuchen (Pizza-like dish from Alsace)	230 - 250 ¹⁾	12 - 20	2
Piroggen (Russian version of calzone)	180 - 200 ¹⁾	15 - 25	2

¹⁾ Preheat the oven.

10.10 Roasting

- Use heat-resistant ovenware to roast. Refer to the instructions of the ovenware manufacturer.
- You can roast large roasting joints directly in the deep pan or on the wire shelf above the deep pan.
- Put some liquid in the deep pan to prevent the meat juices or fat from burning on it's surface.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.

- If necessary, turn the roast after 1/2 to 2/3 of the cooking time.
- To keep meat more succulent:
 - roast lean meat in the roasting tin with the lid or use roasting bag.
 - roast meat and fish in pieces weighting minimum 1 kg.
 - baste large roasts and poultry with their juices several times during roasting.

10.11 Roasting tables

Beef

Food	Quantity	Function	Tempera- ture (°C)	Time (min)	Shelf posi- tion
Pot roast	1 - 1.5 kg	Top / Bot- tom Heat	230	120 - 150	1
Roast beef or fil- let: rare	per cm of thickness	Turbo Grill- ing	190 - 200 ¹⁾	5 - 6	1
Roast beef or fil- let: medium	per cm of thickness	Turbo Grill- ing	180 - 190 1)	6 - 8	1
Roast beef or fil- let: well done	per cm of thickness	Turbo Grill- ing	170 - 180 1)	8 - 10	1

¹⁾ Preheat the oven.

²⁾ Use a deep pan.

Pork

Food	Quantity (kg)	Function	Tempera- ture (°C)	Time (min)	Shelf posi- tion
Shoulder / Neck / Ham joint	1 - 1.5	Turbo Grill- ing	160 - 180	90 - 120	1
Chop / Spare rib	1 - 1.5	Turbo Grill- ing	170 - 180	60 - 90	1
Meatloaf	0.75 - 1	Turbo Grill- ing	160 - 170	50 - 60	1
Pork knuckle (precooked)	0.75 - 1	Turbo Grill- ing	150 - 170	90 - 120	1

Veal

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf posi- tion
Roast veal	1	Turbo Grill- ing	160 - 180	90 - 120	1
Knuckle of veal	1.5 - 2	Turbo Grill- ing	160 - 180	120 - 150	1

Lamb

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf posi- tion
Leg of lamb / Roast lamb	1 - 1.5	Turbo Grill- ing	150 - 170	100 - 120	1
Saddle of lamb	1 - 1.5	Turbo Grill- ing	160 - 180	40 - 60	1

Game

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf posi- tion
Saddle / Leg of hare	up to 1	Top / Bottom Heat	2301)	30 - 40	1
Saddle of venison	1.5 - 2	Top / Bottom Heat	210 - 220	35 - 40	1
Haunch of venison	1.5 - 2	Top / Bottom Heat	180 - 200	60 - 90	1

¹⁾ Preheat the oven.

Poultry

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf posi- tion
Poultry portions	0.2 - 0.25 each	Turbo Grill- ing	200 - 220	30 - 50	1
Half chicken	0.4 - 0.5 each	Turbo Grill- ing	190 - 210	35 - 50	1
Chicken, poulard	1 - 1.5	Turbo Grill- ing	190 - 210	50 - 70	1
Duck	1.5 - 2	Turbo Grill- ing	180 - 200	80 - 100	1
Goose	3.5 - 5	Turbo Grill- ing	160 - 180	120 - 180	1
Turkey	2.5 - 3.5	Turbo Grill- ing	160 - 180	120 - 150	1
Turkey	4 - 6	Turbo Grill- ing	140 - 160	150 - 240	1

Fish (steamed)

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf posi- tion
Whole fish	1 - 1.5	Top / Bottom Heat	210 - 220	40 - 60	1

10.12 Grilling

- Always grill with the maximum temperature setting.
- Set the shelf into the shelf position as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf position.
- Grill only flat pieces of meat or fish.
- Always preheat the empty oven with the grill functions for 5 minutes.



CAUTION!

Always grill with the oven door closed.

Grilling

Food	Temperature	Time (min)	Time (min)		
	(°C)	1st side	2nd side		
Roast beef	210 - 230	30 - 40	30 - 40	2	
Filet of beef	230	20 - 30	20 - 30	3	
Back of pork	210 - 230	30 - 40	30 - 40	2	
Back of veal	210 - 230	30 - 40	30 - 40	2	
Back of lamb	210 - 230	25 - 35	20 - 25	3	

Food	Temperature	Time (min)		Shelf position
	(°C)	1st side	2nd side	-
Whole Fish, 500 - 1000 g	210 - 230	15 - 30	15 - 30	3 / 4

10.13 Bottom + Grill + Fan

Use the function True Fan Cooking.

Food	Temperature (°C)	Time (min)	Shelf position
Pizza, frozen	200 - 220	15 - 25	2
Pizza American, frozen	190 - 210	20 - 25	2
Pizza, chilled	210 - 230	13 - 25	2
Pizza Snacks, frozen	180 - 200	15 - 30	2
French Fries, thin	200 - 220	20 - 30	3
French Fries, thick	200 - 220	25 - 35	3
Wedges / Cro- quettes	220 - 230	20 - 35	3
Hash Browns	210 - 230	20 - 30	3
Lasagne / Cannello- ni, fresh	170 - 190	35 - 45	2
Lasagne / Cannello- ni, frozen	160 - 180	40 - 60	2
Oven baked cheese	170 - 190	20 - 30	3
Chicken Wings	190 - 210	20 - 30	2

10.14 Defrost

- Remove the food packaging and put the food on a plate.
- Use the first shelf position from the bottom.
- Do not cover the food with a bowl or a plate, as this can extend the defrost time.
- For large portions of food place an upturned empty plate on the bottom of the oven cavity. Put the food in a deep plate or dish and set it on top of the plate inside the oven. Remove shelf supports if necessary.

Food	Quantity (kg)	Defrosting time (min)	Further de- frosting time (min)	Comments
Chicken	1	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn halfway through.
Meat	1	100 - 140	20 - 30	Turn halfway through.
Meat	0.5	90 - 120	20 - 30	Turn halfway through.
Trout	0.15	25 - 35	10 - 15	-
Strawber- ries	0.3	30 - 40	10 - 20	-
Butter	0.25	30 - 40	10 - 15	-
Cream	2 x 0.2	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Gateau	1.4	60	60	-

10.15 Preserving - Bottom Heat

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.

- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Strawberries / Blue- berries / Raspber- ries / Ripe gooseber- ries		35 - 45	-

Stone fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Carrots ¹⁾	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

¹⁾ Leave standing in the oven after it is deactivated.

10.16 Drying - True Fan Cooking

• Cover trays with grease proof paper or baking parchment.

 For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

Vegetables

Food	od Temperature Time (h) (°C)	Time (h)	Shelf position	Shelf position	
		1 position	2 positions		
Beans	60 - 70	6 - 8	3	1 / 4	
Peppers	60 - 70	5 - 6	3	1 / 4	
Vegetables for sour	60 - 70	5 - 6	3	1 / 4	
Mushrooms	50 - 60	6 - 8	3	1 / 4	
Herbs	40 - 50	2 - 3	3	1 / 4	

Fruit

•	Time (h)	Shelf position	Shelf position	
	(°C)	1 position	2 positions	
Plums	60 - 70	8 - 10	3	1 / 4
Apricots	60 - 70	8 - 10	3	1 / 4
Apple slices	60 - 70	6 - 8	3	1 / 4
Pears	60 - 70	6 - 9	3	1 / 4

10.17 Information for test institutes

Tests according to EN 60350-1:2013 and IEC 60350-1:2011.

Baking on one level. Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf posi- tion
Fatless sponge cake / Fatless sponge cake	True Fan Cooking	140 - 150	35 - 50	2
Fatless sponge cake / Fatless sponge cake	Top / Bottom Heat	160	35 - 50	2
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	True Fan Cooking	160	60 - 90	2
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	Top / Bottom Heat	180	70 - 90	1

Baking on one level. Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf posi- tion
Short bread / Short bread / Pastry stripes	True Fan Cooking	140	25 - 40	3
Short bread / Short bread / Pastry stripes	Top / Bottom Heat	160 ¹⁾	20 - 30	3
Small cakes / Small cakes (20 per tray)	True Fan Cooking	150 ¹⁾	20 - 35	3
Small cakes / Small cakes (20 per tray)	Top / Bottom Heat	170 ¹⁾	20 - 30	3

¹⁾ Preheat the oven.

Multilevel Baking. Biscuits / small cakes / small cakes / pastries / rolls

Food	Function	Temperature	Time	Shelf position	
		(°C)	(min)	2 po- sitions	3 po- si- tions
Short bread / Short bread / Pastry Stripes	True Fan Cooking.	140	25 - 45	1/4	1/3/
Small cakes / Small cakes (20 per tray)	True Fan Cooking.	150 ¹⁾	23 - 40	1/4	-

¹⁾ Preheat the oven.

Grilling

Food	Function	Temperature (°C)	Time (min)	Shelf position
Toast / Toast	Grilling	max	1 - 3 1)	5

Food	Function	Temperature (°C)	Time (min)	Shelf position
Beef Steak / Beef Steak	Grilling	max	24 - 30 1)2)	4

¹⁾ Preheat the oven for 5 minutes.

11. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

11.1 Notes on cleaning

- Clean the front of the oven with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a dedicated cleaning agent.
- Clean the oven interior after each use.
 Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

11.2 Cleaning the cavity embossment

The cleaning procedure removes limestone residue from the cavity embossment after cooking with steam.



We recommend to do the cleaning procedure at least every 5 - 10 True Fan Cooking PLUS cycles.

 Put 250 ml of white vinegar into the cavity embossment at the bottom of the oven.

Use maximum 6% vinegar without herbs.

- 2. Let the vinegar dissolve the residual limestone at the ambient temperature for 30 minutes.
- **3.** Clean the cavity with warm water and a soft cloth.

11.3 Removing the shelf supports

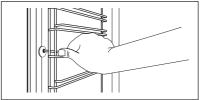
To clean the oven, remove the shelf supports.



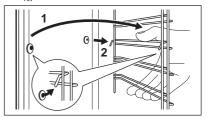
CAUTION!

Be careful when you remove the shelf supports.

1. Pull the front of the shelf support away from the side wall.



Pull the rear end of the shelf support away from the side wall and remove it.



Install the removed accessories in the opposite sequence.

²⁾ Turn halfway through.

11.4 Aqua Cleaning

This cleaning procedure uses humidity to help remove remaining fat and food particles from the oven.

- Put 200 ml of water into the cavity embossment at the bottom of the oven.
- 2. Set the function: wand press .
- 3. Set the temperature to 90 °C.
- 4. Let the oven operate for 30 minutes.
- 5. Turn off the oven and let it cool
- **6.** When the oven is cool, clean it with a soft cloth.



WARNING!

Make sure that the oven is cool before you touch it. There is a risk of burns.

11.5 Oven ceiling



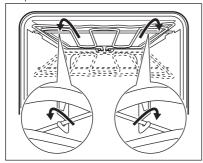
WARNING!

Deactivate the appliance before you remove the heating element. Make sure that the appliance is cold. There is a risk of burns.

Remove the shelf supports.

You can fold down the heating element on the oven ceiling to clean the oven ceiling easily.

- 1. Hold the heating element with two hands at the front.
- 2. Pull it forwards against the spring pressure and out of two holders.



The heating element folds down.

3. Clean the oven ceiling.

4. Install the heating element in the opposite sequence.



Install the heating element correctly above the supports on the inner walls of the appliance.

5. Install the shelf supports.

11.6 Removing and installing the door

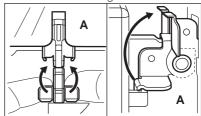
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.



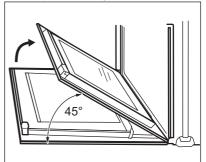
WARNING!

Be careful when you remove the door from the appliance. The door is heavy.

- 1. Open the door fully.
- **2.** Fully lift up the clamping levers (A) on the two door hinges.

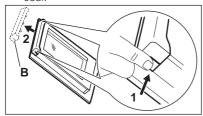


3. Close the door until it is at an angle of approximately 45°.



- Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.
- 5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.

 Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.

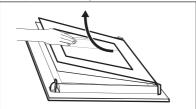




CAUTION!

Rough handling of the glass, especially around the edges of the front panel, can cause the glass to break.

- 7. Pull the door trim to the front to remove it.
- **8.** Hold the door glass panels on their top edge one by one and pull them up out of the guide.



9. Clean the glass panel with water and soap. Dry the glass panel carefully. When the cleaning is completed, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.

À

WARNING!

Make sure that the glasses are inserted in the correct position otherwise the surface of the door may overheat.

11.7 Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.



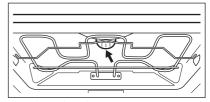
WARNING!

Danger of electrocution!
Disconnect the fuse before
you replace the lamp.
The lamp and the lamp glass
cover can be hot.

- 1. Deactivate the appliance.
- 2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The top lamp

1. Turn the lamp glass cover counterclockwise to remove it.



- 2. Clean the glass cover.
- Replace the lamp with a suitable 300 °C heat-resistant lamp.
- 4. Install the glass cover.

12. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

12.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the oven. The display shows "400" and an acoustic signal sounds.	nected to an electrical sup-	Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a quali- fied electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The display shows "12.00".	There was a power cut.	Reset the clock.
There is no good cooking performance using the True Fan Cooking PLUS function.	You did not activate the True Fan Cooking PLUS function.	Refer to "Activating the True Fan Cooking PLUS func- tion".
There is no good cooking performance using the True Fan Cooking PLUS function.	You did not fill the cavity embossment with water.	Refer to "Activating the True Fan Cooking PLUS func- tion".
There is no good cooking performance using the True Fan Cooking PLUS function.	You did not activate correctly the True Fan Cooking PLUS function with the Plus Steam button.	Refer to "Activating the True Fan Cooking PLUS func- tion".
You want to activate the True Fan Cooking function, but the indicator of the Plus Steam button is on.	The True Fan Cooking PLUS function operates.	Push the Plus Steam button to stop the True Fan Cooking PLUS function.
The water in the cavity embossment does not boil.	The temperature is too low.	Set the temperature at least to 110 °C. Refer to "Hints and tips" chapter.
The water comes out of the cavity embossment.	There is too much water in the cavity embossment.	Deactivate the oven and make sure that the appliance is cold. Wipe the water with a cloth or sponge. Add the correct amount of water to the cavity embossment. Refer to the specific procedure.

12.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is

on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:				
Model (MOD.)				
Product number (PNC)				
Serial number (S.N.)				

13. INSTALLATION



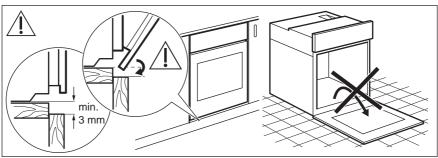
WARNING!

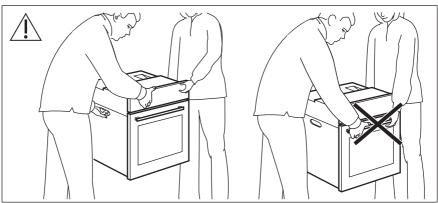
Refer to Safety chapters.

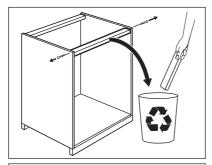
13.1 Building in

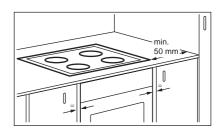


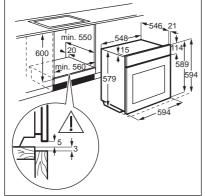
The built-in unit must meet the stability requirements of DIN 68930.

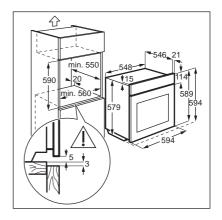


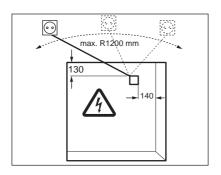


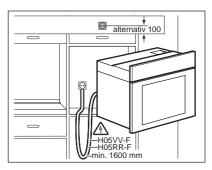


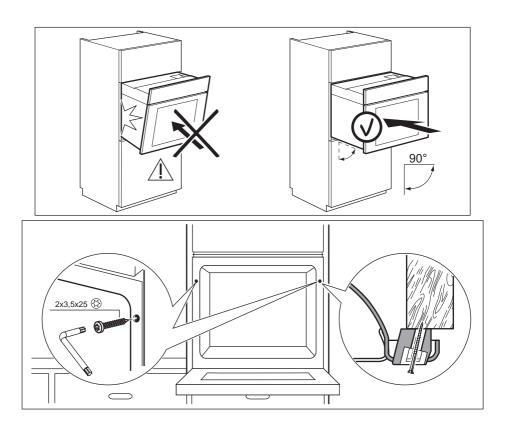












14. ENERGY EFFICIENCY

14.1 Product Fiche and information according to EU 65-66/2014

Supplier's name	AEG
Model identification	BEE455010M
Energy Efficiency Index	103.5
Energy efficiency class	А
Energy consumption with a standard load, conventional mode	0.99 kWh/cycle

Energy consumption with a standard load, fan-forced mode	0.88 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	71
Type of oven	Built-In Oven
Mass	35.5 kg

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

14.2 Energy saving



The oven contains features which help you save energy during everyday cooking.

General hints

Make sure that the oven door is closed properly when the oven operates. Do not open the door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal dishes to improve energy saving.

When possible, do not preheat the oven before you put the food inside.

When the cooking duration is longer than 30 minutes, reduce the oven

temperature to minimum 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.

Keep breaks between baking as short as possible when you prepare few dishes at one time.

Cooking with fan

When possible, use the cooking functions with fan to save energy.

Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep a meal warm.

Moist Fan Baking

Function designed to save energy during cooking.

16. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol \mathcal{C} . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

AEG Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND

This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. In this warranty:

- (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document:
- (c) 'ASC' means Electrolux's authorised serviced centres:
- (d) 'AEG' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
- (e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale and 'your' has a corresponding meaning
- 2. Application: This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.
- Warranty Period: Subject to these terms and conditions, this warranty continues for in Australia for a period of 60 months and in New Zealand for a period of 60 months, following the date of original purchase of the Appliance.
- 4. Repair or replace warranty: During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.
- Travel and transportation costs: Subject to clause 7, Electrolux will bear the
 reasonable cost of transportation, travel and delivery of the Appliance to and from
 Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as
 part of any valid warranty claim.
- **6. Proof of purchase** is required before you can make a claim under this warranty.
- 7. Exclusions: You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:
 - (a) light globes, batteries, filters or similar perishable parts;
 - (b) parts and Appliances not supplied by Electrolux;

- (c) cosmetic damage which does not affect the operation of the Appliance;
- (d) damage to the Appliance caused by:
 - (i) nealigence or accident:
 - (ii) misuse or abuse, including failure to properly maintain or service;
 - (iii) improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
 - (iv) normal wear and tear
 - (v) power surges, electrical storm damage or incorrect power supply:
 - (vi) incomplete or improper installation;
 - (vii) incorrect, improper or inappropriate operation;
 - (viii) insect or vermin infestation;
 - (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:

- (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
- (b) the Appliance is modified without authority from Electrolux in writing;
- (c) the Appliance's serial number or warranty seal has been removed or defaced.
- 8. How to claim under this warranty: To enquire about claiming under this warranty, please follow these steps:
 - (a) carefully check the operating instructions, user manual and the terms of this warranty;
 - (b) have the model and serial number of the Appliance available;
 - (c) have the proof of purchase (e.g. an invoice) available;
 - (d) telephone the numbers shown below.
- 9. Australia: For Appliances and services provided by Electrolux in Australia: Electrolux 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 Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. Acceptable quality and 'major failure' have the same meaning as referred to in the ACL.
- 10. New Zealand: For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
- Confidentiality: You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

FOR SERVICE FOR SPARE PARTS or to find the address of your nearest or to find the address of your nearest authorised service centre in Australia spare parts centre in Australia PLEASE CALL 1300 363 664 PLEASE CALL 13 13 50 OR FMAIL OR EMAIL customercare@aegaustralia.com.au customercare@aegaustralia.com.au For the cost of a local call (Australia only) For the cost of a local call (Australia only) FOR SERVICE SERVICE NEW 7FALAND FOR SPARE PARTS or to find the address of your nearest or to find the address of your nearest authorised service centre in New Zealand spare parts centre in New Zealand PLEASE CALL 0800 234 234 PLEASE CALL 0800 10 66 20 OR EMAIL customercare@electrolux.co.nz OR EMAIL customercare@electrolux.co.nz (New Zealand only) (New Zealand only)

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RANGEHOOD & INSTALLATION GUIDE NAUM-6 / NAUM-6B



www.schweigen.com.au

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Thank you for purchasing your new Schweigen rangehood.

To get the maximum output from this unit, please read through this guide before use.

The guide contains important information on the use and maintenance of the unit, as well as important safety notes. This will ensure your personal safety and the lasting value of your rangehood.

Please always retain your proof of purchase to aid in any warranty queries.

If you are unable to locate your warranty card, one is available to download from our website **www.schweigen.com.au.**

This appliance and its packaging are produced by processes that minimise waste and respect the environment.

Please help us to continue this effort to protect the environment by using the appliance efficiently and dispose of the packaging in a responsible manner.

We trust that you will enjoy your new Schweigen rangehood.

Your State Regulatory Authority

Different Australian states have varying legislative requirements for the installation of rangehood ducting. Some will insist on ducting being vented externally (i.e. not in to the ceiling cavity); others will not. It is imperative that you check with your state building authority and/or private certifier to confirm their position.

2. Your Safety



WARNING

Please read this section thoroughly before attempting to operate the appliance. Inspect your product upon receipt. Any damage or defects **MUST** be reported within **48** hours, or no claim will be recognised.

DO NOT INSTALL THIS APPLIANCE IF YOU FIND IT DAMAGED.

If this product is installed damaged, neither the supplier, nor the retailer, will be responsible for the costs associated with the repair, replacement, removal or re-installation of the appliances.

- **1.** There shall be adequate ventilation in the room when the rangehood is used at the same time as appliances burning gas or other fuels.
- **2.** There is a fire risk if cleaning is not carried out in accordance with the instructions.
- **3.** Do not flambé under the rangehood. This will damage the rangehood and will not be covered by warranty.
- **4.** Do not ignite burners that give off intense, uncontrolled flames beneath the rangehood.
- **5.** Make sure that no flames emerge from the sides of pans.
- **6.** Do not leave packaging materials (bags, corner brackets, etc) within reach of children.
- 7. This appliance is not intended for use by person/s (including children) with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge. Unless the person has been given supervision or instruction concerning the 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, it is not a toy.
- **8.** Exhaust air must not be discharged into an existing flue that is used for exhausting fumes from appliances burning gas or other fuels.
- **9.** Air exhaust must be installed in accordance with local laws. Regulations concerning the discharge of air have to be fulfilled.
- **10.** Accessible parts may become hot when used with cooking appliances.
- **11.** Before performing any cleaning or maintenance operation, disconnect the rangehood from the mains using the respective mains or sector switch or by unplugging it.
- **12.** Do not use the rangehood without the grease filters.
- **13.** Keep the grease filters clean and respect the recommended cleaning frequencies.
- **14.** Turn the rangehood motor on before starting to cook.
- **15.** Turn the rangehood motor off about 10-15 minutes after you finish cooking.
- **16.** It is forbidden to use the rangehood as an aspirator.
- **17.** Never cook foodstuff directly over the flame or have the gas burners on under the rangehood without using cookware.

Before Installation

- **1.** We recommend this appliance be installed or repaired by an experienced Home Appliances technician.
- 2. Please see our website **www.schweigen.com.au** for experienced installers.
- **3.** It is dangerous to modify any part of this appliance. Modification of any kind, will immediately void the warranty.
- **4.** The manufacturer declines all responsibility in case of failure to adopt proper safety measures.
- **5.** Ensure that the location in which this appliance is installed, has good and permanent ventilation.
- **6.** Please consult local laws and regulations and install in accordance.
- **7.** Use an electrical connector with earth that is correct for your location.
- **8.** Check that the voltage in your area corresponds to the appliance as indicated on the rating label.
- **9.** This appliance must be connected to an electricity supply with a **ground connection**.
- **10.** Check that the installation and electrical connections are made by a qualified technician and that the indicated instructions and local regulations in force are met, using materials that are compliant with the applicable legislation.
- **11.** The company will not be responsible for installations executed by non-qualified staff and installations that fail to heed the applicable legislation on electrical safety (with regard to both modes and materials).
- **12.** The electrical technical data can be found inside the rangehood, after removing the grease filters.
- **13.** The flexible power cable supplied is already connected internally and emerges from the rangehood near the air outlet tube.

14. Before installing the electrical connections, you should:

- Verify that the indicated electrical data coincide with the voltage values and frequency
 of the electrical circuit in the house where the rangehood is to be installed;
- Check that the premises has electrical protection against short circuits and electrocution, pursuant to the applicable legislation;
- Always switch off the current using the double-pole switch before maintenance and turn the power on again for normal use only when the operation has been completed.

2. Your Safety

Product Use

This product is designed for household use and should not be used for commercial applications.

After use, always ensure that all controls are in the "OFF" position.

When frying with a gas flame, take particular care not to allow the oil or grease in the pan to catch fire. (Flambé)

Rangehoods and other cooking fume extractors may adversely affect the safe operation of appliances burning gas or other fuels (including those in other rooms) due to back flow of combustion gases. These gases can potentially result in carbon monoxide poisoning. After installation of a range hood or other cooking fume extractor, the operation of flued gas appliances should be tested by a competent person to ensure that back flow of combustion gases does not occur.

Ducted or Recirculating?

Ducted rangehoods (or extractor rangehoods) extract the cooking fumes from the kitchen and expel them from the space via ducting. Good design practice would always see a fire-rated ducting system extend to the house exterior, rather than to the ceiling cavity. When a rangehood is ducted only into the ceiling space, the collection of humidity and grease can present very real health issues and fire hazards.

Recirculating (or non-ducted or filtered) rangehoods extract cooking fumes and pass them through filters. As the name would suggest, they recirculate this air back into the room. Recirculating rangehoods are not as effective as removing fumes from a kitchen space, but they are sometimes the only option due to budgetary or building constraints. You should be made aware of the requirement to change and clean filters on a regular basis for the optimum efficiency of air filtering.

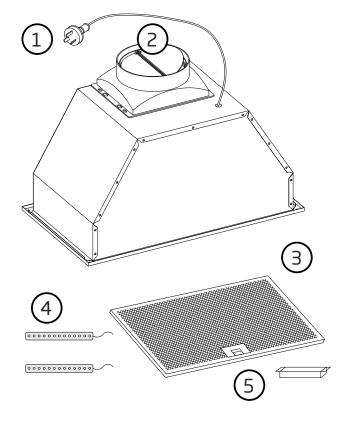
Electrical Cord

Ensure the supply cord is not exposed to heat, chemicals or sharp objects. If the supply cord is damaged, it must be replaced by the manufacturer.

Main Rangehood

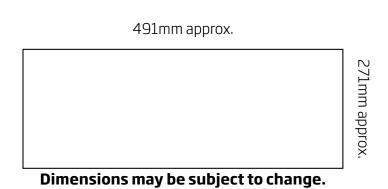
- 1. Power Plug
- 2. Single Outlet 150mm
- **3.** Filter
- 4. Lights
- **5.** Oil Drip Tray

Note: Filter and light quantity may vary from model to model.



Cutout Size

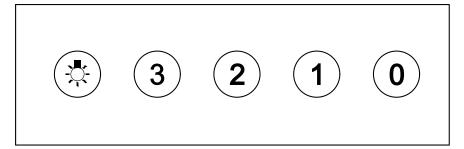
Use this as a guide only when designing your cabinet. We advise you to take the rangehood to your cabinet maker so they can tailor the cabinet to fit correctly.



Note: Please make sure that all plastic protection on the rangehood and filters are removed before use.

4. Operation

Push Button Control Panel



- **0** Turn off the rangehood
- **1** Low speed setting
- **2** Medium speed setting
- (3) High speed setting
- Turn on/off the light

Speed Control

This undermount is equipped with a 3 speed mechanical control. Speed control usage suggestions:

- **Low speed** for simmering.
- **Medium speed** for light cooking.
- **High speed** for heavy frying or heavy cooking.



Warning

Always switch off and disconnect power before cleaning.

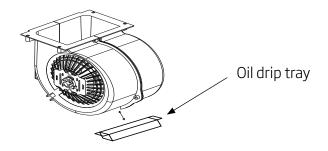
Cleaning the Interior

Clean the interior of the rangehood with a damp cloth and a neutral detergent or denatured alcohol.

NOTE: Do not use denatured alcohol on the exterior of the rangehood. Do not clean the electric parts or the motor with liquids or solvents

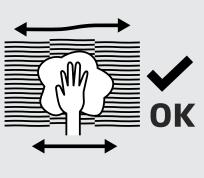
Cleaning the Oil Drip Tray

Clean the oil drip tray regularly, remove filters from the rangehood then remove drip tray from the motor.



Cleaning the Exterior

We recommended using a soft cloth, water and a liquid soap, rinsing it well and then drying it thoroughly. For better results, you can use high quality cleaning and protection products (e.g. Steel Kleen) to clean your rangehood.



- The recommended detergent is a solution of water and a neutral liquid soap.
- It is very important for the liquid soap to not contain granules that could scratch the surface.
- First apply the solution to a soft cloth and then rub the cloth over the rangehood. It is important to follow the direction of the stained surface with the cloth (refer to figure on left).
- Do not pour any liquid directly on to the rangehood.
- The cloth must have no buttons, zips or fasteners that could scratch the surface.
- It is strictly forbidden to use chemical solvents, aggressive, grainy or abrasive products, naphtha, alcohol or similar products that could damage the surface of the rangehood.
- The manufacturer will not be held responsible for functional or aesthetic damage caused by cleaning with products which are not suitable or using inadequate cleaning methods.

5. Cleaning & Maintenance

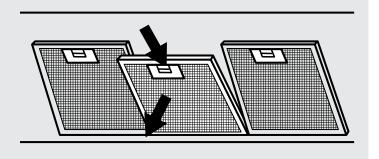
Filters

For this appliance to function effectively, regular maintenance is a must.

- The function of the filter is to absorb the grease particles given off during cooking.
- Clogged filters and heavy oil deposits restrict airflow and may cause the motor to overheat and become a fire hazard.
- Filters should be cleaned every 3-6 weeks or after 40 hours of use.
- For induction cooktop, please aim to clean them at least every 10 days, depending on use.
- The filters can be washed by hand or in the dishwasher.
 - Washing by hand Immerse the filter in hot water and a suitable detergent and when clean, rinse with plenty of hot water.
 - Dishwasher Put the filter in the dishwasher and select a short program at low temperature.
 NOTE: The colour of the metal mesh filters may change after several washes. This is normal and it is not necessary to change the filters.

Please ensure the filters are completely dry before placing them back in position and operating the rangehood.

To remove the filter press handle and remove it through the front guide; bend it slightly and remove filter. To replace, perform the same operation but in reverse.





Warning

- If the grease filters are very dirty, the motor will extract only a small quantity of air, which reduces its efficiency;
- The grease deposits that build up on the filter are highly flammable and COULD EASILY CATCH FIRE.
- The manufacturer is exonerated from all responsibility in the event of fire due to poor maintenance of the grease filters.

Replacing the Lights

Always switch off and disconnect the power cord before replacing any lights. Failure to do so may cause serious injury. Please be aware that the light will retain heat for a short period of time after being switched off. Never attempt to replace the lights by yourself, always refer to a qualified Service Technician.

Replacing the LED Strip Light

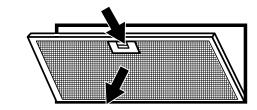


Danger

Always switch off and disconnect the power cord before replacing any light bulbs. Failure to do so may cause serious injury. Please be aware that the light bulb will retain heat for a short period of time after being switched off.

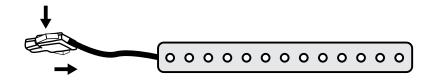
Step 1

Remove the filters from the rangehood.



Step 2

Disconnect the LED strip light cord by pushing the plastic clips in and puling the cord.



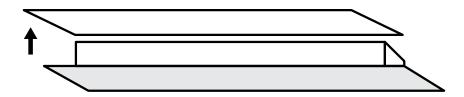
Step 3

Push the 4 clips in and gently push down. The light will then come out.



Step 4

Insert the new light by pushing into the cavity until the light clips in. Plug in the strip light cord



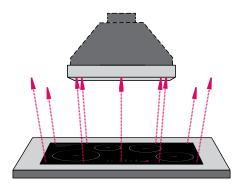
Step 5

Replace the filters to the rangehood

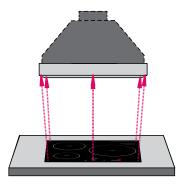
6. Installation

Rangehood Size vs Cooktop Size

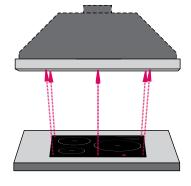
In addition to the size, the height of the rangehood above the cooktop is important to obtain the best performance.



INADEQUATERangehood smaller than cooking zone



ADEQUATERangehood same size as cooking zone



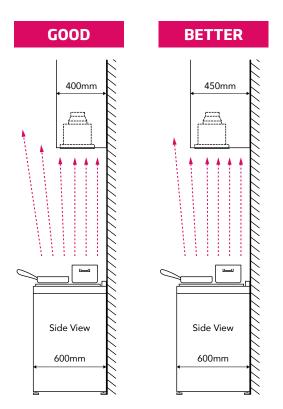
OPTIMALRangehood larger than cooking zone

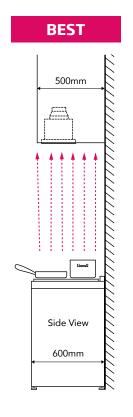
Overhead cabinet Rangehood Installation position

It is important to consider the benchtop and overhead cabinetry depth before installing the rangehood.

The information below is to be used as a guide only, drawings are not to scale and do not account for all circumstances.

The cooktop is centrally installed in the benchtop in the diagrams below.





When the overhead cabinetry is constructed and installed deeper than standard, ensure the rangehood is installed as close to the front as possible. This will increase the rangehood extraction results as there is a greater coverage of the cooktop surface area.

Mounting Instructions

It is STRONGLY RECOMMENDED that the rangehood be installed centrally over the cooktop. This will greatly improve its performance.

Minimum height from the hob top surface to the underside face of the rangehood:

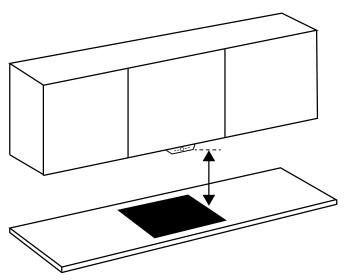
- 600mm electric cooktop
- 650mm gas cooktop

Any installation above 800mm will compromise the extraction performance.

Note: If the instructions for the gas cooktop specify a greater distance, this must be taken into account. A 600mm Rangehood should not be installed over a hob with more than four elements.

Recommended Installation Height for Induction Cooktop

To help avoid condensation, particular to cooking with an induction cooktop, Schweigen recommends a height between 700-750mm. Refer to page 19 for further information.



Measurements are from the top of the trivets to the lowest part of the rangehood, including the button controls.

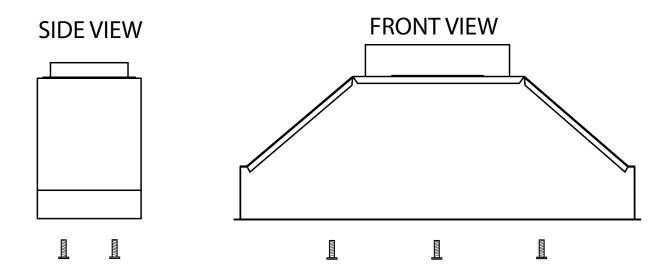
*IMPORTANT: If the user decides to install the rangehood at a distance of less than minimum height above the cooking surface, Schweigen declines responsibility for damages suffered by the rangehood due to excess heat or damage to objects, people and others caused directly or indirectly by a malfunction, breakage or fire.

*Important: In addition to the information in this manual, please check all relevant state requirements for minimum-maximum heights, as well as regulations regarding the expelling of air. Schweigen is not liable if your rangehood is not installed in accordance with these legal requirements.

6. Installation

Mounting Points for Body

The diagrams below are a guide for all mounting points.



Note: Please make sure all plastic protection on the rangehood and filters are removed before use.



WARNING

Please remove filters before installation. Failure to do so may damage the clips.



DANGER

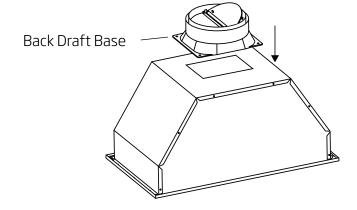
Always switch off and disconnect the power supply before installing the rangehood. Failure to do so may cause serious injury.

Installation Example

Step 1

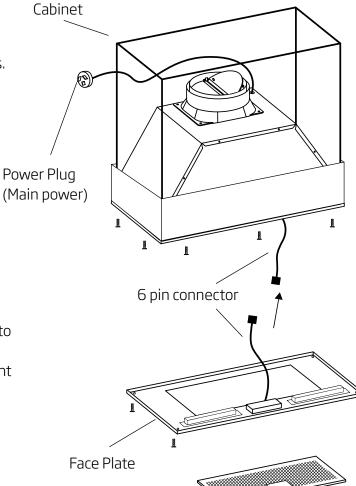
Please make sure the cut out size is correct before installing the rangehood.

Install the back draft base to the rangehood.



Step 2

Secure the undermount into cavity using screws. All screws are installed from the bottom of the rangehood into the cabinet.



Step 3

Connect the 6 pin connector (on the face plate) to the rangehood before securing the face plate to the cabinet using provided screws. Insert the light globes and filter into place last.



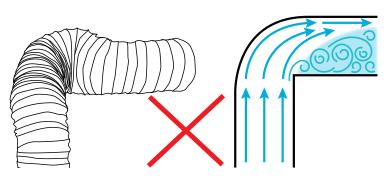
NOTE

Remove all plastic protection on the rangehood and filters before use.

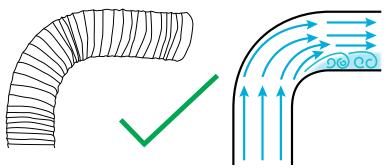
Ducting

The ducting diameter MUST be 150mm. The overall length of the ducting should not be greater than 4 metres.

Please DO NOT crush or kink the ducting.



1. Crushed or kinked ducting creates sharp corners that creates turbulence. This reduces the size and efficiency of the ducting, lowers extraction and may cause excessive noise.



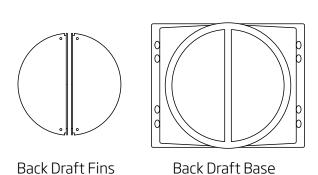
2. Sweeping curves and taut ducting reduces resistance and turbulence. The airflow and extraction will be more efficient and stronger.

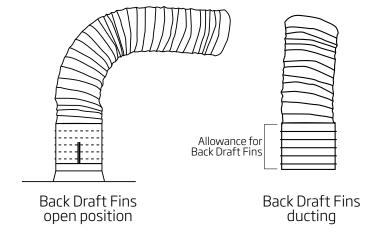
Back Draft Fins (For applicable models)

The supplied ducting has been manufactured with an allowance for the back draft fins to operate without hindrance. It is the smooth extended end of the ducting.

When installing Back Draft Fins, please ensure that you insert the Back Draft Fins onto the back draft base, which are attached to the top of the motor outlet before installation. Then place the smooth extended edge of the ducting into the back draft base and fix securely.

Should your Back Draft Fins get stuck, this is not a warranty issue.

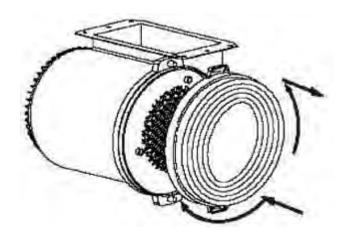




Adding Carbon Filters (optional)

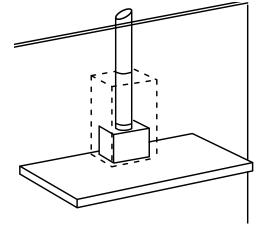
If you are using the appliance in the recirculation mode, a carbon filter must be fitted.

- Detach the grease filter first.
- Press the lock and pull it downward.
- Plug the activated carbon filter into the unit and turn it in a clockwise direction.
- Repeat the same on the other side.
- Please ensure that the filter is securely locked, otherwise it can come loose and become a hazard.
- When the carbon filter is attached, the suction power may be lower.
- Please replace the carbon filter every 4 to 6 months; depending on cooking frequency & method, you may need to replace the filter more or less frequently.

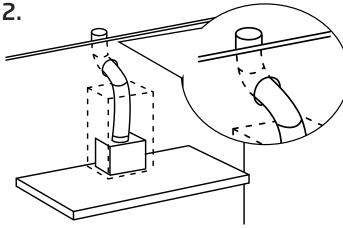


Ducting Advice

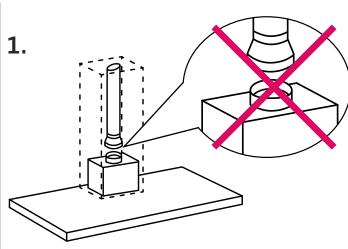
1.



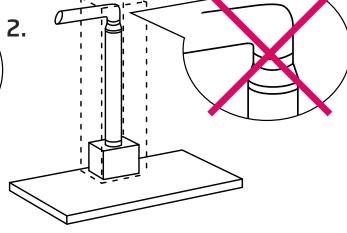
Straight ducting is the most effective installation



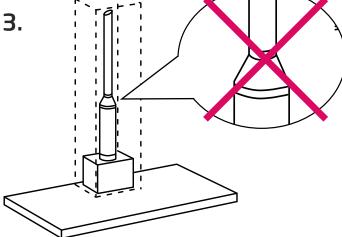
Keep the curves or bends to a minimum. If they do exist, try to keep the angles as open as possible.



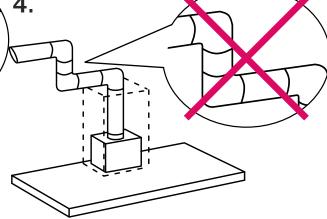
Never reduce flue diameter right next to the rangehood outlet fitting.



Never fit reductions next to curves or bends in the installations. They must always be in straight sections and as far as possible from the rangehood.



Avoid excessive reduction of the flue size, as this drastically reduces extraction capacity.



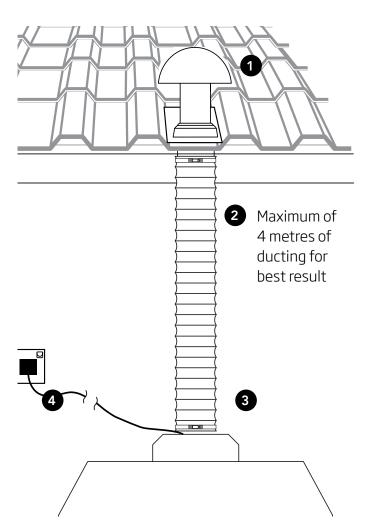
You should not have more than two bends in the installation.

Roof Cowls / Roof Seal Kit



WARNING

All electrical wiring should be kept inside the roof space.



- 1. Roof Cowls (Not supplied)*
- Ducting must be pulled taut.DO NOT crush or kink the ducting.
- **3.** Connect ducting to the outlet on rangehood using a ring clamp. Please **DO NOT** rip the ducting.
- **4.** Power Plug

***NOTE:** Motor system does not include the roof seal/roof cowls, ring clamp or support straps.

For best result, please install ducting in a straight line and duct length no longer than 4 metres.

Do not reduce the ducting diameter, this will reduce airflow.

7. Condensation Information

Cooking with Induction Cooktops

Cooking with an induction or similar cooktop, may produce condensation on the rangehood.

Unlike basic electric or gas cooking, induction cooktops heat food and liquid instantly, which in turn, produces vapours rapidly. Because of this rapid process, the rangehood filters do not have enough time to warm, which increases the chance of condensation forming.

There are many variables that may contribute to condensation forming, some of which include but are not limited to:

- Variance in climate geographical location
- Position of your home & kitchen morning/afternoon sun
- Installation distance from cooktop to the rangehood
- Speed of food & liquid heating
- Filter size larger canopy preferred
- Quality of pots or cookware you are using high quality recommended

How to reduce the possibility of condensation forming:

- Ensure the rangehood is installed by a qualified professional, carefully following the installation guide
- Turn on the rangehood 5-10 minutes prior to cooking, and leave on for 5-10 minutes after cooking; this helps clear remaining vapours from the flue.
- Start the cooking process at a low-to-medium setting and allow time for the rangehood to warm up.
- Clean filters regularly.
- Ensure constant airflow in the cooking zone; this helps optimise the rate of extraction.
- Follow all induction cooktop manufacturer advice.

For further advice, tips or information regarding cooking with induction, please contact your induction cooktop manufacturer.

Troubleshooting

If the product does not work:

Before you contact the technical service department, make sure that the product is plugged in, and electric wiring is connected. Weak air suction may be caused by back draft fins remaining closed. Do not take any action that will damage the product.

	Check electric connection. Voltage of the electric network should be between 220 - 240V, rangehood should be connected to grounded plug and turned on.	Check motor switch. Please ensure that there is power to the rangehood and the rangehood is switched on.	Check light switch. Light switch should be at on position.	Check metal filter. Metal filter should be washed regularly, see filter cleaning.	Check lights. Lights should be firm.	Check outlet. Outlet should be open.	Check lights. Make sure they are not broken or faulty.	Please make sure there is no obstruction in ducting or back draft fins.	Check the outlet, make sure it is not blocked and you have the correct diameter ducting installed.
Rangehood does not work	x	x							
Light does not work	X		X		Х		X		
Rangehood air suction is weak				X		X		X	X
Rangehood does not direct air out (through chimney)				x				x	
Loud noise from the rangehood									x

8. Troubleshooting

Service

Lodging an Online Service Request

In the event that the failure is not due to the faults mentioned in the Troubleshooting section, you can lodge an online Service Request. To lodge an online Service Request, visit our website www.schweigen. com.au/service-and-warranty and click on the link and complete the service request form.

A service request will require the following information:

- The purchase date
- The model number
- The rangehood model
- The serial number or batch number (this number is on a sticker inside the rangehood)
- A copy of the purchase receipt (without a receipt your service request cannot be processed)

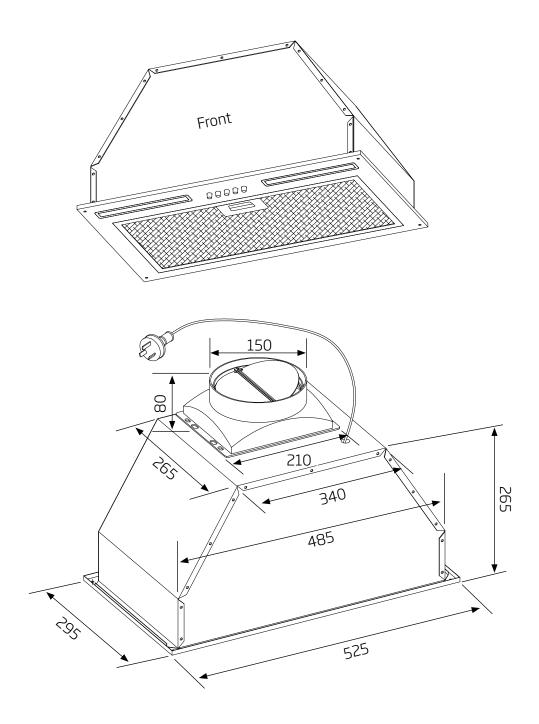
Alternatively, you can call Customer Service:

Australia 1300 881 693 **New Zealand** 0800 200 510

Faulty Installation

It is not the responsibility of Schweigen to rectify any incorrect installations. A service call out fee will be charged for any Schweigen technician that attends a call, whereby it is established that the fault is due to an incorrect installation or non-manufacturing fault. Should the appliance be installed in such a way that the service agent is unable to gain access to the appliance, the person/s who own the premises or the property where the appliance resides – will be responsible to provide access to the appliance at their expense.

Dimensions



Technical Specifications

Model	NAUM-6 / NAUM-6B
Feeding Voltage	240V 50Hz
Lamp Power – LED Strip (W)	2 x 1.5W

10. Disclaimer

Disclaimer

Under our policy of continuous product development, product specifications may change without notice. Prospective purchasers should therefore check with the retailer to ensure this publication correctly describes the products being offered for sale. All information supplied is to be used for general reference purposes only and is on the understanding that Schweigen will not be liable for any loss, liability or damage of whatever kind arising as a result of any reliance upon such information. All pictures used in the guide are for illustrative purposes only.

Schweigen Home Appliances has presented this information in good faith to all their retailers and distributors to convey before any/all purchase/s. Information is supplied upon the condition that the person/s receiving the information will make their own determination as to its suitability for their purpose/s prior to use. In no event will Schweigen Home Appliances be responsible for damages of any nature whatsoever resulting from the use of, or reliance upon, information from their website or the products to which the information refers.

DISPOSAL OF OLD APPLIANCES

Electronic waste (or e-waste) including kitchen appliances are banned from direct disposal to landfill. E-waste contains hazardous materials, which can harm the environment and human health. Valuable materials contained in e-waste are lost when appliances, computers and other household electrical goods are sent to landfill.

Recycle your e-waste to:

- reduce landfill
- protect the air and waterways from harmful materials
- · minimise consumption of raw materials to produce electronic products
- reduce greenhouse gases created in the production of new materials.

Kitchen appliances including Rangehoods and Ovens can only be disposed at approved recycling centres. Visit **www.recyclingnearyou.com.au/whitegoods** for more information, or contact your local council or the store you purchased this appliance, for a list of approved recyclers.

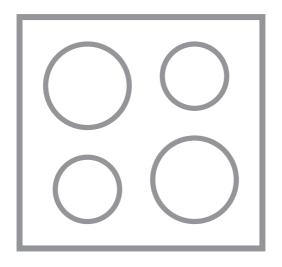
Notes

schweigen

Australia Unit 4/1-5 Lake Drive, Dingley Village, Victoria 3172. **Phone** 1300 881 693 **Email** sales@schweigen.com.au **Web** www.schweigen.com.au

New Zealand 5 Tolich Place, Henderson, Auckland 0610. **Phone** 0800 200 510 **Email** info.parex@emerson.com **Web** www.parex.co.nz

USER MANUAL



AEG

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IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the AEG manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the AEG manufacturer's warranty in the event that your product fault is due to failure to adhere to this manual.

FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

Visit our website for:



Get usage advice, brochures, trouble shooter, service information: www.aeg.com



Register your product for better service:

www.registeraeg.com

CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

Marning / Caution-Safety information

(i) General information and tips

Environmental information

1. A SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8
 years and above and persons with reduced physical,
 sensory or mental capabilities or lack of experience
 and knowledge if they have been given supervision or
 instruction concerning the use of the appliance in a
 safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

1.2 General Safety

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

- Do not operate the appliance by means of an external timer or separate remote-control system.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- CAUTION: The cooking process has to be supervised.
 A short term cooking process has to be supervised continuously.
- WARNING: Danger of fire: Do not store items on the cooking surfaces.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use a steam cleaner to clean the appliance.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance and unplug it from the mains. In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

2. CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

- Farm houses
- By clients in serviced apartments, holiday apartments and other residential type environments.

3. SAFETY INSTRUCTIONS

3.1 Installation



WARNING!

Only a qualified person must install this appliance.



WARNING!

Risk of injury or damage to the appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- Each appliance has cooling fans on the bottom.
- If the appliance is installed above a drawer:
 - Do not store any small pieces or sheets of paper that could be pulled in, as they can damage the cooling fans or impair the cooling system.
 - Keep a distance of minimum 2 cm between the bottom of the appliance and parts stored in the drawer.

3.2 Electrical Connection



WARNING!

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.

- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on the cable.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact our Authorised Service Centre or an electrician to change a damaged mains cable.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the

mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

3.3 Use



WARNING!

Risk of injury, burns and electrical shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Set the cooking zone to "off" after each use.
- Do not rely on the pan detector.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.
- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in operation.
- When you place food into hot oil, it may splash.



WARNING!

Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.

• Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not put a hot pan cover on the glass surface of the hob.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass / glass ceramic. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

3.4 Care and cleaning

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Deactivate the appliance and let it cool down before you clean it.
- Disconnect the appliance from the electrical supply before maintenance.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.

3.5 Disposal



WARNING!

Risk of injury or suffocation.

 Contact your municipal authority for information on how to discard the appliance correctly.

- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

3.6 Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

4. INSTALLATION



WARNING!

Refer to Safety chapters.

4.1 Before the installation

Before you install the hob, write down the information bellow from the rating plate. The rating plate is on the bottom of the hob.

Serial number

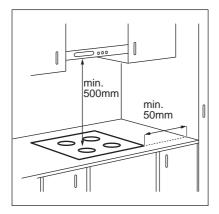
4.2 Built-in hobs

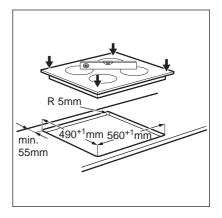
Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

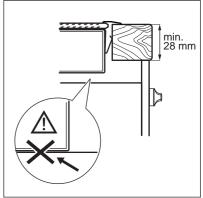
4.3 Connection cable

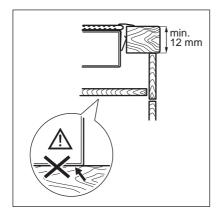
- The hob is supplied with a connection cable.
- To replace the damaged mains cable, use the cable type: H05V2V2-F which withstands a temperature of 90°C or higher. Speak to your local Service Centre.

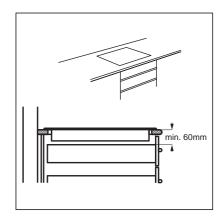
4.4 Assembly





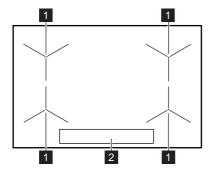






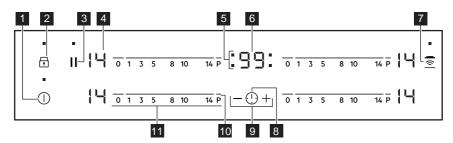
5. PRODUCT DESCRIPTION

5.1 Cooking surface layout



1 Induction cooking zone2 Control panel

5.2 Control panel layout



Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

	Sensor field	Function	Comment
1	①	ON / OFF	To activate and deactivate the hob.
2	₽	Lock / Child Safety Device	To lock / unlock the control panel.
3	П	Pause	To activate and deactivate the function.
4	-	Heat setting display	To show the heat setting.
5	-	Timer indicators of cooking zones	To show for which zone you set the time.
6	-	Timer display	To show the time in minutes.
7	<u>@</u>	Hob ² Hood	To activate and deactivate the manual mode of the function.
8	①	-	To select the cooking zone.
9	+/	-	To increase or decrease the time.
10	Р	PowerBoost	To activate and deactivate the function.
11	-	Control bar	To set a heat setting.

5.3 Heat setting displays

Display	Description
0	The cooking zone is deactivated.
1- 14	The cooking zone operates.
u	Pause operates.
R	Automatic Heat Up operates.
P	PowerBoost operates.
E + digit	There is a malfunction.
Ē/=/_	OptiHeat Control (3 step Residual heat indicator): continue cooking / keep warm / residual heat.
L	Lock / Child Safety Device operates.
F	Incorrect or too small cookware or no cookware on the cooking zone.
-	Automatic Switch Off operates.

5.4 OptiHeat Control (3 step Residual heat indicator)



WARNING!

There is a risk of burns from residual heat. The indicator shows the level of the residual heat.

The induction cooking zones make the heat necessary for cooking process directly in the bottom of the cookware. The glass ceramic is heated by the heat of the cookware.

6. DAILY USE



WARNING!

Refer to Safety chapters.

6.1 Activating and deactivating

Touch \bigcirc for 1 second to activate or deactivate the hob.

6.2 Automatic Switch Off

The function deactivates the hob automatically if:

- all cooking zones are deactivated,
- you do not set the heat setting after you activate the hob,
- you spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- the hob gets too hot (e.g. when a saucepan boils dry). Let the cooking zone cool down before you use the hob again.
- you use incorrect cookware. The symbol comes on and the cooking zone deactivates automatically after 2 minutes
- you do not deactivate a cooking zone or change the heat setting. After some time comes on and the hob deactivates.

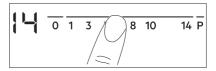
The relation between the heat setting and the time after which the hob deactivates:

Heat setting	The hob deacti- vates after
اس, 1 - 3	6 hours
4 - 7	5 hours
8 - 9	4 hours
10 - 14	1.5 hour

6.3 The heat setting

To set or change the heat setting:

Touch the control bar at the correct heat setting or move your finger along the control bar until you reach the correct heat setting.



6.4 Automatic Heat Up

Activate this function to get a desired heat setting in a shorter time. When it is on, the zone operates on the highest setting in the beginning and then continues to cook at the desired heating setting.



To activate the function the cooking zone must be cold.

To activate the function for a cooking zone: touch P (P comes on). Immediately touch a desired heat

setting. After 3 seconds (A) comes on.

To deactivate the function: change the heat setting.

6.5 PowerBoost

This function makes more power available to the induction cooking zones. The function can be activated for the induction cooking zone only for a limited period of time. After this time the induction cooking zone automatically sets back to the highest heat setting.



Refer to "Technical information" chapter.

To activate the function for a cooking zone: touch $P \cdot P$ comes on.

To deactivate the function: change the heat setting.

6.6 Timer

Count Down Timer

You can use this function to set how long the cooking zone should operate for a single cooking session.

First set the heat setting for the cooking zone then set the function.

To set the cooking zone: touch again and again until the indicator of a necessary cooking zone comes on.

To activate the function: touch + of the timer to set the time (00 - 99 minutes). When the indicator of the cooking zone starts to flash slowly the time counts down.

To see the remaining time: set the cooking zone with \bigcirc . The indicator of the cooking zone starts to flash quickly. The display shows the remaining time.

To change the time: set the cooking zone with ①. Touch + or -.

To deactivate the function: set the cooking zone with and touch. The remaining time counts back to 00. The indicator of the cooking zone goes out.



When the time comes to an end, the sound operates and 00 flashes. The cooking zone deactivates.

To stop the sound: touch ①.

CountUp Timer (The count up timer) You can use this function to monitor how long the cooking zone operates.

To set the cooking zone: touch again and again until the indicator of a necessary cooking zone comes on.

To activate the function: touch—of the timer. UP comes on. When the indicator of the cooking zone starts to flash slowly the time counts up. The display switches between UP and counted time (minutes).

To see how long the cooking zone

operates: set the cooking zone with \bigcirc . The indicator of the cooking zone starts to flash quickly. The display shows how long the zone operates.

To deactivate the function: set the cooking zone with ① and touch + or ... The indicator of the cooking zone goes out.

Minute Minder

You can use this function as a **Minute Minder** when the hob is activated and the cooking zones do not operate. The heat setting display shows .

To activate the function: touch .

Touch + or - of the timer to set the time. When the time comes to an end, the sound operates and 00 flashes.

To stop the sound: touch ①.



The function has no effect on the operation of the cooking zones.

6.7 Pause

This function sets all cooking zones that operate to the lowest heat setting.

When the function operates, all other symbols on the control panels are locked.

When the function is active, \bigcirc and \parallel symbols can be used. The function does not stop the timer functions: \bigcirc and \bigcirc .

Touch I to activate the function.

u comes on. The heat setting is lowered to 1.

To deactivate the function, touch | . The previous heat setting comes on.

6.8 Lock

You can lock the control panel while cooking zones operate. It prevents an accidental change of the heat setting.

Set the heat setting first.

To activate the function: touch . L comes on for 4 seconds. The Timer stays on.

To deactivate the function: touch The previous heat setting comes on.



When you deactivate the hob, you also deactivate this function.

6.9 Child Safety Device

This function prevents an accidental operation of the hob.

To activate the function: activate the hob with ①. Do not set the heat setting. Touch ☐ for 4 seconds. ☐ comes on.

Deactivate the hob with ①.

To deactivate the function: activate the hob with ①. Do not set the heat setting. Touch ☐ for 4 seconds. ☐ comes on. Deactivate the hob with ①.

To override the function for only one cooking time: activate the hob with ①. ② comes on. Touch ③ for 4 seconds.

Set the heat setting in 10 seconds. You can operate the hob. When you deactivate the hob with ① the function operates again.

6.10 OffSound Control (Deactivating and activating the sounds)

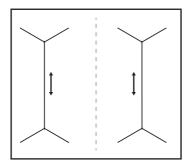
- b the sounds are off
- 🗊 the sounds are on To confirm your selection wait until the hob deactivates automatically.

When the function is set to by you can hear the sounds only when:

- you touch ①
- Minute Minder comes down
- Count Down Timer comes down
- you put something on the control panel.

6.11 Power management

- Cooking zones are grouped according to the location and number of the phases in the hob. See the illustration.
- Each phase has a maximum electricity loading of 3700 W.
- The function divides the power between cooking zones connected to the same phase.
- The function activates when the total electricity loading of the cooking zones connected to a single phase exceeds 3700 W.
- The function decreases the power to the other cooking zones connected to the same phase.
- The heat setting display of the reduced zones alternates between the chosen heat setting and the reduced heat setting. After some time the heat setting display of the reduced zones stays on the reduced heat setting.



6.12 Hob2Hood

It is an advanced automatic function which connects the hob to a special hood. Both the hob and the hood have an infra — red signal communicator. Speed of the fan is defined automatically on basis of mode setting and temperature of the hottest cookware on the hob. You can also operate the fan from the hob manually.



For most of the hoods the remote system is originally deactivated. Activate it before you use the function. For more information refer to hood user manual.

Operating the function automatically

To operate the function automatically set the automatic mode to H1 – H6. The hob is originally set to H5. The hood reacts whenever you operate the hob. The hob recognizes temperature of the cookware automatically and adjusts the speed of the fan.

Automatic modes

	Auto- matic light	Boiling ¹⁾	Frying ²⁾
Mode H0	Off	Off	Off
Mode H1	On	Off	Off
Mode H2 3)	On	Fan speed 1	Fan speed 1
Mode H3	On	Off	Fan speed 1

	Auto- matic light	Boiling ¹⁾	Frying ²⁾
Mode H4	On	Fan speed 1	Fan speed 1
Mode H5	On	Fan speed 1	Fan speed 2
Mode H6	On	Fan speed 2	Fan speed 3

- 1) The hob detects the boiling process and activates fan speed in accordance with automatic mode.
- 2) The hob detects the frying process and activates fan speed in accordance with automatic mode.
- **3)** This mode activates the fan and the light and does not rely on the temperature.

Changing the automatic mode

- 1. Deactivate the appliance.
- 2. Touch ① for 3 seconds. The display comes on and goes off
- 3. Touch for 3 seconds.
- **4.** Touch \bigcirc a few times until $\stackrel{\mathcal{H}}{\longrightarrow}$ comes on.
- 5. Touch + of the Timer to select an automatic mode.



To operate the hood directly on the hood panel deactivate the automatic mode of the function.



When you finish cooking and deactivate the hob, the hood fan may still operate for a certain period of time. After that time the system deactivates the fan automatically and prevents you from accidental activation of the fan for the next 30 seconds.

Operating the fan speed manually

You can also operate the function manually. To do that touch when the hob is active. This deactivates automatic operation of the function and allows you to change the fan speed manually. When

you press 2 you raise the fan speed by one. When you reach an intensive level and press 2 again you will set fan speed to 0 which deactivates the hood fan. To start the fan again with fan speed 1 touch



To activate automatic operation of the function, deactivate the hob and activate it again.

Activating the light

You can set the hob to activate the light automatically whenever you activate the hob. To do so set the automatic mode to H1 – H6.



The light on the hood deactivates 2 minutes after deactivating the hob.

7. HINTS AND TIPS



WARNING!

Refer to Safety chapters.

7.1 Cookware



For induction cooking zones a strong electro-magnetic field creates the heat in the cookware very quickly.



Use the induction cooking zones with correct cookware.

Cookware material

- correct: cast iron, steel, enamelled steel, stainless steel, the bottom made of multi-layer (with correct mark from a manufacturer).
- **not correct:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is correct for an induction hob if:

- some water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.



The bottom of the cookware must be as thick and flat as possible.

Cookware dimensions

Induction cooking zones adapt to the dimension of the bottom of the cookware automatically to some limit.

The cooking zone efficiency is related to the diameter of the cookware. The cookware with a smaller diameter than the minimum receives only a part of the power generated by the cooking zone.



Refer to "Technical information" chapter.

7.2 The noises during operation

If you can hear:

- crack noise: cookware is made of different materials (sandwich construction).
- whistle sound: you use the cooking zone with high power level and the cookware is made of different materials (sandwich construction).
- humming: you use high power level.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not refer to hob malfunction.

7.3 Öko Timer (Eco Timer)

To save energy, the heater of the cooking zone deactivates before the count down timer sounds. The difference in the operation time depends on the heat setting level and the length of the cooking operation.

7.4 Examples of cooking applications

The correlation between the heat setting of a zone and its consumption of power is not linear. When you increase the heat setting, it is not proportional to the increase of the consumption of power. It

means that a cooking zone with the medium heat setting uses less than a half of its power.



The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints	
1 - ل	Keep cooked food warm.	as nec- essary	Put a lid on the cookware.	
1 - 3	Hollandaise sauce, melt: but- ter, chocolate, gelatine.	5 - 25	Mix from time to time.	
1 - 3	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.	
3 - 5	Simmer rice and milkbased dishes, heat up ready-cooked meals.	25 - 50	Add at least twice as much liq- uid as rice, mix milk dishes halfway through the proce- dure.	
5 - 7	Steam vegetables, fish, meat.	20 - 45	Add a couple of tablespoons of liquid.	
7 - 9	Steam potatoes.	20 - 60	Use max. ¼ I of water for 750 g of potatoes.	
7 - 9	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l of liquid plus ingredients.	
9 - 12	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as nec- essary	Turn halfway through.	
12 - 13	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.	
14	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.			
P	Boil large quantities of water. PowerBoost is activated.			

7.5 Hints and Tips for Hob²Hood

When you operate the hob with the function:

- Protect the hood panel from direct sunlight.
- Do not spot halogen light on the hood panel.
- Do not cover the hob panel.
- Do not interrupt the signal between the hob and the hood (for example with a hand or a cookware handle).
 See the picture.

The hood in the picture is only exemplary.





Other remotely controlled appliances may block the signal. Do not use any remotely controlled appliances at the time when you use the function on the hob.

Cooker hoods with the Hob²Hood function

To find the full range of cooker hoods which work with this function refer to our consumer website. The AEG cooker hoods that work with this function must have the symbol $\overline{\$}$.

8. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

8.1 General information

- Clean the hob after each use.
- Always use cookware with clean bottom.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner applicable for the surface of the hob.
- Use a special scraper for the glass.

8.2 Cleaning the hob

 Remove immediately: melted plastic, plastic foil, sugar and food with sugar.

If not, the dirt can cause damage to the hob. Take care to avoid burns. Put the special scraper on the glass surface at an acute angle and move the blade on the surface.

- Remove when the hob is sufficiently cool: limescale rings, water rings, fat stains, shiny metallic discoloration.
 Clean the hob with a moist cloth and non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth
- Remove shiny metallic discoloration: use a solution of water with vinegar and clean the glass surface with a moist cloth.

9. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

9.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the hob.	The hob is not connected to an electrical supply or it is connected incorrectly.	Check if the hob is correctly connected to the electrical supply. Refer to the connection diagram.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a quali- fied electrician.
	You do not set the heat setting for 10 seconds.	Activate the hob again and set the heat setting in less than 10 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	Pause operates.	Refer to "Daily use".
	There is water or fat stains on the control panel.	Clean the control panel.
An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The hob deactivates.	You put something on the sensor field \bigcirc .	Remove the object from the sensor field.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time or the sensor is damaged.	If the zone operated suffi- ciently long to be hot, speak to an Authorised Service Centre.
Hob ² Hood does not work.	You covered the control panel.	Remove the object from the control panel.
Automatic Heat Up does not operate.	The zone is hot.	Let the zone become sufficiently cool.
	The highest heat setting is set.	The highest heat setting has the same power as the function.
The heat setting changes between two levels.	Power management operates.	Refer to "Daily use".
The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear zones if possible.

Problem	Possible cause	Remedy
There is no sound when you touch the panel sensor fields.	The sounds are deactivated.	Activate the sounds. Refer to "Daily use".
L comes on.	Child Safety Device or Lock operates.	Refer to "Daily use".
F comes on.	There is no cookware on the zone.	Put cookware on the zone.
	The cookware is unsuitable.	Use suitable cookware. Refer to "Hints and tips".
	The diameter of the bottom of the cookware is too small for the zone.	Use cookware with correct dimensions. Refer to "Technical data".
E and a number come on.	There is an error in the hob.	Deactivate the hob and activate it again after 30 seconds. If © comes on again, disconnect the hob from the electrical supply. After 30 seconds, connect the hob again. If the problem continues, speak to an Authorised Service Centre.
You can hear a constant beep noise.	The electrical connection is incorrect.	Disconnect the hob from the electrical supply. Ask a qualified electrician to check the installation.

9.2 If you cannot find a solution...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Give also three digit letter code for the glass ceramic (it is in the corner of the glass surface) and an error message that comes on. Make sure, you operated the hob correctly. If not the servicing by a service technician or dealer will not be free of charge, also during the warranty period. The instructions about the Service Centre and conditions of guarantee are in the guarantee booklet.

10. TECHNICAL DATA

10.1 Rating plate

Model IKB64431XB Typ 61 B4A 00 AA Induction 7.35 kW Ser.Nr. PNC 949 597 314 00 220 - 240 V / 400 V 2N 50 - 60 Hz Made in Germany 7.35 kW



10.2 Cooking zones specification

Cooking zone	Nominal power (maximum heat setting) [W]		PowerBoost maximum dura- tion [min]	Cookware diam- eter [mm]
Left front	2300	3700	10	180 - 210
Left rear	1800	2800	10	145 - 180
Right front	1400	2500	4	125 - 145
Right rear	1800	2800	10	145 - 180

The power of the cooking zones can be different in some small range from the data in the table. It changes with the material and dimensions of the cookware.

For optimal cooking results use cookware not larger than the diameter in the table

11. ENERGY EFFICIENCY

11.1 Product information according to EU 66/2014

Model identification		IKB64431XB
Type of hob		Built-In Hob
Number of cooking zones		4
Heating technology		Induction
Diameter of circular cooking zones (Ø)	Left front Left rear Right front Right rear	21.0 cm 18.0 cm 14.5 cm 18.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left front Left rear Right front Right rear	178.4 Wh / kg 174.4 Wh / kg 183.2 Wh / kg 184.9 Wh / kg
Energy consumption of the hob (EC electric hob)		180.2 Wh / kg

EN 60350-2 - Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance

11.2 Energy saving

You can save energy during everyday cooking if you follow below hints.

 When you heat up water, use only the amount you need.

- If it is possible, always put the lids on the cookware.
- Before you activate the cooking zone put the cookware on it.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.

12. WARRANTY

FOR SALES IN AUSTRALIA AND NEW ZEALAND

ALL AEG BRANDED APPLIANCES

This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. In this warranty:

- a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010:
- 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- c) 'ASC' means Electrolux's authorised serviced centres;
- d) 'AEG' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
- e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
- 2. Application: This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable

- statutory guarantees in Australia and New Zealand.
- 3. Warranty Period: Subject to these terms and conditions, this warranty continues for in Australia for a period of 60 months and in New Zealand for a period of 60 months, following the date of original purchase of the Appliance.
- 4. Repair or replace warranty: During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.
- 5. Travel and transportation costs:
 Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.
- Proof of purchase is required before you can make a claim under this warranty.
- 7. Exclusions: You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:
 - a) light globes, batteries, filters or similar perishable parts;
 - b) parts and Appliances not supplied by Electrolux;
 - c) cosmetic damage which does not affect the operation of the Appliance;
 - **d)** damage to the Appliance caused by:
 - negligence or accident;

- misuse or abuse, including failure to properly maintain or service:
- improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
- normal wear and tear:
- power surges, electrical storm damage or incorrect power supply;
- incomplete or improper installation;
- incorrect, improper or inappropriate operation;
- insect or vermin infestation;
- failure to comply with any additional instructions supplied with the Appliance;
 In addition, Electrolux is not
- In addition, Electrolux is not liable under this warranty if:

 the Appliance has been.
- the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any nondomestic purpose;
- the Appliance is modified without authority from Electrolux in writing;
- the Appliance's serial number or warranty seal has been removed or defaced.
- 8. How to claim under this warranty: To enquire about claiming under this warranty, please follow these steps:
 - a. carefully check the operating instructions, user manual and the terms of this warranty;

- b. have the model and serial number of the Appliance available:
- **c.** have the proof of purchase (e.g. an invoice) available;
- **d.** telephone the numbers shown below.
- 9. Australia: For Appliances and services provided by Electrolux in Australia: Electrolux 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 Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.
- 10. New Zealand: For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
- 11. Confidentiality: You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

SERVICE AUSTRALIA aeg.com/au

FOR SERVICE

or to find the address of your nearest authorised service centre in Australia

PLEASE CALL 1300 363 664 OR EMAIL customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

FOR SPARE PARTS

or to find the address of your nearest spare parts centre in Australia

PLEASE CALL 13 13 50 OR EMAIL

customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

SERVICE NEW ZEALAND aegnewzealand.co.nz

FOR SERVICE

or to find the address of your nearest authorised service centre in New Zealand

PLEASE CALL 0800 234 234 OR EMAIL customercare@electrolux.co.nz

(New Zealand only)

FOR SPARE PARTS

or to find the address of your nearest spare parts centre in New Zealand

PLEASE CALL 0800 10 66 20 OR EMAIL

customercare@electrolux.co.nz

(New Zealand only)

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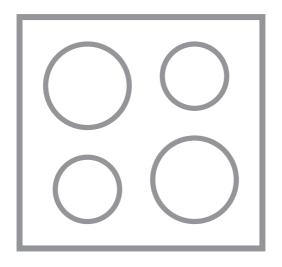
13. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol \circlearrowleft . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol 🗷 with the household waste. Return the product to your local recycling facility or contact your municipal office.

CE



USER MANUAL



AEG

Important Information that may impact your Manufacturer's Warranty

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the AEG manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the AEG manufacturer's warranty in the event that your product fault is due to failure to adhere this manual.

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FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it. Visit our website for:



Get usage advice, brochures, trouble shooter, service information: www.aeq.com/webselfservice



Register your product for better service: www.registeraeg.com

CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

⚠ Warning / Caution-Safety information

(i) General information and tips

Environmental information

Subject to change without notice.

1. A SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damages that are the result of incorrect installation or

usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8
 years and above and persons with reduced physical,
 sensory or mental capabilities or lack of experience
 and knowledge if they have been given supervision or
 instruction concerning the use of the appliance in a
 safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away unless continuously supervised.
- Children of less than 3 years of age should be kept away unless continuously supervised.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

4 www.aeg.com

- CAUTION: The cooking process has to be supervised.
 A short term cooking process has to be supervised continuously.
- WARNING: Danger of fire: Do not store items on the cooking surfaces.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use a steam cleaner to clean the appliance.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance and unplug it from the mains. In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

2. CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

Farm houses

 By clients in serviced apartments, holiday apartments and other residential type environments.

3. SAFETY INSTRUCTIONS

3.1 Installation



WARNING!

Only a qualified person must install this appliance.

Ţ

WARNING!

Risk of injury or damage to the appliance.

• Remove all the packaging.

- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Keep the minimum distance from other appliances and units.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware falling from the appliance when the door or the window is opened.
- Each appliance has cooling fans on the bottom.
- If the appliance is installed above a drawer:
 - Do not store any small pieces or sheets of paper that could be pulled in, as they can damage the cooling fans or impair the cooling system.
 - Keep a distance of minimum 2 cm between the bottom of the appliance and parts stored in the drawer.
- Remove any separator panels installed in the cabinet below the appliance.

3.2 Electrical Connection



WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.

- Use the correct electricity mains cable
- Do not let the electricity mains cable tangle.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on the cable.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact our Authorised Service Centre or an electrician to change a damaged mains cable.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

3.3 Use



WARNING!

Risk of injury, burns and electric shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- This appliance is for household use only.

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Set the cooking zone to "off" after each use.
- Do not rely on the pan detector.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.
- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in operation.
- When you place food into hot oil, it may splash.



WARNING!

Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not put a hot pan cover on the glass surface of the hob.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.

- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass / glass ceramic. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

3.4 Care and cleaning

- Clean the appliance regularly to prevent the deterioration of the surface material.
- Deactivate the appliance and let it cool down before you clean it.
- Disconnect the appliance from the electrical supply before maintenance.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.

3.5 Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

3.6 Disposal



WARNING!

Risk of injury or suffocation.

- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

4. INSTALLATION



WARNING!

Refer to Safety chapters.

4.1 Before the installation

Before you install the hob, write down the information bellow from the rating plate. The rating plate is on the bottom of the hob.

Serial number

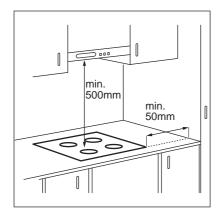
4.2 Built-in hobs

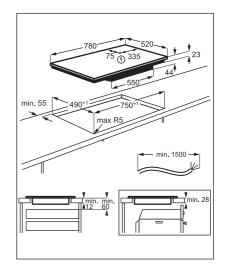
Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

4.3 Connection cable

- The hob is supplied with a connection cable.
- To replace the damaged mains cable, use the cable type: H05V2V2-F which withstands a temperature of 90°C or higher. Speak to your local Service Centre.

4.4 Assembly

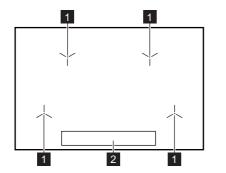




If the appliance is installed above a drawer, the hob ventilation can warm up the items stored in the drawer during the cooking process.

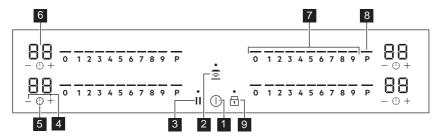
5. PRODUCT DESCRIPTION

5.1 Cooking surface layout



- 1 Induction cooking zone
- 2 Control panel

5.2 Control panel layout



To see the control panel and the zone positions activate the appliance with \bigcirc Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

	Sensor field	Function	Comment
1	①	ON / OFF	To activate and deactivate the hob.
2	<u> </u>	Hob ² Hood	To activate and deactivate the manual mode of the function.
3		Pause	To activate and deactivate the function.
4	+/	-	To increase or decrease the time.
5	①	-	To set the timer function.
6	-	Timer display	To show the time in minutes.

	Sensor field	Function	Comment
7	-	Control bar	To set a heat setting.
8	Р	PowerBoost	To activate the function.
9	Ð	Lock / Child Safety Device	To lock / unlock the control panel.

5.3 OptiHeat Control (3 step Residual heat indicator)



WARNING!

= / = / - There is a risk of burns from residual heat. The indicators show the level of the residual heat for the cooking zones you are currently using. The indicators may also come on for the neighbouring cooking zones even if you are not using them. The induction cooking zones produce the heat necessary for the cooking process directly in the bottom of the cookware. The glass ceramic is heated by the heat of the cookware.

When the hob is deactivated, the indicators are still visible. When the hob is cold enough, they disappear.

6. DAILY USE



WARNING!

Refer to Safety chapters.

6.1 Activating and deactivating

Touch \bigcirc for 1 second to activate or deactivate the hob.

The control bars come on after you activate the hob and go off after you deactivate the hob.

When the hob is deactivated you can only see \bigcirc .

6.2 Automatic Switch Off

The function deactivates the hob automatically if:

- you do not place any cookware on the hob for 50 seconds,
- you do not set the heat setting for 50 seconds after you place the cookware,
- you spill something or put something on the control panel for more than 10 seconds (a pan, a cloth). When you

- hear the acoustic signal, the hob deactivates. Remove the object or clean the control panel.
- the hob gets too hot (e.g. when a saucepan boils dry). Let the cooking zone cool down before you use the hob again.
- you do not deactivate a cooking zone or change the heat setting. After some time, the hob deactivates.

The relation between the heat setting and the time after which the hob deactivates:

Heat setting	The hob deacti- vates after
1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hours

6.3 Using the cooking zones



CAUTION!

Do not place hot cookware on the control panel. There is a risk of damage to the electronic parts.



Place the cookware in the centre of the selected zone. Induction cooking zones adapt to the dimension of the bottom of the cookware automatically.

Once the pot is detected, the heat setting 0 comes on.

6.4 The heat setting

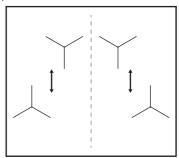
Touch the control bar at the desired heat setting or move your finger along the control bar to set or change the heat setting for a cooking zone.



Once you place a pot on the cooking zone and set the heat setting, it remains the same for 50 seconds after you remove the pot. The control bar blinks for the second half of that time. If you place the pot on the cooking zone again within this time, the heat setting reactivates. Otherwise the cooking zone deactivates.

6.5 Power management function

- Cooking zones are grouped according to the location and number of the phases in the hob. See the illustration.
- Each phase has a maximum electricity loading of 3680 W.
- The function divides the power between cooking zones connected to the same phase.
- The function activates when the total electricity loading of the cooking zones connected to a single phase exceeds 3680 W.
- The function decreases the power of the other cooking zones connected to the same phase.
- For cooking zones that have a reduced power, the control panel shows the maximum possible heat settings.
- If a higher heat setting is not available reduce it for the other cooking zones first.
- The activation of the function depends on the number and size of pots.



6.6 PowerBoost

This function activates more power for the appropriate induction cooking zone, depending on the cookware size. The function can be activated only for a limited period of time.

Touch ${\bf P}$ to activate the function for the cooking zone.

The function deactivates automatically.



For maximum duration values, refer to "Technical data".

6.7 Timer

Count Down Timer

Use this function to specify how long a cooking zone should operate during a single cooking session.

Set the heat setting for the appropriate cooking zone and then set the function.

1. Touch to activate the function or change the time.

The timer digits 00 and the indicators + and - come on the display.

If the timer is not set, + and - disappear after 3 seconds.

2. Touch + or - to set the time (00 - 99 minutes).

After 3 seconds, the timer starts to count down automatically. The indicators +, and — disappear.

When the time comes to an end, a signal sounds and $\overline{00}$ flashes. To stop the signal, touch $\overline{0}$.

To deactivate the function: touch ①. The indicators + and - come on. Use - or + to set 00 on the display.

Alternatively, set the heat level to 0. As a result, a signal sounds and the timer is cancelled.

Minute Minder

You can use this function when the hob is activated but the cooking zones do not operate.

Place a pot on a cooking zone to see \bigcirc symbol.

- 1. Touch \bigcirc to activate the function.
- 2. Touch + or to set the time. The function starts automatically after 4 seconds.

When you set the function, you can remove the pot.

When the time comes to an end, a signal sounds and $\overline{00}$ flashes. Touch $\overline{0}$ to stop the signal.

To deactivate the function: touch \bigcirc . The indicators + and - light up. Use - or + to set \bigcirc 0 on the display.



The function has no effect on the operation of the cooking zones.

6.8 Pause

This function sets all cooking zones that operate to the lowest heat setting.

When the function is active, \bigcirc , \parallel or \bigcirc symbols can be used.

Touch | to activate the function. The heat setting is lowered to 1.

To deactivate the function, touch | . The previous heat setting comes on.

6.9 Lock

You can lock the control panel while the hob operates. It prevents an accidental change of the heat setting.

Set the heat setting first.



When you deactivate the hob, you also deactivate this function.

6.10 Child Safety Device

This function prevents an accidental operation of the hob.

Activate the hob first and do not set the heat setting.

Touch until signal sounds and the indicator comes on to activate the function.

The control bars disappear. Deactivate the hob.



When you deactivate the hob, the function is still active.

To deactivate the function for only one cooking time: Activate the hob with \bigcirc .

comes on. Touch until signal sounds and the indicator comes off. The control bar appears. Set the heat setting within 50 seconds. You can operate the hob. When you deactivate the hob with

the function is still active.

To deactivate the function permanently: Activate the hob and do not set the heat setting. Touch until signal sounds and the indicator comes off. The control bars appear. Deactivate the hob.

6.11 OffSound Control (Deactivating and activating the sounds)

Deactivate the hob first.

1. Touch ① for 3 seconds to activate the function.

The display comes on and goes out.

2. Touch for 3 seconds.

60 or **6** comes on.

- 3. Touch + of the timer to choose one of the following:
 - **b** I the sounds are off
 - $\mathbf{b0}$ the sounds are on
- **4.** Wait until the hob deactivates automatically to confirm your selection.

When the function is set to b you can hear the sounds only when:

- vou touch ①
- Minute Minder comes down
- Count Down Timer comes down
- you put something on the control panel.

6.12 ₹ Hob2Hood

It is an advanced automatic function which connects the hob to a special hood. Both the hob and the hood have an infrared signal communicator. Speed of the fan is defined automatically on the basis of the mode setting and temperature of the hottest cookware on

the hob. You can also operate the fan from the hob manually.



For most of the hoods, the remote system is originally deactivated. Activate it before you use the function. For more information refer to the hood user manual.

Operating the function automatically

To operate the function automatically set the automatic mode to H1 – H6. The hob is originally set to H5. The hood reacts whenever you operate the hob. The hob recognizes the temperature of the cookware automatically and adjusts the speed of the fan.

Activating the light

You can set the hob to activate the light automatically whenever you activate the hob. To do so set the automatic mode to H1 – H6.



The light on the hood deactivates 2 minutes after deactivating the hob.

Automatic modes

	Auto- matic light	Boiling ¹⁾	Frying ²⁾
Mode H0	Off	Off	Off
Mode H1	On	Off	Off
Mode H2 ³⁾	On	Fan speed 1	Fan speed 1
Mode H3	On	Off	Fan speed 1
Mode H4	On	Fan speed 1	Fan speed 1
Mode H5	On	Fan speed 1	Fan speed 2

	Auto- matic light	Boiling ¹⁾	Frying ²⁾
Mode H6	On	Fan speed 2	Fan speed 3

1) The hob detects the boiling process and activates the fan speed in accordance with the automatic mode.

- 2) The hob detects the frying process and activates the fan speed in accordance with the automatic mode.
- 3) This mode activates the fan and the light and does not rely on the temperature.

Changing the automatic mode

- 1. Deactivate the appliance.
- **2.** Touch \bigcirc for 3 seconds. The display comes on and goes off.
- 3. Touch for 3 seconds.
- 4. Touch ① a few times until H comes on.
- 5. Touch + of the Timer to select an automatic mode.

When you finish cooking and deactivate the hob, the hood fan may still operate for a certain period of time. After that time the system deactivates the fan automatically and prevents you from an accidental activation of the fan for the next 30 seconds



To operate the hood directly on the hood panel deactivate the automatic mode of the function.

Operating the fan speed manually

You can also operate the fan from the hob manually.

Touch

when the hob is active.

This deactivates automatic operation of the function and allows you to change the fan speed manually.

When you press $\overline{\underline{s}}$, you raise the fan speed by one. When you reach an intensive level and press $\overline{\underline{s}}$ again, you set the fan speed to 0 which deactivates the hood fan. To start the fan again with the fan speed 1 touch $\overline{\underline{s}}$.



To activate an automatic operation of the function, deactivate the hob and activate it again.

7. HINTS AND TIPS



WARNING!

Refer to Safety chapters.

7.1 Cookware



For induction cooking zones a strong electro-magnetic field creates the heat in the cookware very quickly.



Use the induction cooking zones with suitable cookware.

Cookware material

 correct: cast iron, steel, enamelled steel, stainless steel, multi-layer bottom (with a correct marking from a manufacturer). not correct: aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is suitable for an induction hob if:

- water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.



The bottom of the cookware must be as thick and flat as possible.

Ensure pan bases are clean and dry before placing on the hob surface

Cookware dimensions

Induction cooking zones adapt to the dimension of the bottom of the cookware automatically.

The cooking zone efficiency is related to the diameter of the cookware. The cookware with a diameter smaller than the minimum receives only a part of the power generated by the cooking zone.



Refer to "Technical data".

7.2 The noises during operation

If you can hear:

- crack noise: cookware is made of different materials (a sandwich construction).
- whistle sound: you use a cooking zone with a high power level and the cookware is made of different materials (a sandwich construction).
- humming: you use a high power level.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not indicate any malfunction.

7.3 Öko Timer (Eco Timer)

To save energy, the heater of the cooking zone deactivates before the count down timer sounds. The difference in the operation time depends on the heat setting level and the length of the cooking operation.

7.4 Examples of cooking applications

The correlation between the heat setting of a zone and its consumption of power is not linear. When you increase the heat setting, it is not proportional to the increase of the consumption of power. It means that a cooking zone with the medium heat setting uses less than a half of its power.



The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints
1	Keep cooked food warm.	as nec- essary	Put a lid on the cookware.
1 - 2	Hollandaise sauce, melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
1 - 2	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.
2 - 3	Simmer rice and milkbased dishes, heat up ready-cooked meals.	25 - 50	Add at least twice as much liq- uid as rice, mix milk dishes halfway through the proce- dure.
3 - 4	Steam vegetables, fish, meat.	20 - 45	Add a couple of tablespoons of liquid.
4 - 5	Steam potatoes.	20 - 60	Use max. ¼ I of water for 750 g of potatoes.
4 - 5	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l of liquid plus ingredients.

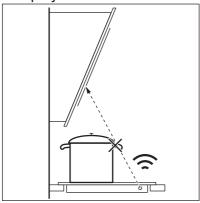
Heat setting	Use to:	Time (min)	Hints	
6 - 7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as nec- essary	Turn halfway through.	
7 - 8	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.	
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.			
P	Boil large quantities of water. PowerBoost is activated.			

7.5 Hints and Tips for Hob²Hood

When you operate the hob with the function:

- Protect the hood panel from direct sunlight.
- Do not spot halogen light on the hood panel.
- Do not cover the hob control panel.
- Do not interrupt the signal between the hob and the hood (e.g. with the hand, a cookware handle or a tall pot). See the picture.

The hood in the picture is only exemplary.





Other remotely controlled appliances may block the signal. Do not use any remotely controlled appliances at the time when you use the function on the hob.

Cooker hoods with the Hob²Hood function

To find the full range of cooker hoods which work with this function refer to our consumer website. The AEG cooker hoods that work with this function must have the symbol .

8. CARE AND CLEANING



8.1 General information

• Clean the hob after each use.

- Always use cookware with a clean base
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner suitable for the surface of the hob.
- Use a special scraper for the glass.

8.2 Cleaning the hob

 Remove immediately: melted plastic, plastic foil, sugar and food with sugar, otherwise, the dirt can cause damage to the hob. Take care to avoid burns.

- Use a special hob scraper on the glass surface at an acute angle and move the blade on the surface.
- Remove when the hob is sufficiently cool: limescale rings, water rings, fat stains, shiny metallic discoloration.
 Clean the hob with a moist cloth and a non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth
- Remove shiny metallic discoloration: use a solution of water with vinegar and clean the glass surface with a cloth.

9. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

9.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the hob.	The hob is not connected to an electrical supply or it is connected incorrectly.	Check if the hob is correctly connected to the electrical supply. Refer to the connection diagram.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a quali- fied electrician.
	You do not set the heat setting for 50 seconds.	Activate the hob again and set the heat setting in less than 50 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	Pause operates.	Refer to "Daily use".
	There is water or fat stains on the control panel.	Clean the control panel.
You cannot select the maximum heat setting for one of the cooking zones. You cannot activate one of the cooking zones.	The other zones consume the maximum available pow- er. Your hob works properly.	Reduce the heat setting of the other cooking zones connected to the same phase. Refer to "Power manage- ment".

Problem	Possible cause	Remedy
An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The hob deactivates.	You put something on the sensor field \bigcirc .	Remove the object from the sensor field.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time or the sensor is damaged.	If the zone operated suffi- ciently long to be hot, speak to an Authorised Service Centre.
Hob ² Hood does not work.	You covered the control panel.	Remove the object from the control panel.
	You use a very tall pot which blocks the signal.	Use a smaller pot, change the cooking zone or operate the hood manually.
The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear zones, if possible.
There is no sound when you touch the panel sensor fields.	The sounds are deactivated.	Activate the sounds. Refer to "Daily use".
comes on.	Child Safety Device or Lock operates.	Refer to "Daily use".
The control bar blinks.	There is no cookware on the zone or the zone is not fully covered.	Put cookware on the zone so that it fully covers the cooking zone.
	The cookware is unsuitable.	Use suitable cookware. Refer to "Hints and tips".
	The diameter of the bottom of the cookware is too small for the zone.	Use cookware with correct dimensions. Refer to "Technical data".
E and a number come on.	There is an error in the hob.	Deactivate the hob and activate it again after 30 seconds. If E comes on again, disconnect the hob from the electrical supply. After 30 seconds, connect the hob again. If the problem continues, speak to an Authorised Service Centre.

Problem	Possible cause	Remedy
You can hear a constant beep noise.	The electrical connection is incorrect.	Disconnect the hob from the electrical supply. Ask a qualified electrician to check the installation.

9.2 If you cannot find a solution...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Make sure, you operated the hob correctly. If not the

servicing by a service technician or dealer will not be free of charge, also during the warranty period. The instructions about the Service Centre and conditions of guarantee are in the guarantee booklet.

10. TECHNICAL DATA

10.1 Rating plate

Model IPE84531FB Typ 62 D4A 20 AA Induction 7.35 kW Ser.Nr. PNC 949 597 479 00 220 - 240 V / 400 V 2N 50 - 60 Hz Made in Germany 7.35 kW

10.2 Cooking zones specification

Cooking zone	Nominal power (maximum heat setting) [W]		PowerBoost maximum dura- tion [min]	Cookware diam- eter [mm]
Left front	2300	3200	10	125 - 210
Left rear	2300	3200	10	125 - 210
Right front	2300	3200	10	125 - 210
Right rear	2300	3200	10	125 - 210

The power of the cooking zones can be different in some small range from the data in the table. It changes with the material and dimensions of the cookware.

For optimal cooking results use cookware no larger than the diameter in the table.

11. ENERGY EFFICIENCY

11.1 Product information according to EU 66/2014 valid for EU market only

Model identification		IPE84531FB
Type of hob		Built-In Hob
Number of cooking zones		4
Heating technology		Induction
Diameter of circular cooking zones (Ø)	Left front Left rear Right front Right rear	21.0 cm 21.0 cm 21.0 cm 21.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left front Left rear Right front Right rear	181.8 Wh / kg 190.8 Wh / kg 194.9 Wh / kg 190.8 Wh / kg
Energy consumption of the hob (EC electric hob)		189.6 Wh / kg

EN 60350-2 - Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance

11.2 Energy saving

You can save energy during everyday cooking if you follow below hints.

• When you heat up water, use only the amount you need.

- If it is possible, always put the lids on the cookware.
- Before you activate the cooking zone put the cookware on it.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.

12. WARRANTY

FOR SALES IN AUSTRALIA AND NEW ZEALAND

ALL AEG BRANDED APPLIANCES

This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. In this warranty:

- a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010.
- Appliance' means any Electrolux product purchased by you and accompanied by this document;
- c) 'ASC' means Electrolux's authorised serviced centres;
- d) 'AEG' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited

- (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
- e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
- 2. Application: This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.
- 3. Warranty Period: Subject to these terms and conditions, this warranty continues for in Australia for a period of 60 months and in New Zealand for a period of 60 months, following the date of original purchase of the Appliance.
- 4. Repair or replace warranty: During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.
- 5. Travel and transportation costs:
 Subject to clause 7, Electrolux will
 bear the reasonable cost of
 transportation, travel and delivery of
 the Appliance to and from Electrolux
 or its ASC. Travel and transportation
 will be arranged by Electrolux as part
 of any valid warranty claim.

- Proof of purchase is required before you can make a claim under this warranty.
- 7. Exclusions: You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:
 - a) light globes, batteries, filters or similar perishable parts;
 - b) parts and Appliances not supplied by Electrolux;
 - c) cosmetic damage which does not affect the operation of the Appliance:
 - **d)** damage to the Appliance caused by:
 - negligence or accident;
 - misuse or abuse, including failure to properly maintain or service;
 - improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
 - normal wear and tear;
 - power surges, electrical storm damage or incorrect power supply;
 - incomplete or improper installation;
 - incorrect, improper or inappropriate operation;
 - insect or vermin infestation;
 - failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:

- the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any nondomestic purpose;
- the Appliance is modified without authority from Electrolux in writing;
- the Appliance's serial number or warranty seal has been removed or defaced.

- 8. How to claim under this warranty: To enquire about claiming under this warranty, please follow these steps:
 - a. carefully check the operating instructions, user manual and the terms of this warranty;
 - b. have the model and serial number of the Appliance available;
 - **c.** have the proof of purchase (e.g. an invoice) available;
 - **d.** telephone the numbers shown below
- 9. Australia: For Appliances and services provided by Electrolux in Australia: Electrolux 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 Appliance repaired or

- replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.
- 10. New Zealand: For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
- 11. Confidentiality: You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

SERVICE AUSTRALIA aeg.com/au

FOR SERVICE

or to find the address of your nearest authorised service centre in Australia

PLEASE CALL 1300 363 664 OR EMAIL

customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

FOR SPARE PARTS

or to find the address of your nearest spare parts centre in Australia

PLEASE CALL 13 13 50 OR EMAIL

customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

SERVICE NEW ZEALAND aegnewzealand.co.nz

FOR SERVICE

or to find the address of your nearest authorised service centre in New Zealand

PLEASE CALL 0800 234 234 OR EMAIL

customercare@electrolux.co.nz

(New Zealand only)

FOR SPARE PARTS

or to find the address of your nearest spare parts centre in New Zealand

PLEASE CALL 0800 10 66 20 OR EMAIL

customercare@electrolux.co.nz

(New Zealand only)

13. ENVIRONMENTAL CONCERNS

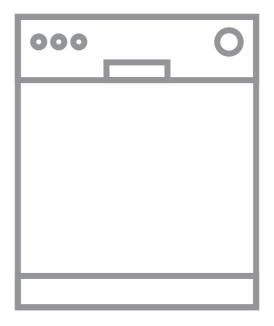
Recycle materials with the symbol \circlearrowleft . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

CE



USER MANUAL



AEG

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IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the AEG manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the AEG manufacturer's warranty in the event that your product fault is due to failure to adhere to this manual.

FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it. Visit our website for:



Get usage advice, brochures, trouble shooter, service information: www.aeg.com



Register your product for better service:

www.registeraeg.com

CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

Marning / Caution-Safety information

(i) General information and tips

Subject to change without notice.

1. A SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8
 years and above and persons with reduced physical,
 sensory or mental capabilities or lack of experience
 and knowledge if they have been given supervision or
 instruction concerning the use of the appliance in a
 safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children of less than 3 years of age should be kept away from the appliance unless continuously supervised.
- Do not let children play with the appliance.
- Keep detergents away from children.
- Keep children and pets away from the appliance when the door is open.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- This appliance is intended to be used in household and similar applications such as:
 - farm houses; staff kitchen areas in shops, offices and other working environments;

- by clients in hotels, motels, bed & breakfast and other residential type environments.
- Do not change the specification of this appliance.
- The operating water pressure (minimum and maximum) must be between 0.5 (0.05) / 8 (0.8) bar (kPa)
- Obey the maximum number of 15 place settings.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or a similarly qualified persons in order to avoid a hazard.
- Put knives and cutlery with sharp points in the cutlery basket with the points down or in a horizontal position.
- Do not leave the appliance with the door open, to avoid a tripping hazard.
- Before any maintenance operation, deactivate the appliance and disconnect the mains plug from the socket.
- Do not use high pressure water sprays and/or steam to clean the appliance.
- The appliance is to be connected to the water mains using the new supplied hose-sets. Old hose sets must not be reused.
- The ventilation openings in the base (if applicable) must not be obstructed by a carpet.
- Some dishwasher detergents are strongly alkaline.
 They can be extremely dangerous if swallowed. Avoid
 contact with the skin and eyes and keep children away
 from the dishwasher when the door is open.
- Check that the detergent receptacle is empty after completion of the wash cycle.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

• Remove all the packaging.

- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.

- Do not install or use the appliance where the temperature is less than 0 °C.
- Install the appliance in a safe and suitable place that meets installation requirements.

2.2 Electrical connection



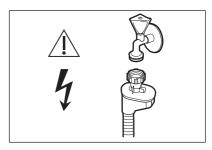
WARNING!

Risk of fire and electric shock

- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.

2.3 Water connection

- Do not cause damage to the water hoses.
- Before connection to new pipes, pipes not used for a long time, where repair work has been carried out or new devices fitted (water meters, etc.), let the water flow until it is clean and clear.
- Ensure that there are no visible water leaks during and after the first use of the appliance.
- The water inlet hose has a safety valve and a sheath with an inner mains cable.





WARNING!

Dangerous voltage.

 If the water inlet hose is damaged, immediately close the water tap and disconnect the mains plug from the mains socket. Contact the Authorised Service Centre to replace the water inlet hose.

2.4 Use

- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Dishwasher detergents are dangerous. Follow the safety instructions on the detergent packaging.
- Do not drink and play with the water in the appliance.
- Do not remove the dishes from the appliance until the programme is complete. Some detergent may remain on the dishes.
- Do not sit or stand on the open door of the appliance.
- The appliance can release hot steam if you open the door while a programme operates.

2.5 Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

2.6 Disposal



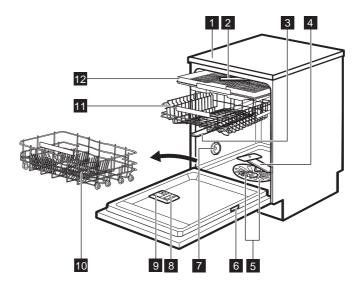
WARNING!

Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

• Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION



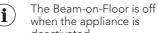
- 1 Worktop
- 2 Ceiling spray arm
- 3 Upper spray arm
- 4 Lower spray arm
- 5 Filters
- 6 Rating plate
- 7 Air vent

- 8 Rinse aid dispenser
- 9 Detergent dispenser
- 10 Lower basket
- 11 Upper basket
- 12 Cutlery drawer

3.1 Beam-on-Floor

The Beam-on-Floor is a light that is displayed on the floor below the appliance door.

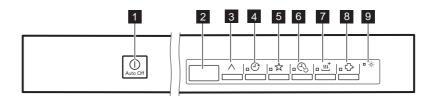
- When the programme starts, a red light comes on and stays on for the duration of the programme.
- When the programme is completed, a green light comes on.
- When the appliance has a malfunction, the red light flashes.



i when the appliance is deactivated.

When AirDry is activated during the drying phase, the projection on the floor may not be completely visible. To see if the cycle has ended, check the control panel.

4. CONTROL PANEL



- 1 On/off button
- 2 Display
- 3 Program button
- 4 **Delay** button
- 5 MyFavourite button

- 6 TimeSaver button
- 7 XtraDry button
- 8 ExtraHygiene button
- 9 Indicators

4.1 Indicators

Indicator	Description
*	Rinse aid indicator. It is on when the rinse aid dispenser needs refilling.

5. PROGRAMMES

The numbering of the programmes in the table (P1, P2, etc.) reflects their sequence on the control panel.

The order of the programmes in the table may not reflect their sequence on the control panel.

Programme	Degree of soil Type of load	Programme phases	Options
P1 ECO 1)	Normal soilCrockery and cutlery	PrewashWash 50 °CRinsesDry	ExtraHygieneTimeSaverXtraDry
P2 AUTO 2) SENSE 2)	All Crockery, cutlery, pots and pans	 Prewash Wash from 45 °C to 70 °C Rinses Dry 	ExtraHygieneXtraDry
P3 <u>=</u>3)	Heavy soil Crockery, cutlery, pots and pans	PrewashWash 70 °CRinsesDry	ExtraHygieneTimeSaverXtraDry

Programme	Degree of soil Type of load	Programme phases	Options
P5 Y 4)	 Normal or light soil Delicate crock- ery and glass- ware 	Wash 45 °CRinsesDry	XtraDry
P4 30 MIN 5)	Fresh soilCrockery and cutlery	Wash 60 °CRinses	ExtraHygieneXtraDry
P7	• All	• Prewash	
P6 SILENT 7)	Normal soilCrockery and cutlery	PrewashWash 50 °CRinsesDry	XtraDry

¹⁾ This programme offers the most efficient use of water and energy consumption for crockery and cutlery with normal soil. This is the standard programme for test institutes.

5.1 Consumption values

Programme ¹⁾	Water (I)	Energy (kWh)	Duration (min)
ECO P1	13.4	0.81	143
P2 AUTO SENSE	7.5 - 12.0	1.0 - 1.3	99 - 158
P3	12.5 - 14.5	1.4 - 1.7	170 - 190
P5 T	12 - 14	0.7 - 0.9	82 - 92

²⁾ The appliance senses the degree of soil and the quantity of items in the baskets. It automatically adjusts the temperature and quantity of water as well as the wash duration.

³⁾ This programme is designed to wash heavily soiled items with high water pressure and at a high temperature.

⁴⁾ This programme controls the temperature of the water to provide special care for delicate items, glassware in particular.

⁵⁾ This programme is suitable for washing a load or a half load with fresh or light soil in a short time.

⁶⁾ With this programme, you can quickly rinse off food remains from the dishes and prevent odours forming in the appliance. Do not use detergent with this programme.

⁷⁾ This is the most silent programme. The wash pump works at a very low speed to reduce the noise generated by the appliance. Due to the low speed, the programme duration is long.

Programme ¹⁾	Water (I)	Energy (kWh)	Duration (min)
P4 30 MIN	10.5	0.9	30
P7 (11)	4	0.01	14
P6 SILENT	9.0 - 10	1.1 - 1.3	230 - 250

¹⁾ The pressure and the temperature of the water, the variations of the mains supply, the options and the quantity of dishes can change the values.

5.2 Information for test institutes

To receive the necessary information for conducting performance tests (e.g. according to EN60436), send an email to:

info.test@dishwasher-production.com

In your request please include the product number code (PNC) found on the rating plate.

For any other questions regarding your dishwasher please refer to the service book provided with your appliance.

6. SETTINGS

6.1 Programme selection mode and user mode

When the appliance is in programme selection mode, it is possible to set a programme and to enter user mode.

Settings available in user mode:

- Activation or deactivation of the rinse aid empty notification.
- The level of rinse aid according to the required dosage.
- Activation or deactivation of the acoustic signal for the end of a programme.
- Activation or deactivation of the AirDry.

As the appliance stores the saved settings, there is no need to configure it before every cycle.

How to set the programme selection mode

The appliance is in programme selection mode when the display shows the programme number **P1**.

After activation, the appliance is in programme selection mode by default. If not, set the programme selection mode the following way:

Press and hold simultaneously $\stackrel{\bullet}{\Box}$ and $\stackrel{\bullet}{\overleftarrow{\Delta}}$ until the appliance is in programme selection mode.

How to enter user mode

Make sure the appliance is in programme selection mode.

To enter user mode, press and hold simultaneously $\stackrel{\bullet}{C}$ and $\stackrel{\bullet}{X}$ until the indicators, $\stackrel{\bullet}{C}$, $\stackrel{\bullet}{X}$, $\stackrel{\bullet}{C}$ and $\stackrel{\text{su}^+}{}$ flash and the display is blank.

6.2 The rinse aid empty notification

The rinse aid helps to dry the dishes without streaks and stains. It is automatically released during the hot rinse phase.

When the rinse aid chamber is empty, the rinse aid indicator is turned on

notifying to refill rinse aid. If the drying results are satisfactory while using multitablets only, it is possible to deactivate the notification for refilling rinse aid. However, for best drying performance, always use rinse aid.

If standard detergent or multi-tablets without rinse aid are used, activate the notification to keep the rinse aid refill indicator active.

How to deactivate the rinse aid empty notification

Make sure the appliance is in user mode.

- 1. Press ①.
 - The indicators ☆, ⊕ and ﷺ are off.
 - The indicator © still flashes.
 - The display shows the current setting.
 - $\mathbf{D}\mathbf{d}$ = the rinse aid empty notification is deactivated.
 - Id = the rinse aid empty notification is activated.
- 2. Press to change the setting.
- 3. Press the on/off button to confirm the setting.

6.3 The rinse aid level

It is possible to set the released quantity of rinse aid between level 1 (minimum quantity) and level 6 (maximum quantity). Level 0 deactivates the rinse aid dispenser and no rinse aid is released.

Factory setting: level 4.

How to set the rinse aid level

Make sure the appliance is in user mode.

- 1. Press ☆.
 - The indicators ①, ② and ﷺ are off.
 - The indicator $\stackrel{\bigstar}{\Sigma}$ still flashes.
 - The display shows the current setting: e.g. \(\frac{4\mathcal{H}}{H} = \text{level 4.} \)
 The levels of rinse aid are
 - The levels of rinse aid are from 0A to 6A where level 0A means rinse aid is not used.

- 2. Press 🛱 repeatedly to change the setting.
- **3.** Press the on/off button to confirm the setting.

6.4 Acoustic signals

Acoustic signals sound when a malfunction of the appliance occurs. It is not possible to deactivate these acoustic signals.

There is also an acoustic signal that sounds when the programme is completed. By default this acoustic signal is deactivated but it is possible to activate it.

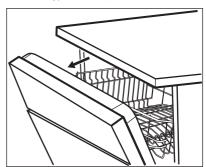
How to activate the acoustic signal for the end of programme

Make sure the appliance is in user mode.

- 1. Press 🕒
 - The indicators 1, 1 and 1 are off.
 - The indicator 🖰 still flashes.
 - The display shows the current setting.
 - Db = the acoustic signal is deactivated.
 - $\frac{1}{D}$ = the acoustic signal is activated.
- 2. Press to change the setting.
- 3. Press on/off to confirm the setting.

6.5 AirDry

AirDry improves the drying results with less energy consumption.





During the drying phase, the door opens automatically and remains ajar.



CAUTION!

Do not try to close the appliance door within 2 minutes after automatic opening. This can cause damage to the appliance. If, afterwards, the door is closed for another 3 minutes, the running programme ends.

AirDry is automatically activated with all programmes excluding (if applicable).

To improve the drying performance refer to the XtraDry option or activate AirDry.



CAUTION!

If children have access to the appliance, it is advised to deactivate AirDry as opening the door may pose a danger.

How to deactivate AirDry

Make sure the appliance is in user mode.

- 1. Press <u>***</u>.
 - The indicators P, \bigstar and S are off.
 - The indicator ** still flashes.

• The display shows the current setting.

- $\mathcal{D} = \text{AirDry is deactivated}$.
- / \square = AirDry is activated.
- 2. Press to change the setting.
- 3. Press on/off to confirm the setting.

6.6 MyFavourite

This option allows to set and save the most frequently used programme.

It is possible to save only 1 programme. A new setting cancels the previous one.

How to save the MyFavourite programme

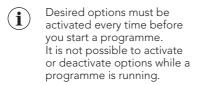
- 1. Set the chosen programme. It is also possible to set applicable options together with the programme.
- 2. Press and hold 🛱 until the related indicator is on.

How to set the MyFavourite programme

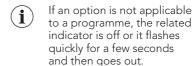
Press 🏠.

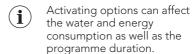
- The MyFavourite indicator is on.
- The display shows the number and the duration of the programme.
- If options are saved together with the programme, the indicators related to the options are on.

7. OPTIONS



Not all options are compatible with each other. If you select non compatible options, the appliance automatically deactivates one or more of them. Only the indicators of the still active options are on.





7.1 XtraDry

Activate this option to boost the drying performance.

XtraDry is a permanent option for all programmes other than **ECO**. It is automatically activated in next cycles. This configuration can be changed at any time.



Every time **ECO** is activated, XtraDry is off and needs to be chosen manually.

Activating XtraDry deactivates TimeSaver and vice versa.

How to activate XtraDry

Press 💯.

The related indicator is on. The display shows the updated programme duration.

7.2 TimeSaver

The TimeSaver allows to reduce the duration of a selected programme by approximately 50%.

The washing results are the same as with the normal programme duration. The drying results can decrease.

8. BEFORE FIRST USE

- 1. Fill the rinse aid dispenser.
- 2. Open the water tap.
- Start a program to remove any processing residuals that can still be inside the appliance. Do not use detergent and do not load the baskets.

This option increases the pressure and the temperature of the water. The washing and the drying phases are shorter.

By default, TimeSaver is off, but it is possible to activate it manually. This option cannot be combined with XtraDry.

How to activate TimeSaver

Press 🕒.

The related indicator is on. The display shows the updated programme duration.

7.3 ExtraHygiene

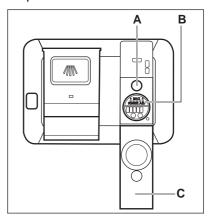
This option provides better hygiene results by keeping the temperature at 70 °C for at least 10 minutes during the last rinsing phase.

How to activate ExtraHygiene

Press C+

The related indicator is on. The display shows the updated programme duration.

8.1 How to fill the rinse aid dispenser





CAUTION!

Only use rinse aid designed specifically for dishwashers.

1. Open the lid (C).

- 2. Fill the dispenser (B) until the rinse aid reaches the marking "MAX".
- Remove the spilled rinse aid with an absorbent cloth to prevent excessive foam formation.
- **4.** Close the lid. Make sure that the lid locks into position.



Fill the rinse aid dispenser when the indicator (A) is clear.

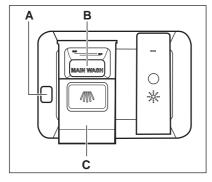
9. DAILY USE

- 1. Open the water tap.
- 2. Press the on/off button to activate the appliance.

Make sure that the appliance is in programme selection mode.

- If the rinse aid indicator is on, fill the rinse aid dispenser.
- 3. Load the baskets.
- 4. Add the detergent.
- Set and start a programme suitable for the type of load and the degree of soil.

9.1 Using the detergent





CAUTION!

Only use detergent specifically designed for dishwashers.

- 1. Press the release button (A) to open the lid (C).
- 2. Put the detergent, in powder or tablets, in the compartment (B).
- If the programme has a prewash phase, put a small quantity of

- detergent on the inner part of the appliance door.
- **4.** Close the lid. Make sure that the lid locks into position.

9.2 Setting and starting a programme

The Auto Off function

This function decreases energy consumption by deactivating automatically the appliance when it is not operating.

The function comes into operation:

- 5 minutes after the completion of the programme.
- After 5 minutes if the programme has not started.

Starting a programme

- 1. Keep the appliance door ajar.
- Press the on/off button to activate the appliance. Make sure that the appliance is in programme selection mode.
- 3. Press repeatedly \(\sum \) until the display shows the number of the chosen programme. The display shows the programme number for approximately 3 seconds and then shows the programme duration.

 - The indicators of the options related to the MyFavourite programme are on.
- **4.** Set the applicable options.

5. Close the appliance door to start the programme.

Starting a programme with delay start

- 1. Set a programme.
- 2. Press repeatedly until the display shows the desired delay time (from 1 to 24 hours).

The indicator \mathfrak{S} is on.

3. Close the appliance door to start the countdown.

During the countdown, it is possible to increase the delay time but not to change the programme and options.

When the countdown is completed, the programme starts.

Opening the door while the appliance operates

Opening the door while a programme is running stops the appliance. It may affect the energy consumption and the programme duration. After closing the door, the appliance continues from the point of interruption.



If the door is opened for more than 30 seconds during the drying phase, the running programme ends. It does not happen if the door is opened by AirDry function.

Cancelling the delay start while the countdown operates

When you cancel the delay start you have to set the programme and options again.

Press and hold simultaneously $\stackrel{\bullet}{\mathfrak{C}}$ and $\stackrel{\bullet}{\mathfrak{A}}$ until the appliance is in programme selection mode.

Cancelling the programme

Press and hold simultaneously $\stackrel{\bullet}{\mathcal{C}}$ and $\stackrel{\bullet}{\mathcal{M}}$ until the appliance is in programme selection mode.

Make sure that there is detergent in the detergent dispenser before you start a new programme.

End of the programme

When the programme is complete, the display shows 0:00.

All buttons are inactive except for the on/off button.

- Press the on/off button or wait for the Auto Off function to automatically deactivate the appliance.
 If you open the door before the activation of Auto Off, the appliance is automatically deactivated.
- 2. Close the water tap.

10. HINTS AND TIPS

10.1 General

Follow the hints below to ensure optimal cleaning and drying results in daily use and to help you protect the environment.

- Remove larger residues of food from the dishes into the waste bin.
- Do not pre-rinse dishes by hand.
 When needed, select a programme with a prewash phase.
- Always use the whole space of the baskets.
- Make sure that items in the baskets do not touch or cover each other.

- Only then can the water completely reach and wash the dishes.
- You can use dishwasher detergent and rinse aid separately or you can use the multi-tablets. Follow the instructions on the packaging.
- Select a programme according to the type of load and the degree of soil.

ECO offers the most efficient use of water and energy consumption for crockery and cutlery with normal soil.

10.2 Using rinse aid and detergent

- Only use rinse aid and detergent for dishwasher. Other products can cause damage to the appliance.
- Detergent tablets do not fully dissolve with short programs. To prevent detergent residues on the tableware, we recommend that you use the tablets with long programs.
- Do not use more than the correct quantity of detergent. Refer to the instructions on the detergent packaging.

10.3 Loading the baskets

- Use the appliance to wash dishwasher-safe items only.
- Do not wash in the appliance items made of wood, horn, aluminium, pewter and copper.
- Do not wash in the appliance items that can absorb water (sponges, household cloths).
- Remove large food residues from dishes.
- Soak cookware with burnt-on food before washing it in the appliance.
- Put hollow items (cups, glasses and pans) with the opening facing downwards.
- Make sure that glasses do not touch each other.
- Put light items in the upper basket.
 Make sure that the items do not move freely.
- Put cutlery and small items in the cutlery drawer.

Make sure that the spray arms can move freely before you start a programme.

10.4 Before starting a programme

Make sure that:

- The filters are clean and correctly installed.
- The spray arms are not clogged.
- There is dishwasher rinse aid (unless you use multi- tablets).
- The position of the items in the baskets is correct.
- The programme is applicable to the type of load and for the degree of soil.
- The correct quantity of detergent is used.

10.5 Unloading the baskets

- For improved drying results with the most efficient use of energy select the AirDry option, otherwise open the door by approximately 10cm at the end of the program.
- 2. Allow the tableware to cool for 30 -
- Hot items can be easily damaged, allow them to cool down before removing from appliance.
- **4.** First remove items from the lower basket then the upper basket.



At the end of the program water can still remain on the sides and on the door of the appliance.

11. CARE AND CLEANING



WARNING!

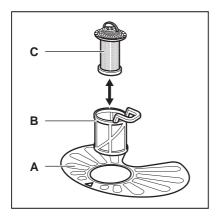
Before maintenance, deactivate the appliance and disconnect the mains plug from the main socket.



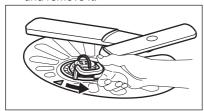
Dirty filters and clogged spray arms negatively affect the washing results. Check these elements regularly and, if necessary, clean them.

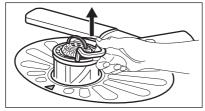
11.1 Cleaning the filters

The filter system is made of 3 parts.

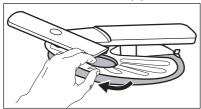


1. Turn the filter (B) counterclockwise and remove it.

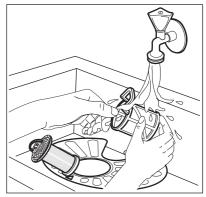




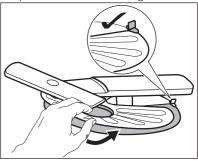
- 2. Remove the filter (C) out of filter (B).
- 3. Remove the flat filter (A).



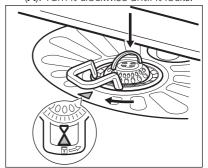
4. Wash the filters.



- 5. Make sure that there are no residues of food or soil in or around the edge of the sump.
- **6.** Put back in place the flat filter (**A**). Make sure that it is correctly positioned under the 2 guides.



- 7. Reassemble the filters (B) and (C).
- **8.** Put back the filter (**B**) in the flat filter (**A**). Turn it clockwise until it locks.





CAUTION!

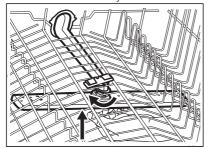
An incorrect position of the filters can cause bad washing results and damage to the appliance.

11.2 Cleaning the upper spray arm

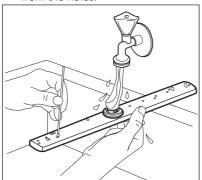
We recommend to clean the upper spray arm regularly to prevent soil from clogging the holes.

Clogged holes can cause unsatisfactory washing results.

- 1. Pull out the upper basket.
- 2. To detach the spray arm from the basket, press the spray arm upwards and simultaneously turn it clockwise.

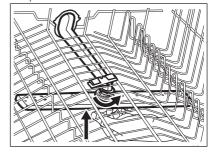


Wash the spray arm under running water. Use a thin pointed tool, e.g. a toothpick, to remove particles of soil from the holes.



4. To install the spray arm back, press the spray arm upwards and

simultaneously turn it counterclockwise until it locks into place.



11.3 External cleaning

- Clean the appliance with a moist soft cloth.
- Only use neutral detergents.
- Do not use abrasive products, abrasive cleaning pads or solvents.

11.4 Internal cleaning

- Carefully clean the appliance, including the rubber gasket of the door, with a soft damp cloth.
- To maintain the performance of your appliance, use a cleaning product designed specifically for dishwashers at least once a month. Carefully follow the instructions on the packaging of the product.
- Do not use abrasive products, abrasive cleaning pads, sharp tools, strong chemicals, scourer or solvents.
- Using short-duration programmes regularly can cause grease and limescale buildup inside the appliance. Run long-duration programmes at least twice a month to prevent the buildup.

12. TROUBLESHOOTING

If the appliance does not start or it stops during operation. Before you contact an Authorised Service Centre, check if you can solve the problem by yourself with the help of the information in the table.



WARNING!

Repairs not properly done may result in serious risk to the safety of the user. Any repairs must be performed by qualified personnel.

With some problems, the display shows an alarm code.

The majority of problems that can occur can be solved without the need

to contact an Authorised Service Centre.

Problem and alarm code	Possible solution
You cannot activate the appliance.	 Make sure that the mains plug is connected to the mains socket. Make sure that there is no damaged fuse in the fuse box.
The programme does not start.	 Make sure that the appliance door is closed. If the delay start is set, cancel the setting or wait for the end of the countdown.
The appliance does not fill with water. The display shows / 10 or / 11 .	 Make sure that the water tap is open. Make sure that the pressure of the water supply is not too low. For this information, contact your local water authority. Make sure that the water tap is not clogged. Make sure that the filter in the inlet hose is not clogged. Make sure that the inlet hose has no kinks or bends.
The appliance does not drain the water. The display shows 120.	 Make sure that the sink spigot is not clogged. Make sure that the drain hose has no kinks or bends.
The anti-flood device is on. The display shows , 30.	Close the water tap and contact an Authorised Service Centre.
The appliance stops and starts more times during operation.	It is normal. It provides optimal cleaning results and energy savings.
The program lasts too long.	 Select the TimeSaver option to shorten the program time (if applicable). If the delayed start option is set, cancel the delay setting or wait for the end of the countdown.
The remaining time in the display increases and skips nearly to the end of program time.	This is not a defect. The appliance is working correctly.
The options of the program have to be set again every time.	To save your favourite configuration use option MyFavourite.
Small leak from the appliance door.	 The appliance is not levelled. Loosen or tighten the adjustable feet (if applicable). The appliance door is not centred on the tub. Adjust the rear foot (if applicable).

Problem and alarm code	Possible solution
The appliance door is difficult to close.	 The appliance is not levelled. Loosen or tighten the adjustable feet (if applicable). Parts of the tableware are protruding from the baskets.
Rattling/knocking sounds from inside the appliance.	 The tableware is not properly arranged in the baskets. Refer to basket loading leaflet. Make sure that the spray arms can rotate freely.
The appliance trips the circuit-beaker.	 The amperage is insufficient to supply simultaneously all the appliances in use. Check the socket amperage and the capacity of the meter or turn off one of the appliances in use. Internal electrical fault of the appliance. Contact an Authorised Service Centre.



Refer to "Before first use", "Daily use", or "Hints and tips" for other possible causes.

the problem occurs again, contact an Authorised Service Centre.

For alarm codes not described in the table, contact an Authorised Service Centre.

Once you have checked the appliance, deactivate and activate the appliance. If

12.1 The washing and drying results are not satisfactory

Problem	Possible cause and solution
Poor washing results.	 Refer to "Daily use", "Hints and tips" and basket loading leaflet. Use more intensive washing programmes. Clean spray arm jets and filter. Refer to "Care and Cleaning". Make sure the spray arms are in correct positions.
Poor drying results.	 Tableware has been left for too long inside a closed appliance. There is no rinse aid or the dosage of rinse aid is not enough. Set the rinse aid dispenser to a higher level. Plastic items may need to be towel dried. For the best drying performance activate the option XtraDry and set AirDry. We recommend to always use rinse aid, even in combination with multi-tablets.
There are whitish streaks or bluish layers on glasses and dishes.	 The release quantity of rinse aid is too much. Adjust the rinse aid level to a lower level. The quantity of detergent is too much.
There are stains and dry water drops on glasses and dishes.	 The released quantity of rinse aid is not sufficient. Adjust the rinse aid level to a higher level. The quality of the rinse aid can be the cause.

Problem	Possible cause and solution
The dishes are wet.	 For the best drying performance activate the option XtraDry and set AirDry. The programme does not have a drying phase or has a drying phase with low temperature. The rinse aid dispenser is empty. The quality of the rinse aid can be the cause. The quality of the multi-tablets can be the cause. Try a different brand or activate the rinse aid dispenser and use rinse aid and multi-tablets together.
The interior of the appliance is wet.	This is not a defect of the appliance. it is caused by the humidity in the air that condenses on the walls.
Unusual foam during washing.	 Use the detergent for dishwashers only. There is a leak in the rinse aid dispenser. Contact an Authorised Service Centre.
Traces of rust on cutlery.	Silver and stainless steel cutlery were placed together. Avoid to put silver and stainless steel items close together.
There are residues of detergent in the dispenser at the end of the programme.	 The detergent tablet got stuck in the dispenser and therefore was not completely washed away by water. Water cannot wash away the detergent from the dispenser. Make sure that the spray arm is not blocked or clogged. Make sure that items in the baskets do not impede the lid of the detergent dispenser from opening.
Odours inside the appliance.	Refer to "Internal cleaning".
Limescale deposits on the tub and on the inside of the door.	 Clean the appliance with appliance cleaners which are particularly suitable for this purpose. Try different detergent. Contact the detergent manufacturer.
Dull, discoloured or chipped tableware.	 Make sure that only dishwasher-safe items are washed in the appliance. Load and unload the basket carefully. Refer to basket loading leaflet. Place delicate items in the upper basket.



Refer to "Before first use", "Daily use" or "Hints and tips" for other possible causes.

13. TECHNICAL INFORMATION

Dimensions	Width / height / depth (mm)	596 / 850 / 610
------------	-----------------------------	-----------------

Electrical connection 1)	Voltage (V)	200 - 240
	Frequency (Hz)	50 - 60
	Wattage (W)	1550-2200
Water supply pressure	bar (minimum and maximum)	0.5 - 8
	kPa (minimum and maximum)	50 - 800
Water supply	Cold water or hot water 2)	max 60 °C
Capacity	Place settings	15

¹⁾ Refer to the rating plate for other values.

14. INSTALLATION

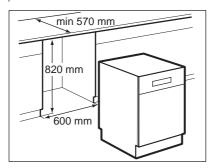
14.1 Fitting under a counter

The plinth of a freestanding appliance is not adjustable. Do not remove the worktop if you want to use the appliance as a freestanding unit.

It is not necessary to remove the worktop when installing under a standard kitchen counter. Only remove the worktop when installing the appliance under a close fitting sink unit or kitchen counter (820 mm).

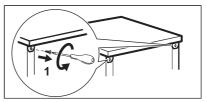
Put the appliance adjacent to a water tap and a water drain.

Make sure that the dimensions of the recess agree with the dimensions in the picture.

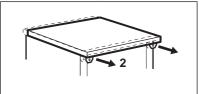


Removing the work-top

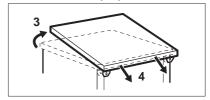
1. Remove the rear screws (1).



2. Pull the work-top from behind (2).



3. Lift the work-top and move it from the front slots (3/4).



- **4.** Level the appliance using the adjustable feet.
- **5.** Install the appliance under the kitchen counter.

²⁾ If the hot water comes from alternative source of energy (e.g. solar panels), use the hot water supply to decrease energy consumption.

Adjusting the level of the appliance

A correct adjustment of the level of the appliance allows the door to close and seal correctly.

If the door does not close correctly, loosen or tighten the adjustable feet to level the appliance.

14.2 Water connection

Water inlet hose

Connect the inlet hose to a water tap with an external BSP thread spout of 3/4".

For best washing performance it is recommended to connect the appliance to a cold water supply.

Energy savings can be made by connecting the appliance to a Solar water system and using economy options, however the water temperature must not exceed 60° C.

Inlet water supply

- Water pressure: 800 kPa max 50 kPa min.
- Water flow rate 10 L / minute min.
- If water pressure is in excess of 800 kPa, a pressure reducing valve should be used. Check for leaks.
- If water temperature is in excess of 60° C, a tempering valve should be used. Check for leaks.



CAUTION!

Always use new hoses when you connect the appliance to the water mains. Old hoses must not be used. The water inlet hose must be examined at an interval of twelve months for deterioration and replaced if necessary.

The water pressure must be in the limits indicated in the chapter "TECHNICAL

INFORMATION". Make sure that the local water authority gives you the average mains pressure in your area.

Water drain hose

The highest point of the drain hose must be no more than 600 mm from the floor and must have a continuous fall to the plumbing connection.

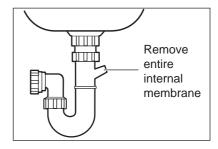
The drain hose can be lengthened using additional lengths and connectors. These must be purchased from Electrolux Spare Parts. The extension length must not exceed 2 metres.

The drain hose must be free of obstructions.

Remove the sink plug when the appliance drains the water to prevent that the water goes back into the appliance.

The appliance has a security feature to prevent dirty water going back into the appliance. If the spigot of the sink has a non-return valve, this valve can cause the appliance to drain incorrectly. remove the non-return valve.

If you connect the water drain hose to a trap spigot under the sink, remove the plastic membrane. If you do not remove the membrane, remaining food can cause a blockage in the drain hose spigot.



15. WARRANTY

FOR SALES IN AUSTRALIA AND NEW ZEALAND

ALL AEG BRANDED APPLIANCES

This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. In this warranty:

- a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010:
- 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- c) 'ASC' means Electrolux's authorised serviced centres;
- d) 'AEG' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
- e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
- 2. Application: This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.
- 3. Warranty Period: Subject to these terms and conditions, this warranty continues for in Australia for a period of 60 months and in New Zealand for

- a period of 60 months, following the date of original purchase of the Appliance.
- 4. Repair or replace warranty: During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.
- 5. Travel and transportation costs:
 Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.
- Proof of purchase is required before you can make a claim under this warranty.
- 7. Exclusions: You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:
 - a) light globes, batteries, filters or similar perishable parts;
 - **b)** parts and Appliances not supplied by Electrolux;
 - c) cosmetic damage which does not affect the operation of the Appliance;
 - **d)** damage to the Appliance caused by:
 - negligence or accident;
 - misuse or abuse, including failure to properly maintain or service;
 - improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
 - normal wear and tear;

- power surges, electrical storm damage or incorrect power supply;
- incomplete or improper installation;
- incorrect, improper or inappropriate operation;
- insect or vermin infestation;
- failure to comply with any additional instructions supplied with the Appliance; In addition, Electrolux is not liable under this warranty if:
- the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any nondomestic purpose;
- the Appliance is modified without authority from Electrolux in writing;
- the Appliance's serial number or warranty seal has been removed or defaced.
- 8. How to claim under this warranty: To enquire about claiming under this warranty, please follow these steps:
 - a. carefully check the operating instructions, user manual and the terms of this warranty;
 - **b.** have the model and serial number of the Appliance available:
 - **c.** have the proof of purchase (e.g. an invoice) available;

- **d.** telephone the numbers shown below.
- 9. Australia: For Appliances and services provided by Electrolux in Australia: Electrolux 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 Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.
- 10. New Zealand: For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
- 11. Confidentiality: You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

SERVICE AUSTRALIA aeg.com/au

FOR SERVICE

or to find the address of your nearest authorised service centre in Australia

PLEASE CALL 1300 363 664 OR EMAIL

customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

FOR SPARE PARTS

or to find the address of your nearest spare parts centre in Australia PLEASE CALL 13 13 50

OR EMAIL

customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

SERVICE NEW ZEALAND aegnewzealand.co.nz

FOR SERVICE

or to find the address of your nearest authorised service centre in New Zealand

PLEASE CALL 0800 234 234
OR EMAIL
customercare@electrolux.co.nz

(New Zealand only)

FOR SPARE PARTS

or to find the address of your nearest spare parts centre in New Zealand

PLEASE CALL 0800 10 66 20 OR EMAIL

customercare@electrolux.co.nz

(New Zealand only)

AEG_Warr_May_17

16. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol $\checkmark \mathring{\lambda}$. Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

CE



OPERATION AND INSTALLATION

DHW heat pump

- » WWK 222
- » WWK 222 H
- » WWK 302
- » WWK 302 H



STIEBEL ELTRON

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GUARANTEE

ENVIRONMENT AND RECYCLING

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SPECIAL INFORMATION

- The appliance may be used by children over 8 years of age and persons with reduced physical, sensory or mental capabilities or a lack of experience and expertise, provided that they are supervised or they have been instructed on how to use the appliance safely and have understood the potential risks. Children must never play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.
- Observe all applicable national and regional regulations and instructions.
- Observe the minimum clearances (see chapter "Installation / Preparations / Siting the appliance").
- Observe the requirements concerning the installation room (see "Specification / Data table").
- The appliance is supplied with a flexible power cable without plug. In the case of a permanent connection, the appliance must be able to be separated from the power supply by an isolator that disconnects all poles with at least 3 mm contact separation. Contactors, circuit breakers or fuses can be used for this. This type of isolator must be installed in the fixed electrical installation according to the regulations. For Australia: Ensure that the appliance can be separated from the power supply by a suitable isolator. Contactors, circuit breakers, fuses or general purpose power plugs can be used for this. This type of isolator must be installed according to the electrical installation regulations.
- Observe the safety measures to prevent contact with dangerously high contact voltage.
- Observe the fuse protection required for the appliance (see chapter "Specification / Data table").
- If the power cable is faulty, replace it with a new one. The power cable must only be replaced (for example if damaged) by a qualified contractor.
- The appliance is pressurised. During the heat-up process, expansion water will drip from the safety valve.

- Activate the valves at least every 6 months to prevent them from becoming blocked, e.g. by limescale deposits.
- Drain the appliance as described in chapter "Installation / Maintenance and cleaning / Draining the cylinder".
- A T&P valve or a cold water expansion control valve, or both, must be installed. Observe all applicable national and regional regulations and instructions.
- The maximum pressure in the cold water supply line must be at least 20 % below the lowest response pressure of all installed safety valves. Otherwise a pressure reducing valve is required. If this is the case, install a pressure reducing valve in the cold water supply line. The pressure reducing valve must be set to 540 kPa if a safety valve is installed; otherwise to 700 kPa.
- Fit the drain pipe of the safety valve with a constant fall in a room free from the risk of frost.
- Size the drain pipe so that water can drain off unimpeded when the safety valve is fully opened.
- The safety valve drain aperture must remain open to atmosphere.

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General information

OPERATION

General information 1.

The chapters "Special information" and "Operation" are intended for both users and qualified contractors. The chapter "Installation" is intended for qualified contractors.



Note
Read these instructions carefully before using the appliance and retain them for future reference. Pass on these instructions to a new user if required.

Safety instructions 1.1

1.1.1 Structure of safety instructions



KEYWORD Type of risk

Here, possible consequences are listed that may result from failure to observe the safety instructions.

► Steps to prevent the risk are listed.

1.1.2 Symbols, type of risk

Symbol	Type of risk
	Injury
A	Electrocution
	Burns (burns, scalding)

1.1.3 Keywords

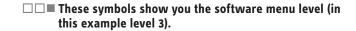
KEYWORD	Meaning
DANGER	Failure to observe this information will result in serious injury or death.
WARNING	Failure to observe this information may result in serious injury or death.
CAUTION	Failure to observe this information may result in non-serious or minor injury.

Other symbols in this documentation 1.2

General information is identified by the adjacent symbol. Read these texts carefully.

Symbol	Meaning
(!)	Material losses (appliance damage, consequential losses and environmental pollution)
	Appliance disposal

▶ This symbol indicates that you have to do something. The action you need to take is described step by step.



Units of measurement 1.3



Note

All measurements are given in mm unless stated otherwise.

Safety 2.

2.1 Intended use

The purpose of this appliance is to heat domestic hot water within the application limits stated in the chapter "Specification / Data table".

The appliance is intended for domestic use. It can be used safely by untrained persons. The appliance can also be used in non-domestic environments, e.g. in small businesses, as long as it is used in the same way.

Any other use beyond that described shall be deemed inappropriate. Observation of these instructions and of the instructions for any accessories used is also part of the correct use of this appliance.

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Safety

2.2 General safety instructions

The appliance should only be operated once it is fully installed and all safety equipment has been fitted.



WARNING Injury

The appliance may be used by children over 8 years of age and persons with reduced physical, sensory or mental capabilities or a lack of experience and expertise, provided that they are supervised or they have been instructed on how to use the appliance safely and have understood the potential risks. Children must never play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.



WARNING Electrocution

Contact with live components presents a threat to life. Damage to the cable insulation or to individual components may result in a risk to life.

► If there is damage to the insulation, switch off the power supply and arrange a repair.

All work on the electrical installation must be carried out by a qualified contractor.



WARNING Burns

The water in the DHW cylinder can be heated to temperatures in excess of 60 °C. There is a risk of scalding at outlet temperatures in excess of 43 °C.

Caution must be exercised when coming into contact with the outflowing water.



WARNING Burns

Touching hot components can lead to burns.

When working on hot components, always wear protective working clothing and safety gloves. The pipework connected to the DHW outlet of the appliance can reach temperatures in excess of 60 °C.



WARNING Burns

The appliance is filled with refrigerant at the factory. In the event of refrigerant escaping due to a leak, avoid coming into contact with the refrigerant or inhaling the released vapours. Ventilate the rooms affected.



WARNING Electrocution

Never operate the appliance when the casing is open or without a cover.



CAUTION Injury

If objects are left on the appliance, noise emissions may increase due to resulting vibrations, and the objects could fall and cause injury.

▶ Never place any objects on top of the appliance.



Material losses

At the factory, the appliance is fitted with rechargeable batteries that ensure the power supply to the impressed current anode in the case of a power failure.

In order for the impressed current anode to protect the DHW cylinder in the appliance against corrosion, the appliance must not be disconnected from the power supply for more than 16 hours if the DHW cylinder is filled with water and the impressed current anode is not separately connected to a continuous power supply.

If regular interruptions to the power supply are not anticipated, the batteries will not require any maintenance. Replace the batteries for the impressed current anode every three years in the following cases:

- The impressed current anode is not separately connected to a continuous power supply and a switching contact regularly interrupts the power supply to the appliance.
- The security of supply is inadequate.

Failure to observe this point puts the appliance at risk of damage.

Never use batteries that cannot be charged. Only rechargeable nickel metal hydride batteries (NiMH) are permissible.

Batteries may be damaged in the appliance. Without a power supply, the impressed current anode and the cylinder would not be protected against corrosion.



Material losses

Ensure that the appliance, water pipes and safety valves are free from the risk of frost. If you disconnect the appliance from the power supply, it is no longer protected against frost.



Material losses

Never cover the appliance. Covering the air intake or air discharge leads to a reduced air supply. If the air supply is restricted, the operational reliability of the appliance cannot be guaranteed.



Material losses

Only operate the appliance when the DHW cylinder has been filled. The appliance is equipped with boil-dry protection to prevent operation if the DHW cylinder is not completely full of water.



Material losses

Heating liquids other than potable water is not permitted.



Material losses

Keep the appliance installation site free from air contaminated with oil or salt (chloride) and corrosive or explosive substances. Avoid contaminating the installation site with dust, hairspray or substances containing chlorine or ammonia.

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Appliance description



Material losses

Operating the appliance outside the application limits (see chapter "Specification / Data table") is not permitted. The appliance may be damaged if operated continuously outside the application limits.



Note
The appliance is pressurised. During the heat-up process, expansion water will drip from the safety valve.

▶ If water continues to drip when heating is completed, please inform your qualified contractor.

Test symbols

See type plate on the appliance.

Appliance description 3.

This appliance enables DHW to be supplied efficiently to several draw-off points using renewable energy. The appliance extracts heat from the ambient air. This heat is used, along with additional electrical energy, to heat up the water in the DHW cylinder. The amount of electrical energy and time required to heat up the DHW depend on the temperature of the air drawn in and the temperature of the water in the cylinder. When the air intake temperature drops, the heating output of the heat pump is reduced and the heat-up time is extended.

In the case of indoor installation, the air inside the installation room can be cooled by 1 °C to 3 °C due to heat extraction. The appliance also extracts moisture from the air, which turns into condensate. The condensate is removed from the appliance via the condensate drain.

The appliance has an electronic control unit with LC display. The display shows parameters of interest, such as the top hot water temperature, mixed hot water volume, etc. It also indicates when the unit is idle, heating or engaged in defrosting, as well as the presence of errors and faults. Subject to the power supply and your draw-off patterns, the water is heated automatically to the selected set temperature.

External signal transmitters can be integrated via the built-in contact input, e.g. a photovoltaic system to make use of solar power generated on site.

When a DHW draw-off point is opened, the hot water is pushed out of the appliance by the inflow of cold water.

The heat pump drive unit is located in the upper section of the appliance. The DHW cylinder is located in the lower section of the appliance. To protect against corrosion, the DHW cylinder is coated internally with special enamel and is additionally equipped with an impressed current anode.

Available amount of DHW

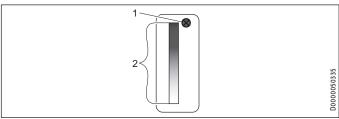
The appliance's nominal maximum available amount of DHW is designed for the recommended number of users with average user behaviour.

Heat pump operating principle 3.1

A closed circuit within the appliance contains refrigerant (see "Specification / Data table"). This refrigerant evaporates at low temperatures. In the evaporator, which extracts heat from the air drawn in, the refrigerant changes from a liquid into a gaseous state. A compressor draws in the gaseous refrigerant and compresses it. This increase in pressure raises the refrigerant temperature. This requires electrical energy.

The energy (motor heat) is not lost, but reaches the downstream condenser together with the compressed refrigerant. There, the refrigerant transfers heat to the DHW cylinder. An expansion valve then reduces the still prevalent pressure and the cyclical process starts again.

3.2 **DHW** heating



- 1 Cylinder top sensor
- 2 Integral sensor

The appliance is equipped with two temperature sensors.

- The cylinder top sensor captures the water temperature in the upper section of the cylinder.
- The integral sensor is a temperature sensor affixed over the entire cylinder height. The integral sensor determines the average cylinder temperature.

The appliance display indicates the temperature in the upper section of the cylinder, which is captured by the cylinder top sensor. The appliance control unit uses the average cylinder temperature captured by the integral sensor.

DHW heating is started when the available mixed water volume decreases to the percentage of the maximum mixed water volume set in the "Charge level" parameter.

The temperature captured by the cylinder top sensor may still correspond to the set temperature.

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Appliance description

For information on the heat-up time, see chapter "Specification". The calculation of the available mixed water volume is based on the average cylinder temperature. The mixed water volume is only calculated if the water temperature in the upper section of the cylinder is higher than 40 °C.

DHW is normally heated by the heat pump of the appliance (see chapter "Specification / Data table").



Note

If the appliance has been isolated from the power supply during operation, the compressor will only restart after the pressure inside the refrigerant circuit has been equalised. Pressure equalisation can take several minutes.

WWK 222 H | WWK 302 H: Electric emergency/booster heater

When the temperature in the upper section of the DHW cylinder drops 12 K below the selected set temperature, the appliance automatically switches on the electric emergency/booster heater. When the temperature in the upper section of the DHW cylinder rises 2 K above the selected set temperature, the appliance switches off the electric emergency/booster heater.

In the event of an appliance fault, the electric emergency/booster heater can be activated in emergency heating mode, provided a flashing fault key is displayed. See chapter "Settings / 'Rapid heat-up' button / Emergency heating mode".

In the event of a higher hot water demand on a single occasion, use the "Rapid heat-up" button to activate the emergency/booster heater manually for one-off heat-up in addition to the heat pump. See chapter "Settings / 'Rapid heat-up' button / Rapid/comfort heat-up".

3.3 Appliance operation outside the application limits

► To guarantee fault-free operation of the appliance, make sure you operate the appliance within its application limits (see chapter "Specification / Data table").

3.3.1 Ambient temperatures below the application limit

Outside the application limits, the appliance blocks the compressor from operating. This could lead to reduced DHW convenience. If the appliance has an electric emergency/booster heater, the appliance enables this when there is a demand for water heating and the lower application limit has been undershot.

Low ambient temperatures may result in the formation of hoar frost on the evaporator depending on the air humidity and water temperature.

Active defrosting

The appliance is equipped with active hot gas defrosting, which allows quick defrosting of the evaporator when needed. During defrosting, the appliance fan is disabled. The compressor continues to run. A solenoid valve routes the hot gas directly to the evaporator. While this is happening, refrigerant flow to the condenser is disabled by another solenoid valve.

In contrast to conventional defrosting methods, the appliance guarantees that this defrosting takes place only when needed.



Note

Heat-up times are longer while the evaporator is defrosting.

3.3.2 Ambient temperatures above the application limit

Outside the application limits, the appliance blocks the compressor. This could lead to reduced DHW convenience. If the appliance has an electric emergency/booster heater, the appliance enables this when there is a demand for water heating and the upper application limit has been exceeded.

3.4 Frost protection

The appliance activates the frost protection function if the integral sensor in the DHW cylinder captures a temperature below 8 °C. The appliance then heats the water by means of the heat pump and the electric emergency/booster heater. The heat pump and electric emergency/booster heater switch off when the temperature captured by the integral sensor reaches 16 °C.

3.5 Minimum runtime and minimum pause time



Material losses

When operating with external switching devices that can interrupt the power supply to the appliance, such as time switches, energy management systems or home automation systems, the following conditions must be adhered to:

- The minimum ON time is 60 minutes.
- The minimum pause time following a shutdown is 20 minutes.
- The appliance should not be switched on/off more than 10 times per day.
- The breaking capacity of the switching actuator must meet the fuse protection requirements (see chapter "Specification / Data table").



Material losses

If you disconnect the appliance from the power supply, it is no longer protected against frost.

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Settings



Material losses

At the factory, the appliance is fitted with rechargeable batteries that ensure the power supply to the impressed current anode in the case of a power failure.

In order for the impressed current anode to protect the DHW cylinder in the appliance against corrosion, the appliance must not be disconnected from the power supply for more than 16 hours if the DHW cylinder is filled with water and the impressed current anode is not separately connected to a continuous power supply.

If regular interruptions to the power supply are not anticipated, the batteries will not require any maintenance. Replace the batteries for the impressed current anode every three years in the following cases:

- The impressed current anode is not separately connected to a continuous power supply and a switching contact regularly interrupts the power supply to the appliance.
- The security of supply is inadequate.

Failure to observe this point puts the appliance at risk of damage.

Never use batteries that cannot be charged. Only rechargeable nickel metal hydride batteries (NiMH) are permissible.

Batteries may be damaged in the appliance. Without a power supply, the impressed current anode and the cylinder would not be protected against corrosion.

3.6 **Connection of an external signal transmitter**



This type of connection must only be carried out by a qualified electrician.

External signal transmitters can be integrated via the built-in contact input, e.g. a PV system to take advantage of electricity generated on site.

The appliance has a second set temperature preselected at the factory. This is activated when there is an external switching signal. Set temperature 2 takes priority over the standard set temperature while there is an external switching signal. Following a one-off activation (signal is present for at least 1 minute), set temperature 2 applies for at least 20 minutes and takes priority over set temperature 1.

You can change set temperature 2 on the appliance (see chapter "Settings / Settings / Set temperature 2").

Settings



Material losses

Optimum operation is achieved with the factory default settings.

Any changes to these are strongly discouraged as they may affect output, service life and compliance with reg-

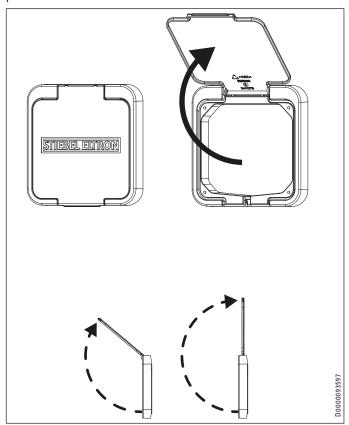
Emergency shutdown

In the event of an emergency, carry out the following steps:

- ▶ Disconnect the appliance from the power supply at the fuse in the domestic distribution board or by unplugging the power plug.
- ► Shut off the cold water supply.

Weatherproof cover 4.2

The programming unit is equipped with a weatherproof cover to protect it from the elements.



► Carefully flip up the lid of the weatherproof cover.

Two detents are provided so that you do not have to keep hold of the lid.

To close, carefully press the lid onto the appliance until the locking tabs at the sides lock in place.

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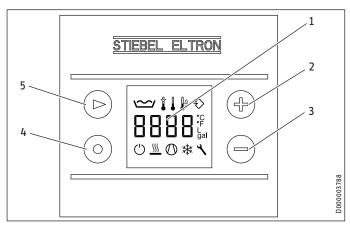
Settings

4.3 Display and operating controls



Note

15 seconds after every operation, the appliance automatically reverts to the default display (mixed water volume) and saves the set value.



- Mixed water volume display (litres|40 °C) / Display of actual temperature in upper cylinder section / Set temperature display 1 / Set temperature display 2 / Fault code display
- 2 "Plus" button
- 3 "Minus" button
- 4 "Rapid heat-up" button
- 5 "Menu" button

Symbols

Symbol Description



Mixed water volume: The currently available mixed water volume at 40 °C and at 15 °C cold water temperature is shown.



Set temperature adjustment: Subject to intake temperature and hot gas temperature, the appliance may temporarily reduce the set temperature to the actual value captured by the integral sensor. The appliance displays the "Set temperature adjustment" symbol and blocks DHW heating until the actual temperature captured by the integral sensor is 6 K below the temporary set temperature. DHW heating is then re-enabled and the originally selected set temperature is applied again.



Actual temperature: The current actual temperature is shown. The actual temperature indicates the temperature in the upper section of the DHW cylinder and therefore largely corresponds to the outlet temperature.



Set temperature



External signal transmitter: Set temperature 2 is the DHW temperature to which the appliance regulates if an external signal transmitter is connected and active.



Standby: The symbol flashes if the appliance PCB and load (compressor) are supplied with power separately. This connection option is required if the appliance is to be operated via switchable sockets in an energy management system, for example (see chapter "Electrical connection").



Electric emergency/booster heater: This symbol indicates the presence of a demand on this component. This symbol being displayed does not necessarily mean that the electric emergency/booster heater is running.



Heat pump: This symbol indicates the presence of a demand on this component. This symbol being displayed does not necessarily mean that the compressor is running.



Defrost active



Service/fault: Notify your qualified contractor if the "Service/fault" symbol appears on the display. Continuous illumination of the symbol indicates that the fault is not preventing appliance operation. A flashing "Service/fault" symbol indicates that water is not being heated and it is essential you notify your qualified contractor. Switching the appliance to emergency mode is a special case. The electric emergency/booster heater will then heat the water despite the flashing "Service/fault" symbol.

The "Electric emergency/booster heater" and "Heat pump" symbols are displayed when there is a demand for these appliance components. These symbols being displayed does not necessarily mean that the electric emergency/booster heater and the heat pump are running. Example: The appliance is in rapid/comfort heat-up mode. The electric emergency/booster heater switches off when the temperature in the upper cylinder section has reached 65 °C. The heat pump has not yet heated the lower section to 65 °C and the rapid/comfort heat-up function has therefore not been terminated yet. The electric emergency/booster heater symbol is displayed until the rapid/comfort heat-up function has terminated.

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Settings

4.4 Adjusting the settings

The default display shows the mixed water volume.



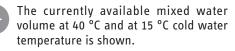
The "Menu" button allows you to call up all information and adjustment options in sequence. The relevant symbol appears.

■ Menu	
■ Mixed water volume display	
■ Actual temperature display	
☐■ Set temperature 1	
□■ Set temperature 2	
□ ■ Fan speed	
■ Air intake temperature display	
■ Enable the "Runtime-dependent rapid heat-up" function	In appliances with no electric emergency/booster heater, this parameter has no function.
□ Time set for the "Runtime-dependent rapid heat-up" function	In appliances with no electric emergency/booster heater, this parameter has no function.
□ ■ Change units	
□ ■ Charge level	
□■ Fault code	
□■ E fault code	
Advanced menu (with service plug only)	
■ Integral sensor offset	
■ Set the cylinder volume	
□ ■ Compressor lockout due to evaporator fault	_
□ ■ Clear high pressure lockout	
□ ■ Clear low pressure lockout	
□ ■ Temperature of evaporator fins	
■ Number of times hot gas temperature sensor was triggered	_
■ Number of defrost faults	
■ Number of low pressure triggers	
■ Number of high pressure triggers	
■ Hot gas temperature switching value	
■ Fan lead time	
■ Integral sensor replacement	
□ ■ Cot value limit	

■ Menu

■ Mixed water volume display







"-- L" is shown if less than 10 l mixed water is currently available.

DHW demand for	Mixed water volume at 40 °C
Bath	120-150 l
Shower	30-50 l
Washing hands	2-5 l

The mixed water volume that can be achieved depends on the cylinder size and the set temperature selected.

■ Actual temperature display





In the "Mixed water volume" menu, press "Menu" once to access the "Actual temperature" menu.

The "Actual temperature" symbol appears.

The current actual temperature is shown. The actual temperature is the temperature in the upper section of the DHW cylinder, and therefore largely corresponds to the outlet temperature.

■ Set temperature 1



Note

For hygiene and other reasons, only change this value if instructed by Stiebel Eltron representative..

Set temperature 1 is the DHW temperature to which the appliance regulates if no external signal transmitter is connected and active.

		Factory setting
Set temperature 1	°C	61





In the "Actual temperature" menu, press "Menu" once to access the "Set temperature 1" menu.



The set temperature 1 symbol appears. You can change the value using the "Plus" and "Minus" buttons. Setting range: 61 - 65 °C

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Settings



Another way to adjust set temperature 1 is to press the "Plus" or "Minus" buttons from within the default display (mixed water volume).

Frost protection





Only frost protection remains active if you set the set temperature to below 20 °C using the "Minus" button. The display shows "-- °C".

☐ ■ Set temperature 2



Note

For hygiene reasons, do not set a DHW temperature of less than 61 °C.

Set temperature 2 is the DHW temperature to which the appliance regulates if an external signal transmitter is connected and active.





In the "Set temperature 1" menu, press "Menu" once to access the "Set temperature 2" menu. The "External signal transmitter" symbol appears.



You can change the value using the "Plus" and "Minus" buttons. Setting range: 61 - 65 °C



Operation with external signal transmitter



Material losses

See "Permissible voltage range for external signal transmitters" in chapter "Specification/data table".

As standard, these appliances are designed to allow you to allocate a separate, individual set DHW temperature to a connected external signal transmitter, such as a PV system or an economy tariff transmitter. This set temperature 2 is activated if the terminal connected to the external signal transmitter receives a signal (see chapter "Electrical connection / External signal transmitter connection option"). While activated, set temperature 2 replaces the standard set DHW temperature ("Set temperature 1").

■ Air intake temperature display





An "A" appears as the air intake temperature symbol.

The current air intake temperature is displayed.



The air intake temperature is displayed only while the appliance fan is running. If it is not possible to establish an air intake temperature, two dashes are shown.

■ Enabling the "Runtime-dependent rapid heat-up" function



In appliances with no electric emergency/booster heater, this parameter has no function.



Only use the runtime-dependent quick heat-up if instructed by a Stiebel Eltron representative.

Enabling this function is likely to impact the efficiency of the product and may lead to unnecessary higher energy consumption and operational costs.

The appliance offers a runtime-dependent rapid heat-up option. If the selected set temperature is not reached by the heat pump after a user defined period, the appliance switches on the electric emergency/booster heater in parallel to back up the heat pump (subject to this function being enabled).

Once the set value has been reached, the electric emergency/ booster heater remains inactive until the set time has elapsed again following a heat demand. This function is disabled at the factory.

This function is set in two stages. First enable the function and set the runtime in the second parameter.





The tHE0 setting disables the runtimedependent rapid heat-up function. This function is enabled via setting tHE1. The function is disabled at the factory.



Switch between the tHE0 and tHE1 settings using the "Plus" and "Minus" buttons. The tHE1 setting allows the electric emergency/booster heater to cut in if the set temperature is not reached after expiry of the runtime selected below.

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Settings

□ ■ Time set for the "Runtime-dependent rapid heat-up" function

M I

1 Note

In appliances with no electric emergency/booster heater, this parameter has no function.

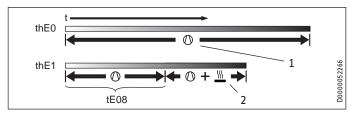
To avoid increased power consumption, only reduce the factory-set time for runtime-dependent rapid heat-up if necessary. See chapter "Specification / Appliance parameters".







Set the runtime using the "Plus" and "Minus" buttons. After the set number of hours, the appliance checks whether the set temperature has been reached. If this is not the case, the appliance switches on the electric emergency/booster heater.



- 1 "Heat pump" symbol
- 2 "Electric emergency/booster heater" symbol
- tHEO Runtime-dependent rapid heat-up disabled
- tHE1 Runtime-dependent rapid heat-up enabled
- tE08 Adjustable number of hours (e.g. 8 in this case) during which heating is only provided by the heat pump

□ ■ Change units

You can select whether the temperatures and the volume details are displayed in SI units or US units. If you select 1, the values are displayed in degrees Celsius and litres. If you select 0, the values are displayed in degrees Fahrenheit and gallons.



Press the "Menu" button until "SI" appears on the display.

Using the "Plus" and "Minus" buttons, set whether the display should use SI units (1) or US units (0).

Charge level

Increasing this value increases the minimum available amount of DHW. The effect corresponds to a virtual shift of the temperature sensor downwards. This results in a faster recovery at the expense of higher energy consumption and reduced efficiency. Reducing this value has the opposite effect and results in a longer recovery at the expense of DHW availability.

DHW heating is started when the available mixed water volume decreases to the percentage of the maximum mixed water volume set in the "Charge level" parameter.

		Factory setting
Charge level WWK 222 (H)	%	56
Charge level WWK 302 (H)	%	64

The displayed mixed water volume is based on a mixed water temperature of 40 °C. At water temperatures below 40 °C (± 1 K), the mixed water volume is not calculated or displayed.

A further start condition, which overlaps with the charge level start conditions, is the reduction of the temperature captured by the cylinder top sensor to 6 K below the active set temperature.





Press the "Menu" button until an "L" followed by a number appears on the display.

You can change the value using the "Plus" and "Minus" buttons. Setting range: 30 - 100 %



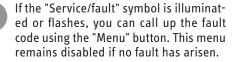


Material losses

Do not change this parameter unless instructed by a Stiebel Eltron representative.

□ ■ Fault code





See chapter "Troubleshooting / Fault codes".

■ E fault code

A fault code preceded by E appears if the fault relates to the refrigerant circuit.

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Settings

"Rapid heat-up" button 4.5

In appliances with no electric emergency/booster heater, this button only allows you to clear the high pressure/low pressure lockout. You cannot start rapid/comfort heat-up or emergency heating mode.



Note

To start rapid/comfort heat-up with the "Rapid heat-up" button, the start screen must be displayed.





Press the "Rapid heat-up" button for two seconds.

The heat pump and electric emergency/ booster heater symbols appear.

4.5.1 Rapid/comfort heat-up

Normally, the "Rapid heat-up" button is used to activate the rapid/ comfort heat-up function, which enables you to cover an unexpectedly high DHW demand without changing any of the appliance's standard settings.

If rapid/comfort heat-up is activated manually by pressing the relevant button, the heat pump and the electric emergency/booster heater will start once in parallel, irrespective of the selected set temperature, and will remain active until the DHW temperature in the cylinder has reached 65 °C. To save energy, the electric emergency/booster heater switches off sooner, once a temperature of 65 °C has been achieved in the upper cylinder section (rapid heat-up).

The rapid/comfort heat-up function remains active until a temperature of 65 °C has been achieved in the entire DHW cylinder (comfort heat-up). The appliance then automatically switches back to the previously set parameters.



The electric emergency/booster heater and heat pump symbols are displayed until the rapid/comfort heat-up function has terminated.



Note

To end rapid/comfort heat-up, press the "Rapid heat-up" button for two seconds.

4.5.2 Emergency mode

If the appliance is faulty, you can use emergency mode to activate the electric emergency/booster heater.

Following a DHW demand, the appliance measures the temperature rise every 15 minutes. If the temperature rise was <0.25 °C within the 15 minute period, this is recorded by a counter. If the temperature rise did not reach >0.25 °C in any 15 minute period over 13 hours, the compressor shuts down. The fault key flashes on the display and a fault code indicates that the appliance is not heating the water.





Press the "Rapid heat-up" button for two seconds.

The "Electrical emergency/booster heater" symbol appears. The "Service/fault" symbol flashes.

After the "Rapid heat-up" button has been pressed, the indicated fault code increments by a value of 256, as the fault codes are added together (see fault code table in chapter "Troubleshooting"). The fault key continues to flash. The electric emergency/booster heater is activated.

The current set temperature (set temperature 1 or set temperature 2) is ignored.

In emergency heating mode, the appliance operates with a fixed set temperature. In the upper cylinder section, the DHW is heated up to 65 °C by the electric emergency/booster heater.

Following one-off enabling of this function by means of the "Rapid heat-up" button, this function remains enabled for 7 days.

Following 7 days of emergency operation the electric emergency/ booster heater is disabled. The fault code shown on the display decreases by 256.

If you press the "Rapid heat-up" button again for two seconds within the 7 days of emergency heating mode, the 7-day runtime for emergency heating mode will restart.

If the 7-day runtime for emergency heating mode has expired, you can restart emergency heating mode for a further 7 days by pressing "Rapid heat-up".

Pressing the "Rapid heat-up" button only enables emergency mode if a fault with fault code 8 occurred previously. In standard mode, pressing the "Rapid heat-up" button only triggers one-off heat-up of the DHW cylinder.

Emergency mode is no longer active after an interruption to the power supply. The appliance tries again to heat with the heat numn.

You can avoid having to wait until the temperature increase time has elapsed (see chapter "Specification") by starting manual emergency heating mode.

Manual emergency heating mode

If a fault has occurred and no fault code is displayed, you can activate emergency heating mode.





Keep the "Plus" and "Minus" buttons pressed. In addition, press the "Menu" button and keep all three buttons pressed for 5 seconds.

The "Electrical emergency/booster heater" symbol appears. The "Service/fault" symbol flashes.

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Cleaning, care and maintenance

5. Cleaning, care and maintenance



WARNING Electrocution

- Only clean the exterior of the appliance.
- Never open the appliance.
- Do not insert objects through the grille into the interior of the appliance.
- Never spray the appliance with water.
- Never spray water into the appliance.



WARNING Injury

Maintenance work, such as checking electrical safety, must only be carried out by a qualified contractor.

Appliance components	Care and maintenance tips
Casing	Use a damp cloth to clean the casing sections. Never use abrasive or corrosive cleaning agents.
Air intake grille / air dis- charge grille	Clean the air intake grille and air discharge grille every six months. Cobwebs or other dirt could obstruct the air supply to the appliance.
DHW cylinder	The DHW cylinder is equipped with a maintenance-free impressed current anode to protect it against corrosion. In order for the impressed current anode to protect the DHW cylinder in the appliance against corrosion, the appliance must not be disconnected from the power supply for more than 16 hours if the DHW cylinder is filled with water and the impressed current anode is not separately connected to a continuous power supply.
Electric emer- gency/booster heater	Have the electric emergency/booster heater descaled from time to time. This will extend the service life of the electric emergency/booster heater.
Safety equip- ment	Activate the valves at least every 6 months to prevent them from becoming blocked, e.g. by limescale deposits.
Evaporator	Have the evaporator regularly checked by a qualified contractor.
Condensate drain	Undo the condensate drain. Check that the condensate drain is clear and remove any dirt from the "Condensate drain" connection.

5.1 Protective anode and battery change

The appliance is equipped with a maintenance-free impressed current anode that protects the cylinder from corrosion when it is connected to the power supply. At the factory, the appliance is fitted with rechargeable batteries that ensure the power supply to the impressed current anode in the case of a power failure. The appliance power supply must not be interrupted for more than 16 hours.

If the power supply is regularly interrupted by a switching contact or the security of supply is inadequate, the batteries of the impressed current anode must be replaced every three years. Failure to comply may result in damage to the appliance.

If regular interruptions to the power supply are not anticipated and there is security of supply, no maintenance of the batteries is required and the appliance is maintenance-free in this regard.

6. Troubleshooting

Problem No hot water is available.	Cause No power at the appliance.	Remedy Check that the appliance is con-
is available.	A fuse in the distribution board has blown.	nected to the power supply. Check whether the fuses in your distribution board have blown. Contact a qualified contractor if the fuse blows again after the appliance is connected to the power supply.
	The air intake or air discharge of the appliance is blocked.	Check the air intake grille and air discharge grille for dirt. Remove any dirt (see chapter "Maintenance and care"). Ensure that the supply and extract air flow are unimpeded.
	Outside the application limits, the appliance blocks the compressor. This could lead to reduced DHW convenience.	No action required. The appliance will restart the compressor automatically within the application limits.
	The DHW cylinder is not completely filled.	The appliance restarts automatically when the DHW cylinder has been filled.
	After DHW was drawn off previously, the appliance was not able to fully heat up the cylinder content.	No action required. Let the appliance complete the heat-up process.
	The safety pressure limiter has responded 5 times in 5 hours.	Notify a qualified contractor. The appliance can only be unlocked with a service programming unit.
The compressor is operational, but the fan is off.	If the appliance is in defrost mode, it may take up to an hour for the fan to switch on again.	No action required. However, if this continues for more than one hour, please consult a qualified contractor.
A safety valve is dripping.	The appliances are under water mains pressure. During the heat-up process, expansion water drips from a safety valve.	If water continues to drip when heating is completed, please in- form your qualified contractor.
The condensate drain drips.	The surface temperature of the evaporator is lower than the dew point temperature of the ambient air. Condensate forms.	quired. The amount of condensate depends on the humidity
For indoor installation: The room temperature drops too low.		Operation of the appliance can cause the room temperature to fall by 1 to 3 °C. If the room temperature falls by more than 5 °C, check the room size (see chapter "Specification / Data table"). Increasing the room size by opening a door to another room will remedy this.
fault" symbol is continu- ously illumi- nated.		Notify a qualified contractor. A continuously illuminated "Service/fault" symbol indicates that a fault has occurred, but the heat pump is heating nevertheless.
fault" symbol flashes and the water does not heat up.		It is imperative that you notify a qualified contractor quickly. A flashing "Service/fault" symbol indicates that a fault has occurred and the heat pump is no longer heating.
symbol is shown.	The appliance is in defrost mode.	No action required.
The "Heat pump" symbol is flashing.	There is a heat demand, but the compressor is locked out.	No action required. The com- pressor restarts automatically after the compressor lockout time has elapsed. The symbol stops flashing automatically.

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Troubleshooting

Problem	Cause	Remedy
emergency/ booster heat-	A temperature controller has switched off the electric emergency/booster heater during rapid heat-up.	No action required. The appliance continues the rapid heat-up process using the heat pump. The symbol stops flashing when the controller re-enables the electric emergency/booster heater. The symbol goes out when the temperature throughout the DHW cylinder reaches the set rapid heat-up temperature.
emergency/	The "Electric emergency/booster heater" symbol is illuminated when there is a demand. The internal controller of the electric emergency/booster heater may have ended electric heating. A possible cause may be a fault in the electric emergency/booster heater. A possible cause may be that the high limit safety cut-out has responded.	Have a qualified contractor check whether the controller of the electric emergency/booster heater is set correctly. The controller must be turned fully anti-clockwise. Have a qualified contractor check the high limit safety cut-out.

Fault code

You can call up a fault code if the "Service/fault" symbol is flashing or continuously illuminated on the display.





Repeatedly press the "Menu" button until the fault code is shown after set temperature 2.

Fault code appears

	4	Fault description	Remedy
2	Continu- ously on	The cylinder top sensor is faulty. The actual temperature display switches from the cylinder top sensor to the integral sensor. The appliance continues to heat without any loss of comfort. The mixed water volume cannot be calculated and is displayed as "".	Notify a qualified contractor.
4		The integral sensor is faulty. In the event of a faulty integral sensor, the integral sensor is set to the value of the cylinder top sensor, and the mixed water volume is calculated using this value. The appliance continues to heat with a reduced start hysteresis. A mixed water volume is still calculated, based on the assumption that the cylinder top temperature is reached throughout the DHW cylinder.	Notify a qualified contractor.
6	Flashing	The cylinder top sensor and the integral sensor are faulty. The appliance no longer delivers heat.	Notify a qualified contractor.

	4	Fault description	Remedy	
8	Flashing	The appliance has ascertained that the DHW cylinder has not been heated within the maximum temperature increase time, despite there being a demand.	You can temporarily continue to use the appliance by pressing the "Rapid heat-up" key to activate emergency heating mode. See chapter "Appliance description / Emergency mode".	
16		A short circuit of the impressed current anode has occurred or the protective anode is faulty.	circuit of the impressed Immediately notify a anode has occurred or the qualified contractor, as	
32	Flashing	The appliance is not being operated with a completely filled DHW cylinder. The appliance is not heating.	Fill the DHW cylinder of the appliance. The fault code disappears and the appliance starts.	
		The anode current is interrupted. The appliance is not heating.	Notify a qualified contractor.	
64	Continu- ously on	The defrost temperature has not yet been reached after the maximum defrost time has lapsed. The compressor is faulty.	The fault is reset automatically once the evaporator temperature has risen to the defrost end temperature. Notify a qualified contractor.	
128		There is no communication between the controller and the programming unit. The most recently selected set values are active. The appliance continues to heat.		
256	Flashing	Manually activated emergency mode (only electric emergency/booster heater active) Meanually activated emergency mode description / Emerge mode.		
512	Flashing	A fault has occurred in the refrigerant circuit.	Notify a qualified contractor.	

If several faults occur, the fault codes are added together.

Example: If both the cylinder top sensor and the integral sensor are faulty, the display shows fault code 6 (=2+4).

Application scenarios for emergency heating mode

If the appliance shows fault code 8, you can manually enable emergency heating mode. If a different fault occurred previously, but did not cause the appliance to shut down, the display may show a fault code that is the result of several faults added together.

Listed below are the fault codes which will allow you to enable emergency heating mode.

Fault code displayed	
8	8
10	Fault code 8 + fault code 2
12	8+4
24	8+16
26	8+2+16
28	8+4+16
138	8+2+128
140	8+4+128
152	8+16+128
154	8+2+16+128
156	8+4+16+128

When the appliance is operating in emergency heating mode, the fault code shown is incremented by 256.

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Troubleshooting

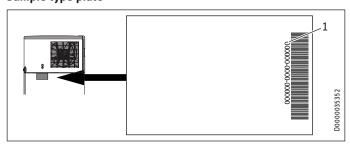
E fault code

	4	Fault description	Remedy
E 1	Flashing	The temperature sensor on the air inlet is faulty.	Notify a qualified contractor.
E 2	Flashing	The temperature sensor on the evaporator is faulty.	Notify a qualified contractor.
E 4		The hot gas temperature sensor is faulty. The appliance continues to heat. To protect the appliance, the (possibly higher) set temperature is reduced to the set value for setback.	Notify a qualified contractor.
E 16		The high pressure switch has responded. Compressor heating mode is temporarily blocked. Compressor heating mode will continue as soon as the pressure has normalised.	Wait until the pressure has normalised.
E 32	Continu- ously on	An electrical fault has occurred.	Notify a qualified contractor.
E 64	Flashing	Evaporator temperature < Minimum evaporator temperature	Notify a qualified contractor.
E 128	Flashing	A permanent pressure switch fault has occurred. A pressure fault occurred multiple times within a defined pressure fault evaluation time.	Notify a qualified contractor.

Notifying a qualified contractor

If you cannot remedy the fault, notify your qualified contractor. In Australia, contact us directly (1800153351). To facilitate and speed up your enquiry, please provide the serial number from the type plate (000000-0000-000000). The type plate can be found on the left, above the "DHW outlet" connection.

Sample type plate



1 Number on the type plate

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Safety

INSTALLATION

7. Safety

Only a qualified contractor should carry out installation, commissioning, maintenance and repair of the appliance.

7.1 General safety instructions

We guarantee trouble-free function and operational reliability only if original accessories and spare parts intended for the appliance are used.

7.2 Instructions, standards and regulations



Note

Observe all applicable national and regional regulations and instructions.



Note

The installation of this appliance shall conform to the Plumbing Code of Australia (PCA), and the New Zealand Building Code.

Take note of the appliance type plate and chapter "Specification".

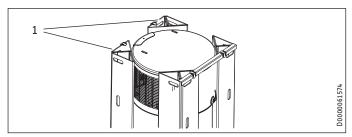
8. Appliance description

8.1 Standard delivery



Note

The accessories are located in the corners of the packaging. Remove the accessories before disposing of the packaging.



1 Corners of the packaging

The following are delivered with the appliance:

- Condensate drain bend
- 2 straight pipe adaptors from G 1 to G 3/4
- T&P valve G 1/2
- Reducer from R 3/4 male thread to G 1/2 female thread

8.2 Required accessories

Various safety assemblies are available that need to be selected subject to the static pressure. These type-tested safety assemblies protect the appliance against unacceptable excess pressure.

For Australia: Various safety assemblies are available to protect the appliance against unacceptable excess pressure and limit the DHW outlet temperature.

8.3 Additional accessories

- Condensate pump (if the condensate cannot be drained off with a naturally occurring fall)

8.4 Incorrect use

The following are not permitted:

- Operating the appliance when the casing is open
- Filling the appliance with a refrigerant other than the one detailed in chapter "Specification / Data table"
- Heating liquids other than potable water

Observe the list of requirements regarding the installation room and non-permissible installation sites (see chapter "Installation site").

9. Preparation

9.1 Transport



CAUTION Injury

- ► Observe the weight of the appliance.
- Use suitable transport aids (e.g. sack truck) and enough personnel for transportation.



Material losses

The appliance has a high centre of gravity and low overturning moment.

- ► Safeguard the appliance against falling over.
- ▶ Only set the appliance down on an even base.



Material losses

The appliance casing is not designed to withstand strong forces. Incorrect handling can lead to material losses of considerable extent.

► Observe the information on the packaging. Only remove the packaging shortly before installation.

Where possible, do not unpack the appliance until it has arrived in the installation room.

For transport and handling leave the appliance in its packaging and on the pallet. This enables brief horizontal transport and provides places to hold on to during transport.

If the appliance has to be unpacked before transportation, we recommend using a sack truck. Pad the contact surfaces to avoid damaging the appliance. Secure the appliance using a strap. Pad the areas between the strap and the appliance, and avoid overtightening the strap. Where stairwells are narrow, you can carry the appliance by the handles on the sack truck or trolley and the foot of the appliance.

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INSTALLATION

Preparation

Vehicular transport



Material losses

The appliance must generally be stored and transported vertically.

On tarmac, asphalt, bitumen or otherwise paved roads you may transport the appliance horizontally over a maximum distance of 160 km. Strong shocks are not permissible.



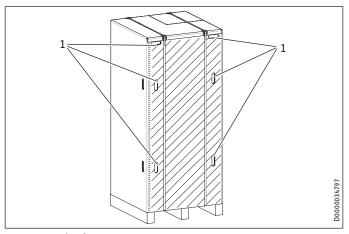
Material losses

If transported horizontally, the appliance must always be laid on the shaded side of the box.

The appliance must not remain in a horizontal position for more than 24 hours.

If the appliance was transported horizontally, leave it to rest in a vertical position for at least one hour before commissioning.

▶ Observe the information on the packaging.



1 Recessed grips

Transport from vehicle to installation room

The cardboard box has reinforced handholds (recessed grips). You can use these recessed grips, as well as the pallet at the lower end, to carry the appliance into the installation room. Take note of the weight of the appliance and ensure sufficient personnel are available.

9.2 Storage

If it is necessary to store the appliance for a prolonged period before installation, observe the following information:

- Only store the appliance in a vertical position. Never store the appliance horizontally.
- Store the appliance in a location that is dry and largely dust-free.
- Protect the appliance from coming into contact with aggressive substances.
- Ensure the appliance is not subjected to shocks or vibrations.

9.3 Installation site



Material losses

Observe the following list of requirements regarding the installation site.

- Install the appliance where it will be exposed as little as possible to strong direct wind, extreme rain, sun or snow, but will still be well ventilated. Unhindered air intake and air discharge must be possible. If necessary, protect the appliance against the elements with a canopy, base and deflectors.
- The installation site must be free from flammable, highly combustible gases and substances, as well as high levels of dust.
- The application limits for the heat pump and DHW cylinder must be maintained (see chapter "Specification / Data table").
- The substrate of the installation site must be level and have sufficient load bearing capacity. Take note of the weight of the appliance with a full DHW cylinder (see chapter "Specification / Data table"). A floor with insufficient load bearing capacity is in danger of collapse. If the appliance is not level, there may be a risk of appliance damage.
- In the case of indoor installation, the size of the installation room must correspond to the application limits of the appliance (see chapter "Specification / Data table").
- Observe the safety clearances and protection zones.
- Always leave sufficient space to provide access for installation, maintenance and cleaning. Observe the minimum clearances (see "Preparations / Siting the appliance"). Otherwise, the energy effiency may decrease and the service life may be reduced.
- Never install the appliance in locations with aggressive atmospheres. Never draw off supply air from locations with aggressive atmospheres. This may damage the appliance.
- Check for anything which may have adverse effects on the installation site or the air supply. This can decrease the energy efficiency and reduce the service life, for example.
- Never install the appliance in close proximity to outdoor air conditioning units. This can damage the fan, the compressor or the evaporator, for example.
- Ensure the operation of other equipment in the installation room is not impaired.
- To keep the water pipe lengths as short as possible, we recommend installing the appliance close to the kitchen or bathrooms.
- To prevent adverse effects from operating noise, do not install the appliance close to bedrooms.

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INSTALLATION

Preparation

Examples of unacceptable installations	
Atmospheres containing ammonia	Sewage works, pigsties
Substances which block the evaporator	Air containing oil or fat, dust (cement, flour, etc.). Note: If the air contains hairspray (e.g. in hairdressing salons), the appliance should be operated with shorter maintenance intervals.
Saline environments	Coastal installations (< 200 m from the coast) can reduce component service life.
Atmospheres containing chlorine or chloride	Swimming pools, salt works
Atmospheres containing thermal water	
Formaldehyde in the atmosphere	Certain wood-based materials (e.g. OSB boards)
	Certain insulating materials (e.g. foams based on urea-formaldehyde (UF in-situ foams))
Carboxylic acid in the atmosphere	Extract air from kitchens
	Components of floor cleaners (e.g. vinegar cleaner)

Air polluted with these substances can cause corrosion of copper materials in the refrigerant circuit, especially the evaporator. This corrosion can lead to failure of the appliance. Any damage to the appliance caused in this way is not covered by the guarantee conditions.



Note

The appliance output data is calculated according to the relevant standards, using the intake temperature specified in the data table. Below this temperature the appliance efficiency and output decrease. The heat-up time is extended.



Note

You can improve the efficiency of the appliance by utilising the waste heat from other appliances to heat the DHW cylinder, e.g. boilers, tumble dryers or freezers. If, for example, a tumble dryer releases dust at the installation site, the evaporator must be cleaned more frequently.

Sound emissions

The sound emissions are louder on the air intake and air discharge sides of the appliance than on the closed sides.

▶ Do not direct the air intake or air discharge towards noise-sensitive rooms of the house, e.g. bedrooms.

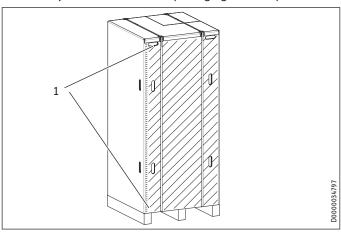


Note

For details on sounds emissions, see chapter "Specification / Data table".

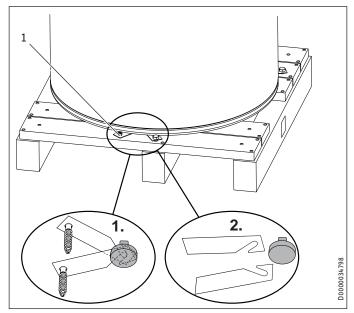
9.4 Siting the appliance

► Carefully undo the cardboard packaging at the clips.



1 Cardboard packaging clips

The appliance is secured to the pallet with metal brackets and screws. The metal brackets are hooked onto the feet underneath the floor plate of the appliance.



- 1 Metal bracket fixing screw
- Remove the fixing screws of the metal brackets from the pallet.
- ► Push the metal brackets a little towards the cylinder centre to unhook them from the appliance feet.
- ▶ Pull the metal brackets out from underneath the appliance.



Material losses

Take note of the appliance's weight and centre of gravity.

- ► Slightly tip the appliance and carefully roll the appliance off the pallet.
- ▶ Position the appliance in the final installation site.

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INSTALLATION

Installation

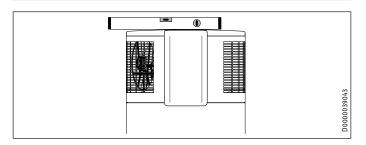


Material losses

The appliance must be positioned vertically to avoid damage.

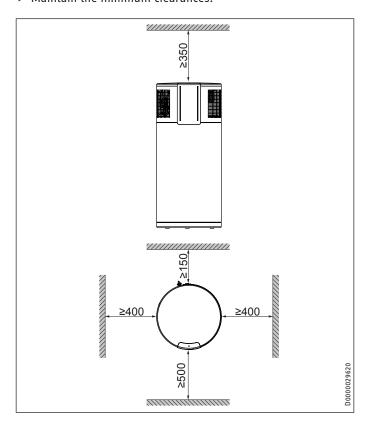
The appliance has height-adjustable feet below its base.

► Level the appliance horizontally using the height-adjustable feet.



9.4.1 Minimum clearances

► Maintain the minimum clearances.



10. Installation



WARNING Injury

Incorrect installation can lead to serious injury or material losses.

Before any work, ensure sufficient clearances for installation.

Handle sharp-edged components carefully.

10.1 Water connection



Material losses

Carry out all water connection and installation work in accordance with regulations.



Material losses

The corrosion protection provided by the anode can only be guaranteed when the electrical conductivity of the potable water is within the limits stated in chapter "Specification / Data table".

Cold water line

Galvanised steel, stainless steel, copper and plastic are approved materials.

A safety valve is required.

DHW line

Stainless steel, copper and plastic pipework are approved.



Material losses

When using plastic pipework, observe the manufacturer's data and chapter "Specification / Fault conditions".

► Thoroughly flush the pipework before connecting the appliance. Foreign bodies, such as abraded plastic or metal, rust, sand or sealant can impair the operational reliability of the appliance.

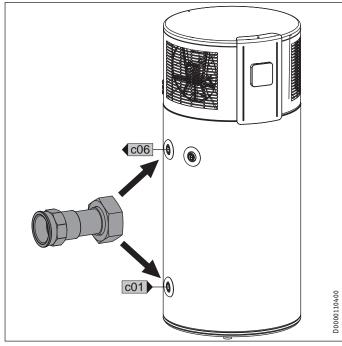


Material losses

To protect the connections against corrosion, the water connection must be made with flat gaskets. The use of hemp on connections is not permissible.

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Installation



- ► Connect the adaptor that is part of the standard delivery, with the gaskets supplied, to cold water inlet c01 and DHW outlet c06.
- ► Check the screw fitting for tightness.

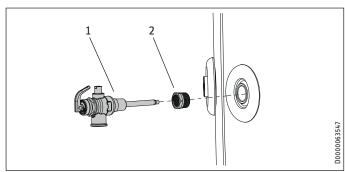
DHW circulation

DHW circulation is not permissible.

10.1.1 Safety equipment

A T&P valve or a cold water expansion control valve, or both, must be installed. Observe local and regional regulations.

T&P valve (850 kPa)



- 1 T&P valve
- 2 Reducer from R 3/4 male thread to Rp 1/2 female thread
- ► If specified, install a type-tested T&P valve with reducer at the "T&P valve" connection provided on the appliance.

The response pressure of the valve must be below or equal to the permissible operating pressure of the DHW cylinder. The valve protects the appliance against unacceptable excess pressure or temperature. The diameter of the cold water supply line must not be greater than the diameter of the valve.

► Ensure that the expansion water escaping from the valve can drip into a drain, e.g. a funnel or tundish.

Ensure the drain cannot be shut off.

- ► Size the drain pipe so that water can drain off unimpeded when the safety valve is fully opened.
- ► Ensure that the drain pipe of the safety valve is open to the outside.
- ► Fit the drain pipe of the safety valve with a constant downward slope and in a location free from the risk of frost.

Safety valve (cold water expansion control valve)

► If specified, install a type-tested 700 kPa safety valve (expansion control valve) in the cold water supply line.

The safety valve protects the appliance against unacceptable excess pressure. The diameter of the cold water supply line must not be greater than the diameter of the safety valve.

► Ensure that the expansion water escaping from the safety valve can drip into a drain, e.g. a tank or funnel.

Ensure the drain cannot be shut off.

- Size the drain pipe so that water can drain off unimpeded when the safety valve is fully opened.
- ► Ensure that the drain pipe of the safety valve is open to the outside.
- ► Fit the drain pipe of the safety valve with a constant fall in a room free from the risk of frost.

10.1.2 Pressure reducing valve

The maximum pressure in the cold water supply line must be at least 20 % below the lowest response pressure of all installed T&P valves. Otherwise a pressure reducing valve is required. If this is the case, install a pressure reducing valve in the cold water supply line. The pressure reducing valve must be set to 540 kPa if a safety valve is installed; otherwise to 700 kPa.

10.1.3 Drain valve

► Install a suitable drain valve at the lowest point in the cold water supply line.

10.1.4 Thermal insulation

- ► Insulate the DHW line and valves against heat loss and to improve energy efficiency in accordance with locally applicable regulations.
- Insulate the cold water supply line to prevent condensate forming.

10.1.5 DHW outlet



WARNING Burns

The water in the DHW cylinder can be heated to temperatures in excess of 60 °C. There is a risk of scalding at outlet temperatures in excess of 43 °C.

► Install a temperature limiter in all systems intended for personal hygiene, e.g. balancing valve, thermostatic mixing valve.

10.2 Condensate drain

Install a condensate drain hose in order to remove the condensate which forms.

► Connect the condensate drain bend included in the standard delivery to the "Condensate drain" connection.

Installation

Connect a condensate drain hose to the condensate drain bend.

A siphon must be installed to prevent aggressive gases from the sewer entering the appliance. The condensate drain must be installed with an outlet that opens freely above the siphon.



Material losses

Ensure condensate cannot back up.

- ► Use a condensate drain hose with a diameter greater than the diameter of the condensate drain bend.
- ▶ Ensure the condensate drain hose is not kinked.
- Route the condensate drain hose with a continuous fall.

The condensate drain must be open to atmosphere.

► Use a suitable condensate pump if there is insufficient fall. Take the building characteristics into account.

Condensate pan heater



Material losses

If the temperature at the installation site could continuously fall below freezing (1 - 2 days) you should install a condensate pan heater. The condensate pan heater is not part of the standard delivery.

When the compressor is running, install a load-dependent relay to switch on the condensate pan heater after a delay.

The condensate pan heater must have an external power supply.

10.3 Electrical connection



WARNING Electrocution

The appliance is supplied with a flexible power cable without plug. In the case of a permanent connection, the appliance must be able to be separated from the power supply by an isolator that disconnects all poles with at least 3 mm contact separation. Contactors, circuit breakers or fuses can be used for this. This type of isolator must be installed in the fixed electrical installation according to the regulations.

For Australia: Ensure that the appliance can be separated from the power supply by a suitable isolator. Contactors, circuit breakers, fuses or general purpose power plugs can be used for this. This type of isolator must be installed according to the electrical installation regulations.



WARNING Electrocution

Carry out all electrical connection and installation work in accordance with national and regional regulations.



WARNING Electrocution

Ensure that the appliance is connected to the earth conductor.



WARNING Electrocution

Observe the safety measures to prevent contact with dangerously high contact voltage.



WARNING Electrocution

Coming into contact with live components presents a threat to life. Disconnect the appliance from the power supply before carrying out work on its interior. Prevent the power supply from being switched on while you are working on the system.



WARNING Electrocution

Insufficient earthing can lead to electrocution. Ensure the appliance is earthed according to locally applicable requirements.



WARNING Electrocution

If the power cable is faulty, replace it with a new one. The power cable should only be replaced by a qualified contractor.



Material losses

Install a residual current device (RCD).



Material losses

The specified voltage must match the mains voltage. Observe the type plate.



Material losses

Observe the fuse protection required for the appliance (see chapter "Specification / Data table").



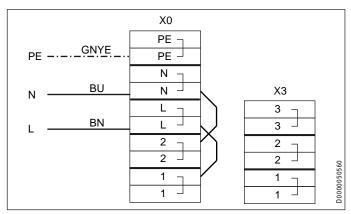
Material losses

Never connect the appliance to the power supply before the DHW cylinder is filled.

The appliance is supplied with a flexible power cable without plug.

- ▶ If the power cable is not long enough, you may disconnect it from the appliance and replace it with a longer, more suitable cable. Alternatively, you may extend the cable as permitted by regional and national regulations (e.g. with the use of a junction box).
- ► When routing the new power cable, ensure waterproofing where it passes through the existing cable grommet. Connect the cable properly inside the appliance.

10.3.1 Standard connection (without external signal transmitter)



BN Brown BU Blue GNYE Green/yellow

Installation

10.3.2 Separate power supply to the impressed current anode

At the factory, the appliance is fitted with rechargeable batteries that ensure the power supply to the impressed current anode in the case of a power failure. If regular interruptions to the power supply are not anticipated, the batteries will not require any maintenance.

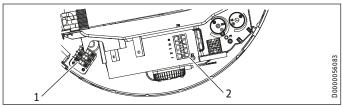
The rechargeable batteries for the impressed current anode must be replaced every three years in the following cases:

- The impressed current anode is not separately connected to a continuous power supply and a switching contact regularly interrupts the power supply to the appliance.
- The security of supply is inadequate.

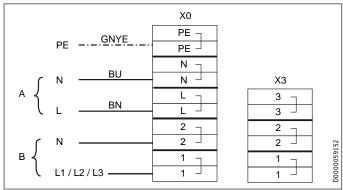
Failure to observe this point puts the appliance at risk of damage.

Replacing the batteries can be avoided by connecting the impressed current anode separately to a continuous power supply. This means the DHW cylinder continues to be protected against corrosion if the rest of the appliance is switched off, e.g. by a controlled power supply.

► Remove the appliance cover (see chapter "Cleaning and maintenance / Removing the appliance cover").



- 1 Strain relief
- 2 Terminal X0
- Prepare the cables in such a way that each cable terminates with a wire ferrule.
- ► Push the cables through one of the cable entries in the appliance casing.
- ▶ Route the cables through the strain relief.
- Remove the jumper which leads from X0/N to X0/2 in the delivered condition.
- Remove the jumper which leads from X0/L to X0/1 in the delivered condition.



- A Power supply provided by power supply utility or energy management system for switching the load (compressor)
- B Power supply to impressed current anode and PCB
- BN Brown
- BU Blue

GNYE Green/yellow

► Connect the cables for the separate power supply to the impressed current anode to X0/1 and X0/2.



Material losses

The power supply to the impressed current anode must be ensured at all times.

10.3.3 Connection with external signal transmitter



Note

The appliance has a second, higher set temperature which is preset at the factory. This is activated when there is an external switching signal. Set temperature 2 takes priority over the standard set temperature while there is an external switching signal.

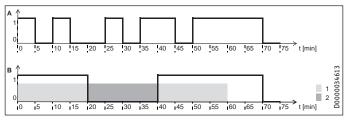
An external signal transmitter for switching a separate set DHW temperature (set temperature 2) can be connected to terminal X3/1-2. In the delivered condition, terminal X3/1-2 is not assigned. If this terminal is connected at the voltage stated in the specification (see "Permissible voltage range, external signal transmitter") (L to X3/1, N to X3/2), the appliance activates set temperature 2.

Following a one-off activation (signal is present for at least 1 minute), set temperature 2 applies for at least 20 minutes. Set temperature 2 takes priority over set temperature 1. When the relevant set DHW temperature has been reached, the compressor switches off and remains off for a minimum idle time of 20 minutes.

The following diagram illustrates the connections by means of a sample signal sequence from an external signal transmitter.

Example:

- Water temperature = 62 °C
- Set temperature 1 = 61 °C
- Set temperature 2 = 65 °C



- A External signal
- B Compressor
- 1 20 min. minimum runtime, set temperature 2
- 2 20 min. minimum compressor idle time

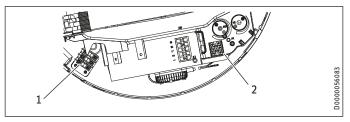
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Note

An external signal must be present for at least 60 seconds before the control unit responds to it. For example, this will prevent a brief burst of sunshine from triggering a heat-up process which, in the absence of further sunlight, can no longer be covered using locally generated PV power.

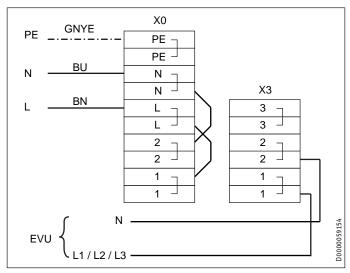
► Remove the appliance cover (see chapter "Cleaning and maintenance / Removing the appliance cover").

Installation



- 1 Strain relief
- 2 Terminal X3
- Prepare the cables in such a way that each cable terminates with a wire ferrule.
- ► Push the cables through one of the cable entries in the appliance casing.
- ▶ Route the cables through the strain relief.
- ► Connect the cables to X3.

Example 1: Power supply utility signal with its own phase



EVU Power supply utility

BN Brown

BU Blue

GNYE Green/yellow

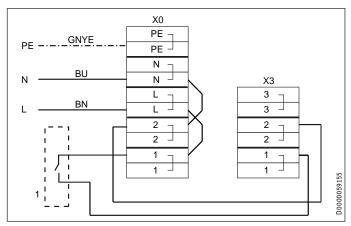
Example 2: Photovoltaic signal via on-site relay and phase routed outside the appliance



The relay in the inverter must meet the following requirements:

- Potential-free relay (240 V AC / 24 V DC, 1 A) with N/O contact
- Adherence to safety regulations and standards for safety extra low voltage
- The switching output must be able to be programmed such that the relay contact closes or opens if certain limits are exceeded or undershot (inverter output level).

If necessary, check with the inverter manufacturer whether the product meets the stated criteria.



1 Inverter (floating contact)

BN Brown

BU Blue

GNYE Green/yellow

The inverter power feed is usually located at a central distribution point (e.g. in the main fuse box).

10.4 Assembling the appliance

Not

Refit the appliance cover after completing your work. See chapter "Maintenance and cleaning / Fitting the appliance cover")

Commissioning

11. Commissioning



WARNING Electrocution

Never operate the appliance when the casing is open or without a cover.

11.1 Initial start-up



Fill the DHW cylinder before switching on the power supply to the appliance.

The appliance is equipped with boil-dry protection to prevent operation if the DHW cylinder is not completely full of water.



Following an interruption to the power supply, compressor operation remains blocked for at least one minute. The PCB delays the electrical start-up by one minute, during which the appliance initialises. If the compressor subsequently fails to start, it may be locked out by additional safety devices (motor overload relay and high pressure switch). This lockout should be cleared after 1 to 10 minutes.

11.1.1 Filling the DHW cylinder

Fill the DHW cylinder and vent the pipework by following the procedure below:

- Close the drain valve.
- ▶ Open all DHW draw-off points and the shut-off valve in the cold water supply.
- ► Close the DHW draw-off points as soon as water comes out of them.
- ► Check the safety valve by leaving it open until water runs out.

11.1.2 Settings / function check

- Switch the power supply ON.
- ► Check the appliance function.
- ► Check the function of the safety assembly.

After completing the function check, reducing the set DHW temperature helps to save energy.

► Establish the customer's comfort requirements and adjust the set DHW temperature accordingly. For hygiene reasons, do not set a DHW temperature of less than 61 °C (see section "Set temperature 1" on page 10 and "Set temperature 2" on page 10). Also ensure compliance with the legislation in force at the installation location.

11.1.3 Appliance handover

- Explain the appliance function to users and familiarise them with how it works.
- ▶ Make users aware of potential dangers, especially the risk of scalding.
- Make users aware of critical environmental factors and requirements concerning the installation site.
- Inform users that water may drip from the safety valve during the heat-up process.
- ▶ Please note that the appliance is not protected against frost and corrosion when it is disconnected from the power supply. At the factory, the appliance is fitted with rechargeable batteries that ensure the power supply to the impressed current anode in the case of a power failure. The batteries must be replaced every three years if the power supply is regularly interrupted by a switching contact or if there is inadequate security of supply. We recommend a maintenance contract for replacing the batteries.
- ► Hand over these operating and installation instructions to users for safekeeping.

11.2 Recommissioning



Note

Note
Following an interruption to the power supply, compressions to the power supply, compressions to the power supply. sor operation remains blocked for at least one minute. The PCB delays the electrical start-up by one minute, during which the appliance initialises.

If the compressor subsequently fails to start, it may be locked out by additional safety devices (motor overload relay and high pressure switch). This lockout should be cleared after 1 to 10 minutes.

If the appliance is switched off due to an interruption to the power supply, no specific measures for restarting are required once the power supply has been restored.

If the "Rapid/comfort heat-up" function was active before the power supply interruption, it is re-enabled with a set temperature of 65 °C once the power supply has been restored.

Emergency mode is not reactivated after an interruption to the power supply.

Settings

12. Settings

■ Service menu

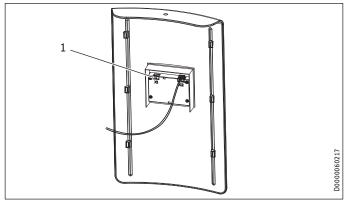


Material losses

Service menu settings shall only be accessed with prior approval from Stiebel Eltron.

To unlock the service menu, you need to connect a service plug or enter a code.

Accessing the service menu with a service plug



- 1 Slot X1
- Plug the service plug into slot X1 on the back of the programming unit.

Accessing the service menu by entering a code





Press the "Menu" button for longer than 3 s. The software version number of the controller PCB appears.

Display	Version number
301	3.1.00





To display the software version number of the programming unit PCB, press the "Plus" button.

Display	Version number
-103	1.3.00





To go to code entry, press the "Minus" button.

To go from the software version number of the controller PCB directly to code entry, press the "Minus" button.





To go to the code digit check, press the "Rapid heat-up" button. The currently active digit flashes.



Set the first digit using the "Plus" and "Minus" buttons.



To set the next digit, press the "Rapid heat-up" button.

To confirm the code after entering all digits, press the "Rapid heat-up" but-

■ Service menu
■ Integral sensor offset
□■ Set the cylinder volume
□■ Compressor lockout due to evaporator fault
☐ ■ Clear high pressure lockout
☐■ Clear low pressure lockout
□ ■ Temperature of evaporator fins
■ Number of times hot gas temperature sensor was triggered
■ Number of defrost faults
■ Number of low pressure triggers
■ Number of high pressure triggers
☐■ Hot gas temperature switching value
□■ Fan lead time
□■ Integral sensor replacement
□ ■ Set value limit

The parameters in this menu are reserved for qualified contractors

■ Integral sensor offset

You can manually calibrate the integral sensor with the value set. This should only be done after the DHW cylinder has been fully heated up, without any DHW being drawn-off.

Example: The configured, active set temperature is 55 °C. The integral sensor of the appliance checks when the set temperature is reached. If the compressor switches off after heat-up, check the actual temperature (detected by the cylinder top sensor) using the programming unit. If the actual temperature is 60 °C, for example, set the integral sensor offset to 5 K.

Cylinder top sensor temperature = integral sensor temperature + offset



Press the "Menu" button until "lo" appears on the display.

You can change the value using the "Plus" and "Minus" buttons. Setting range: -5 - 5

■ Set the cylinder volume

The cylinder size is required for accurate calculation of the mixed water volume. You can switch the cylinder size between 200 and 300 l using the "Plus" and "Minus" buttons.

If the PCB has been replaced, you will need to set the cylinder size.

If you see the value 9999 in the cylinder size parameter, you must select a suitable cylinder size for the appliance.

Settings

■ Compressor lockout due to evaporator fault

This menu item is only displayed if there is a compressor lockout due to fault code E 64. You can clear the lockout by pressing the "Rapid heat-up" button or performing a power ON reset.

☐ ■ Clear high pressure lockout

The appliance will be locked out if the high pressure sensor responds 5 times within 5 hours.





To clear the high pressure lockout, press the "Rapid heat-up" button.

☐ ■ Clear low pressure lockout

The appliance will be locked out if the low pressure sensor responds 5 times within 5 hours. This menu item allows you to clear the lockout.



Currently appliances are built without low pressure sen-

► If this lockout arises, check the jumper on the PCB (X0/L - X1/6 - A1/X2/ND).





To clear the low pressure lockout, press the "Rapid heat-up" button.

■ Temperature of evaporator fins



The temperature measured by a sensor on the evaporator fins is displayed here.

■ Number of times hot gas temperature sensor was triggered

The counter indicates how often the hot gas temperature has exceeded the set hot gas temperature switching value during heatup.





To reset the counter to 0, press the "Rapid heat-up" button.

■ Number of defrost faults

The number of defrost faults is displayed here. A defrost fault occurs if the temperature for terminating defrosting, as measured at the temperature sensor between the evaporator fins, has not been reached within the specified time frame.





To reset the counter to 0, press the "Rapid heat-up" button.

■ Number of low pressure triggers





To reset the counter to 0, press the "Rapid heat-up" button.

■ Number of high pressure triggers





To reset the counter to 0, press the "Rapid heat-up" button.

■ Hot gas temperature switching value



Material losses

Factory default setting: 105 °C Only a service technician is permitted to change his parameter in line with factory instructions.

If the set hot gas temperature switching value is exceeded, the hot gas temperature counter increments and the set temperature is temporarily reduced to the temperature captured by the integral sensor.





Press the "Menu" button until "h" appears on the display.

You can change this value using the "Plus" and "Minus" buttons. Setting range: 100 - 120 °C



Appliance shutdown

Example: The set temperature is 65 °C. At an actual temperature of 61 °C, for example due to a critical intake temperature, the appliance detects an unacceptably high hot gas temperature. The appliance temporarily reduces the set temperature to 61 °C. The appliance shuts down. Once the charge level has been undershot (this refers to the currently applicable set value, i.e. 61 °C and not 65 °C), and when the hot gas temperature has dropped again, the compressor restarts and operates with the original set temperature (65 °C). The set temperature is reduced again if the appliance cannot reach this set temperature because the hot gas temperature was previously too high.

□ ■ Fan lead time



Material losses

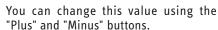
Factory default setting: 30 s Only a service technician is permitted to change his parameter in line with factory instructions.

The set value specifies the number of seconds the fan runs before the compressor is enabled.





Press the "Menu" button until "u" appears on the display.





■ Replacement sensor

If the integral sensor is faulty, switch this parameter to replacement sensor operation using the "Plus" button.

When replacement sensor operation is active, fault 4 is permanently hidden. The default display shows the cylinder top temperature instead of the mixed water volume.

IE 0	Standard mode
IF 1	Renlacement sensor active

■ Set value limit

If set value limiting is active, the lower end of the setting range for the set value is limited to 61 °C. If set value limiting is inactive, the set value can be adjusted to any value within the applicable range (see Set value1/Set value2).

Lt 0	Standard mode
Lt 1	Set value limiting active

13. Appliance shutdown



Material losses

If you disconnect the appliance from the power supply, it is no longer protected against frost or corrosion.

▶ Only disconnect the appliance from the power supply for longer periods if you are also draining the DHW cylinder. See chapter "Maintenance / Draining the appliance".

The appliance can only be switched off by interrupting the power supply.

▶ Disconnect the appliance from the power supply at the fuse in the distribution board or by unplugging the power plug if the appliance is connected to a socket.

14. Troubleshooting



WARNING Electrocution

Troubleshooting must only be carried out by a qualified contractor. Prior to all work on the appliance, isolate it from the power supply.



Material losses

If you disconnect the appliance from the power supply, it is no longer protected against frost or corrosion.

- Only disconnect the appliance from the power supply for longer periods if you are also draining the DHW cylinder.
- For work inside the appliance, remove the appliance cover (see chapter "Cleaning and maintenance / Removing the appliance cover").
- ▶ If necessary, remove the upper section of the casing jacket (see chapter "Maintenance and cleaning / Removing the casing ring").



Note

Refit the casing ring after completing the work. See chapter "Maintenance and cleaning / Fitting the casing ring").



Note

Refit the appliance cover after completing your work. See chapter "Maintenance and cleaning / Fitting the appliance cover").



Note

Following an interruption to the power supply, compressor operation remains blocked for at least one minute while the appliance initialises.

If the compressor subsequently fails to start, it may be blocked by additional safety devices (motor overload relay, high pressure switch). This lockout can last between 1 and 10 minutes.

Troubleshooting

Fau		Cause	Remedy		4	Fault description	Remedy
	not water lable.	ris The impressed current anode is faulty.	Replace the impressed current anode.	8	Flash-	The appliance has ascertained	Check if a DHW circulation line
The compressor is switched off unexpectedly.		ff have been exceeded or	No action required. Eliminate the cause of the		ing	that the DHW cylinder has not been heated within the max- imum temperature increase time, despite there being a	is installed and whether it is insulated. The total output loss is greater than the heating output of the appliance.
		refrigerant circuit. The safety pressure limiter has responded 5 times in 5 hours. The compressor has been switched off.	increased pressure in the refrigerant circuit. Wait approx. 5-15 minutes for the appliance to equalise the pressure. The appliance lockout can only be cleared using a service program-			demand.	Check if a DHW circulation pump is installed and whether it is controlled according to temperature or time. If necessary, install a corresponding control unit.
The	heating	An inadequate air flow	ming unit. Check whether the fan is dirty.				Check the refrigerant circuit for leaks.
outp appl	out of the liance ha uced.	across the evaporator is a	Check whether the evaporator is dirty. Ensure that the supply and extract air flow are unimpeded.	16		A short circuit of the impressed current anode has occurred or the protective anode is faulty.	Check the cables and relevant plug-in connections of the impressed current anode according to the connection diagram and replace faulty cables.
14.	1 Fa	ult codes	Domodu				Check the impressed current anode in the heating element/ anode assembly and replace if
	4	Fault description	Remedy	32	Flach-	The appliance is not being	necessary. Fill the DHW cylinder of the appli-
2		The cylinder top sensor is faulty. The actual temperature display switches from	Check that the plug is seated correctly.	32	ing	operated with a completely filled DHW cylinder. The appliance is not heating.	ance. The fault code disappears and the appliance starts.
		the cylinder top sensor to the integral sensor. The appliance continues to heat without any loss of comfort. The mixed		_		The anode current is inter- rupted. The appliance is not heating.	Check the contacts of the impressed current anode.
wat calc		rater volume cannot be alculated and is displayed s "".	Measure the resistance of the	64		not yet been reached after the maximum defrost time has elapsed. The compressor is	Check the position of the evaporator sensor in the evaporator.
			sensor and compare it with the resistance table. Install the replacement sensor.			not working. The temperature of the intake air is below the lower application limit.	Wait for higher ambient tempera- tures. Ensure that the application limit is not undershot.
uously Ing on gra soi cyl		The integral sensor is faulty. In the event of a faulty integral sensor, the integral sensor is set to the value of the cylinder top sensor, and the mixed water volume is calcu-	Check that the plug is seated correctly.	128		There is no communication between the controller and the programming unit. The most recently selected set values are active. The appliance continues to heat.	Check that the plug is seated correctly and replace the connecting cable if necessary.
		lated using this value. The appliance continues to heat with					Replace the programming unit PCB.
		a reduced start hysteresis. A mixed water volume is still calculated, based on the assumption that the cylinder		256	Flash- ing	Manually activated emergen- cy mode (only electric emer- gency/booster heater active)	See chapter "Appliance description / Emergency mode".
		top temperature is reached throughout the DHW cylinder.		E 1	Flash- ing	The temperature sensor on the air inlet is faulty.	Check that the plug is seated correctly.
			Measure the resistance of the sensor and compare it with the resistance table.				Measure the resistance of the sensor and compare it with the resistance table.
			Install the replacement sensor. In the service menu, use parameter	E 2	- 	The temperature sensor on	Replace the sensor. Check that the plug is seated
6	Flash- ing	The cylinder top sensor and the integral sensor are faulty. The appliance no longer de-	"IE" to switch to standby mode. Check that the plug is seated correctly.		ing	the evaporator is faulty.	correctly. Measure the resistance of the sensor and compare it with the resistance table.
		livers heat.		_		_	Replace the sensor.
			Measure the resistances of the sensor and compare them with the resistance table.	E 4		The hot gas temperature y sensor is faulty. The appliance continues to heat. To protect	Check that the plug is seated correctly.
			Install the replacement sensor. In the service menu, use parameter "IE" to switch to standby mode.			the appliance, the (possibly higher) set temperature is reduced to the set value for setback.	
							Measure the resistance of the sensor and compare it with the resistance table. Replace the sensor.
						•	

Maintenance

	4	Fault description	Remedy
E 16		The high pressure switch has responded. Compressor heating mode is temporarily blocked. Compressor heating mode will continue as soon as the pressure has normalised.	No action required.
			After consultation with the cus-
			tomer, reduce the set temperature if required. Increase the charge
			level with the programming unit.
			Check the offset of the integral sensor to the cylinder top sensor
			and adjust if necessary.
			Check the high pressure switching point and replace the high pressure switch if necessary.
E 32		An electrical fault has occurred.	A1/X2: Check whether the power supply has been interrupted. Then reset the fault with the corresponding menu option.
E 64	Flash- ing	Evaporator temperature < Minimum evaporator tem- perature	Check whether the evaporator is clogged with deposits. If required, clean the evaporator with clear water without cleaning agents or other additives.
			Check whether air can flow freely through the appliance.
			Check whether the fan is blocked or faulty. Replace the fan if necessary.
			Check the function and setting of the expansion valve.
			Check whether the appliance has defrosted.
E 128	Flash- ing	A permanent pressure switch fault has occurred. A pressure fault occurred multiple times within a defined pressure fault evaluation time.	Check the relevant fault counter and look up the corresponding fault code remedy: E 16 (high pressure), E 32 (electrical wiring fault). Once the cause of the fault has been eliminated, clear the fault code in menu item "Hd 1" by pressing the "Rapid heat-up" button.

14.2 Resetting the safety pressure limiter

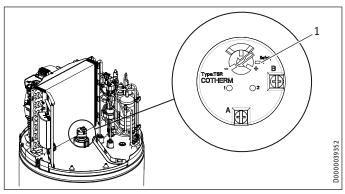
The safety pressure limiter responds in the event of unacceptably high pressure in the refrigerant circuit. If the safety pressure limiter responds 5 times in 5 hours, compressor operation is blocked.

- Eliminate the cause of the increased pressure in the refrigerant circuit.
- ► Wait approx. 5-15 minutes for the appliance to equalise the pressure.

The appliance lockout can only be cleared using a service programming unit.

14.3 WWK 222 H / WWK 302 H: Resetting the high limit safety cut-out

If the DHW cylinder is overheated, the high limit safety cut-out switches off the electric emergency/booster heater to protect the appliance.



- 1 Reset button for high limit safety cut-out
- ► Once the cause of the fault has been removed, press the reset button of the high limit safety cut-out on the rod thermostat. To do so, remove the appliance cover.

14.4 Motor overload relay

The motor overload relay will shut down the compressor if it is overloaded because of excessive thermal load.

► Remove the cause.

After a short cooling period, the motor overload relay will restart the compressor automatically.

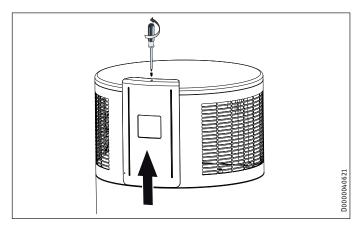
15. Maintenance



WARNING Electrocution

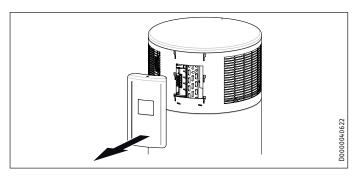
Prior to all work on the appliance, isolate it from the power supply.

15.1 Removing the appliance cover



- ► Undo the screw (Torx) that secures the programming/control cover to the appliance.
- ▶ Push the programming/control cover upwards.

Maintenance



- ► Carefully remove the cover.
- ▶ A cable connects the operating controls to the appliance PCB. If necessary, disconnect the plug at the back of the programming/control cover to fully remove it.
- ▶ Undo the plug-in connection in the cable that runs to the battery pack at the back of the cover.
- ► Carefully lift away the appliance cover and release the earth cable that runs from the appliance control panel to the cover.

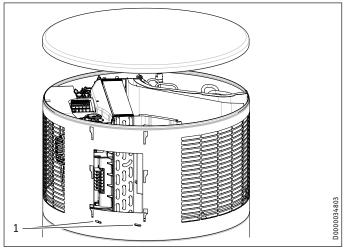


Refit the appliance cover after completing your work. See chapter "Maintenance and cleaning / Fitting the appliance cover").

15.2 Removing the casing ring



If you require more space to work inside the appliance, you can remove the casing ring on the upper section of the appliance.



1 Fixing screws on casing ring

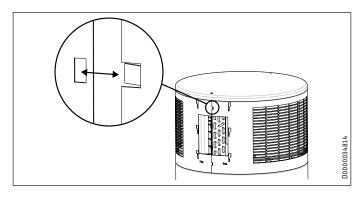
The casing ring is fastened with screws.

- ▶ Undo the fixing screws on the casing ring.
- ▶ Remove the condensate drain bend and pipe collar of the drain. Turn anti-clockwise to release.



Material losses

Inside the appliance, an earth cable is connected to the casing ring. Release the earth cable in order to be able to remove the casing ring.



The casing ring overlaps along the joint. A tab on one end clips into the recess at the other end of the casing ring.

► Ease the casing ring apart, until it can be removed or slid downwards.



Note
Refit the casing ring after completing the work. See chapter "Maintenance and cleaning / Fitting the casing ring").

15.3 Cleaning the evaporator



WARNING Injury

The evaporator consists of numerous sharp-edged fins.

► Be careful when cleaning the evaporator and wear protective clothing, especially safety gloves.

To keep the appliance performance levels as high as possible, check and clean the appliance evaporator as often as necessary.

- ▶ Undo the screw that fastens the appliance cover to the top of the programming/control cover.
- Remove the programming/control cover and the appliance
- Carefully clean the evaporator fins. Only use water and a soft brush for this. Never use acidic or alkaline cleaning agents.

15.4 Draining the cylinder



WARNING Burns

Hot water may escape when draining the DHW cylinder.

To drain the DHW cylinder, e.g. when shutting the appliance down, proceed as follows.

- ▶ Isolate the appliance from the power supply.
- ► Close the shut-off valve in the cold water supply line.

The DHW cylinder is drained via the cold water supply line.

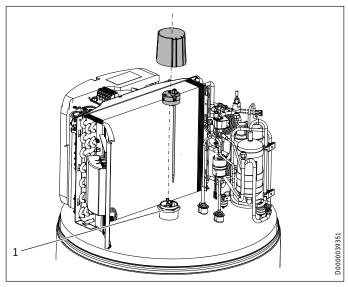
- ▶ Open the drain valve installed in the cold water supply line (see chapter "Water connection"). If no drain valve has been installed, undo the cold water supply line at the "Cold water inlet" connection.
- ▶ To vent the system, undo the DHW line connected to the "DHW outlet" connection.

Some residual water will remain in the bottom of the DHW cylinder.

Maintenance

15.5 Descaling the electric emergency/booster heater

Only descale the flange of the emergency/booster heater after disassembly. Never treat the inside of the DHW cylinder or the impressed current anode with descaling agents. The electric emergency/booster heater is screwed into the DHW cylinder of the appliance at a central point at the top.



1 Electric emergency/booster heater with protective anode

15.6 Valves

Regularly check the valves in the system (safety valve, pressure reducing valve, drain valve) to ensure the operational reliability of the appliance. The amount of limescale deposits depends on the local water quality.

- ► Check all valves in the system and remove limescale deposits.
- ► Replace the valves if necessary.
- ► Check the function of the valves.

15.7 Condensate drain

► Check whether the condensate drain is clear of obstructions. Remove any dirt.

15.8 Replacing the power cable



WARNING Electrocution

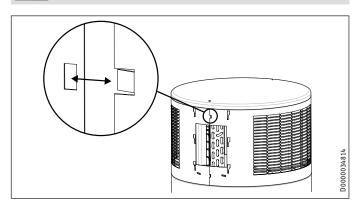
The power cable must only be replaced (for example if damaged) by a qualified contractor.

15.9 Fitting the casing ring



WARNING Electrocution

► Reconnect the earth cable to the casing ring.



- ► Fit the upper casing ring. The casing ring overlaps along the joint. A tab on one end clips into the recess at the other end of the casing ring.
- ► Secure the casing ring with screws.
- ► Fit the pipe collar of the condensate drain and the condensate drain bend.

15.10 Protective anode and battery change

The appliance is equipped with a maintenance-free impressed current anode that protects the cylinder from corrosion when it is connected to the power supply. At the factory, the appliance is fitted with rechargeable batteries that ensure the power supply to the impressed current anode in the case of a power failure. The appliance power supply must not be interrupted for more than 16 hours.

If the power supply is regularly interrupted by a switching contact or the security of supply is inadequate, the batteries of the impressed current anode must be replaced every three years. Failure to comply may result in damage to the appliance. If regular interruptions to the power supply are not anticipated and there is security of supply, no maintenance of the batteries is required and the appliance is maintenance-free in this regard.



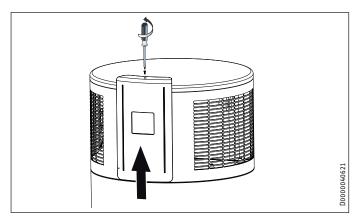
Material losses

Never use batteries that cannot be charged. Only rechargeable NiMH batteries are permissible.

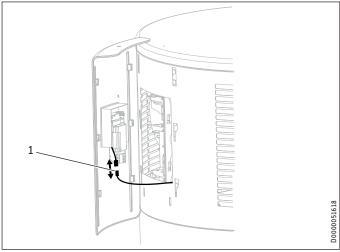
Batteries may be damaged in the appliance. Without a power supply, the impressed current anode and the cylinder would not be protected against corrosion.

The batteries are secured at the back of the programming/control cover.

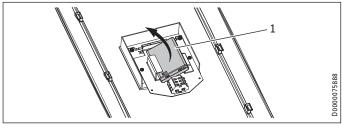
Maintenance



- ▶ Undo the screw securing the cover.
- ► Carefully remove the cover so that the cables running from the batteries to the impressed current anode in the appliance are not pulled out.



- 1 Plug-in connection
- Undo the plug-in connection by pressing the catches on both sides.



- 1 Battery compartment
- ► Carefully pull the battery compartment on the right-hand side forward.
- ► Remove the battery compartment from the retainer.
- ▶ Open the battery compartment using a screwdriver.
- ► Replace the batteries (NiMH, type AAA ≥ 800 mAh).



Material losses

Make sure that the batteries are inserted properly and the right way round, because otherwise there will be no corrosion protection in the event of interruptions to the power supply.

- ► Close the battery compartment using a screwdriver.
- ▶ Push the battery compartment into the retainer.
- ▶ Reconnect it to the appliance with the plug-in connection.

15.11 Fitting the appliance cover



WARNING Electrocution

▶ Reconnect the earth cable to the appliance cover.

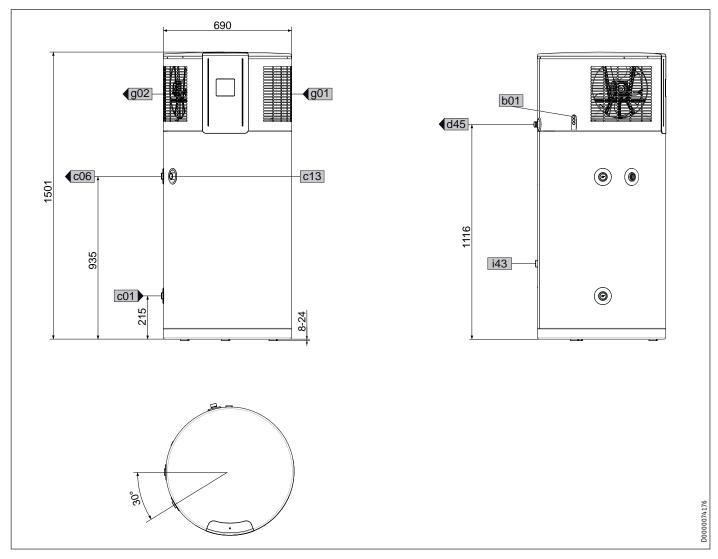
- ► Place the cover back on the appliance.
- ▶ Press the cover into the bead around the casing ring.
- ► Connect the cable linking the batteries with the internal control unit at the back of the programming/control cover.
- ► Connect the cable linking the programming unit to the PCB inside the appliance at the back of the programming/control cover.
- ► Insert the programming/control cover.
- ► Use the screw to secure the programming/control cover at the top of the appliance.

Specification

16. Specification

16.1 Dimensions and connections

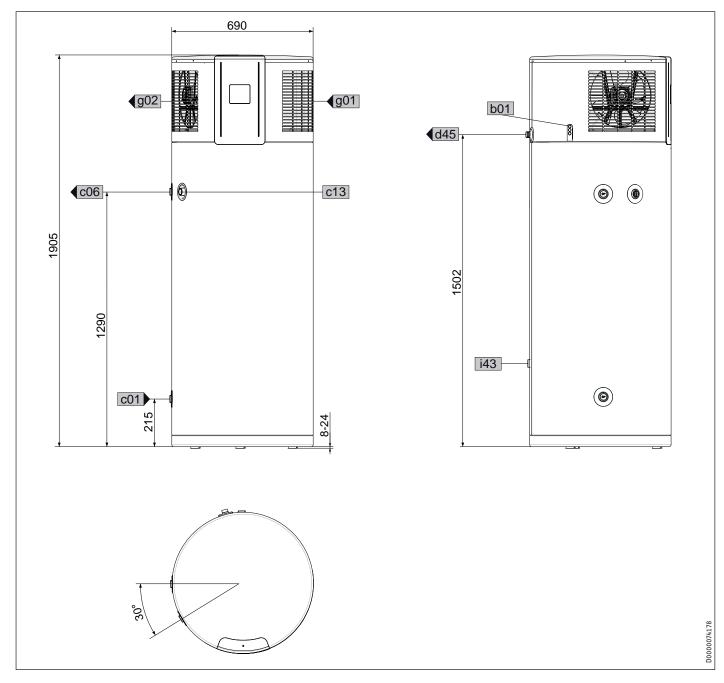
16.1.1 WWK 222 / WWK 222 H



			WWK 222	WWK 222 H
b01	Entry electrical cables			
c01	Cold water inlet	Male thread	G 1	G 1
c06	DHW outlet	Male thread	G 1	G 1
c13	T&P valve	Female thread	Rp 3/4	Rp 3/4
d45	Condensate drain	Male thread	G 3/4	G 3/4
g01	Air intake			
g02	Air discharge			
i43	Cover for manufacturing aperture			

Specification

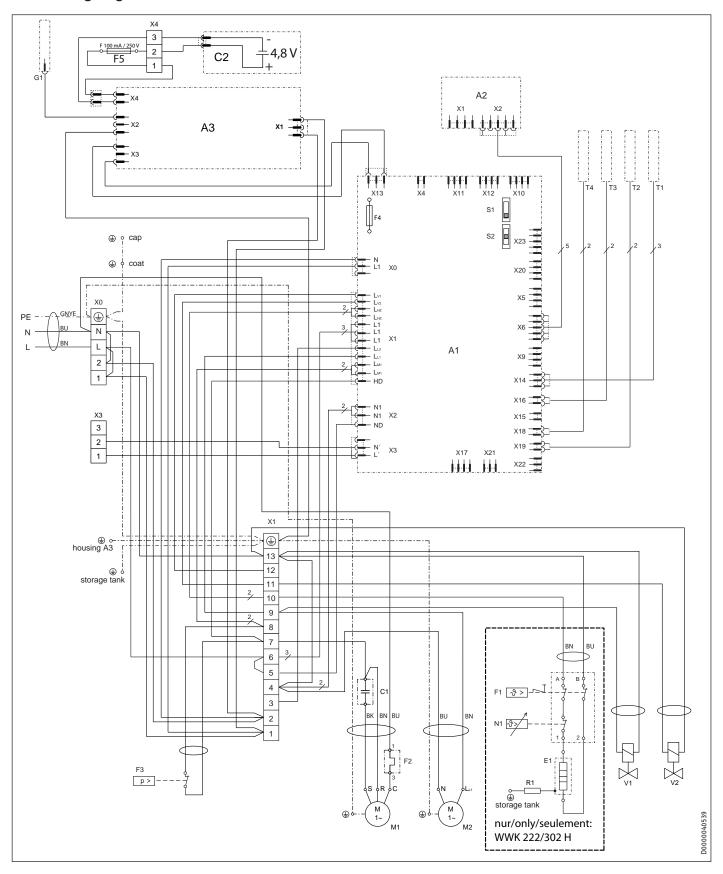
16.1.2 WWK 302 / WWK 302 H



			WWK 302	WWK 302 H
b01	Entry electrical cables			
c01	Cold water inlet	Male thread	G 1	G 1
c06	DHW outlet	Male thread	G 1	G 1
c13	T&P valve	Female thread	Rp 3/4	Rp 3/4
d45	Condensate drain	Male thread	G 3/4	G 3/4
g01	Air intake			
g02	Air discharge		7	
i43	Cover for manufacturing aperture			

Specification

16.2 Wiring diagram



Specification

- A1 Electronic assembly (control unit)
- A2 Electronic assembly (programming unit)
- A3 Electronic assembly (electrical corrosion protection)
- C1 Capacitor
- C2 Battery pack
- E1 Heating element
- F1 High limit safety cut-out TSR
- F2 Motor overload relay M1
- F3 High pressure switch
- F4 Fuse
- F5 Fuse
- G1 Impressed current anode
- M1 Compressor
- M2 Fan

- N1 Thermostat TSR
- R1 Resistor
- S1 DIP switch (operating mode)
- S2 DIP switch
- T1 Temperature sensor cylinder top/int.
- T2 Temperature sensor, hot gas
- T3 Temperature sensor, air intake
- T4 Temperature sensor, evaporator
- V1 Solenoid valve (live in heating mode)V2 Solenoid valve (live in defrost mode)
- X0 Mains terminal
- X1 Terminal
- X3 Terminal
- X4 Terminal, battery pack

16.3 Fault conditions



WARNING Burns

In the case of a fault, temperatures up to the high limit safety cut-out limit can occur (see chapter "Specification / Data table").

Specification

16.4 Data table

		WWK 222	WWK 222 H	WWK 302	WWK 302 H
		231209	233209	231211	232905
Hydraulic data					
Nominal capacity		220	220	302	302
Application limits					
DHW temperature with heat pump	_ <u>°C</u>	61	61	61	61
Max. DHW temperature with heat pump	_ <u>°C</u>	65	65	65	65
Max. DHW temperature with emergency/booster heater	_ <u>°C</u>	65	65	65	65
High limit safety cut-out	_ <u>°C</u>	92	92	92	92
Min./max. application limits of heat source for heat pump operation	_ <u>°C</u>	-5/+42	-5/+42	-5/+42	-5/+42
Min./max. application limits for cylinder ambient temperature	_ <u>°C</u>	-5/+55	-5/+55	-5/+55	-5/+55
Min. installation room volume (recirculation air mode, general domestic use)	m³		13	13	13
Max. permissible operating pressure, cold water/DHW	MPa	0.85	0.85	0.85	0.85
Min./max. conductivity, potable water	μS/cm	100-1500	100-1500	100-1500	100-1500
Annual Average Coefficient of Performance (Australia)					
ACOP (AS/NZS 4234 climate zone 2 medium load)		3.94	3.94	3.58	3.58
Values					
Temperature setting range, DHW	°C	61-65	61-65	61-65	61-65
Type of anode		Maintenance-free	Maintenance-free	Maintenance-free	Maintenance-free
		impressed current	impressed current	•	impressed current
		anode	anode	anode	anode
Air flow rate	_ <u>m³/h</u>	550	550	550	550
Recommended number of users		≤ 4	≤ 4	≤ 6	≤ 6
Energy data					
DHW heating energy efficiency class (load profile), indoor air		A+ (L)	A+ (L)	A (XL)	A (XL)
Output data to EN 16147					
Nominal DHW temperature (EN 16147)	°C	61	61	61	61
Nominal load profile (EN 16147)		L	L	XL	XL
Heating output					
Average heating output (A15 / W10-55)	_ <u>kW</u> .	1.6	1.6	1.6	1.6
Power consumption					
Average power consumption of heat pump (A15 / W10-55)	_ <u>kW</u> .	0.5	0.5	0.5	0.5
Max. heat pump power consumption (excl. start-up)	_ <u>kW</u>	0.65	0.65	0.65	0.65
Power consumption, emergency/booster heater	<u>kW</u>		1.5		1.5
Max. power consumption, heat pump + emergency/booster heater	kW		2.2		2.2
Electrical data					
Rated voltage	V	230	230	230	230
Power supply		1/N/PE 220-240 V 50/60 Hz			
Permissible voltage range, external signal transmitter		~ 220-240 V 50/60 Hz			
Max. operating current	A	3.18	9.7	3.18	9.7
Max. starting current	Α	15.4	23.44	15.4	23.44
Fuse protection	A	C10	C16	C10	C16
Sound emissions					
Sound power level (EN 12102)	dB(A)	60	60	60	60
Average sound pressure level at 1 m distance, free field	dB(A)	45	45	45	45
Versions					
IP rating		IP 24	IP 24	IP 24	IP 24
Refrigerant		R134a	R134a	R134a	R134a
Refrigerant charge	kg	0.85	0.85	0.85	0.85
Global warming potential of the refrigerant (GWP100)		1430	1430	1430	1430
CO ₂ equivalent (CO ₂ e)	t	1.216	1.216	1.216	1.216
Power cable length approx.	mm	2000	2000	2000	2000
Dimensions					
Height	mm	1501	1501	1905	1905
Diameter		690	690	690	690
Height when tilted	mm	1652	1652	2026	2026
Height when tilted incl. packaging	 	1895	1895	2230	2230
Packing unit dimensions height/width/depth		1740/740/740	1740/740/740	2100/740/740	2100/740/740
Weights		17-07/1407/40	17-07/1-07/1-0	2100/740/740	2100/740/740
Weight, empty	kg	120	120	135	135
reigni, empty	_ <u></u>	120	120	133	133

Specification

	WWK 222	WWK 222 H	WWK 302	WWK 302 H
Connections				
Condensate connection	G 3/4	G 3/4	G 3/4	G 3/4
Safety valve connection	Rp 3/4	Rp 3/4	Rp 3/4	Rp 3/4
Water connection	G 1 (with adaptor			
	Rp 3/4 fem.)	Rp 3/4 fem.)	Rp 3/4 fem.)	Rp 3/4 fem.)

The output data refers to new appliances with clean heat exchangers.

Nominal data to EN 16147 - heat pump for recirculation air

16.5 Standardised output data

Information on determining and interpreting the specified standardised output data

Standard: EN 16147

The output data specifically mentioned in text, diagrams and technical datasheets has been determined in line with the test conditions described in the standard shown in the heading of this chapter.

Generally, these standardised test conditions will not fully meet the conditions found at the installation site of the system user. Depending on the chosen test method and the extent to which the selected method deviates from the conditions described in the standard shown in the heading of this chapter, any deviations can have a considerable impact. Additional factors that have an influence on the test values are the measuring equipment, the system configuration, the age of the system and the flow rates.

A confirmation of the specified output data can only be obtained if the conditions applicable to the relevant test match those of the standard shown in the heading of this chapter.

GUARANTEE | ENVIRONMENT AND RECYCLING

Guarantee

The guarantee conditions of our German companies do not apply to appliances acquired outside of Germany. In countries where our subsidiaries sell our products a guarantee can only be issued by those subsidiaries. Such guarantee is only granted if the subsidiary has issued its own terms of guarantee. No other guarantee will be granted.

We shall not provide any guarantee for appliances acquired in countries where we have no subsidiary to sell our products. This will not affect warranties issued by any importers.

Environment and recycling

We would ask you to help protect the environment. After use, dispose of the various materials in accordance with national regulations.

Warranty Stiebel Eltron Australia Only - According to national regulations in Australia

Warranty for Heat Pumps - Models WWK 222, WWK 222 H, WWK 302 and WWK 302 H

Who gives the warranty

 The warranty is given by Stiebel Eltron (Aust) Pty Ltd (A.B.N. 82 066 271 083) of 294 Salmon Street, Port Melbourne, Victoria, 3207 ("we", "us" or "our").

The warranty

- This warranty applies to Stiebel Eltron Heat Pumps Models WWK 222, WWK 222 H, WWK 302 and WWK 302 H (the "unit") manufactured after 1 July 2015.
- Subject to the warranty exclusions we will repair or replace, at our absolute discretion, a faulty component in your unit free of charge if it fails to operate in accordance with its specifications during the warranty period.
- 4. If we repair or replace a faulty component to your unit under this warranty, the warranty period is not extended from the time of the repair or replacement.
- 5. The warranty period commences on the date of completion of the installation of the unit. Where the date of completion of installation is not known, then the warranty period will commence 2 months after the date of manufacture.
- 6. The warranty period for a unit used for domestic purposes is shown in the table below. Domestic purposes means that the unit is used in a domestic dwelling.

Component	Warranty period
Cylinder and condenser	5 years
Sealed refrigeration system, including compressor, evaporator, valves and associated pipe work. All other electrical componentry.	2 years
T&P relief valve	1 year

7. The warranty period for a unit used for commercial purposes is shown in the table below. Commercial purposes means that the unit is used for a non-domestic purpose and includes but not limited to being used in a motel, hotel, mining camp or nursing home.

Component	Warranty period
Cylinder and condenser	2 years
Sealed refrigeration system, including compressor, evaporator, valves and associated pipe work. All other electrical componentry.	2 years
T&P relief valve	1 year

Your entitlement to make a warranty claim

- 8. You are entitled to make a warranty claim if:
- 8.1. you own the unit or if you have the owner's consent to represent the owner of the unit;
- 8.2. you contact us within a reasonable time of discovering the problem with the unit;

How you make a warranty claim

- To make a warranty claim you must provide us with the following information:
- 9.1. The model number of the unit;
- 9.2. A description of the problem with the unit:
- 9.3. The name, address and contact details (such as phone number and e-mail address) of the owner;
- 9.4. The address where the unit is installed and the location (e.g. at side of house);
- 9.5. The serial number of the unit;
- 9.6. The date of purchase of the unit and the name of the seller of the unit:
- 9.7. The date of installation of the unit;
- 9.8. A copy of the certificate of compliance when the unit was installed.
- 10. The contact details for you to make your warranty claim are:

Name: Stiebel Eltron (Aust) Pty Ltd

Address: 294 Salmon Street, Port Melbourne,

Victoria, 3207

Telephone: 1800 153 351 (8.00 am to 5.00 pm AEST

Monday to Friday)

Contact person: Customer Service Representative

E-mail: service@stiebel.com.au

11. We will arrange a suitable time with you to inspect and test the unit.

WARRANTY

Warranty exclusions

- 12. We may reject your warranty claim if:
- 12.1. The unit was not installed by a registered and qualified plumber.
- 12.2. The unit was not installed and commissioned:
 - a) in Australia;
 - b) in accordance with the Operating and Installation Guide; and
 - in accordance with the relevant statutory and local requirements of the State or Territory in which the unit is installed.
- 12.3. The unit has not been operated or maintained in accordance with the Operating and Installation Guide.
- 12.4. The unit does not bear its original Serial Number or Rating
- 12.5. The unit was damaged by any or any combination of the following:
 - a) normal fair wear and tear;
 - b) connection to an incorrect water supply, for example, (but not limited to) connection to water from a bore, dam or swimming pool;
 - c) connection to an incorrect power supply;
 - d) connection to faulty equipment, such as damaged valves;
 - e) insufficient air flow;
 - f) foreign matter in the water supply, such as sludge or sediment;
 - g) corrosive or acidic elements in the water supply, where the Langelier Saturation Index (LSI) is outside the range -1.0 < LSI < 0.8;</p>
 - h) inappropriate current impressed anode;
 - i) inappropriate current impressed anode battery maintenance;
 - j) accidental damage;
 - k) uncontrollable natural phenomena, including damage by flood, storm, fire, lightning strike and the like;
 - excessive water pressure, negative water pressure (partial vacuum) or water pressure pulsation;
 - m) ingress of vermin.
- 12.6. The unit was damaged before it was installed e.g. it was damaged in transit.
- 12.7. An unauthorised person has modified, serviced, repaired or attempted to repair the unit without our consent.
- 12.8. Non genuine parts other than those manufactured or approved by us have been used on the unit.

- 13. We may charge you:
- 13.1. for any additional transport costs if the unit is installed more than 30 kilometres from our closest authorised service technician
- 13.2. for the extra time it takes our authorised service technician to access the unit for inspection and testing if it is not sited in accordance with the Operating and Installation Guide and not readily accessible for inspection.
- 13.3. for any extra costs of our authorised service technician to make the unit safe for inspection.

NOTES			

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STIEBEL ELTRON

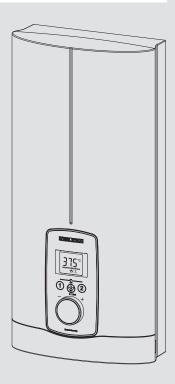


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OPERATION AND INSTALLATION

Electronically controlled comfort instantaneous water heater

- » DEL 13 Plus AU
- » DEL 18 Plus AU
- » DEL 27 Plus AU



STIEBEL ELTRON

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General information

SPECIAL INFORMATION OPERATION

- The appliance may be used by children aged 3 and older and persons with reduced physical, sensory or mental capabilities or a lack of experience and know-how, provided that they are supervised or they have been instructed on how to use the appliance safely and have understood the potential risks. Children must never play with the appliance. Children must never clean the appliance or perform user maintenance unless they are supervised.
- If using preheated water, the tap can reach a temperature of up to 50 °C during operation. There is a risk of scalding at outlet temperatures in excess of 43 °C.
- The appliance is suitable for supplying a shower (shower operation). When using preheated water, it must be ensured that the inlet temperature does not exceed 50 °C.
- Ensure the appliance can be separated from the power supply by an isolator that disconnects all poles with at least 3 mm contact separation.
- The specified voltage must match the power supply.
- The appliance must be connected to earth.
- The appliance must be permanently connected to fixed wiring.
- Secure the appliance as described in chapter "Installation / Installation".
- Observe the maximum permissible pressure (see chapter "Installation / Specification / Data table").
- The specific water resistivity of the mains water supply must not be undershot (see chapter "Installation / Specification / Data table").
- Drain the appliance as described in chapter "Installation / Maintenance / Draining the appliance".

General information 1.

The chapters "Special information" and "Operation" are intended for both users and qualified contractors.

The chapter "Installation" is intended for qualified contractors.



Note
Read these instructions carefully before using the appliance and retain them for future reference. Pass on the instructions to a new user if required.

1.1 Safety instructions

1.1.1 Structure of safety instructions



KEYWORD Type of risk

Here, possible consequences are listed that may result from failure to observe the safety instructions.

► Steps to prevent the risk are listed.

1.1.2 Symbols, type of risk

Symbol	Type of risk	
$\overline{\mathbf{V}}$	Injury	
A	Electrocution	
SSS	Burns (burns, scalding)	

1.1.3 Keywords

KEYWORD	Meaning
DANGER	Failure to observe this information will result in serious injury or death.
WARNING	Failure to observe this information may result in serious injury or death.
CAUTION	Failure to observe this information may result in non-serious or minor injury.

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OPERATION

Safety

1.2 Other symbols in this documentation



Note

General information is identified by the adjacent symbol. Read these texts carefully.

Symbol

Meaning Material losses

(appliance damage, consequential losses and environmental pollution)



Appliance disposal

► This symbol indicates that you have to do something. The action you need to take is described step by step.

1.3 Units of measurement



Note

All measurements are given in mm unless stated otherwise.

2. Safety

2.1 Intended use

This appliance is suitable for heating domestic hot water or for reheating preheated water. The appliance can supply one or more draw-off points.

Water will not be reheated if the maximum inlet temperature for reheating is exceeded.

The appliance is intended for domestic use. It can be used safely by untrained persons. The appliance can also be used in non-domestic environments, e.g. in small businesses, as long as it is used in the same way.

Any other use beyond that described shall be deemed inappropriate. Observation of these instructions and of the instructions for any accessories used is also part of the correct use of this appliance.

2.2 General safety instructions



CAUTION Burns

If using preheated water, the tap can reach a temperature of up to 50 °C during operation. There is a risk of scalding at outlet temperatures in excess of 43 °C.



CAUTION Burns

If children or persons with limited physical, sensory or mental capabilities use the appliance, set a temperature limit. Once set, check the temperature limit is working correctly.

If a permanent and unchangeable temperature limit is required, have the internal anti-scalding protection set by a qualified contractor.



CAUTION Burns

If operating with preheated water, e.g. if using a solar thermal system, observe the following information:

- The DHW temperature may exceed the set temperature or a set temperature limit.
- The dynamic anti-scalding protection between the appliance and a wireless remote control may not be effective.
- In such cases, limit the temperature with an upstream central thermostatic valve.



WARNING Injury

The appliance may be used by children aged 3 and older and persons with reduced physical, sensory or mental capabilities or a lack of experience and know-how, provided that they are supervised or they have been instructed on how to use the appliance safely and have understood the potential risks. Children must never play with the appliance. Children must never clean the appliance or perform user maintenance unless they are supervised.



WARNING

For continued safety of this appliance it must be installed, operated and maintained in accordance with the manufacturer's instructions.



WARNING

This appliance must only be installed in accordance with the acceptable plumbing configurations specified in these instructions. Failure to do so may result in conditions where delivery temperature control is inadequate.



Material losses

The user should protect the appliance and its tap against frost

2.3 Test symbols

See type plate on the appliance

3. Appliance description

The appliance switches on automatically as soon as you open the hot water valve on the tap. When you close the tap, the appliance switches off again automatically.

The appliance heats water as it flows through it. The set temperature is adjustable. Upwards of a certain flow rate, the control unit selects the required heating output, subject to the temperature selected and the cold water temperature.

The electronically controlled instantaneous water heater with automatic output matching maintains a consistent outlet temperature. It is irrespective of the inlet temperature, up to the maximum output of the appliance.

If the appliance is operated with preheated water and the inlet temperature exceeds the selected temperature, the word "hot" and the inlet temperature are displayed alternately, and the "hot" LED flashes. The water is not heated further.

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OPERATION

Settings and displays

You can store different set temperatures and call them up quickly. With the ECO function, the flow rate is limited to 3 preset levels. The appliance has setting options for a temperature limit (Tmax function, user) and internal anti-scalding protection (qualified contractor). The backlight switches on automatically as soon as water starts to flow through the appliance or you make a change on the user interface. The backlight switches off automatically after water stops flowing or if no action is performed.

Heating system

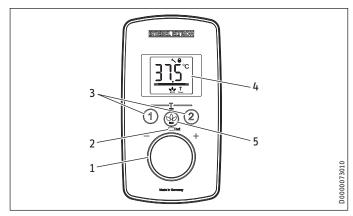
The bare wire heating system is enclosed within a pressure-tested plastic jacket. The heating system with its stainless steel heater spiral is suitable for hard and soft water areas and is largely insusceptible to scale build-up. The heating system ensures rapid and efficient DHW provision.



The appliance is equipped with an air detector that largely prevents damage to the heating system. If, during operation, air is drawn into the appliance, the appliance shuts down for one minute, thereby protecting the heating system.

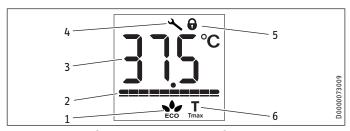
4. Settings and displays

4.1 User interface



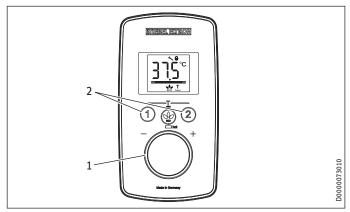
- 1 Temperature selector
- 2 "hot" scald warning LED, at temperatures higher than 43 °C
- 3 Temperature memory buttons 1 and 2
- 4 Display
- 5 ECO button with ECO level selection / Menu call-up

4.2 Display symbols



- 1 ECO indicator [rolling, levels 1 3, OFF]
- 2 Output bar [10 100 %]
- 3 Segment display [°C/°F]
- 4 In the event of an appliance fault, a spanner appears
- 5 Operating lock [ON/OFF]
- 6 Tmax, displayed when temperature limit is enabled

4.3 Selecting the set temperature



- 1 Set temperature settings: OFF, 20 50 °C
- 2 Call up/assign preferred temperatures

Setting steps			
Temperature range	Step	Temperature range	Step
20 °C 35 °C	1 °C	68 °F 122 °F	1 °F
35 °C 43 °C	0.5 °C		
43 °C 50 °C	1 °C		



Note

If the outlet temperature is not high enough when the draw-off valve is fully open and the temperature selector is set to maximum, then more water is flowing through the appliance than can be heated by the heating system (appliance working at maximum output).

Use the ECO button to reduce the water volume until the required temperature is achieved.

4.4 Temperature limit via internal anti-scalding protection (qualified contractor)

If required, the qualified contractor can set a permanent temperature limit, for example in nurseries, hospitals, etc.

If the anti-scalding protection function (43 °C) is enabled, "Tmax" flashes continually once the set temperature has been reached.

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Settings and displays

4.5 Temperature limit Tmax (user)

The temperature limit allows you as a user to restrict the adjustable set temperature at the appliance to a maximum value.

Your qualified contractor can set an additional temperature limit for anti-scalding protection. This temperature then dictates the upper limit of the setting range for the temperature limit function.

4.5.1 Enabling the temperature limit

- ► Press and hold buttons "1" and "2" for longer than 5 seconds, until "Tmax" and the temperature display flash.
- ► Select a temperature limit.

10 seconds after completing the setting, the menu item will disappear automatically.

If the high limit safety cut-out is enabled, "Tmax" is continuously displayed.

Check that the upper temperature limit has been correctly applied.

4.5.2 Disabling the temperature limit

▶ Disable the high limit safety cut-out by pressing and holding buttons "1" and "2" for longer than 5 seconds.

4.6 Allocating temperature memory buttons

Memory buttons "1" and "2" can each be assigned a required temperature.

- Select the required temperature.
- ► To store the required temperature, press and hold button "1" or "2" for longer than 3 seconds. The selected temperature flashes once to confirm.

4.7 Settings menu

Menu	Description
Temperature display	Select °C or °F
Operating lock	Select ON or OFF. Symbol displayed
Fault code display	Displays E1E3 if there is a fault on the appli-
	ance. Call qualified contractor.

- ► To call up the menu, press and hold the ECO button for longer than 5 seconds.
- ► To select, turn the temperature selector.
- ▶ Press the ECO button once more.
- To quit the menu, press and hold the ECO button for longer than 5 seconds.

The menu switches off automatically if no operation has been performed for 30 seconds.



To call up the menu when the operating lock is enabled, press and hold the ECO button for longer than 10 seconds.

4.8 Selecting ECO level

ECO level	Display	Flow rate limitation
Level 1	•	8 l/min (factory setting)
Level 2	50	7 l/min
Level 3	*	6 l/min
OFF	No symbol	No flow rate limit

Briefly press the ECO button. Rolling selection, "Level 1 - 3/ OFF".

4.9 Inlet temperature information

If the appliance is operated with preheated water and the inlet temperature exceeds the selected temperature, the word "hot" and the inlet temperature are displayed alternately, and the "hot" LED flashes.

4.10 Recommended settings

Your instantaneous water heater offers maximum precision and maximum convenience in DHW provision. Should you nonetheless be operating the appliance with a thermostatic valve, we recommend that you:

➤ Set the temperature at the instantaneous water heater to the maximum temperature. Then set the required set temperature on the thermostatic valve.

Saving energy

The following recommended settings will result in the lowest energy consumption:

- 38 °C for hand washbasins, showers, bath
- 50 °C for kitchen sinks

Internal anti-scalding protection (qualified contractors)

If required, the qualified contractor can set a permanent temperature limit, for example in nurseries, hospitals, etc.

Limiting it in this way prevents water from flowing out of the appliance at temperatures which could cause injury.

Recommended setting for operation with a thermostatic valve and water preheated by solar energy

Set the temperature at the instantaneous water heater to the maximum temperature.

Following an interruption to the water supply



Material losses

To ensure that the bare wire heating system is not damaged following an interruption to the water supply, the appliance must be restarted by taking the following steps.

- ► Disconnect the appliance from the power supply by removing the fuses/tripping the MCBs.
- ► Open the tap for one minute until the appliance and its upstream cold water inlet line are free of air.
- ► Switch the power back ON.

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Cleaning, care and maintenance

Cleaning, care and maintenance 5.

- ► Never use abrasive or corrosive cleaning agents. A damp cloth is sufficient for cleaning the appliance.
- ► Check the taps regularly. Limescale deposits at the tap outlets can be removed using commercially available descaling agents.

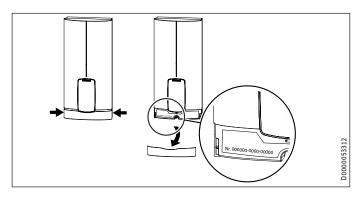
Troubleshooting 6.

Problem	Cause	Remedy
The appliance will not start despite the DHW valve being fully open.	There is no power.	Check the fuses/MCBs in your fuse box/distribution board.
	The aerator in the tap or the shower head is scaled up or dirty.	
	The water supply has been interrupted.	Vent the appliance and the cold water inlet line.
When hot water is being drawn off, cold water flows for a short period.	The air detector detects air in the water. It switches off the heating output briefly.	The appliance restarts automatically after 1 minute.
The required temperature cannot be set.	The high limit safety cut-out and/or internal anti-scalding protection are enabled.	Deactivate the temper- ature limit. The internal anti-scalding protection can only be adjusted by the qualified contractor.
The flow rate is too low.	ECO function is enabled.	Select a different ECO level or disable the ECO function.
No settings can be made on the programming unit.	The operating lock is enabled.	Press and hold the ECO button for more than 10 seconds to disable the operating lock.



Programming unit displays and selected settings are retained following a power failure.

If you cannot remedy the fault, contact your qualified contractor. To facilitate and speed up your request, provide the number from the type plate (000000-0000-000000).



INSTALLATION

7. Safety

Only a qualified contractor should carry out installation, commissioning, maintenance and repair of the appliance.

General safety instructions 7.1

We guarantee trouble-free function and operational reliability only if original accessories and spare parts intended for the appliance are used.



Material losses

Observe the maximum inlet temperature. Higher temperatures may damage the appliance. You can limit the maximum inlet temperature by installing a central thermostatic valve.



CAUTION Burns

If operating with preheated water, e.g. if using a solar thermal system, observe the following information:

- The DHW temperature may exceed the set temperature or a set temperature limit.
- The dynamic anti-scalding protection between the appliance and a wireless remote control may not be effective.
- In such cases, limit the temperature with an upstream central thermostatic valve.



WARNING Electrocution

This appliance contains capacitors which are discharged when disconnected from the power supply. The capacitor discharge voltage may briefly exceed 60 V DC.

7.2 Instructions, standards and regulations



Observe all applicable national and regional regulations and instructions.



The installation of this appliance shall conform to the Plumbing Code of Australia (PCA), and the New Zealand Building Code.



Note
This appliance delivers water not exceeding 50 °C in accordance with AS 3498.

- The IP 24 / IP 25 protection rating can only be ensured with a correctly fitted cable grommet.
- The specific electrical resistivity of the water must not fall below that stated on the type plate. In a linked water network, factor in the lowest electrical resistivity of the water. Your water supply utility will advise you of the specific electrical water resistivity or conductivity.

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Appliance description

Test for delivery temperature performance

The appliance is to be tested according to AS 3498 as a 50 °C-limited water heater. The option 1 illustrated in figure A.1 of the Appendix A applies to the appliance.

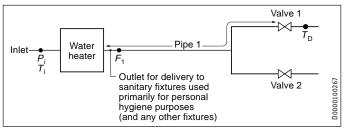


Figure A.1 - Option 1 - Simple water heater

Key	
-•-	Measurement location
Pipe 1	Pipework to sanitary fixtures used primarily for personal hygiene purposes
F ₁	Flow rate to sanitary fixtures used primarily for personal hygiene purposes
Pi	Inlet pressure
Ti	Inlet temperature
T_{D}	Delivery temperature (represents water temperature at the outlet from sanitary fixtures used primarily for personal hygiene purposes)
Valves 1 and 2	Valves to control water flow for the purposes of testing

8. Appliance description

8.1 Standard delivery

The following are delivered with the appliance:

- Wall mounting bracket
- Installation template
- 2 plugs
- 2 extensions
- 2 caps
- 2 tees
- 8 flat gaskets
- Strainer
- Plastic profile washer
- Plastic connection pieces/installation aid
- Cover and back panel guides
- Jumper for internal anti-scalding protection

8.2 Accessories

Wireless remote control

FFB 4 Set AP

9. Preparation

9.1 Installation location



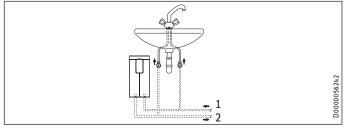
Material losses

Install the appliance in a room free from the risk of frost.

► Always install the appliance vertically and near the draw-off point. For horizontal installation, see chapter "Alternative installation methods / Horizontal installation of the appliance".

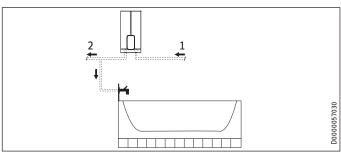
The appliance is suitable for undersink and oversink installation.

Undersink installation



- 1 Cold water inlet
- 2 DHW outlet

Oversink installation



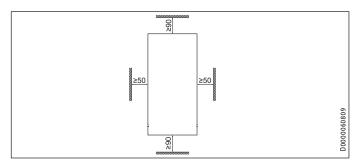
- 1 Cold water inlet
- 2 DHW outlet



Note

Mount the appliance on the wall. The wall must have sufficient load bearing capacity.

9.2 Minimum clearances



► Maintain the minimum clearances to ensure trouble-free operation of the appliance and facilitate maintenance work.

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Installation

9.3 Water installation

Flush the water line thoroughly.

Taps/valves

Use appropriate pressure taps. Open vented taps are not permissible.

Permissible water line materials

- Cold water inlet line:
 Pipes made from galvanised steel, stainless steel, copper or plastic
- DHW outlet line:
 Stainless steel pipe, copper pipe or plastic pipe



Material losses

If plastic pipework systems are used, take into account the maximum inlet temperature and the maximum permissible pressure.

Flow rate

- Ensure that the flow rate for switching on the appliance is achieved.
- ► Increase the water line pressure if the required flow rate is not achieved when the draw-off valve is fully open.

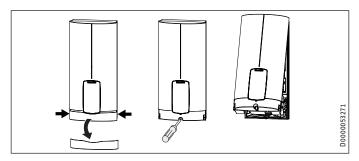
10. Installation

Factory settings	DEL 13 Plus AU	DEL 18 Plus AU	DEL 27 Plus AU
Internal anti-scald- ing protection	Tmax (= 50 °C)	Tmax (= 50 °C)	Tmax (= 50 °C)
Standard instal- lation	DEL 13 Plus AU	DEL 18 Plus AU	DEL 27 Plus AU
Electrical connection from below on unfinished walls	Х	Х	Х
Water connection, installation on finished walls	X	х	х

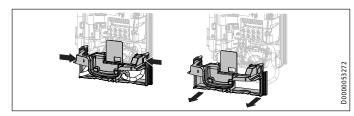
For further installation options, see chapter "Alternative installation methods".

10.1 Standard installation

Opening the appliance

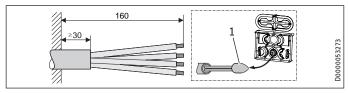


▶ Open the appliance by holding the fascia at the side and pulling forwards away from the appliance cover. Undo the screw. Pivot open the appliance cover.



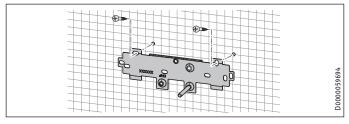
► Remove the back panel by pressing the two locking tabs and pulling the lower back panel section forwards.

Preparing the power cable on unfinished walls, for connection from below



- 1 Cable entry installation aid
- ▶ Prepare the power cable.

Fitting the wall mounting bracket



- ► Mark out the holes for drilling using the installation template. If the appliance is to be installed on finished walls, also mark out the fixing hole in the lower section of the template.
- ▶ Drill the holes and secure the wall mounting bracket at 2 points using suitable fixing materials (screws and rawl plugs are not part of the standard delivery).
- ► Fit the wall mounting bracket.

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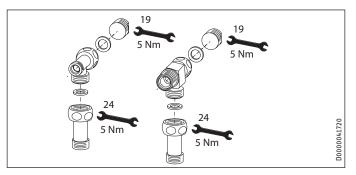
Installation

Preparing the water connection

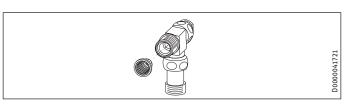


Material losses

Carry out all water connection and installation work in accordance with regulations.



- ► Remove the caps from the tees.
- ► Fit the plugs and the extensions with gaskets.



▶ Fit the strainer in the tee for the cold water inlet.



Material losses

The strainer must be fitted for the appliance to function.

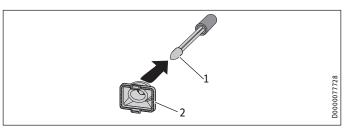
When replacing an appliance, check whether the strainer is installed.

Installing the appliance



Note

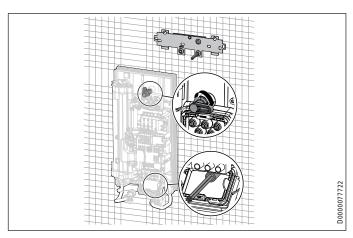
If you are installing the appliance with flexible pipe connections, also secure the bottom of the back panel with a screw.



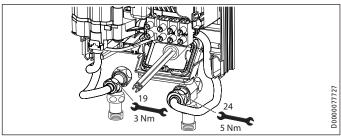
- 1 Cable entry installation aid
- 2 Cable grommet

Use the installation aid for easier wiring access through the cable grommet (see plastic parts set supplied).

- ▶ Remove the cable grommet from the back panel.
- ► Pull the cable grommet over the cable sheath of the power cable. For large cable cross-sections, enlarge the hole in the cable grommet if necessary.



- Remove the transport protection plugs from the appliance pipe connections.
- ► Bend the power cable 45° upwards.
- ► Route the power cable and cable grommet through the back panel from the rear.
- ► Install the appliance on the threaded studs of the wall mounting bracket.
- ▶ Press the back panel firmly into place, aligning it correctly.
- ► Lock the fixing toggle by turning it 90° clockwise.
- ► Pull the cable grommets into the back panel until both locking tabs engage.



- ► Screw the pre-assembled parts with flat gaskets to the cold water and DHW pipes of the appliance.
- ► Fit the cold water inlet pipe and the DHW outlet pipe from the pipework with flat gaskets to the extensions from the appliance.

Making the electrical connection



WARNING Electrocution

Carry out all electrical connection and installation work in accordance with relevant regulations.



WARNING Electrocution

The connection to the power supply must be in the form of a permanent connection in conjunction with the removable cable grommet. Ensure the appliance can be separated from the power supply by an isolator that disconnects all poles with at least 3 mm contact separation.



WARNING Electrocution

Ensure that the appliance is earthed.

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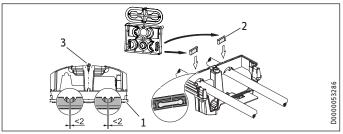
Commissioning



Material losses

Observe the type plate. The specified rated voltage must match the mains voltage.

Connect the power cable to the mains terminal.



- 1 Lower back panel section
- 2 Connection piece in the standard delivery
- 3 Screw

If using threaded fittings on finished walls, the lower back panel section can also be installed after fitting the taps. To do this, carry out the following steps:

- ► Cut open the lower back panel section.
- ► Fit the lower back panel section by bending it out at the sides and guiding it over the pipes.
- Insert the connection pieces into the lower back panel section from behind.
- ► Click the lower back panel section into place.
- ► Secure the lower back panel section with a screw.



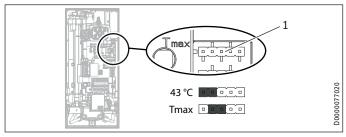
Material losses

The cover plate of the lower back panel section must not bend when installed.

11. Commissioning

11.1 Preparation

Internal anti-scalding protection via jumper slot



1 Jumper for anti-scalding protection setting

Jumper position	Description
43 °C	
Tmax	Factory setting (50 °C)
No jumper	Limited to 43 °C

► Install the anti-scalding protection setting jumper in the required position on the upper pin strip.



CAUTION Burns

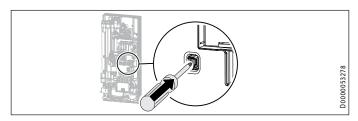
If operating with preheated water, e.g. if using a solar thermal system, the internal anti-scalding protection and the temperature limit Tmax, which can be set by the user, may be exceeded.

► In this case, limit the temperature with an upstream central thermostatic valve.

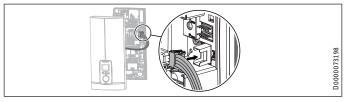
11.2 Initial start-up



- Open and close all connected draw-off valves several times, until all air has been purged from the pipework and the appliance.
- ► Carry out a tightness check.



► Activate the safety switch by firmly pressing the reset button (the appliance is delivered with the safety switch disabled).



► Connect the programming unit connecting cable to the PCB.



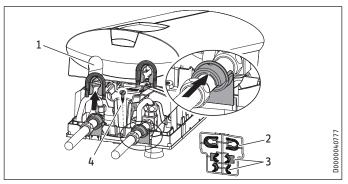
1 Note

For undersink installation, the appliance cover should be turned round for easier operation; see chapter "Alternative installation methods / Pivoting appliance cover".

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Appliance shutdown

Fit the appliance cover



- Pipe knock-out
- 2 Cover guides
- Back panel guides
- Fixing screw (not part of the standard delivery)
- ► Cleanly cut or break out the knock-out openings in the appliance cover. If necessary, use a file.



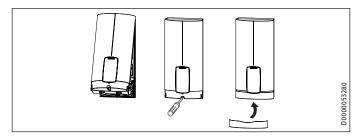
Material losses

If you cut open the wrong knock-out in the appliance cover by mistake, you must use a new appliance cover.



You can compensate for a slight connection pipe offset using the tabs on the cover guides. If the connection pipes are offset, do not fit any back panel guides.

- ▶ When installing connection pipes without offset, break off the tabs on the cover guide pieces.
- Click the cover guides into place in the openings.
- Position the back panel guides on the extensions. Push them together. Then push the guides against the back panel as far they will go.



- Hook the appliance cover at the top rear into the back panel. Pivot the appliance cover downwards. Check that the appliance cover is securely seated at both top and bottom.
- ► Secure the appliance cover with the screw.
- Fit the fascia to the appliance cover.
- Remove the protective film from the user interface.



Switch on the power supply.

11.2.1 Appliance handover

- Explain the appliance function to users and familiarise them with how it works.
- Make the user aware of potential dangers, especially the risk of scalding.
- ► Hand over the instructions.

11.3 Recommissioning



Material losses

To ensure that the bare wire heating system is not damaged following an interruption to the water supply, the appliance must be restarted by taking the following steps.

- ▶ Disconnect the appliance from the power supply by removing the fuses/tripping the MCBs.
- Open the tap for a minimum of one minute until the appliance and its upstream cold water inlet line are free of air.
- ► Switch the power back ON.

12. Appliance shutdown

- ▶ Isolate all poles of the appliance from the power supply.
- Drain the appliance (see chapter "Installation / Maintenance / Draining the appliance").

13. Alternative installation methods

Overview of the alternative types of installation

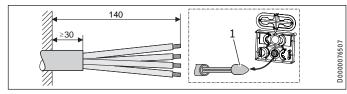
Electrical connection	IP rating
On unfinished walls, connected from above	IP 25
On unfinished walls, connected from below, short power cable	IP 25
On finished walls	IP 24
Water connection	IP rating
On unfinished walls	IP 25
Other	IP rating
Installation with offset tiles	IP 25
Pivoting appliance cover	IP 25
Horizontal installation of the appliance	IP 24



WARNING Electrocution

Before any work on the appliance, disconnect all poles from the power supply.

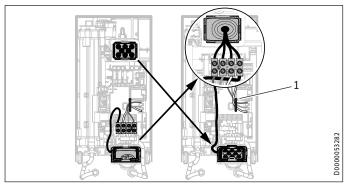
13.1 Electrical connection from above on unfinished walls



- Cable entry installation aid
- ► Prepare the power cable.

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Alternative installation methods



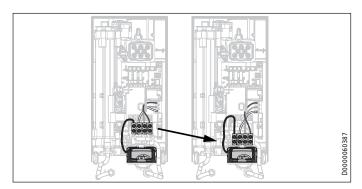
- 1 Cable routing
- ► Reposition the mains terminal from the bottom to the top. To do this, undo the fixing screw. Turn the mains terminal with connecting cables 180° clockwise. Route the cable around the cable guide when doing so. Secure the mains terminal in place.
- ► Replace the cable grommets.
- ▶ Install the cable grommet from the top at the bottom.
- ► Pull the cable grommet over the cable sheath of the power cable.
- Install the appliance on the threaded studs of the wall mounting bracket.
- ► Push the back panel firmly against the wall. Lock the fixing toggle by turning it 90° clockwise.
- ▶ Pull the cable grommets into the back panel until both locking tabs engage.
- ► Connect the power cable to the mains terminal.



WARNING Electrocution

The connecting wires must not protrude beyond the level of the mains terminal.

13.2 Electrical connection on unfinished walls with short power cable



► Reposition the mains terminal further downwards. To do this, undo the fixing screw. Secure the mains terminal in place.

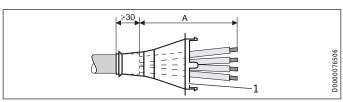
13.3 Electrical connection on finished walls



Note

This type of connection changes the IP rating of the appliance.

► Change the type plate. Cross out "IP 25" and mark the box "IP 24". Use a ballpoint pen to do this.



1 Cable grommet

Electrical connection on finished walls	Dimension A
Positioned in lower section of appliance	160
Positioned in upper section of appliance	110

▶ Prepare the power cable. Fit the cable grommet.

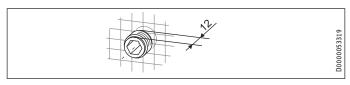


Material losses

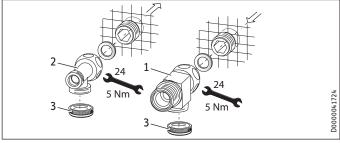
If you break out the wrong knock-out in the back panel/appliance cover by mistake, you must use a new back panel/appliance cover.

- ► Cleanly cut and break out the required cable entries from the back panel and appliance cover (for the positions, see chapter "Specification / Dimensions and connections"). Deburr any sharp edges with a file.
- ▶ Route the power cable through the cable grommet.
- ► Connect the power cable to the mains terminal.

13.4 Water installation on unfinished walls

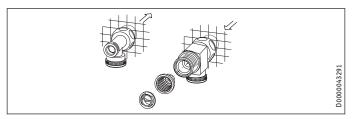


Seal and screw in the twin connectors (not included in standard delivery).



- 1 Tee for cold water
- 2 Tee for domestic hot water
- 3 Cap
- ► Fit the water connections.

Alternative installation methods



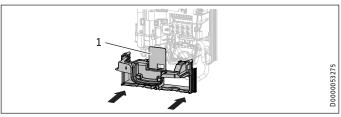
► Fit the strainer and the plastic profile washer in the tee for the cold water inlet.



Material losses

The strainer must be fitted for the appliance to function.

- When replacing an appliance, check whether the strainer is installed.
- ► Screw the connection pipes from the appliance to the tee.
- ▶ Open the shut-off valve in the cold water inlet line.



- 1 Diffuser on lower back panel
- ► Fit the lower back panel section into the back panel. Check that both locking tabs are engaged.
- ▶ Align the mounted appliance by undoing the fixing toggle, aligning the power supply and back panel, and then re-tightening the fixing toggle. If the back panel does not sit flush against the wall, you can secure the appliance at the bottom with an additional screw.



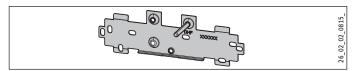
Material losses

The cover plate of the lower back panel section must not bend when installed.

13.5 Wall mounting bracket when replacing an appliance

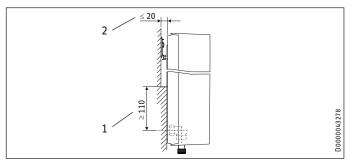
An existing STIEBEL ELTRON wall mounting bracket may be used when replacing appliances (except the DHF instantaneous water heater), as long as the fixing screw is in the lower right position.

Replacing a DHF instantaneous water heater



- ► Reposition the fixing screw on the wall mounting bracket (the fixing screw has a self-tapping thread).
- ► Rotate the wall mounting bracket 180° and mount it on the wall (the DHF logo is then turned towards you).

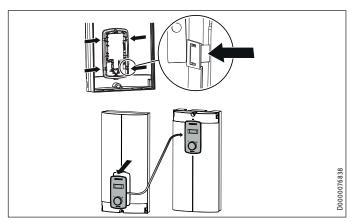
13.6 Installation with offset tiles



- 1 Minimum contact area of the appliance
- 2 Maximum tile offset
- ► Adjust the wall clearance. Lock the back panel in place using the fixing toggle (turn 90° clockwise).

13.7 Pivoting appliance cover

The appliance cover should be turned round for undersink installation.



- Remove the programming unit from the appliance cover by pressing the locking hooks and removing the programming unit
- ► Turn the appliance cover (not the appliance) the other way up and refit the programming unit. Push the programming unit home in parallel until all locking tabs engage. When engaging the locking tabs, apply counter pressure by pushing against the appliance cover from the inside.



WARNING Electrocution

All 4 locking tabs on the programming unit must click into place. The locking tabs must be complete and undamaged. If the programming unit is not inserted correctly, user protection against contact with live components cannot be ensured.

- ► Insert the connecting cable plug of the programming unit into the PCB (see chapter "Commissioning / Initial start-up").
- ► Hook the appliance cover in at the bottom. Pivot the appliance cover up to the back panel.
- ► Secure the appliance cover.
- ► Fit the cover onto the appliance cover.

Service information

13.8 Operation with preheated water

You can restrict the maximum inlet temperature by installing a central thermostatic valve.

13.9 Horizontal installation of the appliance

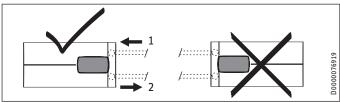
Note

Note
For the horizontal installation alternative, please note the following points:

- Installation is only permissible with direct wall mounting.
- The installation versions "Installation with offset tiles" and "Rotated appliance cover" are not permis-
- This type of connection changes the IP rating of the appliance. Cross out "IP 25" on the type plate and mark the box "IP 24". Use a ballpoint pen to do this.

Horizontal installation

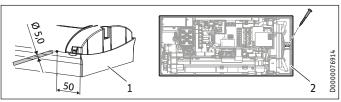
The appliance can also be mounted horizontally on the wall (turned 90° to the left, with the water connections on the right). The installation, water and electrical connections are described in chapters "Standard installation" and "Installation alternatives".



- Cold water inlet
- 2 DHW outlet

Preparation

The appliance cover must be provided with a condensate drain opening of min. Ø 5.0 mm to max. Ø 6.0 mm at the marked position.



- 1 Appliance cover with opening for condensate drain
- 2 Back panel with additional fixing screw
- ▶ Drill a hole from the outside through the dismantled appliance cover at the marked point. Alternatively, you can punch a hole in the appliance cover from the inside at the marked point. In this case, you must then enlarge the hole to the required diameter from the outside. Deburr any sharp edges with a file.
- ► Secure the appliance back panel with an additional screw.

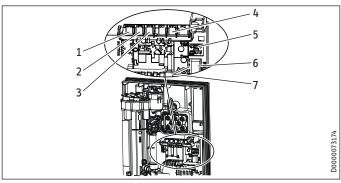


Material losses

An appliance cover with an existing condensate drain opening must no longer be used for vertical installation of the appliance.

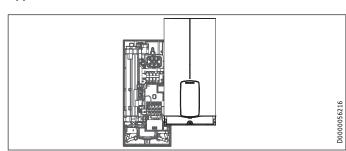
14. Service information

Overview of connections



- 1 Flow limit
- Flow sensor
- High limit safety cut-out, automatic reset
- NTC sensor
- 5 Pin strip for anti-scalding protection
- Programming unit plug-in position
- 7 Diagnostic traffic light

Appliance cover retainer



Troubleshooting

15. Troubleshooting

WARNING Electrocution To test the appliance, it must be connected to the power supply.

Indicator options for diagnostic traffic light (LED)						
•00	Red	ed Illuminates in the event of a fault				
000	Yellow	Illuminates in heating mode/flashes when output limit reached				
000	Green	Flashing: Appliance connected to power supply				

Note
When testing the appliance using the diagnostic traffic lights, water must be flowing.

Diagnostic traffic lights (draw-off mode)	Fault	Cause	Remedy		
No LED illuminates	Appliance does not heat up	One or more mains power phases missing	Check fuses/MCBs in distribution board		
		Faulty PCB	Replacing the function module		
Green flashing, No DHW yellow off, red off		Appliance starting flow rate not reached; shower head/aerator scaled up	Descale/replace the shower head/aerator		
		Appliance starting flow rate not reached; strainer in cold water inlet dirty	Cleaning the strainer		
		Flow meter not attached	Check plug-in connection; correct if necessary		
		Flow meter faulty or dirty	Replacing the flow meter		
		Faulty PCB	Replacing the function module		
Green flashing, No display vellow on, red off		Loose connecting cable between PCB and programming unit	Check plug-in connections; correct if necessary		
		Faulty connecting cable between PCB and programming unit	Check connecting cable; replace if necessary		
		Programming unit faulty	Replacing the programming unit		
		Faulty PCB	Replacing the function module		
Green flashing, yellow on, red off	No DHW; outlet temperature does not match set value	Tap faulty	Replace tap		
		Faulty outlet sensor	Replace the outlet sensor		
		Heating system faulty	Replacing the function module		
		Faulty PCB	Replacing the function module		
	No DHW; outlet temperature does not match set value	Appliance is operating at its output limit	Reduce flow rate; select one of the ECO levels		
		Appliance is operating at its output limit	Check jumper position for connected load		
		Heating system faulty	Replacing the function module		
Green flashing, yellow off, red on	No DHW; outlet temperature does not match set value	One or more mains power phases missing	Check fuses/MCBs in distribution board		
		Air detection has responded	Continue draw-off for >1 min		

15.1 Fault code display

If there is an appliance fault, the spanner flashes on the display.

► To call up the fault code display, press the ECO button for more than 5 seconds.

Diagnostic traffic lights (draw-off mode)	Display shown	Fault	Cause	Remedy
Green flashing, yellow off, red on			Safety switch not activated during "Commissioning"	Activate safety switch by pressing the reset button firmly
			Safety switch triggered by high limit safety cut-out	Check high limit safety cut-out (plug-in connection, connecting cable); activate safety switch
			Safety switch responds again after high limit safety cut-out has been checked; high limit safety cut-out faulty	Replace high limit safety cut-out; activate safety switch and draw off water at the maximum set value for >1 min
			Safety switch responds again; PCB faulty	Replacing the function module
Green flashing, yellow off, red on	Spanner flashes (display E2 and spanner in menu "Fault code display")		PCB faulty (lead break or short circuit in inlet sensor)	Replacing the function module
Green flashing, yellow off, red on	Spanner flashes (display E3 and spanner in menu "Fault code display")		Short circuit in outlet sensor	Check outlet sensor; replace if necessary

Maintenance

16. Maintenance



WARNING Electrocution

Before any work on the appliance, disconnect all poles from the power supply.

This appliance contains capacitors which are discharged when disconnected from the power supply. The capacitor discharge voltage may briefly exceed 60 V DC.

Draining the appliance

The appliance can be drained for maintenance work.



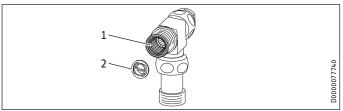
WARNING Burns

Hot water may escape when you drain the appliance.

- ► Close the shut-off valve in the cold water inlet line.
- ► Open all draw-off valves.
- ▶ Undo the pipe connections from the appliance.
- ► Store the dismantled appliance in a room free from the risk of frost, as water residues remaining inside the appliance can freeze and cause damage.

Cleaning the strainer

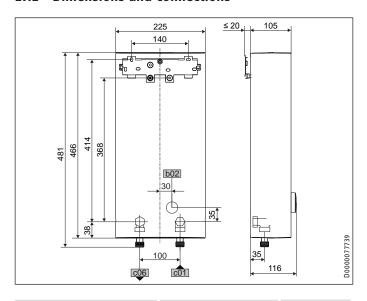
If dirty, clean the strainer in the threaded cold water fitting. Close the shut-off valve in the cold water inlet line before removing, cleaning and refitting the strainer.



- 1 Strainer
- 2 Plastic profile washer
- ▶ Remove the plastic profile washer and the strainer.
- ► Clean the components.
- Fit the strainer and the plastic profile washer.

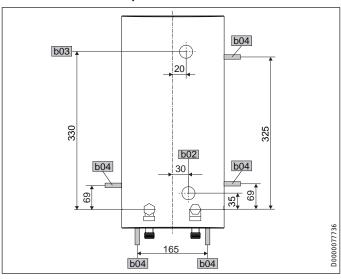
17. Specification

17.1 Dimensions and connections



			DEL Plus AU
b02	Entry electrical cables I	On unfinished walls	
c01	Cold water inlet	Male thread	G 1/2 A
c06	DHW outlet	Male thread	G 1/2 A

Alternative connection options

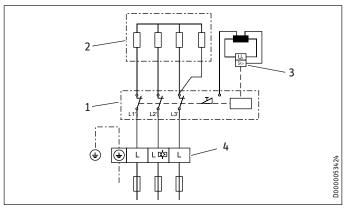


			DEL Plus AU
b02	Entry electrical cables I	On unfinished walls	
b03	Entry electrical cables II	On unfinished walls	
b04	Entry electrical cables III	On finished walls	

Specification

17.2 Wiring diagram

3/PE ~ 380-415 V



- 1 Power PCB with integral safety switch
- 2 Bare wire heating system
- 3 High limit safety cut-out
- 4 Mains terminal

17.3 DHW output

The DHW output is subject to the connected power supply, the appliance's connected load and the cold water inlet temperature. The rated voltage and rated output can be found on the type plate.

Connecte	d load in	kW	38 °C DHW	output i	n l/min.		
Rated vol	tage		Cold wate	r inlet te	mperatur	e	
380 V	400 V	415 V	5 °C	10 °C	15 °C	20 °C	
DEL 13 Plus AU							
12.2			5.2	6.1	7.5	9.5	
	13.5		5.8	6.9	8.4	10.7	
		14.5	6.3	7.4	9.0	11.5	
DEL 18 Plus	AU						
16.2			7.0	8.3	10.1	12.9	
	18		7.8	9.2	11.2	14.3	
		19.4	8.4	9.9	12.0	15.4	
DEL 27 Plus	AU						
23.5			10.2	12.0	14.6	18.7	
	26		11.3	13.3	16.1	20.6	
		28	12.1	14.3	17.4	22.2	

Connecte	d load in	kW	50 °C DHW	output i	n l/min.	
Rated vol	tage.		Cold wate	r inlet te	mperatu	re
380 V	400 V	415 V	5 °C	10 °C	15 °C	20 °C
DEL 13 Plus	AU					
12.2			3.8	4.3	4.9	5.7
	13.5		4.3	4.8	5.5	6.4
		14.5	4.6	5.2	5.9	6.9
DEL 18 Plus	AU					
16.2			5.1	5.8	6.6	7.7
	18		5.7	6.4	7.3	8.6
		19.4	6.2	6.9	7.9	9.2
DEL 27 Plus	AU					
23.5			7.5	8.4	9.6	11.2
	26		8.3	9.3	10.6	12.4
		28	8.9	10.0	11.4	13.3

17.4 Application areas / Conversion table

Specific electrical resistance and specific electrical conductivity

Standa tion at			20 °C			25 °C		
tivity	Conducti	,	Resis- Conductivity σ s tivity		vity σ ≤	≤ Resis- Conductivity σ ≤ tivity		
ρ ≥			ρ ≥			ρ≥		
Ω cm	mS/m	μS/cm	Ω cm	mS/m	μS/cm	Ω cm	mS/m	μS/cm
900	111	1111	800	125	1250	735	136	1361

17.5 Pressure drop

Taps/valves

Tap pressure drop at a flow rate of 10 l/min					
Mono lever mixer tap, approx.	MPa	0.04 - 0.08			
Thermostatic valve, approx.	MPa	0.03 - 0.05			
Shower head, approx.	MPa	0.03 - 0.15			

Sizing the pipework

When calculating the size of the pipework, an appliance pressure drop of 0.1 MPa is recommended.

17.6 Fault conditions

In the event of a fault, loads up to 80 $^{\circ}\text{C}$ at a pressure of 1.0 MPa can occur very briefly in the installation.

INSTALLATION | SOFTWARE COPYRIGHT | ENVIRONMENT AND RECYCLING

Specification

17.7 Data table

			DEL 13 F	lus AU		DEL 18 F	Plus AU		DEL 27	Plus AU
				234470			236741			236742
Electrical data										
Rated voltage	V	380	400	415	380	400	415	380	400	415
Rated output	kW	12.2	13.5	14.5	16.2	18	19.4	23.5	26	28
Rated current		18.5	19.5	20	24.7	26	27	35.6	37.7	38.9
Fuse protection	A _	20	20	20	25	25	32	40	40	40
Frequency	Hz	50/60	50/60	50	50/60	50/60	50/-	50/-	50/-	50/-
Phases				3/PE			3/PE			3/PE
Specific resistivity p15 ≥	Ω cm			900			900			900
Specific conductivity σ 15 ≤				1111			1111			1111
Max. mains impedance	Ω	0.459	0.436	0.42	0.331	0.315	0.304	0.221	0.21	
Versions										
Heating system heat generator			В	are wire		В	Bare wire			Bare wire
Adjustable connected load							-			_
Temperature settings			0	f, 20-50		0	off, 20-50			Off, 20-50
Protection class										1
Insulating block				Plastic			Plastic			Plastic
Cover and back panel				Plastic			Plastic	Plastic		
IP rating				IP25			IP25			IP25
Colour				White			White			White
Connections										
Water connection				G 1/2 A			G 1/2 A	G 1/2		G 1/2 A
Application limits										
Max. permissible pressure	MPa			1	1					1
Max. inlet temperature for reheating	°C			50	50			50		
Values										
Max. permissible inlet temperature	°C			50			50			50
ON	I/min			>2.5			>2.5			>2.5
Flow rate at 28 K			7.4	at 415V		9.	9 at 415V		14	.3 at 415V
Flow rate at 50 K			4.2	at 415V		5.	6 at 415V		8	.0 at 415V
Pressure drop for flow rate at 50 K (without flow limiter)	MPa			0.04			0.06			0.14
Hydraulic data										
Nominal capacity	I			0.4			0.4			0.4
Dimensions										
Height	mm			466	6 466		466	6 4		466
Width	mm			225	225			.5 225		225
Depth	mm			116	116					116
Weights										
Weight	kg			3.1			3.1			3.1
reignt	<u> </u>									



The appliance conforms to IEC 61000-3-12.

Information on the appliance software

Stiebel Eltron appliances may contain software of external suppliers (third party suppliers) which may be partly also be subject to an Open Source license. Some Open Source licenses are subject to the obligation to state the software, its authors as well as the licenses that apply to the software and to additionally provide the software as a source code or to offer to provide the source code. Stiebel Eltron therefore provides further information regarding third supplier software that it uses under the link https://www.stiebel-eltron.com/en/info/Licenses.html and also offers the source code there, if applicable. The software is provided only for compliance with the obligations under the Open Source licenses.

Environment and recycling

▶ Dispose of the appliances and materials after use in accordance with national regulations.



▶ If a crossed-out waste bin is pictured on the appliance, take the appliance to your local waste and recycling centre or nearest retail take-back point for reuse and recycling.



This document is made of recyclable paper.

 Dispose of the document at the end of the appliance's life cycle in accordance with national regulations.

Who gives the warranty

 The warranty is given by Stiebel Eltron (Aust) Pty Ltd (A.B.N. 82 066 271 083) of 294 Salmon Street, Port Melbourne, Victoria, 3207 ("we", "us" or "our").

The warranty

- 2. This warranty applies to the Stiebel Eltron Water Heaters WaterMark Approved (the "unit") listed within this operating and installation guide manufactured after 1 May 2015.
- Subject to the warranty exclusions we will repair or replace, at our absolute discretion, a faulty component in your unit free of charge if it fails to operate in accordance with its specifications during the warranty period.
- 4. If we repair or replace a faulty component to your unit under this warranty, the warranty period is not extended from the time of the repair or replacement.
- 5. The warranty period commences on the date of completion of the installation of the unit. Where the date of completion of installation is not known, then the warranty period will commence 2 months after the date of manufacture.
- The warranty period for a unit used for domestic purposes is shown in the table below. Domestic purposes means that the unit is used in a domestic dwelling.

Component	Warranty period
All components	7 years from the date of completion of the
	installation of the unit.

7. The warranty period for a unit used for commercial purposes is shown in the table below. Commercial purposes means that the unit is used for a non-domestic purpose and includes but not limited to being used in a motel, hotel, mining camp or nursing home.

Component	Warranty period
	1 year from the date of completion of the installation of the unit.

Your entitlement to make a warranty claim

- 8. You are entitled to make a warranty claim if:
- 8.1. you own the unit or if you have the owner's consent to represent the owner of the unit:
- you contact us within a reasonable time of discovering the problem with the unit;

How you make a warranty claim

- To make a warranty claim you must provide us with the following information:
- 9.1. The model number of the unit;
- 9.2. A description of the problem with the unit;
- 9.3. The name, address and contact details (such as phone number and e-mail address) of the owner;
- The address where the unit is installed and the location (e.g. in laundry);
- 9.5. The serial number of the unit;
- 9.6. The date of purchase of the unit and the name of the seller of the unit:
- 9.7. The date of installation of the unit;
- A copy of the certificate of compliance when the unit was installed.
- 10. The contact details for you to make your warranty claim are:

Name: Stiebel Eltron (Aust) Pty Ltd

Address: 294 Salmon Street, Port Melbourne,

Victoria, 3207

Telephone: 1800 153 351

(8.00 am to 5.00 pm AEST Monday to Friday)

Contact person: Customer Service Representative E-mail: service@stiebel-eltron.com.au We will arrange a suitable time with you to inspect and test the unit.

Warranty exclusions

- 12. We may reject your warranty claim if:
- 12.1. The unit was not installed by registered and qualified tradespeople.
- 12.2. The unit was not installed and commissioned:
 - (a) in Australia;
 - (b) in accordance with the Operating and Installation Guide; and
 - (c) in accordance with the relevant statutory and local requirements of the State or Territory in which the unit is installed.
- 12.3. The unit has not been operated or maintained in accordance with the Operating and Installation Guide.
- 12.4. The unit does not bear its original Serial Number for Rating Label.
- 12.5. The unit was damaged by any or any combination of the following:
 - (a) normal fair wear and tear;
 - (b) connection to an incorrect water supply;
 - (c) connection to water from a bore, dam or swimming pool;
 - (d) connection to an incorrect power supply;
 - (e) connection to faulty equipment, such as damaged valves;
 - (f) foreign matter in the water supply, such as sludge or sediment:
 - (g) corrosive elements in the water supply;
 - (h) accidental damage:
 - act of God, including damage by flood, storm, fire, lightning strike and the like;
 - (j) excessive water pressure, negative water pressure (partial vacuum) or water pressure pulsation;
 - (k) ingress of vermin.
- 12.6. The unit was damaged before it was installed e.g. it was damaged in transit.
- 12.7. An unauthorised person has modified, serviced, repaired or attempted to repair the unit without our consent.
- 12.8. Non genuine parts other than those manufactured or approved by us have been used on the unit.
- 13. We may charge you:
- 13.1. for any additional transport costs if the unit is installed more than 30 kilometres from our closest authorised service technician.
- 13.2. for the extra time it takes our authorised service technician to access the unit for inspection and testing if it is not sited in accordance with the Operating and Installation Guide and not readily accessible for inspection.
- 13.3. for any extra costs of our authorised service technician to make the unit safe for inspection.
- 14. You must ensure that access to the unit by our authorised service technician is safe and free from obstruction.
- 15. Our authorised service technician may refuse to inspect and test the unit until you provide safe and free access to it, at your cost.
- 16. If we reject your warranty claim in accordance with clause 12, we may charge you for our authorised service technician's labour costs to inspect and test the unit.
- In order to properly test the unit we may remove it to another location for testing.

Australian Consumer Law

- 18. 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 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.
- The Stiebel Eltron warranty for the unit is in addition to any rights and remedies you may have under the Australian Consumer Law.

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Comfort through Technology

STIEBEL ELTRON International GmbH

Dr.-Stiebel-Straße 33 | 37603 Holzminden | Germany info@stiebel-eltron.com | www.stiebel-eltron.com





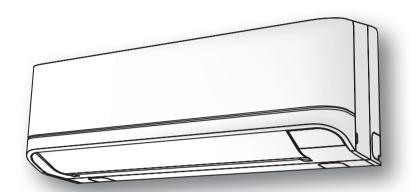




TOSHIBA

R32

OWNER'S MANUAL



AIR CONDITIONER (MULTI TYPE)

For general public use Indoor unit

RAS-M07, 10, 13, 16, 22, 24E2KV2G-A



1122350223

PRECAUTIONS FOR SAFETY



Read the precautions in this manual carefully before operating the unit.



This appliance is filled with R32.

■ Warning indications on the air conditioner unit

Warning indication CAUTION BURST HAZARD Open the service valves before the operation, otherwise there might be the burst. Description CAUTION BURST HAZARD Open the service valves before the operation, otherwise there might be the burst.

- Keep this manual where the operator can easily find it.
- Read the precautions in this manual carefully before operating the unit.
- This appliance is intended to be used by expert or trained users in shops, in light industry and on farms, or for commercial use by lay persons.
- The precautions described herein are classified as DANGER, WARNING and CAUTION. They both contain important information regarding safety. Be sure to observe all precautions without fail.

⚠ DANGER

- Do not install, repair, open or remove the cover. It may expose you to dangerous voltages. Ask the dealer or the specialist to do this.
- Turning off the power supply will not prevent potential electric shock.
- The appliance shall be installed in accordance with national wiring regulation.
- Means for disconnection from the supply having a contact separation of at least 3 mm in all poles must be incorporated in the fixed wiring.
- The appliance must be stored in a room without continuously operating ignition sources (for example, open flames, an operating gas appliance or an operating electric heater).
- In order to avoid fire, explosion or injury, do not operate the unit when harmful gases (e.g. flammable or corrosive) are detected near the unit.

⚠ WARNING

- Do not expose your body directly to cool or warm air for a long time.
- Do not insert your finger or any article into the air inlet/outlet.
- When an abnormality (burning smell, etc.) occurs, stop the air conditioner and disconnect the power supply or turn off the breaker.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

PRECAUTIONS FOR SAFETY

- This appliance is not intended for use by person (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.
- The air conditioner must be installed, maintained, repaired and removed by a qualified installer or qualified service person. When any of these jobs is to be done, ask a qualified installer or qualified service person to do them for you.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not use any refrigerant different from the one specifed (R32) for complement or replacement. Otherwise, abnormally high pressure may be generated in the refrigeration cycle, which may result in a failure or explosion of the product or an injury to your body.
- Do not use means to accelerate the defrosting process or to clean, other than those recommended by the manufacturer.
- The appliance shall be stored in a room without continuously operating ignition sources (for example: open flames, an operating gas appliance or an operating electric heater).
- Be aware that refrigerants may not contain an odour.
- Do not pierce or burn as the appliance is pressurized. Do not expose the appliance to heat, flames, sparks, or other sources or ignition. Else, it may explode and cause injury or death.

CAUTION

- Do not wash the unit with water. It may cause an electric shock.
- Do not use this air conditioner for other purposes such as preserving food, breeding animal, etc.
- Do not step or put anything on the indoor/outdoor unit. It may cause an injury or damage the unit.
- Do not touch aluminium fin because it may cause an injury.
- Before cleaning the unit, turn off the main switch or the circuit breaker.
- When the unit won't be used for a long time, turn off the main switch or the circuit breaker.
- It is recommended that maintenance be performed by a specialist when the unit has been operated for a long time.
- The manufacturer shall not assume any liability for the damage caused by not observing the description of this manual.

1 INDOOR UNIT DISPLAY



- 1 ECO (White)
- 2 Wi-Fi access (White) *
- 3 Hi Power (White)
- 4 Timer (White)5 Operation (White)
- Display brightness can be adjusted, follow procedure on 13.
- * Require Wireless LAN connecting adapter which available as accessory.

2 PREPARATION BEFORE USE

Preparing Filters

- 1. Open the air inlet grille and remove the air filters.
- Attach the filters. (see detail in the Installation Manual).

Loading Batteries (when use wireless operation.)

- 1. Remove the slide cover.
- Insert 2 new batteries (AAA type) following the (+) and (–) positions.

Clock Setup

1. Push CLOCK by tip of the pencil.

If timer indication is flashing, go to the next step 2



3. Press SET : Set the time

Remote Control Reset

Push RESET by tip of the pencil or

- 1. Remove the batteries.
- 2. Press 🕼 💍.
- Insert the batteries.



1

88

FIX QUIET

▼ SET

16

(12

(2)

(3)

(13)

(15)

3 AIR FLOW DIRECTION

1	Press FIX : Move the louver in the desired vertical direction.	
2	Press SWING: Swing the air automatically and press again to stop.	
3	For horizontal direction, adjust manually.	- COURT OF THE PARTY OF THE PAR

Note:

- · Do not move the louver manually by others.
- The louver may automation positioning by some operation mode.

4 REMOTE CONTROL

- Infrared signal emitter
 Start/Stop button()
 Mode select button (Mode)
 Temperature button (Figure)
 Fan speed button (Figure)
 Swing louver button (Figure)
 On timer button (Figure)
 Off timer button (Figure)
 Set louver button (Figure)
 Off timer button (Figure)
 Setup button (Figure)
- ① Clear button ()
- 12 Memory and Preset button (PRESET)
- (13) One-Touch button (1990)
- (14) High power button (HROMEN)
- 15 Economy button ()
- 16 Quiet button (QUET)
- 17 Comfort sleep button ()
- (B) Filter reset button (FILTER)
 (B) Set clock button (CLOCK)
- 20 Check button (CHECK)
- 21 Reset button (RESET)

Note:

- The provided Remote Controller is a wireless type, which also can be used as a wire. Please see "How to Connect The Remote Controller for Wired Operation", located in installation instruction, in case of wired control is required.
- In wire operation, remote controller will return to initial condition (PRESET, TIMER and CLOCK will return to initial condition) when user shutdown power supply of Air conditioner.

5 ONE-TOUCH

Press the "ONE-TOUCH" button for fully automated operation that is customized to the typical consumer preferenced in your region of the world. The customized settings control temperature air flow strength, air flow direction and other settings to provide you alternate contact with "ONE-TOUCH" of the button. If you prefer other settings you can select from the many other operating functions of your Toshiba unit.

Press CETOUCH: Start the operation.

6 AUTOMATIC OPERATION

To automatically select cooling, heating or fan only operation

- 1. Press MODE: Select Auto A.
- . Press 🕼 TEMP. : Set the desired temperature Min 17°C, Max 30°C.
- 3. Press FAN: Select AUTO, LOW _, LOW+ __, MED ___, MED ____, MED ____,

7 COOLING / HEATING / FAN ONLY OPERATION

- 1. Press MODE: Select Cool 🌣, Heat 🌣 or Fan only 🚱
- 2. Press : Set the desired temperature.

Min: 17°C, Max: 30°C, Fan Only: No temperature indication

3. Press FAN: Select AUTO, LOW _, LOW+ __, MED ____, MED ____,

8 DRY OPERATION

For dehumidification, a moderate cooling performance is controlled automatically.

- 1. Press MODE: Select Dry .
- 2. Press : Set the desired temperature Min 17°C, Max 30°C.

Note: Dry mode fan speed is set to Auto only.

9 Hi POWER OPERATION

To automatically control room temperature and airflow for faster cooling or heating operation (except in DRY and FAN ONLY mode)

Press Figure : Start and stop the operation.

10 ECO OPERATION

To automatically control room temperature to save energy (except in DRY and FAN ONLY mode)

Press ECO : Start and stop the operation.

Note: Cooling operation; the set temperature will increase automatically 1 degree/hour for 2 hours (maximum 2 degrees increase). For heating operation the set temperature will decrease.

11 TEMPORARY OPERATION

In case of the misplaced or discharged remote control

- Pressing the RESET button, the unit can start or stop without using the remote control.
- Operation mode is set on AUTOMATIC operation, preset temperature is 24°C and fan operation is automatic speed.



12 TIMER OPERATION

Set the timer when the air conditioner is operating.

Setting the ON Timer		Setting the OFF Timer	
1	Press ON: Set the desired ON timer.	Press OFF : Set the desired OFF timer.	
2	Press SET : Set the timer.	Press SET : Set the timer.	
3	Press CLR : Cancel the timer.	Press CLR : Cancel the timer.	

Daily timer allows the user to set both the ON & OFF timers and will be activated on a daily basis.

Setting Daily Timer

1	Press ON : Set the ON timer.	3	Press SET
2	Press : Set the OFF timer.	4	Press button during the (↑ or ↓) mark flashing.

- During the daily timer is activating, both arrows (♠, ♣) are indicated.
- Keep the remote control in accessible transmission to the indoor unit; otherwise, the time lag of up to 15 minutes will occur.
- The setting will be saved for the next same operation.

DISPLAY LAMP BRIGHTNESS ADJUSTMENT

To decrease the display lamp brightness or turn it off

- 1. Press and hold FAN for 3 seconds until brightness level (d0, d1, d2 or d3) is shown on remote control LCD then release the button.
- Rise or 2. Press to adjust brightness in 4 levels.

Remote control LCD	Operation display	Brightness
d3	崇兴 杂读 Lamp illuminates full brightness.	100%
95	業業 決談 Lamp illuminates 50% brightness.	50%
d !	学 C Lamp illuminates 50% brightness and the operation lamp is turned off.	50%
40	All lamps are turned off.	All turned off

• In the examples of d and $d\theta$, the lamp illuminates for 5 seconds before going off.

PRESET OPERATION

Set your preferred operation for future use. The setting will be memorized by the unit for future operation (except airflow direction)

- 1 Select your preferred operation
- 2. Press and hold PRESET for 3 seconds to memorize the setting. The P mark displays.
- 3. Press PRESET: Operate the preset operation.

15 AUTO RESTART FUNCTION SETTING

This product is designed so that, after a power failure, it can restart automatically in the same operating mode as before the power failure Information

The product is shipped with Auto Restart function in the ON position. Turn it OFF if this function is not required

How to turn OFF the Auto Restart Function

Press and hold the [OPERATION] button on the indoor unit for 3 seconds (3 beep sounds but OPERATION lamp does not blink).

How to turn ON the Auto Restart Function

Press and hold the [OPERATION] button on the indoor unit for 3 seconds (3 beep sounds and OPERATION lamp blink 5 time/sec for 5 seconds).

- In case of ON timer or OFF timer are set, AUTO RESTART OPERATION does not activate
- Default setting of AUTO RESTART OPERATION is ON

QUIET OPERATION

To operate at super low fan speed for quiet operation (except in DRY mode)

Press QUIET: Start and stop the operation

Note: Under certain conditions, QUIET operation may not provide adequate cooling due to low sound features.

COMFORT SLEEP OPERATION

For comfortable sleep, automatically control air flow and automatically turn OFF

Press 🕼 📴

: Select 1, 3, 5 or 9 hrs for OFF timer operation.

Note: The cooling operation, the set temperature will increase automatically 1 degree/hour for 2 hours (maximum 2 degrees increase). For heating operation, the set temperature will decrease

MAINTENANCE

A Firstly, turn off the circuit breaker.

Indoor Unit and Remote Control

- Clean the indoor unit and the remote control with a wet cloth when
- No benzine, thinner, polishing powder or chemically-treated duster.

Air filters

Clean every 2 weeks.

- 1. Open the air inlet grille.
- 2. Remove the air filters
- 3. Vacuum or wash and then dry them
- 4. Reinstall the air filters and close the air inlet grille.

SELF CLEANING OPERATION (COOL AND DRY OPERATION ONLY)

To protect bad smell caused by the humidity in the indoor unit

- 1. If the Ф button is pressed once during "Cool" or "Dry" mode, the fan will continue to run for other 30 minutes, then it will turn off automatically. This will reduce the moisture in the indoor unit.
- Φ more 2 times within 2. To stop the unit immediately, press the a 30 seconds

OPERATION AND PERFORMANCE

- 1. Three-minute protection feature: To prevent the unit from being activated for 3 minutes when suddenly restarted or switched to ON.
- 2. Preheating operation: Warm up the unit for 5 minutes before the heating operation starts.
- Warm air control: When the room temperature reaches the set temperature, the fan speed is automatically reduced and the outdoor unit will stop
- Automatic defrosting: Fans will stop during defrost operation.
- . Heating capacity: Heat is absorbed from outdoors and released into the room. When the outdoor temperature is too low, use another recommended heating apparatus in combination with the air conditioner.
- Consideration for accumulated snow: Select the position for outdoor unit where it will not be subjected to snow drifts, accumulation of leaves of other seasonal debris.
- 7. Some minor cracking sound may occur when unit operating. This is normal because the cracking sound may be caused by expansion/ contraction of plastic.

Note: Item 2 to 6 for Heating model

Air conditioner operating conditions

Temp.	Outdoor Temperature	Room Temperature
Heating	−15°C ~ 24°C	Less than 28°C
Cooling	−10°C ~ 46°C	21°C ~ 32°C
Dry	−10°C ~ 46°C	17°C ~ 32°C

TROUBLESHOOTING (CHECK POINT)

The unit does not operate.	Cooling or Heating is abnormally low.
The power main switch is turned off. The circuit breaker is activated to cut off the power supply. Stoppage of electric current ON timer is set.	The filters are blocked with dust. The temperature has been set improperly. The windows or doors are opened. The air inlet or outlet of the outdoor unit is blocked. The fan speed is too low. The operation mode is FAN or DRY. POWER SELECTION function is set 75% or 50% (This function is depend on remote controller).

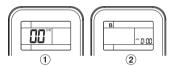
22 REMOTE CONTROL A-B SELECTION

To separate using of remote control for each indoor unit in case of 2 air conditioners are installed nearly.

Remote Control B Setup.

- Press RESET button on the indoor unit to turn the air conditioner ON.
- 2. Point the remote control at the indoor unit.
- 3. Push and hold OCHECK button on the Remote Control by the tip of the pencil. "00" will be shown on the display. (Picture 1)
- 4. Press MODE during pushing CHECK . "B" will show on the display and "00" will disappear and the air conditioner will turn OFF. The Remote Control B is memorized. (Picture 2)
- **Note:** 1. Repeat above step to reset Remote Control to be A.

 - Remote Control A has not "A" display.
 Default setting of Remote Control from factory is A.



TOSHIBA

