

FULGOR

MILANO



F1SM24*2

Dear Customer,

we would like to thank you and congratulate you on your choice.

This new product has been carefully designed and built using top quality materials, and meticulously tested to ensure that it meets all your culinary requirements.

Please read and observe these simple instructions, which will enable you to achieve excellent results from the very first time you use it. This state-of-the-art appliance comes to you with our very best wishes.



English



Français

THE MANUFACTURER

IMPORTANT: Save these instructions for the local electrical inspector use.
INSTALLER: Please leave this manual with owner for future reference.
OWNER: Please keep this manual for future reference.

THIS PRODUCT IS DESIGNED FOR DOMESTIC USE.

THE MANUFACTURER DECLINES ALL LIABILITY FOR DAMAGE TO PROPERTY OR PEOPLE DERIVING FROM INCORRECT INSTALLATION OR IMPROPER, ERRONEOUS OR UNSUITABLE USE.

THE APPLIANCE MUST NOT BE USED BY PEOPLE (INCLUDING CHILDREN) WITH PHYSICAL, SENSORIAL OR MENTAL

IMPAIRMENTS, OR BY PEOPLE WITHOUT THE NECESSARY EXPERIENCE OR KNOWLEDGE, UNLESS THEY ARE SUPERVISED OR INSTRUCTED IN THE USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY. CHILDREN MUST BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

User instructions

General Appliance and Oven Safety Precautions

Please read all the instructions before using this appliance.

GB



WARNING

When properly cared for, your new **FULGOR** oven has been designed to be a safe, reliable appliance. **Read all the instructions carefully before using this oven.**

These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including the following:

IMPORTANT INSTRUCTION

This appliance must be properly installed and grounded by a qualified technician. Connect only to a properly grounded outlet. See “grounding Instructions” found in the Installation Instructions.

- This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
- Do not repair or replace any part of the oven unless specifically recommended. For servicing contact an authorized servicer.
- Do not operate this appliance if it is not working properly or if has been damaged, until an authorized servicer has examined it.
- Install or locate this appliance only

in accordance with the Installation Instructions.

- Use this oven only as intended by the manufacturer. If you have any questions, contact the manufacturer.
- Do not cover or block any openings on this appliance.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.
- In the event that personal clothing or hair catches fire, **DROP AND ROLL IMMEDIATELY** to extinguish flames.
- Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the oven.



CAUTION

- Do not store items of interest to children above the oven. If children should climb onto the appliance to reach these items, they could be seriously injured.

To reduce the risk of fire in the oven cavity:

1. Do not store flammable materials in or near the oven.
2. Do not extinguish a grease fire using water. Smother fire or use a dry chemical or foam -type extinguisher.
3. It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
4. Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.
5. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
6. If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
7. Do not block any vent openings.
8. Make sure the blower fan is running whenever the oven is in operation. If the fan does not work, do not use the oven. Call an authorized service center.
9. Never use the oven to warm or heat a room. This can damage the oven parts.
10. For personal safety, wear proper clothing. Loose fitting or garments with hanging sleeves should never be worn while using this appliance.

General Appliance and Oven Safety Instructions

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Safety for the Oven

- Tie long hair so that it doesn't hang loose.
- Do not touch elements or interior surfaces of oven.
- The heating elements may be hot even if they are dark in color. The interior surface of an oven become hot enough to cause burns.
- During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are (identification of surface - for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).
- The trim on the top and sides of the oven door may become hot enough to cause burns.
- Take care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers. Build-up of pressure may cause the container to burst and cause injury.
- Always place oven racks in desired location while oven is cool. If a rack

must be moved while oven is hot, do not let pot holder contact the hot heating elements.

- Use only pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or other bulky cloth.



WARNING

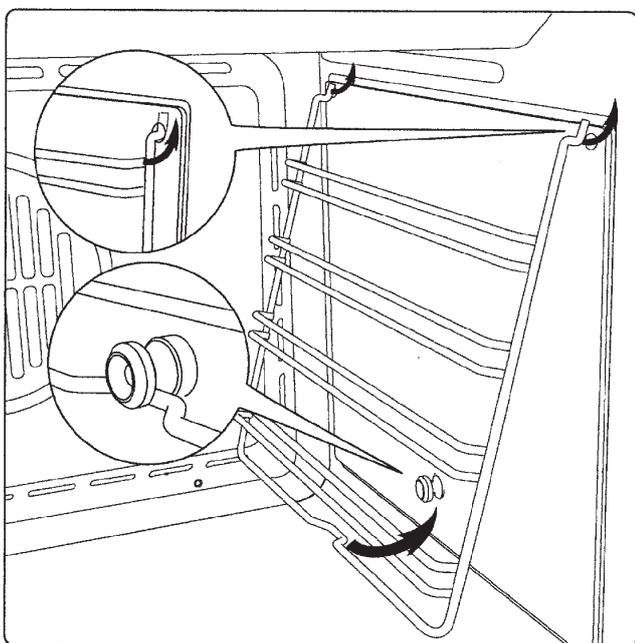
The California Safe Drinking Water and Toxic Enforcement Act requires businesses to warn customers of potential exposure to substances which are known by the State of California to cause cancer or reproductive harm.

The elimination of soil during self-cleaning generates some by-products which are on this list of substances.

To minimize exposure to these substances, always operate this oven according to the instructions in this manual and provide good ventilation to the room during and immediately after self-cleaning the oven.

The first time you use the oven

Clean the oven thoroughly with soapy water and rinse well. To remove the lateral frames from smooth-walled ovens, proceed as shown in the figure. Operate the oven for about 30 minutes at maximum temperature to burn off all traces of grease which might otherwise create unpleasant smells when cooking.



Important:

As a safety precaution, before cleaning the oven, always disconnect the plug from the power socket or the power cable from the oven. Do not use acid or alkaline substances to clean the oven (lemon juice, vinegar, salt, tomatoes etc.). Do not use chlorine based products, acids or abrasive products to clean the painted surfaces of the oven.

DO NOT USE STEAM CLEANERS

Self-cleaning catalytic panels



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SELF-CLEANING PANELS

The CLEAN function activates the reaction that causes cleaning

Our smooth walled ovens can be fitted with selfcleaning panels to cover the inside walls.

These special panels are simply hooked on to the walls before the side frames are fitted. They are coated in a special, micro-porous catalytic enamel which oxidises and gradually vaporises splashes of grease and oil at cooking temperatures above 200° C.

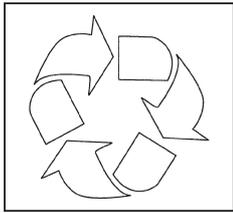
If the oven is not clean after cooking fatty foods, operate the empty oven for 60 minutes (max.) at maximum temperature.

Never wash or clean selfcleaning panels with abrasive, acid, or alkaline products.

Respect for the environment

The documents accompanying this appliance consist of bleached paper, without chlorine or recycled paper for the purpose of contributing to protection of the environment. The packing materials are conceived so as not to damage the environment; they can be recovered or recycled as they are ecological products.

Recycling the packing will contribute to a saving of raw materials and reduction in the volume of industrial and domestic refuse.

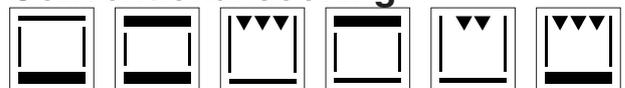


Control panel functions Function symbols on the selector

-  Oven light (stays on while oven is in use).
-  Top and bottom heating elements. Thermostat setting from 50°C to MAX.
-  Top heating element (small, low)
-  Double top heating element (large area grill). Thermostat setting from 50°C to 200°C.
-  Top and bottom heating elements with fan. Thermostat setting from 50°C to MAX.
-  Circular heating element with fan. Thermostat setting from 50°C to MAX.
-  Fan for defrosting. Thermostat setting at 0°C.
-  Lower heating coil with fan
Regulation of the thermostat from 50° C to MAX

Instructions for use

Conventional cooking

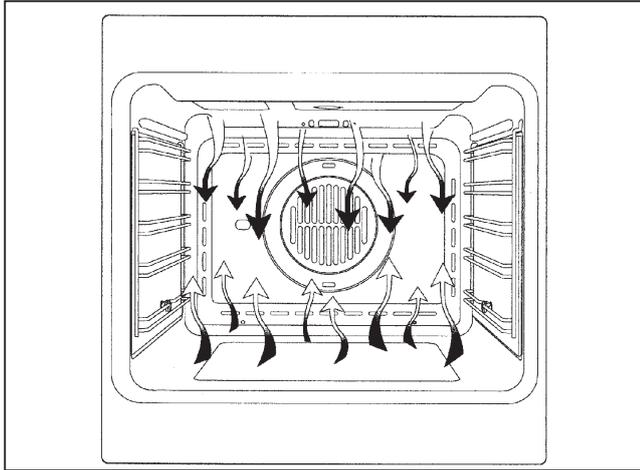


Conventional cooking uses top and bottom heat to cook a single dish.

Place the food in the oven only once cooking temperature has been reached, i.e. when the heating indicator goes out.

If you want to increase top or bottom

temperature towards the end of the cooking cycle, set the temperature control to the right position. It is advisable to open the oven door as little as possible during cooking.



Fan cooking



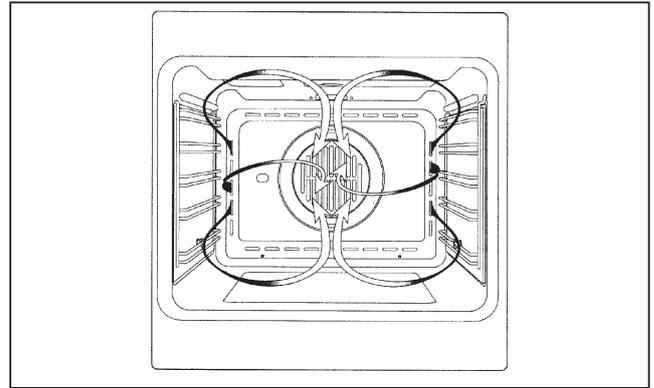
For this type of cooking a fan positioned at the back allows the circulation of hot air inside the oven, creating uniform heat. In this way cooking is more rapid than conventional cooking. It is a suitable method for cooking dishes on more than one shelf, especially when the food is of different types (fish, meat etc.).

Defrosting



By selecting one of the fan cooking functions and setting the thermostat to zero, the fan allows cold air to circulate inside the oven. In this way frozen food can be rapidly defrosted.

It is not essential to pre-heat the oven, but you are advised to do so when cooking pastries.



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Grill cooking

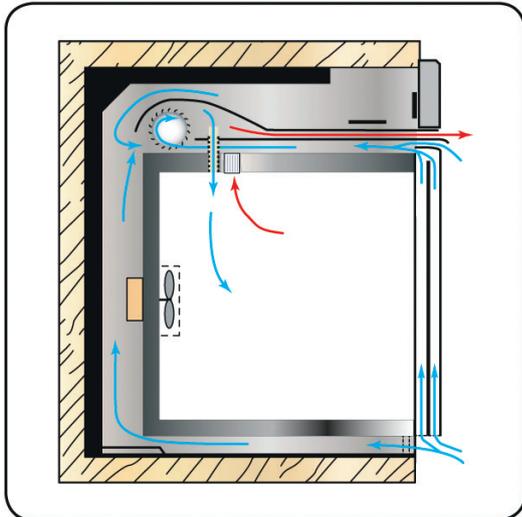


Use the grill to grill or brown foods. Some ovens may be equipped with an electric motor, spit and skewers for turning on the spit.

Place the shelf with the food to be cooked in the 1st or 2nd position from the top.

Pre-heat the oven for 5 minutes. Turn the thermostat to a temperature between 50° and 200°.

Cooling fan



TANGENTIAL COOLING

A forced air circulation system which contributes to reducing the heat exchange temperature in the front and lateral areas of the ovens.

The fan is positioned on the upper part of the oven and creates a vortex of cooling air on the inside of the appliance and through the oven door. It is turned on when the temperature of the outer shell of the oven reaches 60°C.

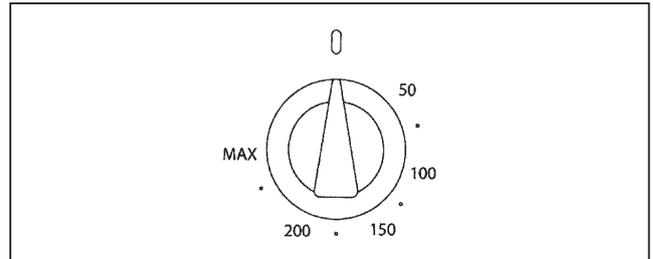
By switching on the oven with the thermostat at 200°C the fan starts working after approx. 10 min.

It is turned off when the temperature of the outer shell of the oven drops below 60°.

By switching off the oven with the thermostat at 200°C the fan stops working after approx. 30 min.

Thermostat

Use the thermostat to set the cooking temperature you need. The thermostat can be adjusted from 50° to 250°C.



Timer touch control

Setting the clock



“Auto” and “0:00” will start flashing when the unit is switched on for the first time. To set the clock, press the central button for about 3 seconds. When  appears, press “+” or “-” to set the correct time.

Wait until a beep tells you that the clock has been set (figure 1).

To set the time at a later stage, press “+” and “-” together for 3 seconds and then adjust the clock as described above.

Minute counter



As this minute counter does not control the oven, when it finishes counting the oven will continue to work.

To set, press the central button for 3 seconds until  appears (figure 2). Press “+” and “-” to set the required time.

To set the minute counter at a later stage, press the central button for 3 seconds and adjust as described above.

The minute counter beeps when it

finishes counting. To disable it, press any button.

Cooking time



This is a semi-automatic cooking function. It can be used to set cooking times.

Press the central button for 3 seconds. Then press it again until “dur” appears (figure 3). Press “+” and “-” to set the required cooking time.

End of cooking time



The end of cooking time can also be set.

Press the central button for 3 seconds. Press the central button twice consecutively and wait for “End” to appear (figure 4). Press “+” and “-” to set the required end of cooking time.

The oven will work in the set mode and at the set temperature until the end of cooking time.

Fulgor Milano WARRANTY for Home Appliances

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Duration of warranty:

Fulgor Milano grants for the Continental U.S and Canada a 24 month full warranty from the date of purchase indicated on the invoice. During this period Fulgor Milano will pay the cost for replaced parts and labor needed to repair the appliance.

For proof of warranty, please retain the original purchase invoice and the delivery slip.

To obtain service under this warranty, you must:

1. Contact Fulgor-Milano North America Service by email at fulgor@adcoservice.com or by toll free number at 1-855-4-fulgor (855-438-5467) for guidance in receiving service for your appliance.
2. Provide a copy of your original sales receipt.
3. Allow Fulgor Milano reasonable time to investigate the claim before the Product or any component of the Product has been removed.

Coverage:

Read the Use and Care Manual before using the appliance for the first time!

This warranty applies to Fulgor Milano appliances utilized only for residential use. Our appliances are not intended for commercial use. This warranty is only valid for the original owner and is not transferable.

During the warranty period Fulgor Milano will, at its discretion, repair or exchange the product without charge for parts and labor.

The warranty does not cover :

1. Damage to the appliance caused intentionally or by accident.
2. Improper installation or incorrect connection to the power supply.
3. Damage due to the excessive heat generated by exterior sources, water damage.
4. Transport damage.
5. Modifications to the appliance.
6. Malfunctions due to improper usage
7. Breakage or normal usage scratches of the ceramic glass surface.
8. Light bulbs damage or exterior fuses.
9. Operation under professional or commercial conditions.
10. Lightning, fire, flood damages or other Acts of God.
11. Replacement or attachment of parts other than original, provided by Fulgor Milano
12. Cosmetic claims such as scratches on stainless steel, handle damage, etc. are under a limited warranty only, and must be claimed within 2 weeks after the date of purchase.

This warranty covers only the appliance and its components. Damage of any items in direct contact or placed near to the appliance are excluded

from the warranty. Charges from any third parties other than Fulgor Milano authorized service agencies will not be accepted.

Should the appliance prove defective in workmanship or material, the end user shall be granted repair or replacement only. Under no circumstances shall Fulgor be liable for any loss or damage, whether it be direct, consequential, or incidental, arising out of the use or incorrect use of the appliance.

In order to obtain warranty rights, the original invoice must be provided to the Technical Services Department, Fulgor Milano to verify the date of purchase. Some states do not allow limitations of incidental or consequential damages, therefore the above named limitations or exclusions may not apply.

In case of technical claims or for service, first contact the dealer where the Fulgor Milano appliance was purchased!

Fulgor Milano

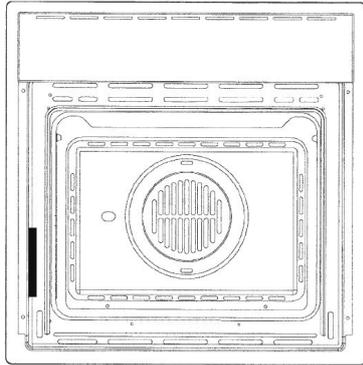
After Sales Service Support & Warranty Information:

1-855-4-fulgor (855-438-5467)

fulgor@adcoservice.com

Installation instructions

Location of rating plate



GB



WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Introduction

Please read these instruction COMPLETELY AND CAREFULLY. They will save you time and effort and help to ensure optimum oven performance.

Be sure to observe all WARNINGS. These installations are intended for use by a qualified installer.

In addition to these instructions, the oven shall be installed:

- In the United States, in accordance with the National Electric Code/ State and Municipal codes and/or local codes.
- In Canada, in accordance with Canadian Electric Code C22.1- latest edition/Provincial and Municipal codes and/or local codes.

These shall be carefully followed at all times.

NOTE: IF INSTALLING YOUR OVEN IN CANADA PLEASE CHECK TO MAKE SURE THAT YOU HAVE

A MODEL WITH THE CANADIAN LISTING.



MARK, AS SHOWN ABOVE:

Mark as shown above means the oven complies with both US and CANADIAN Standards.

Tools you will need

The following tools are needed to install your new oven:

- Tape measure and straight edge or rules
- Pencil
- Phillips screwdriver
- Level
- Wire cutters and wire stripper
- Hand or saber saw
- 1" (2,5 cm) Hole saw
- Drill and drill bit
- Safety gloves and goggles
- Volt meter (0-250VAC)

Packaging

Remove all tape and packaging before using the oven.

Destroy the packaging after unpacking the oven following the rules in force in your town. Never allow children to play with packaging material.

Power requirements

The oven must be supplied with the proper voltage and frequency. The oven is manufactured to be connected to a three-wire, single phase, 120/240V, 60

Hz AC electrical supply on a separate circuit fused in both sides of the line. A circuit breaker or time delay fuse sized not to exceed the circuit rating of the appliance specified on the rating plate located on the frame behind the door of the oven is recommended.

The oven must be supplied with copper or aluminum wires.

If aluminum wire is provided to connect oven to branch circuit, UL listed connectors for joining copper and aluminum must be used. Follow instructions provided with connectors. It is recommended that you have the electrical wiring and hook-up of your oven performed by a qualified electrician. After installation is complete have the electrician show you where the main disconnect is and which of the circuit breakers/fuses are for the oven.

Choosing oven location

Carefully select the location where the oven will be placed.

The oven should be located for convenient use in the kitchen, but away from strong drafts.

Strong drafts may be caused by open doors or windows, or by heating and/or air conditioning vents or fans. Make sure that electrical power can be provided to the location selected.

Steps for installation

The following pages provided the necessary information for proper installation of the oven and are arranged as follows:

- Technical Data
- Installation Cutout Dimensions, Required Clearances and Mounting instructions for:
 - Under counter installation, Single Oven
 - Wall installation, Single Oven
- Electrical supply and Wiring Requirements, Programming required if connecting to 120/208 Volt Circuit. Electrical Connections for 3-wire or 4-wire Branch Circuit.
- Final Checklist.

Flush fitting

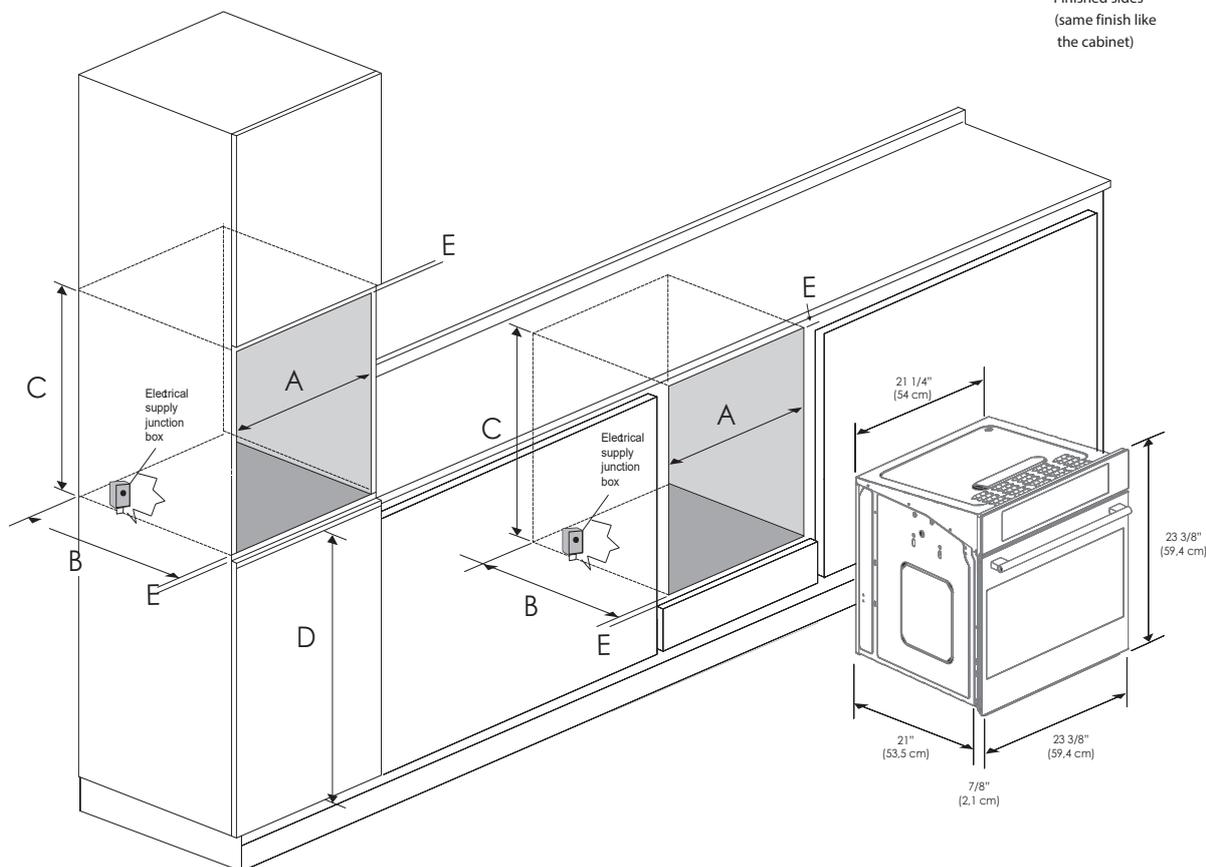
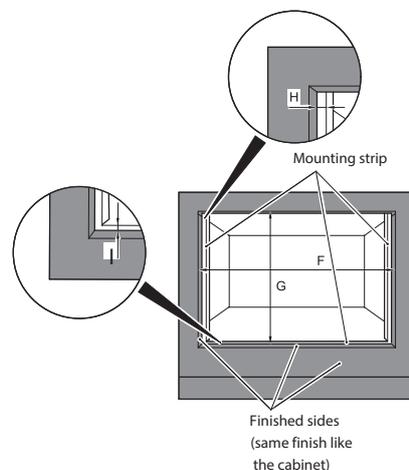
The oven can be installed under a work top or in a cooking column. Figure shows the installation dimensions.

Make sure that surrounding materials are heat resistant. Align the oven centrally with respect to the side walls of the units surrounding it and fix it in

place with the screws and Allen screws provided.

See the accompanying instructions for combining the oven with multi-functional gas or gas-electric cookers.

Ltr.	DIMENSION	inch	cm
A	Cutout Width	22 1/16"	56cm
B	Cutout Depth (min)	22 1/16"	56cm
C	Cutout Height	23"	58,5cm
D	Floor Bottom of Cutout	34"	86,5cm
E	Minimum Spacing	1/2"	1,3cm
FLUSH INSTALLATION			
F	Cutout Width	23 5/8"	60 cm
G	Cutout Height	24 1/64"	61 cm
H	Mounting strips	19/32"	1,5 cm
I	Mounting strips	19/32"	1,5 cm



Electrical connections

Be sure your appliance is properly installed and grounded by a qualified technician. Ask your dealer to recommend a qualified technician or an authorized repair service.

This appliance is manufactured with a green GROUND wire connected to the oven body. After making sure that the power has been turned off, connect the flexible conduit from the oven to the junction box using a U.L. listed conduit connector. Figures A and B and the instructions provided below present the most common way of connecting the ovens.

Your local codes and ordinance, of course, take precedence over these instructions. Complete electrical connections according to local codes and ordinance.

“WARNING” Risk of Electric Shock, frame grounded to neutral of appliance through a connection.

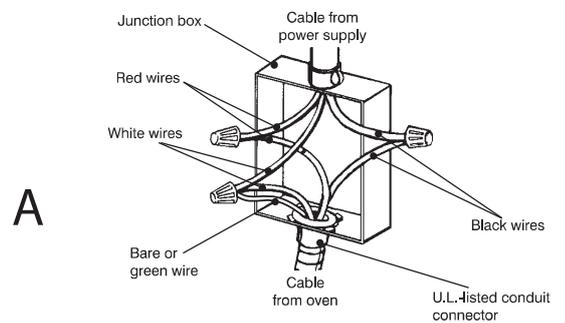
Ground through the neutral conductor is prohibited for new branch-circuit installation (1996 NEC); mobile homes; and recreation vehicles, or in an area where local codes prohibit grounding through the neutral conductor. For installations where grounding through the neutral conductor is prohibited:

- Disconnect the ground from the neutral at free end of conduit;
- Use grounding terminal or lead to ground unit; and usual procedure.

3-Wire branch circuit (for US only)

Refer to Figure A, where local codes allow the connection of GROUND wire from the oven to the branch circuit NEUTRAL wire (gray or white colored wire):

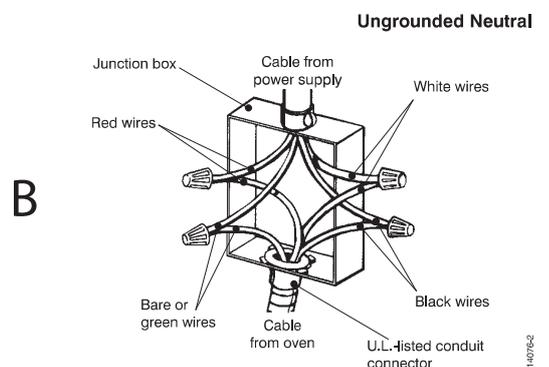
- If local codes permit, connect the green GROUND wire from the oven and the white wire from the oven to the branch circuit NEUTRAL wire (gray or white colored wire).
- Connect the red and black leads from the oven to the corresponding leads in the junction box.



4-Wire branch circuit (for US and CANADA)

Refer to Figure B:

- Connect the green GROUND wire from the oven to the GROUND wire in the junction box (bare or green colored wire).
- Connect the red and black leads from the oven to the corresponding leads in the junction box.
- Connect the white wire from the oven to the NEUTRAL (gray or white) wire in the junction box.



Fulgor Milano WARRANTY for Home Appliances

Duration of warranty:

For twenty-four (24) months from the original date of purchase, the **Fulgor Milano** warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product proving to be defective in material or workmanship as a result of the original manufacturing process.

For proof of warranty, please retain the original purchase invoice and the delivery slip.

To obtain service under this warranty you must:

1. Contact Fulgor-Milano Authorized Service
 - www.thevettagroup.com/servicerequest.a5w
 - fulgor@adcoservice.com
 - Free number: 1-855-4-fulgor (1-855-438-5467)
2. Provide a copy of your original sales receipt along with model number and serial number information for the product.
3. Provide **Fulgor Milano** reasonable opportunity to investigate the claim before the Product or any component of the Product has been modified or removed.

TERMS APPLICABLE TO THIS WARRANTY

This warranty is valid in only the 50 continental states of the U.S.A. and the country of Canada. This warranty applies to the original purchaser only and is non-transferable.

All service provided by **Fulgor Milano** on the stated warranty must be performed by a **Fulgor Milano** authorized servicer, unless otherwise specified by **Fulgor Milano**.

This service will be provided during the regular business hours of each specific region.

This warranty applies only to products purchased from an authorized dealer through an approved distribution chain and is installed for normal residential use and does not apply to commercial use or use on yachts.

This warranty only covers service performed at the location of product installation and will not cover costs associated with repairing off-site unless expressly authorized by **Fulgor Milano** nor does it cover the travel costs associated with providing service to remote locations.

Remote locations are defined as being outside of a 50 mile (80 kilometre) radius from any authorized dealer. This warranty does not cover any parts or labor to correct any defect caused by negligence, transport, delivery, improper voltage, accident or improper use, maintenance, installation, service or repair, including but not limited to improper removal and reinstallation of any component of the product (ie. removing handles to fit through doors) prior to or during product delivery / installation.

The remedies described herein are the only ones which **Fulgor Milano** will provide, either under this warranty or under any warranty arising by operation of law. **Fulgor Milano** will not be responsible for product loss due to spoilage or burning nor for consequential damages to surrounding cabinetry, construction materials or finishing materials such as but not limited to flooring.

Fulgor Milano will not be responsible for any consequential or incidental damages arising from the breach of these warranties or any other warranties, whether express, implied or statutory.

The warranty will be valid and effective only upon presentation of the document stating the purchase date of the appliance, and more specifically of the relevant invoice, proof of purchase, or equivalent document showing the name of the seller, the delivery date and the identification data of the appliance. (Such as; Model number, Serial Number).

In the case of new product being included in the purchase of new residential construction; this warranty applies to the original resident of the location containing the **Fulgor Milano** product and warranty coverage will begin on the date of occupancy of the residence (proof of occupancy required) to a maximum additional six months from the date of purchase of the product by the development company from the distributor or dealer. This extension does not apply to footnote 1 below.

This warranty is only valid where the difference between the purchase date and the production date of the product is less than one year. Any product which has been warehoused for more than this one year period will only be covered under the terms of **Fulgor Milano**'s B-Stock / Display Model warranty.

During the warranty period **Fulgor Milano** reserves the right to evaluate the opportunity to repair the appliance or, at their discretion, offer to replace it with a **Fulgor Milano** product of equivalent features and functionality. **Fulgor Milano** reserves the right to revise this warranty at any time.

Some states do not allow the exclusion or limitation of incidental or consequential damages so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

¹Doors, handles, glass, product frames, racking, interior and exterior surfaces are covered by a limited 30-day parts only warranty for cosmetic defects originating from the factory.

*Replacement light bulbs are not covered by the product warranty.

FULGOR MILANO

After Sales Service Support & Warranty Information:
1-855-4-fulgor (855-438-5467)

fulgor@adcoservice.com

Cher Client,

Vous venez d'acheter l'un de nos produits et nous vous en remercions vivement.

Ce nouveau produit, minutieusement conçu et construit avec des matériaux de tout premier choix, a été soigneusement testé afin de satisfaire chacune de vos exigences en matière de cuisson.

Nous vous prions de lire et de respecter ces instructions simples qui vous permettront d'obtenir d'excellents résultats dès la première utilisation. Nous vous souhaitons une bonne cuisine avec cet appareil moderne.

GB English

FR Français

FR

LE CONSTRUCTEUR

IMPORTANT: Gardez ces instructions pour une utilisation d'inspection électrique locale
INSTALLATEUR: Veuillez laisser ce manuel au propriétaire pour de futures références.
PROPRIETAIRE: Veuillez garder ce manuel pour de futures références.

CE PRODUIT A ETE CONÇU POUR UN USAGE DOMESTIQUE.

LE CONSTRUCTEUR DECLINE TOUTE RESPONSABILITÉ EN CAS DE DOMMAGES SUBIS PAR LES CHOSES OU LES PERSONNES DERIVANT D'UNE INSTALLATION INCORRECTE OU D'UN USAGE IMPROPRE, ERRONE OU INCOHERENT.

NE PAS CONFIER L'UTILISATION DE L'APPAREIL A DES PERSONNES (Y COMPRIS DES ENFANTS) AYANT DES CAPACITES PHYSIQUES, SENSORIELLES

OU MENTALES REDUITES, OU A DES PERSONNES QUI NE POSSEDENT PAS L'EXPERIENCE ET LES CONNAISSANCES NECESSAIRES ; LA SUPERVISION D'UN ADULTE RESPONSABLE POUR LEUR SECURITE ET EN MESURE DE COMPRENDRE LE MODE D'EMPLOI DE L'APPAREIL EST OBLIGATOIRE.

IL FAUT SURVEILLER LES ENFANTS POUR S'ASSURER QU'ILS NE JOUENT PAS AVEC L'APPAREIL.

User instructions

Précautions générales et sécurité du four

Prière de lire toutes les instructions avant d'utiliser cet appareil.

FR



ATTENTION

Correctement entretenu, votre nouveau four **FULGOR** est un appareil conçu pour être sûr et fiable. **Prière de lire toutes les instructions avant d'utiliser ce four.**

Ces précautions réduisent le risque de brûlures, choc électrique, incendie et blessure. Lorsque vous utilisez des appareils de cuisine, adoptez les précautions basiques de sécurité suivantes:

INSTRUCTIONS IMPORTANT

Cet appareil doit être convenablement installé et connecté à la terre par un électricien qualifié. Le brancher obligatoirement à une prise munie de mise à la terre. Voir à ce propos les « instructions de mise à la terre » dans le livret d'installation.

- Cet appareil doit être convenablement installé et connecté à la terre par un électricien qualifié. Contactez le centre d'assistance agréé le plus proche pour toute inspection, réparation ou mise au point.
- Ne réparez pas le four et ne remplacez aucune pièce si cela ne vous a pas été spécifiquement recommandé. Contactez toujours

un centre d'assistance après-vente agréé.

- N'utilisez pas l'appareil s'il ne fonctionne pas correctement ou s'il a été endommagé tant qu'un technicien agréé ne l'aura pas examiné.
- Installez et positionnez cet appareil conformément aux instructions d'installation.
- Utilisez le four conformément à l'usage pour lequel il a été conçu par le fabricant, toute autre utilisation étant exclue. Si vous avez des questions quelles qu'elles soient, contactez le fabricant.
- Ne couvrez ni ne bloquez les ouvertures de l'appareil.
- Utilisez l'appareil uniquement selon les modalités décrites dans ce manuel. Ne pas utiliser sur cet appareil de produits chimiques corrosifs, vapeurs ou produits non adaptés à l'usage alimentaire. Ce type de four est a été spécifiquement conçu pour chauffer ou cuisiner. Il n'est pas destiné à l'emploi industriel ou en laboratoire. L'utilisation de produits chimiques corrosifs pour le réchauffement ou le nettoyage endommagerait l'appareil.
- S'il arrivait que vos vêtements prennent feu, **JETEZ-VOUS PAR TERRE ET ROULEZ-VOUS** pour éteindre les flammes.
- Ne permettez pas l'utilisation de l'appareil par des enfants sans la supervision d'un adulte. Ne pas

laisser les enfants ou les animaux seuls ou sans surveillance pendant l'utilisation de l'appareil. Ne laissez jamais les enfants s'asseoir ou se tenir debout sur le four.



ATTENTION

- Ne gardez pas au-dessus du four des objets pouvant être d'intérêt pour les enfants. Si un enfant grimpe sur l'appareil pour atteindre ces objets, il pourrait se blesser gravement.

Pour réduire le risque d'incendie dans la cavité du four :

Ne pas stocker de matériel inflammable dans le four ou dans son voisinage.

Ne pas essayer d'éteindre un feu de graisse. Éteignez le feu ou utilisez un extincteur chimique à sec ou à mousse.

Il est fortement recommandé d'avoir un extincteur disponible et bien visible dans le voisinage d'un appareil de cuisson.

Ne pas faire cuire excessivement les aliments. Bien surveiller le four s'il y a du papier, du plastique ou autre matériel combustible à l'intérieur.

Ne pas utiliser la cavité comme endroit de stockage. Ne pas laisser des produits en papier, des ustensiles de cuisine ou des aliments dans la cavité du four quand celui-ci n'est pas en marche.

Si le matériel qui se trouve dans le four prend feu, laissez la porte du four fermée. Éteindre le four et déconnecter

le circuit au niveau du tableau électrique.

Ne pas bloquer les ouvertures d'aération.

Assurez-vous bien que le ventilateur tourne quand le four est en marche.

Si le ventilateur ne fonctionne pas, n'utilisez pas le four. Appelez un centre d'assistance agréé.

N'utilisez jamais le four pour chauffer une pièce. Cela pourrait endommager les pièces du four.

Pour votre sécurité personnelle, portez des vêtements appropriés. Ne mettez jamais des vêtements larges aux manches amples lorsque vous utilisez cet appareil.

Précautions générales et sécurité du four

Sécurité pour le four

- Attachez vos cheveux longs.
- Ne touchez pas les éléments ou les surfaces intérieures du four.
- Les éléments chauffants peuvent être très chauds même s'ils sont de couleur foncée. La surface intérieure du four se réchauffe assez pour provoquer des brûlures.
- Pendant et après l'utilisation, ne pas toucher les éléments chauffants du four ou les surfaces intérieures, ne pas permettre le contact avec des matériaux inflammables tant qu'ils ne se seront pas suffisamment refroidis. D'autres surfaces de l'appareil pourraient devenir suffisamment chaudes pour causer des brûlures – ces surfaces sont, par exemple (identification des surfaces: ouvertures de ventilation du four, surfaces proches de ces ouvertures, portes du four, verres des portes du four).
- Les moulures dans les parties supérieure et latérale de la porte du four peuvent devenir assez chaudes pour provoquer des brûlures.
- Faites attention quand vous ouvrez la porte. Ouvrez la porte doucement pour permettre à l'air chaud et à la vapeur de sortir avant d'extraire ou d'introduire les aliments.
- Ne pas réchauffer des récipients contenant des aliments sans les ouvrir. L'augmentation de la pression pourrait provoquer l'explosion du récipient et provoquer des blessures.
- Toujours veiller à ce que le four soit froid quand on souhaite positionner les grilles à l'intérieur. Si vous devez déplacer la grille alors que le four est chaud, ne laissez pas que le gant de cuisine touche les éléments qui sont en train de se chauffer.
- Utilisez uniquement des gants de cuisine. Si vos gants de cuisine sont humides ou mouillés, le contact avec des surfaces chaudes pourrait provoquer des brûlures causées par la vapeur. Ne laissez pas que le gant de cuisine touche les éléments qui sont en train de se chauffer. Ne vous servez pas de serviettes ou de torchons.



AVERTISSEMENT

La loi californienne sur la sécurité de l'eau potable et les substances toxiques oblige les entreprises à mettre en garde leurs clients contre l'exposition potentielle à des substances reconnues comme cancérigènes ou nuisibles par l'État de Californie.

L'élimination de saleté pendant l'auto-nettoyage donne lieu à un certain nombre de produits qui sont dans cette liste de substances.

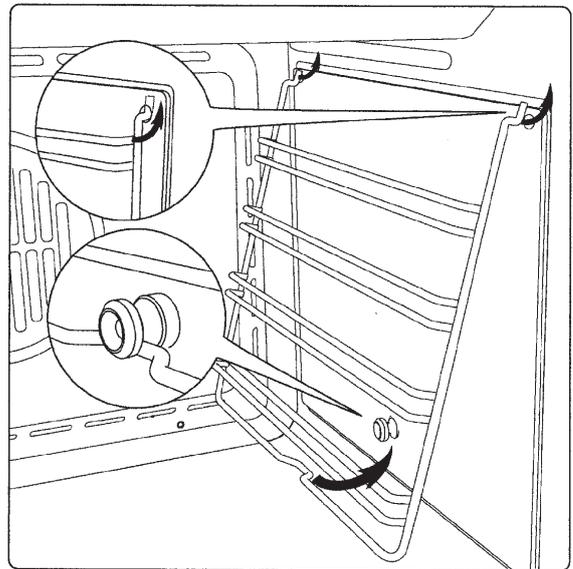
Pour réduire au minimum l'exposition à ces substances, faites toujours fonctionner le four conformément aux instructions de ce manuel et assurer une bonne ventilation de la pièce pendant et juste après l'auto-nettoyage du four.

Première utilisation

Le four doit être nettoyé à fond à l'eau et au savon, puis rincé méticuleusement. Pour enlever les cadres latéraux dans les fours à parois lisses, procéder comme indiqué sur la figure.

Il convient de n'insérer la nourriture que lorsque le four a atteint la température préétablie, c'est-à-dire quand s'éteint le voyant lumineux.

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Important :

A titre de précaution, avant d'effectuer toute opération de nettoyage du four quelle qu'elle soit, débrancher toujours la fiche de la prise de courant ou couper la ligne d'alimentation de l'appareil. Veiller à ne pas utiliser de substances acides ou alcalines (jus de citron, vinaigre, sel, tomate, etc.). Ne pas utiliser de produits à base de chlore, acides ou abrasifs, surtout pour le nettoyage des parois peintes.

NE PAS UTILISER DE NETTOYEURS À VAPEUR

Panneaux autonettoyants

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PANNEAUX AUTONETTOYANTS

La fonction CLEAN active la réaction qui provoque le nettoyage.

Nos fours à parois lisses peuvent être munis, à l'intérieur, de panneaux autonettoyants qui recouvrent les parois.

Devant être accrochés sur les parois, avant les châssis latéraux, ces panneaux spéciaux sont recouverts d'un émail spécial catalytique microporeux qui provoque l'oxydation et l'évaporation graduelles des éclaboussures d'huile et de graisse qui sont ainsi éliminées pendant les cuissons à plus de 200° C. Si le four n'est pas propre après la cuisson d'aliments très gras, le faire fonctionner à vide à la température maximum pendant 60 minutes maximum. Les panneaux autonettoyants ne doivent être ni lavés, ni nettoyés avec des produits abrasifs ou des produits contenant des acides

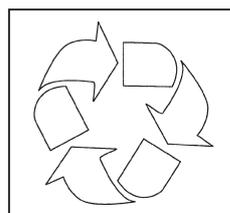
ou des alcalis.

Respect de l'environnement

La documentation de cet appareil est imprimée sur du papier blanchi, sans chlore ou sur du papier recyclé, de façon à contribuer à la sauvegarde de l'environnement.

Les emballages sont conçus pour ne pas nuire à l'environnement; ils peuvent être récupérés ou recyclés, car il s'agit de produits écologiques.

Le fait de recycler l'emballage permet de consommer moins de matières premières et de réduire le volume des déchets industriels et domestiques.



Fonctions du panneau de commande

Symboles des fonctions sur le commutateur

 Lampe du four (reste allumée pendant la marche).

 Résistance inférieure et supérieure. Réglage du thermostat de 50° C à MAX.

 Résistance supérieure (grill à grande surface)

 Double résistance supérieure (grill à grande surface). Réglage du thermostat de 50° à 200°C.

 Résistance supérieure, inférieure avec ventilateur. Réglage du thermostat de 50°C à MAX.

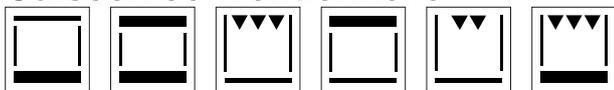
 Résistance circulaire avec ventilateur. Réglage du thermostat de 50° C à MAX.

 Ventilateur pour décongélation. Réglage du thermostat à 0° C.

 Résistance inférieure avec ventilateur Réglage du thermostat de 50°C à MAX.

Instructions pour le fonctionnement

Cuisson conventionnelle



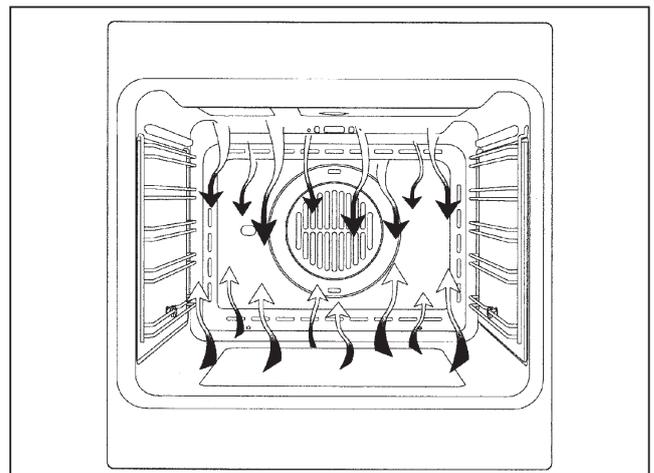
Système classique utilisant la chaleur supérieure et inférieure, indiqué pour la cuisson d'un seul plat.

Il convient de n'insérer la nourriture que lorsque le four a atteint la température préétablie, c'est-à-dire quand s'éteint

le voyant lumineux.

Si, vers la fin de la cuisson, il est nécessaire d'augmenter la température inférieure ou supérieure, il faut placer le commutateur dans la position adéquate. On conseille d'ouvrir le moins possible la porte du four au cours de la cuisson.

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Cuisson ventilée



Avec ce type de cuisson, un ventilateur placé dans la partie postérieure fait circuler l'air chaud à l'intérieur du four, en le répartissant uniformément. La cuisson se fait plus rapidement que par rapport à la cuisson conventionnelle. Le système se prête bien à la cuisson sur plusieurs étages et également d'aliments de différents types (poisson, viande, etc.).

Decongelation

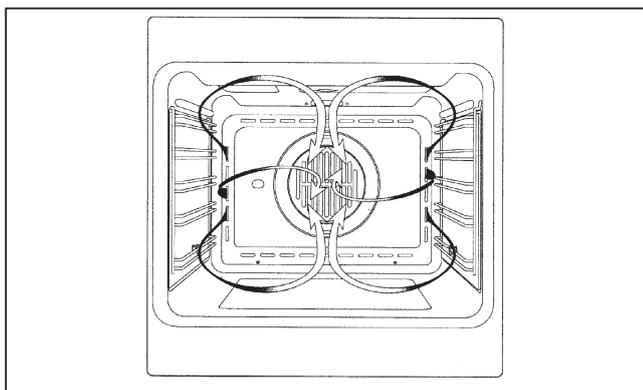


En sélectionnant une des fonctions

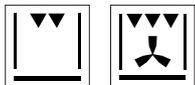
de cuisson ventilée et en réglant le thermostat sur zéro, le ventilateur fera circuler de l'air froid à l'intérieur du four, en provoquant de cette manière une décongélation rapide des aliments congelés.

Le préchauffage n'est pas nécessaire; il est toutefois préférable d'y recourir pour la pâtisserie.

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Cuisson au gril

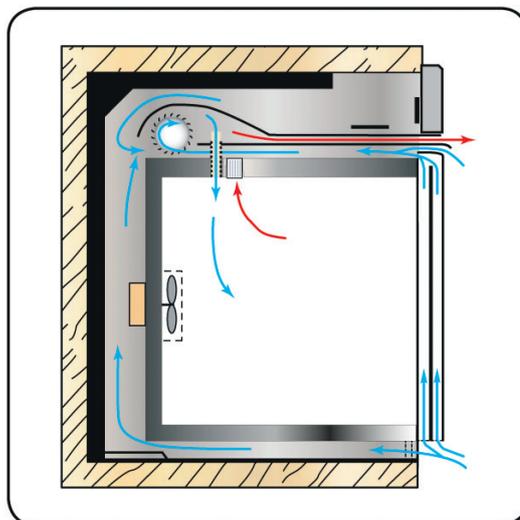


Type de cuisson pour griller ou dorer les aliments. Certains fours peuvent être munis d'un moteur de piques et d'une broche pour la cuisson en rôtissoire.

La grille portant l'aliment à cuire doit être insérée à la 1^e ou 2^e position du dessus. Préchauffer pendant 5'.

Tourner le bouton du thermostat sur une température comprise entre 50° et 200°.

Ventilateur de refroidissement



REFROIDISSEMENT TANGENTIEL

Un système forcé de circulation de l'air qui contribue à réduire la température de l'échange de chaleur au niveau des parties latérales et frontales des fours.

(si compris dans la fourniture) Le ventilateur est placé sur la partie supérieure du four et crée une circulation d'air de refroidissement à l'intérieur du meuble et à travers la porte du four lui-même. Il se met en marche quand la partie externe du four atteint environ 60°C.

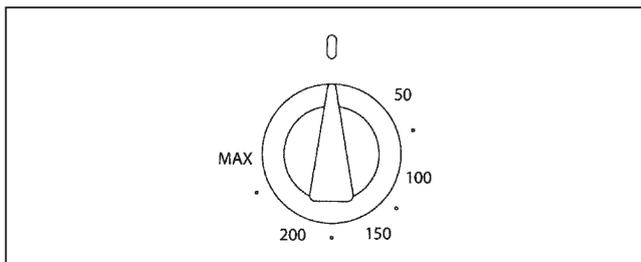
En allumant le four et en programmant le thermostat sur 200°C, le ventilateur se met en marche après 10 minutes environ.

L'extinction du ventilateur se fait quand la partie externe du four descend sous 60°C.

Après une utilisation du four à 200°C, le ventilateur s'éteint après environ 30 minutes.

Thermostat

Dispositif permettant de régler la température de cuisson la plus indiquée pour les aliments et pouvant être réglé de 50° à 250° C.



Minuteur à touches sensibles

Réglage de la pendule



Fig. 1

Lors de la première utilisation de l'appareil, l'affichage fera apparaître le symbole « Auto » et la valeur « 0:00 » en mode clignotant. Pour effectuer le réglage initial de la pendule, exercez une pression de plus de 3 secondes sur la touche centrale. Lorsque le symbole  apparaît, réglez l'heure en utilisant les touches “+” ou “-”.

Attendre qu'un signal acoustique indique que le réglage de l'heure a été pris en compte (figure 1).

Pour modifier le réglage de l'heure par la suite, entrez en mode de configuration en appuyant simultanément sur les touches “+” et “-” et procédez ensuite comme indiqué ci-dessus.

Minutage



Fig. 2

Cette fonction est une fonction de minutage indépendante, sans interaction avec le four, qui continuera par conséquent à fonctionner normalement au terme du minutage.

Pour régler le minuteur, exercez une pression de plus de 3 secondes sur la

touche centrale pour faire apparaître le symbole  (figure 2) puis utilisez les touches “+” et “-” pour programmer la durée désirée.

Pour modifier la durée programmée, exercez une pression de plus de 3 secondes sur la touche centrale et réglez à nouveau le minuteur.

À l'expiration de la durée programmée, le minuteur émettra un signal acoustique. Pour l'interrompre, appuyez sur l'une des touches de l'appareil.

secondes sur la touche centrale puis appuyez à nouveau par deux fois sur cette même touche pour faire apparaître la mention “End” (figure 4). Utilisez les touches “+” et “-” pour régler l'heure de fin de cuisson désirée. Le four fonctionnera à la température et dans le mode sélectionnés jusqu'à l'heure indiquée.

Durée de la cuisson



Fig. 3

C'est une fonction de cuisson semi-automatique. Elle permet de programmer la durée de la cuisson.

Exercez une pression de plus de 3 secondes sur la touche centrale puis appuyez à nouveau sur cette même touche pour faire apparaître la mention “dur” (figure 3). Utilisez les touches “+” et “-” pour régler la durée de cuisson désirée.

Fin de cuisson



Fig. 4

Cette fonction permet de régler l'heure de fin de cuisson.

Exercez une pression de plus de 3

GARANTIE Fulgor Milano pour l'électroménager

Durée de la garantie :

Fulgor Milano garantit pour le Canada et les Etats-Unis continentaux 24 mois de garantie totale depuis la date d'achat indiquée sur la facture à l'utilisateur final. Pendant cette période Fulgor Milano payera le coût des pièces de remplacement et du travail fourni pour réparer l'appareil.

Pour une preuve de garantie, veuillez garder la facture d'achat originale et le bon de livraison.

Pour obtenir ce service sous cette garantie, vous devez :

1. Veuillez contacter Fulgor-Milano North America Service par courriel à l'adresse fulgor@adcoservice.com ou par numéro vert au 1-855-4-fulgor (855-438-5467) afin de bénéficier des services après-vente pour votre électroménager.
2. Fournissez une copie de votre reçu original de vente.
3. Laissez à Fulgor un temps raisonnable pour enregistrer la réclamation avant que le produit ou toute autre pièce soit enlevée.

Couverture :

Lisez le Manuel d'utilisation et d'entretien avant d'utiliser l'appareil pour la première fois ! Cette garantie s'applique aux appareils Fulgor Milano utilisés uniquement pour une utilisation privée. Nos appareils ne

sont pas conçus pour une utilisation commerciale. Cette garantie est uniquement valable pour le propriétaire d'origine et elle n'est pas transférable. Pendant la période garantie Fulgor Milano, à sa discrétion, réparera ou échangera le produit gratuitement pour les pièces ou pour le travail.

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Cette garantie ne couvre pas

1. Endommagement de l'appareil provoqué intentionnellement ou par accident
2. Installation incorrecte ou mauvais branchement à l'alimentation électrique
3. Dommages causés par la chaleur excessive produite par des sources extérieures, dommages causés par l'eau.
4. Dommages dus au transport.
5. Si l'appareil a été modifié
6. Dysfonctionnements dus à une utilisation incorrecte
7. Fêlure ou rayures normales dues à l'utilisation de la surface de verre en céramique
8. Ampoules endommagées ou fusibles extérieurs.
9. Fonctionnement dans des conditions commerciales ou professionnelles
10. Foudre, incendie, inondations ou autres catastrophes naturelles
11. Si une pièce ou un accessoire a été rajouté sur l'appareil qui ne soit pas un original fourni par Fulgor Milano
12. Les réclamations cosmétiques comme les rayures sur les pièces

en acier inoxydable, dommage à la poignée, etc. sont comprises uniquement dans une garantie limitée, et doivent être réclamées dans les 2 semaines après la date d'achat.

Cette garantie ne couvre que l'appareil et ses composants. Les endommagements de tout élément en contact

direct ou placé près de l'appareil sont généralement exclus de la garantie. Les charges des parties tiers autres que les services après-ventes Fulgor Milano ne seront pas acceptés.

Si l'appareil faisait preuve de dysfonctionnement à cause de la main d'œuvre ou du matériel, l'utilisateur final a uniquement une garantie de réparation ou de remplacement. Dans aucune circonstance, Fulgor Milano pourrait être responsable de perte ou d'endommagement, qu'il soit direct, indirect, ou accidentel, découlant de l'utilisation ou de la mauvaise utilisation de l'appareil.

Afin d'obtenir les droits de garantie, la facture originale doit être fournie au Département des entretiens techniques pour vérifier la date d'achat. Certains Etats ne permettent pas de limitations des endommagements accidentels ou indirects, par conséquent les limitations susmentionnées ou exclusions ne s'appliquent pas.

Dans le cas des réclamations techniques et pour demander un support de service, veuillez contacter d'abord le revendeur où votre appareil

Fulgor Milano a été acheté !

Fulgor Milano

After Sales Service Support & Warranty Information:

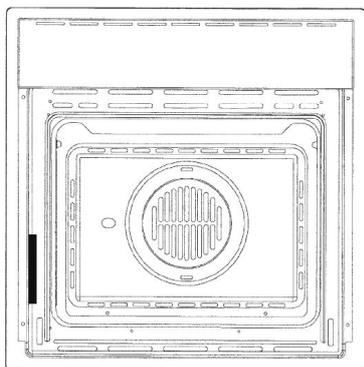
1-855-4-fulgor (855-438-5467)

fulgor@adcoservice.com

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Pour l'installateur

Emplacement de la plaque de valeurs



AVERTISSEMENT

Le respect minutieux des indications fournies dans ce manuel est indispensable pour éviter le risque de feu ou d'explosion susceptible d'endommager les biens et de provoquer des blessures, voire même la mort.

Introduction

Lire ces instructions ATTENTIVEMENT et de façon COMPLÈTE. Elles vous feront économiser du temps et des efforts et vous permettront de profiter de votre four au maximum de ses prestations.

Veillez à suivre tous les AVERTISSEMENTS. Ces instructions sont destinées à un installateur qualifié. Outre le respect de ces instructions, l'installation du four doit tenir compte :

- aux États-Unis, des dispositions en matière électrique nationales, de l'État, municipales ou locales,
- au Canada, des dispositions en matière électrique du Canadian Electric Code C22.1 – dernière édition, provinciales, municipales

ou locales,

Le respect minutieux de ces dispositions est de rigueur à tout moment.

REMARQUE : SI VOUS INSTALLEZ VOTRE FOUR AU CANADA, ASSUREZ-VOUS QUE VOTRE MODÈLE EST POURVU DU LISTAGE CANADIEN.

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SIGNE INDIQUÉ CI-DESSUS :

Le signe reproduit ci-dessus indique la conformité du four aux normes US et CANADIENNES.

Outils nécessaires

Pour l'installation de votre nouveau four, vous aurez à vous servir des outils suivants :

- mètre ruban, équerre ou règle
- crayon
- tournevis Philips
- niveau à bulle
- pinces coupantes et pince à dénuder
- scie manuelle ou sauteuse
- Scie emporte-pièce 1" (2,5 cm)
- perceuse et mèche de forage
- gants et chaussures de protection
- voltmètre (0-250VAC)

Conditionnement

Avant d'utiliser le four, enlever tous les emballages et les rubans adhésifs. Éliminez le matériel d'emballage du

four conformément aux dispositions en vigueur dans votre ville. Ne laissez jamais les enfants jouer avec le matériel d'emballage.

Exigences de raccordement électrique

Le four doit avoir une tension et une fréquence d'alimentation appropriées. Le four est conçu pour être raccordé à une alimentation électrique à trois fils, monophasée, 120/240V, 60Hz AC, sur un circuit séparé doté de fusibles sur les deux côtés de la ligne. Il est recommandé de prévoir un sectionneur ou un fusible temporisé apte à assurer que la capacité du circuit de l'appareil, indiquée sur la plaque de données sur le cadre derrière la porte du four, n'est pas dépassée.

Le four doit être pourvu de câbles en cuivre ou en aluminium.

Si le fil pour raccorder le four au circuit de dérivation est en aluminium, voir la liste UL des connecteurs pour la jonction cuivre-aluminium. Suivre les instructions fournies avec les connecteurs.

Nous vous recommandons de faire effectuer le câblage électrique et le branchement de votre four par un électricien qualifié. Une fois l'installation terminée, faites-vous expliquer par l'électricien la position du sectionneur principal et identifier les coupe-circuits et les fusibles correspondants au four.

Choix de la position du four

Choisissez attentivement la position du

four.

Le four doit être placé dans une position assurant une utilisation pratique dans la cuisine, mais loin des courants d'air forts.

Une porte ou une fenêtre ouverte, l'air mis en mouvement par les ventilateurs de chauffage/climatisation peuvent causer des courants d'air forts. Assurez-vous que l'alimentation électrique peut être portée jusqu'à la position choisie.

Étapes d'installation

Vous trouverez dans les pages qui suivent les informations nécessaires pour une installation correcte du four, organisées de la manière suivante:

- Données techniques
- Dimensions découpe, espaces requis et instructions de montage pour:
 - Installation encastré, un four
 - Installation au mur, un four
- Conditions d'alimentation électrique et de câblage, programmation nécessaire en cas de raccordement à un circuit 120/208 V. Connexions électriques pour circuit de dérivation à 3-fils ou 4-fils.
- Liste de vérification

Encastrement du four

Le four peut être installé sous un plan de cuisson ou dans une colonne. Les dimensions de l'encastrement

doivent correspondre à celles qui sont indiquées sur la figure.

Le matériau avec lequel le meuble est réalisé doit être en mesure de résister à la chaleur. Le four doit être centré par rapport aux parois du meuble et fixé avec les vis et les douilles fournies à cet effet.

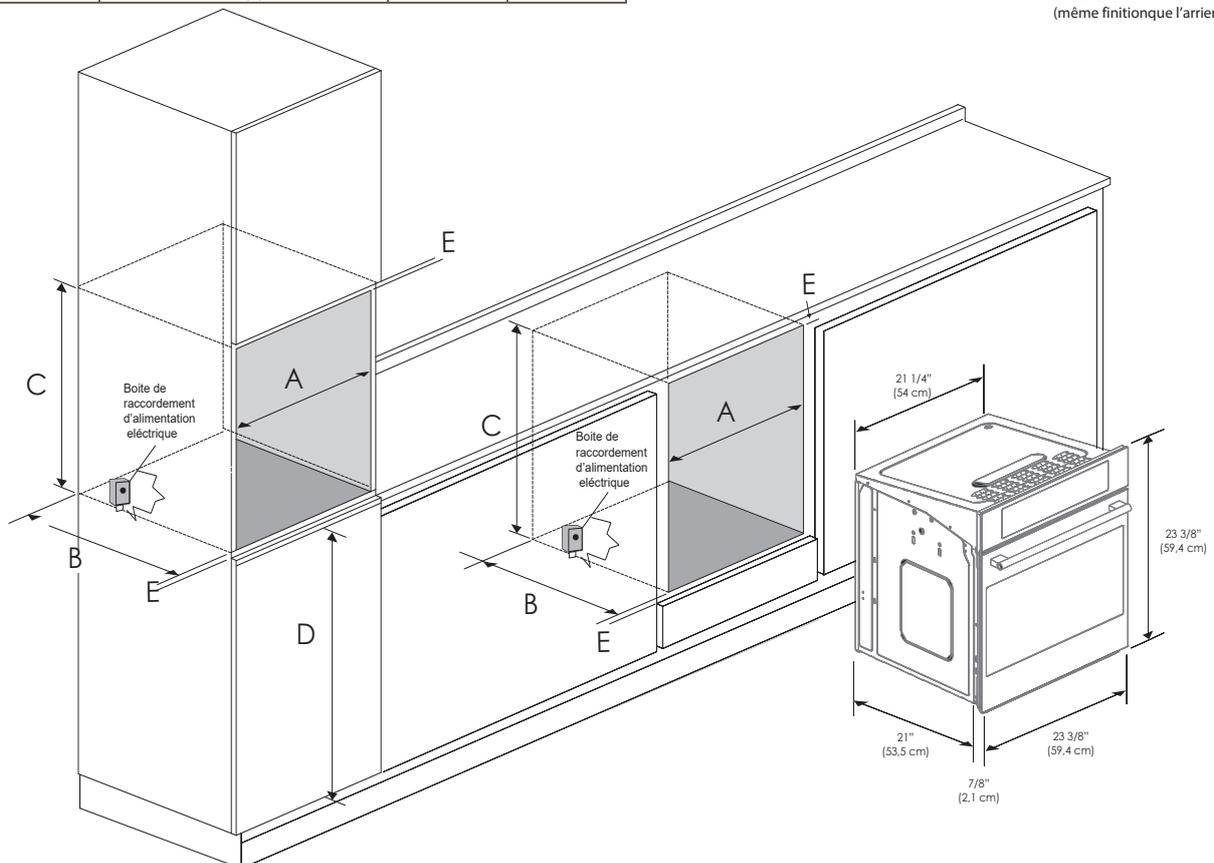
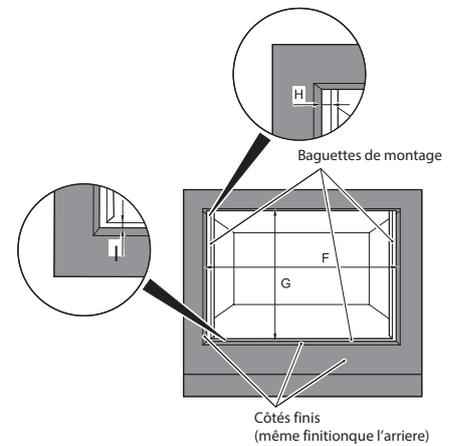
Pour associer le four avec les plans de cuisson polyvalents à gaz et combinés électriques, voir les instructions jointes.

Connexions électriques

Votre appareil doit être convenablement installé et connecté à la terre par un électricien qualifié. Demandez à

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Ltr.	DIMENSION	inch	cm
A	Découpe largeur	22 1/16"	56cm
B	Découpe profondeur (min)	22 1/16"	56cm
C	Découpe hauteur	23"	58,5cm
D	Fond de la découpe	34"	86,5cm
E	Installation en alignement	1/2"	1,3cm
INSTALLATION EN ALIGNEMENT			
F	Découpe largeur	21 1/4"	54cm
G	Découpe hauteur	23 3/8"	59,4cm
H	Bandes de support	FJ/HG"	FÈ Åcm
I	Bandes de support	FJ/HG"	FÈ Åcm



votre revendeur de vous conseiller un technicien qualifié ou un centre de réparation agréé.

Cet appareil est fabriqué avec un câble de TERRE vert fourni avec le bâti du four. Après avoir vérifié que l'appareil est éteint, brancher le conduit flexible allant du four à la boîte de jonction à l'aide du connecteur conduit présent dans la liste U.L. Les figures A et B et les instructions fournies ci-dessous présentent la manière la plus courante de raccordement des fours.

Bien sûr, les normes et réglementations locales prévalent sur ces instructions. Connexions électriques complètes selon les normes et réglementations locales.

“AVERTISSEMENT Risque de choc électrique, bâti mis à la terre connecté au neutre de l'appareil à travers un lien.

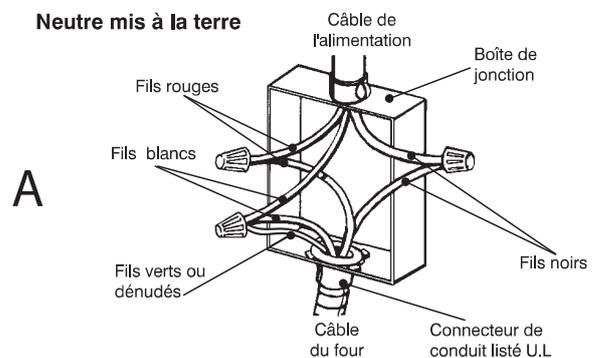
Il est interdit d'effectuer la mise à la terre à travers le conducteur neutre pour l'installation d'un circuit de dérivation neuf (1996 NEC); les maisons mobiles et les véhicules de loisirs, ou dans une zone dans laquelle la mise à la terre à travers le conducteur neutre est interdite. Pour installations avec mise à la terre à travers le conducteur neutre. Pour installations dans lesquelles la mise à la terre à travers le conducteur neutre est interdite :

- Déconnecter la terre du neutre à l'extrémité libre du circuit.
- Utiliser le terminal de mise à la terre ou les porter jusqu'à l'unité de mise à la terre en procédant comme d'habitude.

Connexion à 3 fils (Pour US seulement)

Selon la Figure A, où les codes locaux permettent la connexion du conducteur de terre du four au fil NEUTRE du circuit de branchement (fil gris ou coloré blanc):

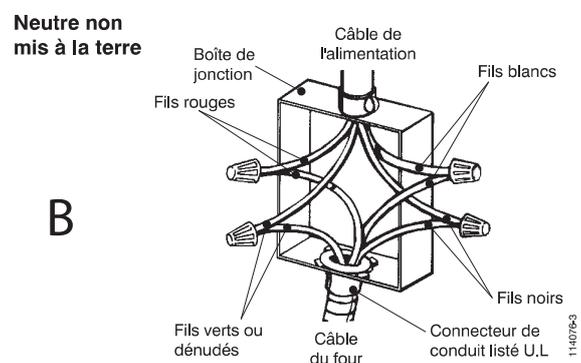
- Si les codes locaux le permettent, connectez le conducteur de terre vert du four et le fil blanc du four au fil NEUTRE du circuit de branchement (fil gris ou coloré blanc).
- Connectez les broches de raccordement du four aux broches de raccordement correspondantes dans le boîtier de raccordement.



Connexion à 4 fils (Pour des US ou CANADA)

Selon la Figure B :

- Connectez le conducteur de terre vert du four au conducteur de terre dans le boîtier de raccordement (fil nu ou coloré vert).
- Connectez les broches de raccordement rouge et noir du four aux broches de raccordement correspondantes dans le boîtier de raccordement.
- Connectez le fil vert du four au fil neutre (gris ou blanc) dans le boîtier de raccordement.



GARANTIE Fulgor Milano pour l'électroménager

Durée de la garantie:

La garantie **Fulgor Milano** couvre, pendant vingt-quatre mois à partir de la date originale d'achat, toutes les pièces et le travail mis en œuvre pour la réparation et le remplacement de toutes parties du produit utilisées dans un contexte résidentiel normal et frappées de vices de matériau et de fabrication.

Conserver la facture originale et le bordereau de livraison comme attestation du droit à la garantie.

Pour pouvoir bénéficier du service de garantie, procéder de la manière suivante:

1. Contactez le service agréé Fulgor-Milano
 - www.thevettagroup.com/servicerequest.a5w
 - fulgor@adcoservice.com
 - Numéro de téléphone gratuit: 1-855-4-fulgor (1-855-438-5467)
2. Présentez une copie de votre ticket d'achat original avec le numéro de modèle et le numéro de série du produit.
3. Permettez à **Fulgor Milan** de vérifier votre réclamation avant que le Produit ou une quelconque partie du Produit aient été modifiées ou supprimées

CLAUSES DE GARANTIE

Cette garantie est valable uniquement dans les 50 états continentaux des États-Unis et au Canada. Elle s'applique uniquement à l'acheteur original et n'est pas transférable. Tous les services fournis par **Fulgor Milano** au titre de la garantie doivent être effectués auprès d'un service d'assistance agréé **Fulgor Milano** sauf indication contraire de ce dernier. Les services seront prêtés aux heures de travail habituelles de chaque région. La présente garantie s'applique uniquement aux produits achetés auprès d'un revendeur autorisé à travers une chaîne de distribution agréée; il est destiné à une utilisation résidentielle normale, tout usage commercial ou installation sur une embarcation étant expressément exclus. La garantie couvre les activités réalisés sur le site d'installation du produit; les frais d'une réparation réalisée en un autre lieu sont exclus sauf autorisation expresse de **Fulgor Milano**. Les frais de déplacement dérivés d'une prestation d'assistance à réaliser dans un endroit éloigné sont exclus. Par endroit éloigné, on entend à une distance supérieure à un rayon de 50 miles (80 kilomètres) du siège du revendeur autorisé. Cette garantie ne couvre pas les pièces de rechange ni les réparations en cas de défaillances dérivés de négligence, transport, livraison, tension inadéquate, accident ou usage, entretien, installation, révision ou réparation ou installation impropres, ce qui comprend notamment, entre autres, le démontage et la réinstallation impropres d'un composant du produit quel qu'il soit (par exemple démontage des poignées pour le faire passer par une porte) avant ou pendant la livraison/installation du produit. Les interventions décrites ici sont les seules que fournit **Fulgor Milano** aussi bien au titre de cette garantie que dans le cadre de toute autre garantie applicable aux termes de la loi.

Fulgor Milano n'est pas responsable de la perte du produit par détérioration ou par combustion, ni des dommages subis par le mobilier et les matériaux de construction ou de finition, notamment les revêtements de sol.

Fulgor Milano décline toute responsabilité pour tout dommage conséquent ou indirect dérivé du non-respect de ces garanties ou d'autres garanties explicites, implicites ou obligatoires.

La présente garantie ne deviendra valide et efficace qu'avec la présentation du document attestant la date d'achat de l'appareil, précisément de la facture ou du ticket d'achat ou tout document équivalent indiquant le nom du vendeur, la date de livraison et les données d'identification de l'appareil (par ex. numéro du modèle, numéro de série). Dans le cas d'un produit neuf inclus dans l'achat d'une nouvelle construction résidentielle, la garantie s'applique au premier habitant des locaux contenant le produit **Fulgor Milano** et la date de prise d'effet de la garantie sera celle de prise de possession de la résidence (certificat d'occupation requis) et, de toutes façons, à six mois au plus de la date d'achat du produit par la société auprès du distributeur ou revendeur.

Cette extension ne s'applique pas aux éléments décrits dans la note 1 ci-dessous.

Cette garantie n'est valide que si la différence entre la date d'achat et la date de fabrication du produit est inférieure à un an.

Un produit resté en stock pendant plus d'un an sera couvert par la garantie Stock B/Modèle destiné à l'exposition de **Fulgor Milano**.

Pendant la période de garantie, **Fulgor Milano** se réserve le droit d'évaluer l'opportunité de réparer l'appareil ou, à sa discrétion, de le remplacer par un produit **Fulgor Milano** de caractéristiques et fonctions équivalentes.

Fulgor Milano se réserve le droit de revoir à tout moment la présente garantie.

Certains États ne permettent pas l'exclusion ni la limitation des dommages accessoires ou conséquents; la limitation ou exclusion visée plus haut pourrait donc ne pas s'appliquer dans votre cas. La présente garantie vous octroie des droits légaux spécifiques; vous pourriez bénéficier d'autres droits qui peuvent varier d'un État à l'autre.

¹ Les portes, poignées, cadres, supports, surfaces intérieures et extérieures du produit sont couverts par une garantie limitée de 30 jours pour défauts cosmétiques en sortie d'usine.

* Les ampoules électriques de rechange ne sont pas couvertes par la garantie de produit.

FULGOR MILANO

After Sales Service Support & Warranty Information:
1-855-4-fulgor (855-438-5467)

fulgor@adcoservice.com



FULGOR MILANO®

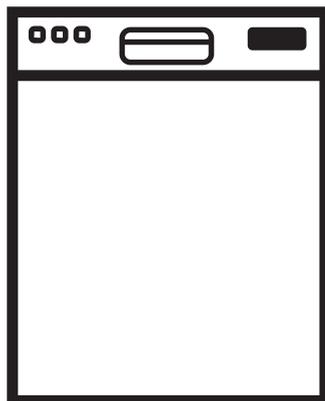
Meneghetti S.p.a. Via Borgo Lunardon, 8 • 36027 Rosà (Vicenza) - Italy
<http://www.fulgor-milano.com> • e-mail: info@fulgor-milano.com

Blomberg®

seit 1883

Dishwasher

User manual



DW 51600 SS

DW 51600 FBI

DWT 51600 SS

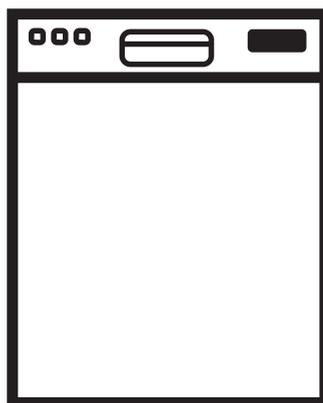
DWT 51600 FBI

DWT 51600 W



Dishwasher

User manual



DW 51600 SS

DW 51600 FBI

DWT 51600 SS

DWT 51600 FBI

DWT 51600 W

To prevent accidents, which could cause serious injury or death, as well as machine damage read these instructions before installation and / or use.

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INTRODUCTION

Please read this user manual and particularly the safety instructions completely and carefully. They will save you time and effort and help to ensure optimum dishwasher performance.

Be sure to observe all listed warnings and cautions. Look particularly for the icons with exclamation marks inside. The information icon will also provide important references.

A	WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.
----------	---

A	CAUTION: Indicates a potentially hazardous situation which, if not avoided, may result in injury. It may also be used to alert against unsafe practices.
----------	---

C	NOTICE: Indicates a potentially hazardous situation which, if not avoided, may result in damage to the dishwasher, the tableware, the equipment or the environment.
----------	--

1. IMPORTANT SAFETY INSTRUCTIONS

A	WARNING: When using the dishwasher, follow basic precautions, including the following: Read all instructions before using the dishwasher! Save these operating instructions and pass them on to any future user.
----------	--

- Use the dishwasher only for its intended purpose as described in this user manual. This appliance is intended for normal household use only.
- **The manufacturer disclaims responsibility for damage or injury caused by improper use of this appliance.**
- The information in this user manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or loss of life.
- Do not operate your dishwasher unless all the enclosure panels are properly in place.
- Do not tamper with the controls.
- Do not abuse, sit on, stand in or on the door or dish rack of the dishwasher.
- The cup racks are designed to support cups, glasses and kitchen utensils. When the cup racks are in the dishwasher do not lean on or use the cup racks to support your body weight.
- To reduce the risk of injury, do not allow children to play in, on or near the dishwasher.

- Use only detergents or rinse aids recommended for use in a household dishwasher and keep them in a dry place out of the reach of children. Check that the detergent dispenser is empty after the completion of each wash program.
- Dishwasher detergents contain chemicals that can cause sickness and may be if they are inhaled or swallowed. Also, be careful when opening the door due to hot steam that is produced during operation. Consult a doctor immediately if detergent has been swallowed or inhaled.
- If the hot water has not been used in several weeks, we recommend running the hot water taps to remove any built up hydrogen gases.
- Do not store or use flammable liquids or vapors in the area of the dishwasher.
- When loading items to be washed, position sharp items so that they are not likely to damage the door seal and load sharp knives with the handles up to reduce the risk of cut-type injuries.
- Do not wash plastic items unless they are marked “dishwasher safe” or the equivalent. For plastic items not so marked, check the manufacturer’s recommendations.
- If a malfunction occurs, switch off the appliance and turn off the water supply to the dishwasher.
- Please do not attempt to carry the dishwasher by yourself in order to avoid potential injuries. Two or more people are needed to move a dishwasher.
- Before cleaning or carrying out maintenance, switch off the appliance, disconnect the power plug and turn off the water supply.
- Repairs and technical modifications must be carried out exclusively by a Authorized technician.
- If the dishwasher is not in use for an extended period of time (i.e. vacation home), we recommend remove all items from the dishwasher, leave the door cracked open to allow air to circulate and turn off both the power and water supply to the dishwasher.
- This appliance comes with a three prong NEMA 5-15P 15A power cord. It must be connected to a Grounded and Polarized wall receptacle that has been installed and tested by an licensed electrician and that it has been installed based on all Local, State and Federal Electrical codes.

A	<p>WARNING: Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Check with a qualified electrician or service representative if you are in doubt whether the appliance is properly grounded. Do not modify the plug provided with the appliance, if it will not fit the outlet, have a proper outlet installed by a qualified electrician.</p>
---	--

- This appliance produces ozone within the washing compartment during normal operation. Long-term exposure to ozone or exposure at elevated levels may result in respiratory problems, especially for the infirmed, elderly and children.

- Children should not operate this machine without adult supervision.
- Be Careful to not leave the door fully open when not being loaded or unloaded to prevent someone from tripping on the unit.

A **WARNING:** If your dishwasher is equipped with internal illumination, lamp should only be replaced by the Authorized Service Agent in case of failures that may occur on the lamp.

A **WARNING:** This product can expose you to chemicals including Nickel (Metallic) which is known to the State of California to cause cancer.

For more information go to www.P65Warnings.ca.gov

Note: Nickel is a component in all stainless steel and some other metal components.

SAVE THESE INSTRUCTIONS

- Service should be performed by a qualified installer. Work by unqualified persons could be dangerous and may void the warranty.
- Do not operate the appliance if damaged, malfunctioning, partially disassembled or if it has missing or broken parts.
- Before installation or service, disconnect the power supply to the work area by unplugging the unit, “tripping” the circuit breaker or removing the fuse.

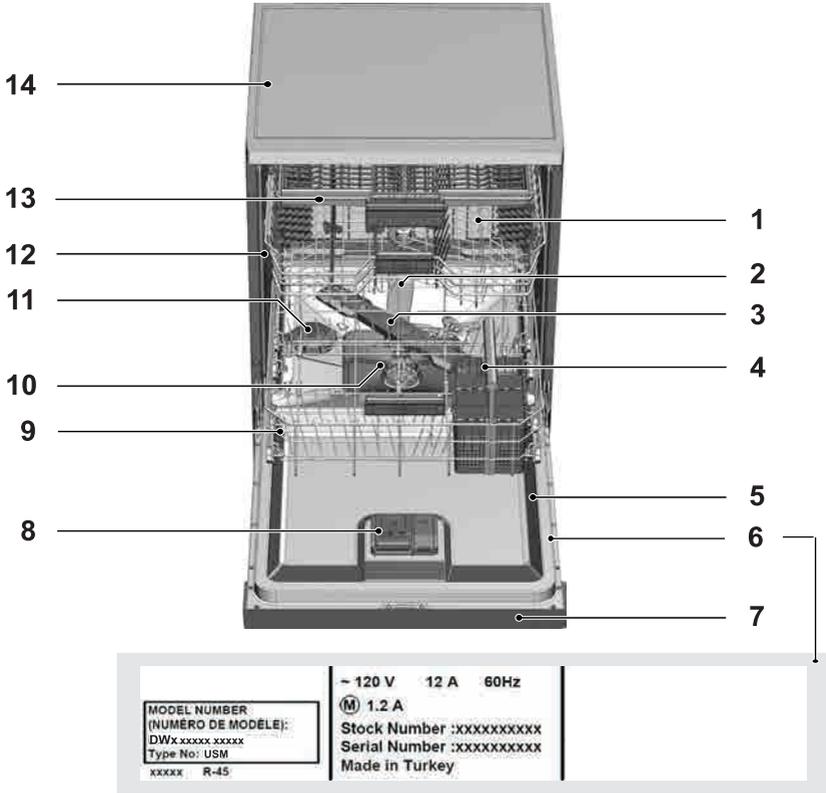
- For safety reasons, dishwasher must be secured to adjacent cabinetry using the brackets provided. Failure to do this may cause damage to property or bodily injury.
- Do not use any extension cord or portable outlet device to connect the dishwasher to a power supply.

2. RECYCLING

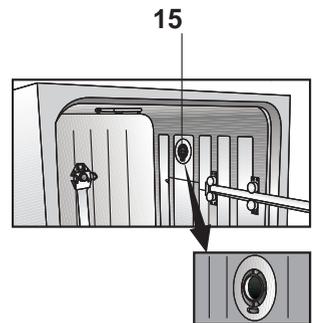
- Remove the door to the washing compartment when removing an old dishwasher from service or discarding it. Ensure that the appliance presents no danger to children while being stored for disposal.
- Remove the door lock or door of the washing compartment before disposing dishwasher so that children or small animals can not trapped inside.
- Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.
- Please check the water supply line periodically. It is susceptible to breakage. It becomes less flexible as time goes by. Replace it immediately when it is torn, cut, swollen or there is water leakage.
- Please keep the dishwasher package out of the reach of children after unpacking it.

A **WARNING:** Danger of suffocation! Ensure that any plastic wrappings, bags, small pieces etc. are disposed of safely and kept out of the reach of children.

3. GETTING TO KNOW YOUR DISHWASHER



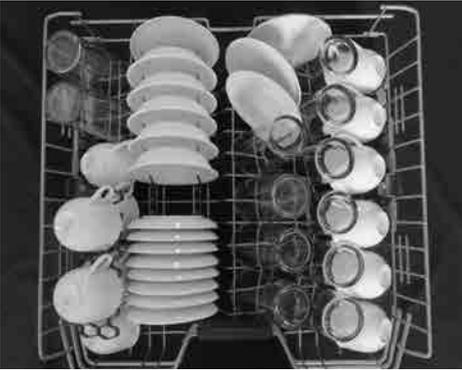
1. Upper basket
2. Upper impeller
3. Lower impeller
4. Cutlery basket
5. Door
6. Model and Serial Tag
7. Control panel
8. Detergent and rinse agent dispenser
9. Lower basket
10. Filters
11. Salt container (Select Models)
12. Upper basket rail
13. Upper cutlery basket (Select Models)
14. Tabletop (Select Models)
15. Turbo fan heat drying system (Select Models)



4. LOADING THE DISHWASHER

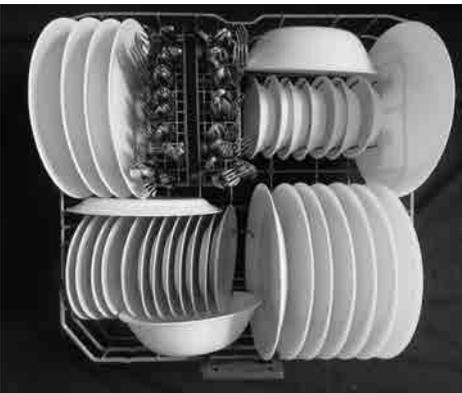
1. Pull the handle to open the door. If the door is opened during operation, the dishwasher will stop running. Once the door is closed the program will continue.
2. Remove coarse food leftovers from tableware.
3. Now you can load the dishwasher.

Upper rack (Standard Pattern)



Top rack load pattern for 12 place settings according to the AHAM DW-1 Standards

Lower rack (Standard Pattern)



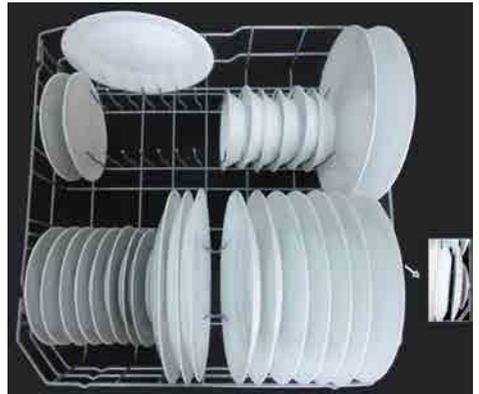
Bottom rack load pattern for 12 place settings according to the AHAM DW-1 Standards

Upper rack (International Pattern)



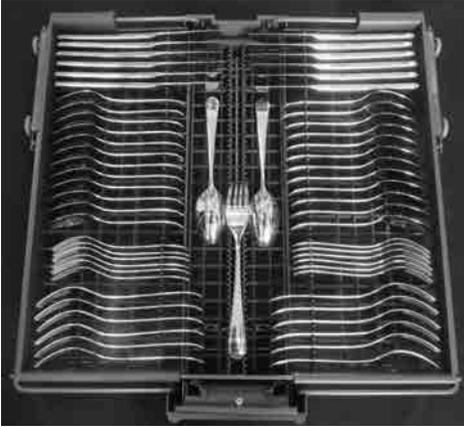
International Loading Pattern – Top rack (12 place settings)

Lower rack (International Pattern)



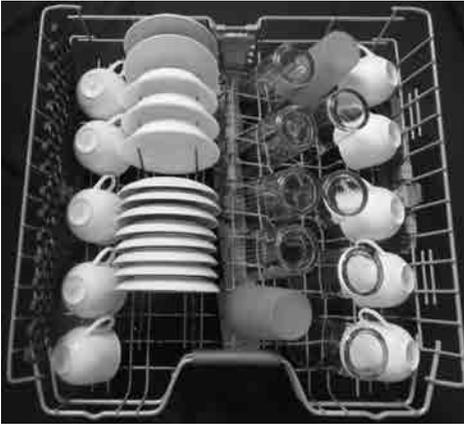
International Loading Pattern – Bottom rack (12 place settings)

Upper cutlery basket (Select Models)



International Loading Pattern – Upper cutlery basket (12 place settings)

Upper rack (Select Models)



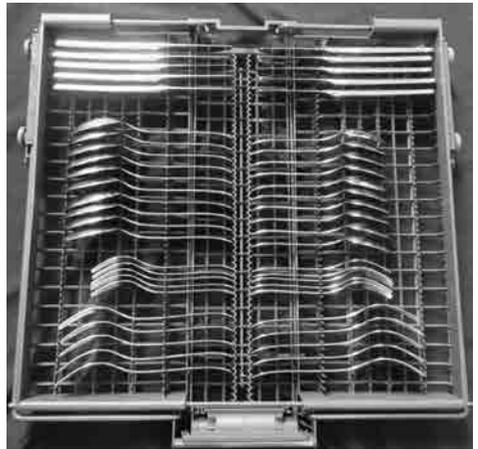
Additional Loading Pattern – Top rack (10 place settings)

Lower rack (Select Models)



Additional Loading Pattern – Bottom rack (10 place settings)

Upper cutlery basket (Select Models)



International Loading Pattern – Upper cutlery basket (10 place settings)

A

CAUTION: Large knives and other utensils with sharp tips and edges must be placed horizontally into the upper rack due to risk of injury. Other smaller knives and sharp utensils should be placed with sharp side down in the cutlery basket.

A

CAUTION: Use extreme caution when removing knives and other sharp utensils from the dishwasher. These items may have shifted position during the wash program, and may be wet or slippery.

A

CAUTION: Hot steam can escape! Danger of serious burns or other injury.

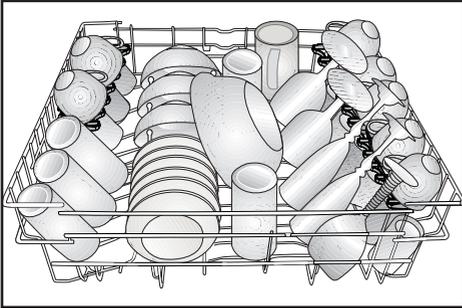
C

NOTICE: 3rd basket should be removed out of the dishwasher during the tests according to AHAM DW-1.

- Do not overload your dishwasher and pay attention to manufacturer instructions regarding dishes which are appropriate for use in for a dishwasher. Only with suitable dishes (mentioned in section 5) will you obtain optimal washing results with a sensible use of energy.
- Your dishwasher holds a maximum of 12 place settings.
- Place all containers such as cups, glasses and pots into the dishwasher with the opening facing downwards (so that no water can collect).
- Small and light items can go into the upper rack.
- Long and narrow items are placed in the middle of the racks.
- Place all large and very dirty items in the lower rack.
- Load dishes accordingly and be careful when loading glasses so they do not hit each other during the wash cycle. Also, make sure that both wash arms are not in contact with any dishware.

4.1 UPPER RACK

Load the upper rack with dessert plates, cups, glasses etc.

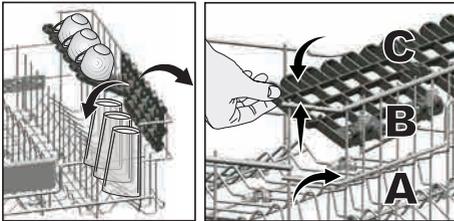


ADJUSTABLE SHELVES

(Select Models)

Depending on the size of the glasses and cups, the shelf height setting may be adjusted.

1. Fold the shelf upwards **A**.
2. Positioning at the desired height **B**.
3. Fold the shelf again downwards **C**.

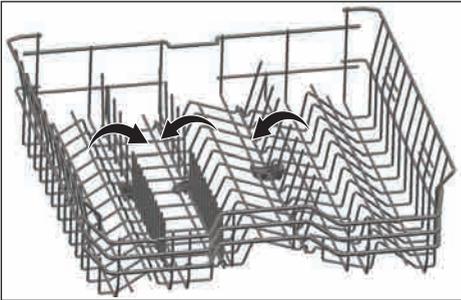


COLLAPSIBLE UPPER BASKET WIRES

(Select Models)

You can use collapsible wires when you need a larger space for your dishes in the upper basket of your machine.

To bring the collapsible wires into horizontal position, grab the wire from the middle position and push them in the direction of arrow in the figure. Place your larger dishes into the area created. To bring the wires back to vertical position, just lift them up.



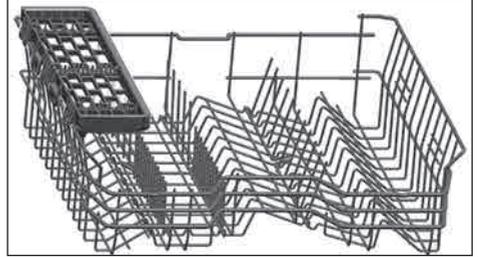
C

Bringing the wires to the horizontal position by holding them from the tips may cause them to bend. Therefore, hold the wires from their stems while bringing them to the horizontal or vertical positions.

UPPER BASKET MULTIPURPOSE SERVICE RACK

(Select Models)

This accessory located at the upper basket of your machine allows you to easily wash pieces such as extra long ladles and bread knives.



You can lift up the upper basket multipurpose service rack to remove it if you do not want to use it.



If you want to use the upper basket multipurpose service rack again, you can easily attach it to the side section of your upper basket.



ADJUSTING THE HEIGHT OF THE UPPER BASKET

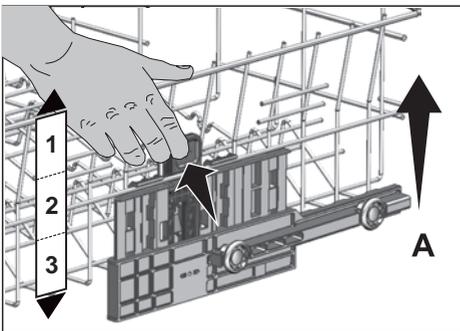
(Select Models)

The upper basket height adjustment mechanism has been designed for you to create large spaces in the lower or upper sections of your machine depending on your needs by adjusting the height in the upper or lower direction while your basket is empty or loaded.

Thanks to this mechanism, you can use your basket in three different positions, namely lower, middle and upper positions (1, 2, 3).

1. To raise your basket, hold the upper basket wires with both hands while the basket is in the lowermost position and pull them up (A).
2. You will hear a "Click" from the right and left mechanisms, indicating that the basket has reached the next level. Release the basket.

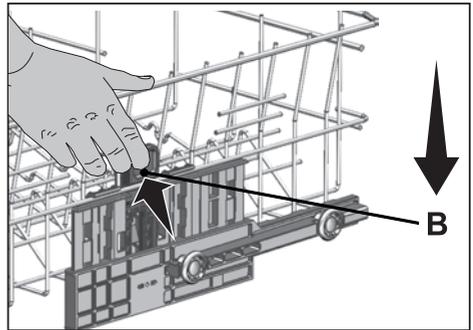
Repeat the process if the height is not sufficient.



To lower the basket, while it is in the uppermost position;

1. Hold the upper basket wires with both hands, slightly lift up the basket and simultaneously push and release the latches shown in the figure (B).
2. Lower the basket from its current position to the lower one.
3. Release the basket after it has reached one level down.

Repeat the process if the height is not sufficient.



C The movement mechanism may not function properly if the upper basket is overloaded or if the weight distribution is not balanced. In heavier conditions, there is the risk of falling one level down.

C Make sure that the adjustment mechanism has the same positions on the right and left sides of the upper basket.

HEIGHT SETTING

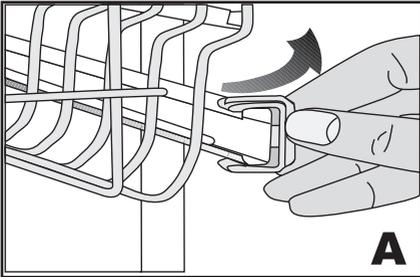
(Select Models)

In certain models, the height setting of the upper rack may be changed using the wheels which are present at two height levels.

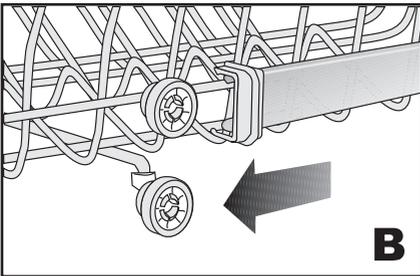
A

CAUTION: Make sure that the rack is empty. Changing the height setting while the rack contains tableware could cause the contents to dislodge, causing personal injury or damage to the tableware.

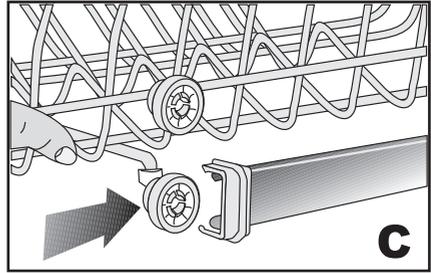
1. Release the latches on both the right and left tracks of the upper rack by turning them to the outside **A**.



2. Pull out the rack completely **B**.



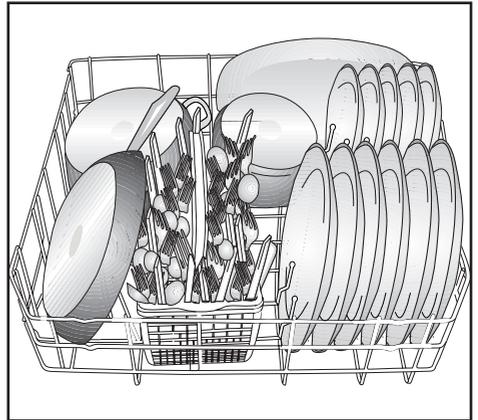
3. Place the rack into the tracks again at the desired height **C**.



4. Push the latches back into the correct position.

4.2 LOWER RACK

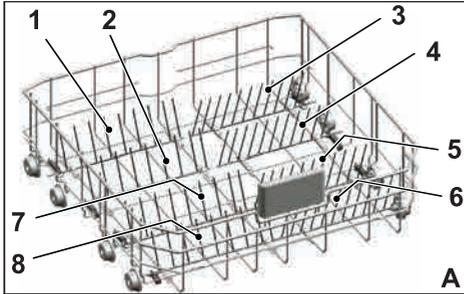
Use the lower rack for plates, bowls, pots etc.



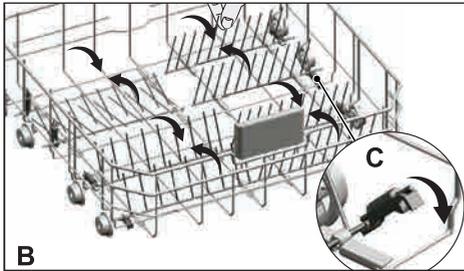
COLLAPSIBLE LOWER BASKET TINES

(Select Models)

There are foldable tines (A) located at the lower basket of the machine are designed for an easier placement of large pieces such as pans, bowls, etc. You can create larger spaces by folding each tines individually or all of them at once.



To bring the collapsible tines into horizontal position, grab the tines from mid position and push them in the directions of arrows (B). To bring the tines back to vertical position, just lift them up. Collapsible tines will click into the latch again (C).



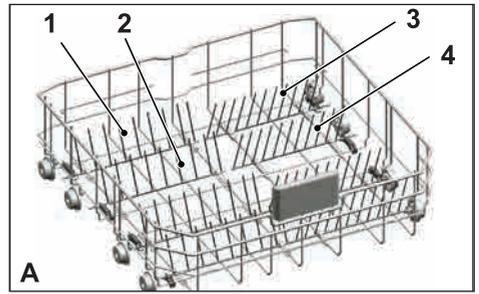
C

Bringing the tines to the horizontal position by holding them from the tips may cause them to bend. Therefore, it will be appropriate to bring the tines in the middle to horizontal or vertical position by holding them from their stems and pushing in the direction of arrow.

COLLAPSIBLE LOWER BASKET TINES

(Select Models)

There are foldable tines (A) located at the lower basket of the machine are designed for an easier placement of large pieces such as pans, bowls, etc. You can create larger spaces by folding each tines individually or all of them at once.



To bring the collapsible tines into horizontal position, grab the tines from mid position and push them in the directions of arrows (B). To bring the tines back to vertical position, just lift them up. Collapsible tines will click into the latch again (C).



C

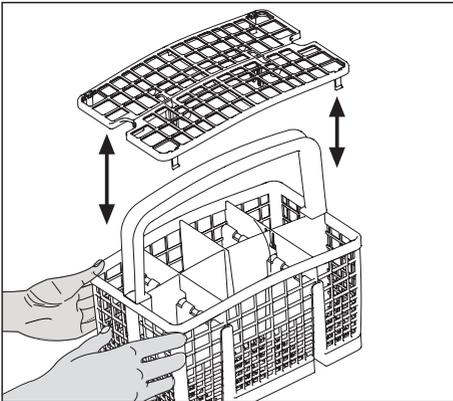
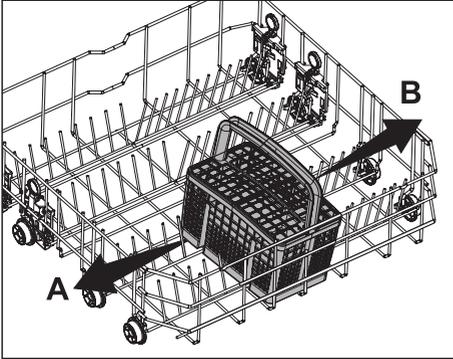
Bringing the tines to the horizontal position by holding them from the tips may cause them to bend. Therefore, it will be appropriate to bring the tines in the middle to horizontal or vertical position by holding them from their stems and pushing in the direction of arrow.

SILVERWARE BASKET

(Select Models)

Silverware basket is designed to wash your dishes such as knife, fork, spoon, etc. in an efficient manner.

Since the silverware basket can be moved (A, B), you can create more space while placing your dishes in the lower basket and free up space for your dishes of different sizes.

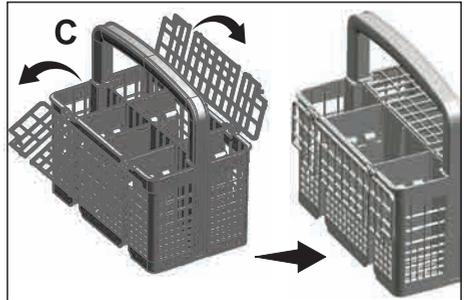


SILVERWARE BASKET

(Select Models)

Silverware basket is designed to wash your dishes such as knife, fork, spoon, etc. in a cleaner manner.

Since the cutlery basket can be moved (A, B), you can create a wider space while placing your dishes to the lower basket and free up space for your dishes in different sizes.



C

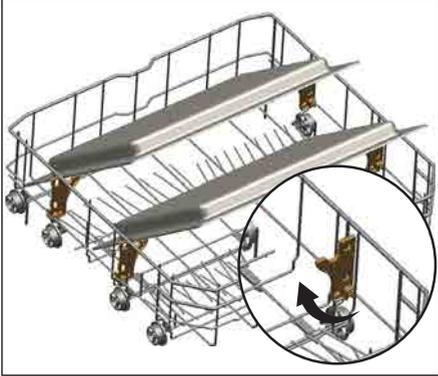
NOTICE: When finished, test to ensure that the spray arm can still move freely.

TRAY WASH SUPPORTS

(Select Models)

Use the supports to wash trays in the bottom basket.

See the Auxiliary functions section for appropriate program and function selection.



LOWER BASKET GLASS HOLDER

(Select Models)

Lower Basket Glass Holder found in the lower basket of your machine enables a safe washing for your oversized and tall glasses.



SOFTTOUCH ACCESSORY

(Select Models)

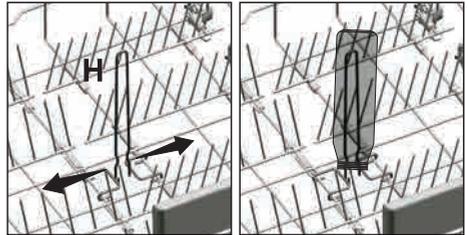
The SoftTouch Accessory found in the lower basket of your machine enables a safe washing for your fragile glasses.



LOWER BASKET BOTTLE WIRE

(Select Models)

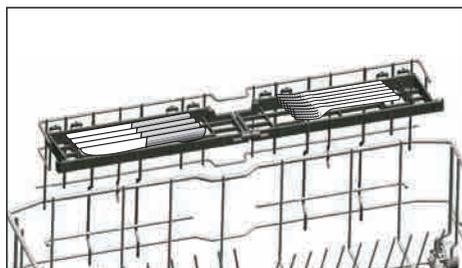
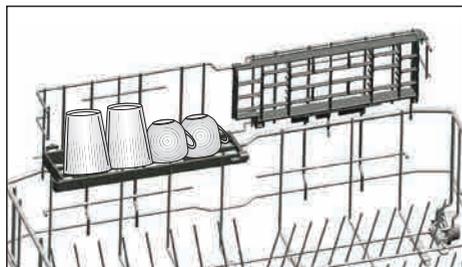
The bottle wire is designed for easier washing of long pieces with wide mouths. You may take out the bottle wire from the basket when not in use by pulling it out from both sides (H).



LOWER BASKET MULTIPURPOSE / HEIGHT ADJUSTABLE SERVICE RACK

(Select Models)

This accessory located at the lower basket of your machine allows you to easily wash pieces such as extra glasses, long ladles and bread knives.



C

You may use the racks as required by moving them to lower or upper position, or close them to create a wider space in your lower basket.

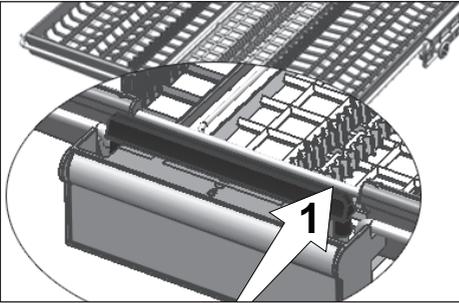
A

Make sure that the impeller does not touch the dishes you placed on the racks.

CEILING CUTLERY BASKET

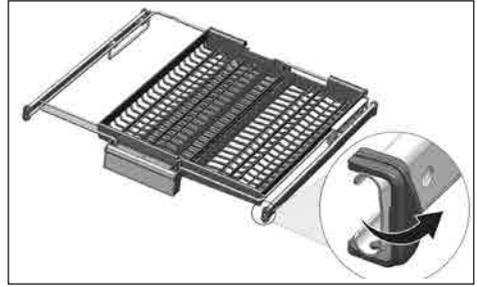
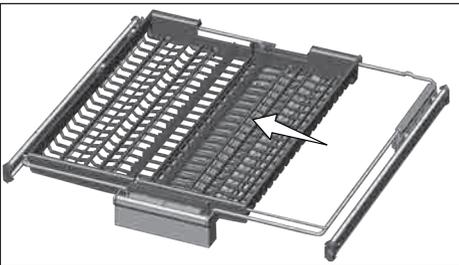
(Select Models)

Ceiling cutlery basket is designed to wash your cutlery items such as forks, spoons and etc. by placing them between the bars on the basket.



In models with partial movement feature, pushing the bar (1) on the handle enables the central tray of the basket to get to the lower position and the system gets unlocked. Thus right and left side trays can be used as moving parts.

The free space enabled by the side trays allows long parts to be loaded in the upper basket.

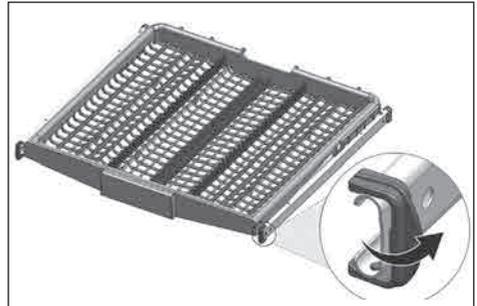


When the central tray is in the lower position, you can load long/high items such as coffee cups, ladles, etc. on the tray. When the side trays lean on two side walls, the handle can be pulled to allow the central tray to rise and the system to be locked.

CEILING CUTLERY BASKET

(Select Models)

Ceiling cutlery basket is designed to wash your cutlery items such as forks, spoons and etc. by placing them between the bars on the basket.

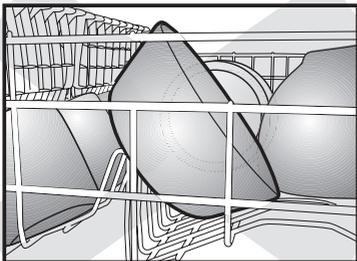


4.3 PROPER AND IMPROPER LOADING OF DISHWARE

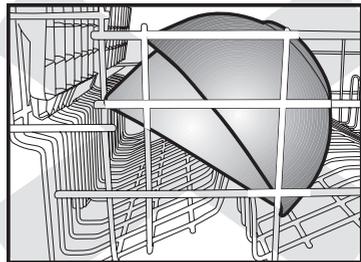
1: Salad Fork
 2: Teaspoon
 3: Dinner fork
 4: Knife-solid handle
 5: Serving spoon
 6: Serving fork

Sliding Cutlery Basket load pattern for 12 place settings according to the AHAM DW-1 Standards

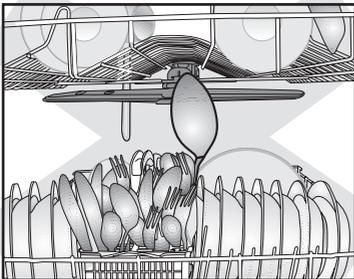
- Place all containers such as cups, glasses and pots into the dishwasher with the opening facing downwards (so that no water can collect).
- The movement of the spray arms must not be hindered.
- Do not overload your dishwasher.
- Only with suitable dishes (mentioned in section 5) will you obtain optimal washing results with a sensible use of energy.



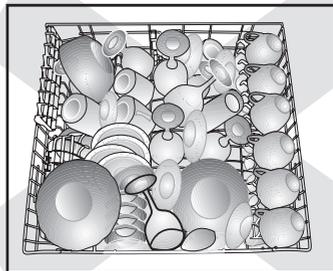
incorrect



incorrect



incorrect



incorrect

5. WHAT SHOULD NOT BE WASHED IN YOUR DISHWASHER

- Rust-sensitive steel parts like iron and cast iron that can rust and stain other utensils and damage the interior stainless steel liner of the dishwasher and void the warranty. Do not wash copper, brass, pewter, bronze or tin.
- Cutlery with wooden or horn handles and cutlery with mother-of-pearl or porcelain handles will deteriorate over time if put in the dishwasher.
- Plastics may lose their shape or color with hot water, please follow the instructions of plastic manufacturers. Be sure that plastic items are marked “dishwasher safe”.
- Glued dishes or cutlery are not suitable for machine washing since certain adhesives may get soft or dissolve with hot water.
- Aluminum may fade over time. Minerals in water and detergent may cause the aluminum to darken or spot.
- Sterling silver articles should not be washed in the dishwasher because they tend to discolor and become dull by dishwasher detergent.
- Silverware and stainless steel items should not be in contact with each other. Mixing these items can cause staining. Remove and hand dry these items immediately when the program ends.
- Decorated glasses, porcelain, fine china and china with gold rims are sensitive to machine washing. They may lose their patterns and colors over time.

- Crystal and very fine glassware may become opaque (etch) losing their shine over time. You may prefer to wash them by hand.
- Do not wash sponges or dish cloths in dishwasher.
- Do not wash art and craft articles in dishwasher.
- Disposable plastics and disposable aluminum cannot withstand high temperatures; do not wash them in the dishwasher.

A

CAUTION: If in doubt, wash by hand or follow the instructions from the manufacturer of utensils, dishes, glasses or pots and pans.

Do not wash items soiled with cigarette ash, candle wax, varnish, paints or chemicals since they can damage your dishwasher.

C

NOTICE: We recommend when buying new dishware, try to choose ones that are suitable for machine washing (marked as dishwasher safe).

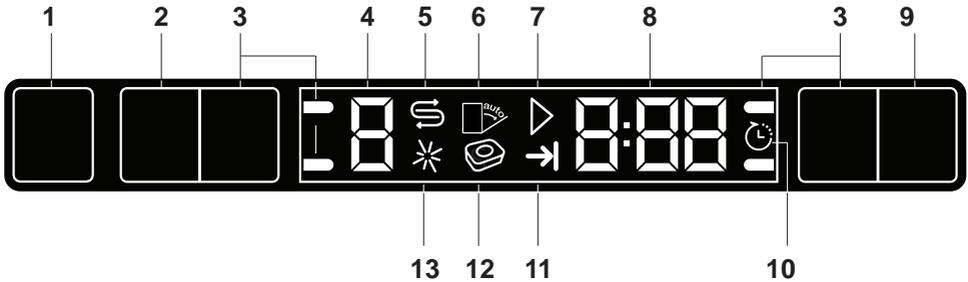
CARING FOR YOUR TABLE-WARE

The combination of high temperatures and dishwasher detergent may cause damage to some items if they are washed in the dishwasher. Remember, if there is any doubt about any aspect concerning items to be washed in the dishwasher, follow the instructions from the manufacturer of the items, or wash the items by hand.

6. OPERATING THE PRODUCT

C

NOTICE: If you do not perform any operation after switching on the machine, it will be automatically switched off within 5 seconds.



1. On/Off key
2. Program Selection / Program Cancel (3 seconds) key
3. Function keys & indicators
 - F1 Half Load Function
 - F2 Sanitize Function
 - F3 Extra Rinse function
 - F4 Rapid Clean Function
4. Program indicator
5. Salt indicator (Select Models)
6. (Not in use)
7. Start / Cancel indicator
8. Time Delay / Program Time indicator
9. Time Delay key
10. Time Delay indicator
11. End of Program indicator
12. (Not in use)
13. Rinse Aid indicator

6.1 KEYS

On/Off key

When you press On / Off key, indicator lights illuminate on the display for ON position. The lights turn off in OFF position.

Program Selection / Program Cancel key

Press this key until the desired program appears in the program indicator.

To cancel the running program open the door of the product. Press and hold the Program Selection / Program Cancel keys for 3 seconds. After the 3 - 2 - 1 countdown, 0:01 is displayed, close the door of the product and wait for the draining process complete. Draining is completed in 2 minutes and the machine gives an audible warning when it is completed.

Function keys

If you press any of the Function keys during program selection or time delay selection, an affirmative key signal will be heard provided that the relevant function is supported by the selected program. Function will be deemed selected when the indicator of the selected function is lit.

To cancel the selected function, keep the function key pressed until the function indicator disappears.

6.2 PREPARING THE MACHINE

1. Open the door of the dishwasher.
2. Place the dishes in accordance with the instructions in the user manual.
3. Make sure that the upper and lower Wash Arms rotate freely.
4. Put adequate amount of detergent into the detergent dispenser.

6.3 PROGRAM SELECTION

1. Press the On/Off button to turn on your machine.
2. Check the Salt and Rinse Aid indicators and add salt and/or rinse aid if needed.
3. Refer to the table of "Program Table" to determine a washing program suitable for your dishes.
4. Selected program will start when you close the door of your machine.

PROGRAM TABLE

Program number	0	1	2	3	4	5	6
Program name	ProCare	Pots & Pans+	Regular Wash *	China/Crystal	ExpressDry	Quick Wash	Rinse & Hold
Wash Temperatures	(°C)	70	50-55	48	47	45	0
	(°F)	162	122-131	118	117	113	0
Rinse Temperatures	(°C)	72	61-67	65	71	55	0
	(°F)	140	142-157	149	160	131	0
Degree of dirtiness		High	Medium	Few	Few - Medium	Few	-
Detergent in dispenser section	15 ml	-	-	-	-	+	-
	15-25 ml	+	+	+	+	-	-
	+ 5 ml	+	+	-	+	-	-
Recommended detergent amount	Hard water	40	25-40	25	25-40	15-25	-
	tsp	8	5-8	5	5-8	3-5	-
	Medium water	-	25	15-25	25	15	-
	tsp	8	5	3-5	5	3	-
	Soft water	-	25-40	15-25	15	15-25	15
Wash		5-8	3-5	3	3-5	3	-
Main wash		+	+	+	-	-	+
		+	+	+	+	+	-
Dry		+	+	+	+	-	-
Sanitize		+	+	-	-	-	-
Duration (minutes)	75	128	110-153	75	58	35	12
Water (liters)	15,2	20,2	9,8-22,2	12	11,8	11,6	4,4
Water (gallons)	3,80	5,30	2,59-5,86	3,10	3,12	3,10	1,20

The consumption values shown in the table were determined under standard conditions. For this reason, deviations are possible under practical conditions. * The energy-usage label is based on this program.

6.4 AUXILIARY FUNCTIONS

Washing programs of your dishwasher are designed to obtain the best cleaning effect, considering the type of the soiling, soiling degree and properties of the dishes to be washed. Auxiliary functions allow you save from time, water and power.

C	Auxiliary functions may cause changes in the program duration.
----------	--

C	Auxiliary functions are not suitable for all washing programs. Indicator of the auxiliary function that is not compatible with the program will not be active.
----------	--

Half Load function

It is used to operate the machine without loading it completely.

1. Load your dishes in the machine as you like. You can use both upper and lower racks.
2. Turn the machine on with On/Off key.
3. Select the desired program and press the Half Load key. The Half Load indicator will light on the display in the Function Selected indicator.
4. Close the door of the machine to start the program.

Extra Rinse function

Depending on the type of the detergent used, if a detergent dissolving issue is encountered it will remove the resulting stains from the dishes and enables the optimum rinsing performance.

Rapid Clean Function

It shortens the time of the washing cycle selected and decreases water consumption by enabling washing under higher pressure.

Sanitize Function

Sanitize function raises the water temperature in the final rinse to meet the requirements of NSF/ANSI STANDARD 184 for Residential Dishwashers. Certified residential dishwashers are not intended for licensed food establishments.

C	At the end of a successful sanitization "S" is displayed on the display. "S" is not displayed on the display if the cycle is interrupted or the water could not be heated to the required temperature.
----------	--

C	Available programs are indicated on Program Table chart.
----------	--

C	Note: Only sanitizing cycles have been designed to meet the requirements of NSF/ANSI Standard 184 for soil removal and sanitization efficacy. There is no intention, either directly or indirectly, that all cycles have passed sanitization performance tests.
----------	--

Interior Lighting

(Select Models)

Some models have interior lighting to illuminate the interior when the door is opened.

Changing the interior lighting setting

1. After turning on the machine, press Time Delay and P+ keys simultaneously. Continue to press until the countdown 3, 2, 1 is completed on the display.
2. Press P+ key to activate the L: option. The interior lighting is

turned off at "L:0" option and turned on at "L:1" option. Set the desired option with the Time Delay key.

3. Turn off the machine with On/Off key to save the changes.

Automatic Detergent Detection Feature

The product has a feature to automatically detect the type of the detergent and adjust the washing program and drying system to the best performance. If special tablet detergent is used, the program duration can be extended by 20 minutes in order to optimize the washing and drying performance.



Notice: Automatic detergent detection feature should be deactivated during the tests according to AHAM DW-1.

To deactivate:

1. After turning on the machine, press Time Delay and P+ keys simultaneously. Keep them pressed until the countdown 3, 2, 1 is completed on the display.
2. Press P+ key to activate the a: option. Automatic detergent detection feature is disabled at "a:0" option and enabled at "a:1" option. Set the desired option by pressing the Time Delay key.
3. Turn off the machine with On/Off key to save the changes.

Floor illumination

Illuminates to show program is still running.

(Select Models)

Your machine reflects a light to the floor during the washing process. This light turns off after the washing process is complete.



Floor illumination cannot be cancelled by the user.

Changing Warning Sound Volume

1. After turning on the machine, press Time Delay and P / P+ keys simultaneously. Keep them pressed until the countdown 3, 2, 1 is completed on the display.
2. Press P / P+ key to activate the S: position.
3. Each pressing on the Time Delay key will change the warning sound volume as "S:0" off, "S:1" medium and "S:2" high.
4. Turn off the machine with On/Off key to save the changes.



Factory setting of your machine is "S:2".

6.5 SCHEDULING THE WASHING TIME

Time Delay

If an economical electricity tariff is applied in your region, you can use the Time Delay function to wash your dishes during appropriate hours. You can delay the start of the selected program until 24 hours.

1. Press the Time Delay function key after selecting the washing program and other auxiliary functions.

2. Once you press the Time Delay key, Display Information Line will show "0:30" and Time Delay indicator will start flashing.
3. Set the desired time by pressing the Time Delay key. Time will increase with increments of 30 minutes up to 6 hours and after that in 1 hour increments up to 24 hours every time you press the key.
4. Close the door of your machine after setting the Delayed Start. Once the delay time is over, the selected program will start automatically.

Changing the settings while Time Delay function is active

While the Time Delay function is activated, you cannot make changes in the washing program, auxiliary functions or the duration of delay time.

C Program and auxiliary functions cannot be set/changed after the program has started.

To cancel the Time Delay function

Open the door of the product Press and hold the Program Selection / Program Cancel keys for 3 seconds. After the 3 - 2 - 1 countdown, 0:01 is displayed, close the door of the product and wait for the draining process complete. Draining is completed in 2 minutes and the machine gives an audible warning when it is completed.

C You can select and start a new program following the cancellation of Time Delay function.

C Time Delay function cannot be set after the program starts.

6.6 STARTING THE PROGRAM

Close the door of your machine to start it after selecting the program and auxiliary functions.

C **Select Models:**
Your machine performs water softening depending on the hardness level of the supply water. Washing time can change while the program is running depending on the ambient temperature where your machine is installed, temperature of the supply water and amount of the dishes.

C Pay attention not to open the door of the machine when it is running. There may be a rush of vapour when you open the door of your machine; be careful.

C The machine will be switched off if no button is pressed within 5 seconds after opening the door while the machine is running.

C After the door has been opened, if any button is pressed within 5 seconds and the door is closed, the selected program resumes; otherwise, the machine will be switched off. Open the door after the machine has been switched off, press On/Off button and close the door within 5 seconds. The program will resume washing.

C

The machine will remain silent in pause mode for some time in order to remove the water from the machine and on the dishes completely and to have the water softener cleaned, and then it will resume running in drying mode.

6.7 CANCELLING THE PROGRAM

Open the door of the product press and hold the Program Selection / Program Cancel keys for 3 seconds. After the 3 - 2 - 1 countdown, 0:01 is displayed, close the door of the product and wait for the draining process complete. Draining is completed in 2 minutes and the machine gives an audible warning when it is completed.

C

There might be residues of detergent or rinse aid in the machine and/or on the pieces being washed depending on the step the program you have cancelled was in.

6.8 SALT INDICATOR (⚖)

(MODEL DEPENDING)

Please check the salt indicator on the display to see whether there is adequate amount of softening salt in the dishwasher or not. You need to refill the salt reservoir with salt whenever salt indicator appears on the display of your machine.

C

Adjusting the water hardness level is explained in Water Softening System section.

6.9 RINSE AID INDICATOR (☼)

Please check the rinse aid indicator on the display to see whether there is adequate amount of rinse aid in the dishwasher or not. You need to refill the rinse aid reservoir with rinse aid whenever rinse aid indicator appears on the display of your machine.

Adjusting the amount of rinse aid

1. After turning on the machine, press Time Delay and P+ keys simultaneously. After the countdown (3, 2, 1) is displayed keep the keys pressed for a while.
2. Press P+ to move to position (P) on the display.
3. Set to the appropriate level with the Time Delay key.
4. Press On / Off key to save the setting.

No rinse aid dispensed in P:0 wash position.

1 dose of rinse aid is dispensed in P:1 position.

2 doses of rinse aid are dispensed in P:2 position.

3 doses of rinse aid are dispensed in P:3 position.

4 doses of rinse aid are dispensed in P:4 position.

6.10 END OF PROGRAM

C

When the program you have selected comes to an end, an audible warning signal will warn you to turn off your machine. This audible signal will warn you with certain intervals before it turns off.

End of Program indicator will light up when the washing program is over.

1. Open the door of the machine.
2. Press On/Off key to turn off your machine.
3. Close the tap.
4. Unplug the machine from the socket.

C

For energy saving, the machine is automatically turned off following the completion of the program or if the program is not started.

C

Leave your dishes in the machine for about 15 minutes to allow them cool down after they are washed. Your dishes will dry in a shorter time if you leave the door of your machine ajar during this period. This process will increase the drying effectiveness of your machine.

detect this and E:01 icon will flash on the Program indicator. As long as the overflowing continues safety algorithm will be active and try to discharge the water. If overflowing stops and safety is assured, E:01 icon will disappear. If E:01 does not disappear, there is a permanent fault. In this case the authorised service should be contacted.

ProCare

This program is recommended to be operated on each 1-2 months for machine cleaning and necessary hygiene. The program should be operated while the machine is empty. In order to achieve an efficient result, it is recommended to use together with special machine cleaning agents.

C

Do not use this program to clean dishes. As it operates in high temperatures, it is harmful for the dishes.

6.11 WATER CUT-OFF WARNING

If mains water is cut or water inlet tap is turned off the machine cannot take water in and E:02 icon will flash on the program indicator. As long as the problem continues, washing program is paused and the water inlet is checked regularly by the machine; when the water is restored E:02 icon will disappear after a while and the washing program resumes.

6.12 OVERFLOWING WARNING

If the machine intakes too much water or there is leakage at any of the components then the machine will

7. DETERGENT

You can use powder, liquid/gel or tablet detergents in the machine.

A

Only use in the machine the detergents produced particularly for use with dishwashers. We recommend you not to use detergents that contain chlorine and phosphate as they are harmful for the environment.

7.1 ADDING DETERGENT

C

Pay attention to the warnings on the detergent packaging to get better washing and drying results. Contact the manufacturer of the detergent for further questions.

A

Do not put solvents into the detergent dispenser. There is the risk of explosion!

Put the detergent into the detergent dispenser just before operating the machine as illustrated below.

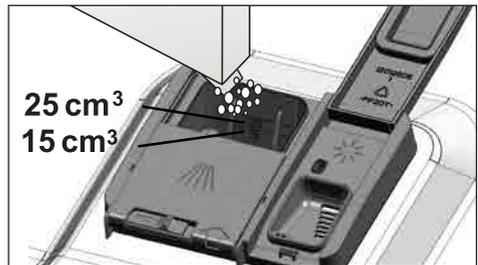
1. Push the latch to right to open the detergent dispenser lid (A).



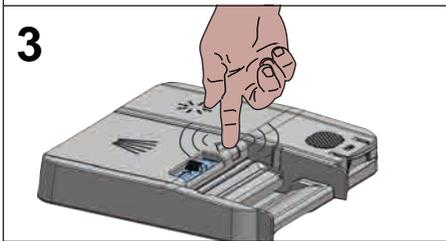
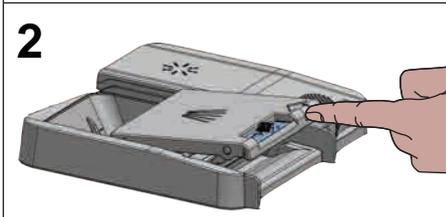
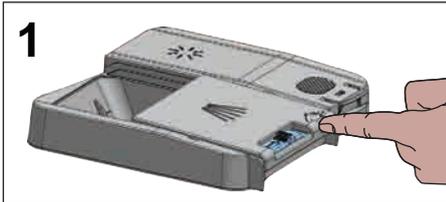
2. Put suggested amount of powder, liquid/gel or tablet detergent in the reservoir.

C

Inside the detergent dispenser there are level markings that help you use appropriate amount of powder detergent. When brimful, detergent dispenser will contain 1.5 Ounces (45 cm³) of detergent. Fill detergent up to .5 Ounces (15 cm³) or .85 ounces (25 cm³) level marks in the detergent dispenser according to fullness of the machine and/or soiling degree of the dishes. One tablet is enough if you are using detergent tablets.

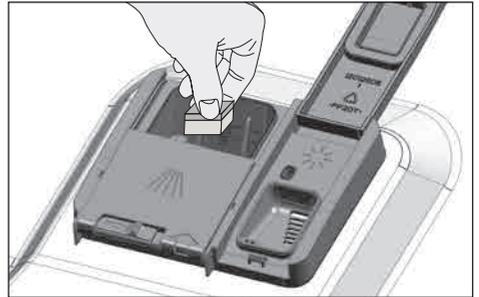


3. Push the lid of the detergent dispenser to close it. A "click" will be heard when the lid is closed.



C Use powder or liquid/gel detergent in short programs without prewash since the solubility of the tablet detergent changes depending on the temperature and time.

C The best washing performance in dishwashers is obtained by using detergent, rinse aid and water softening salt individually.



C Observe the instructions of the detergent manufacturer on the package when using tablet detergents.

C Contact the detergent manufacturer if your dishes are wet and/or if you notice limescale spots particularly on your glasses after the washing program is over when using a tablet detergent.

7.2 TABLET DETERGENTS

In addition to the conventional tablet detergents, there are also commercially available detergent tablets that show water softening salt and/or rinse aid effect. Some types of these detergents contain special-purpose components such as glass and stainless steel protectors. These tablets show their effects up to a certain water hardness level (21°dH). Water softening salt and rinse aid must also be used together with the detergent if the water hardness level is above the mentioned level.

When you switch to powder detergent from tablet detergent:

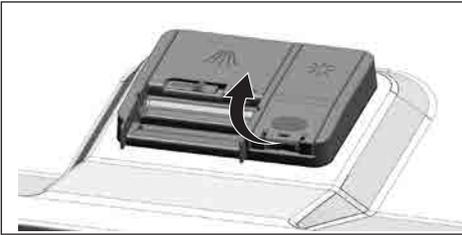
1. Make sure that salt (Select Models) and rinse aid reservoirs are full.
2. Set the water hardness to the highest level and perform an empty run.
3. After the empty washing cycle, review the user manual and readjust the water hardness level so as to suit the water supply.
4. Make the appropriate rinse aid settings.

7.3 RINSE AID

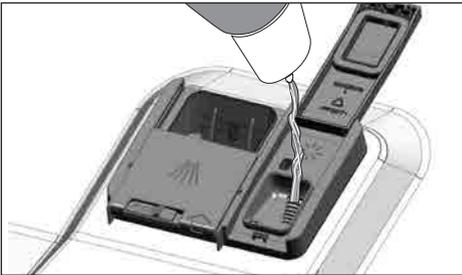
C

The rinse aid used in dishwashers is a special combination that aims to increase drying efficiency and prevent water or lime stains on the washed items. For this reason, care must be paid to have rinse aid in the rinse aid reservoir and to use rinse aids produced specially for dishwashers only.

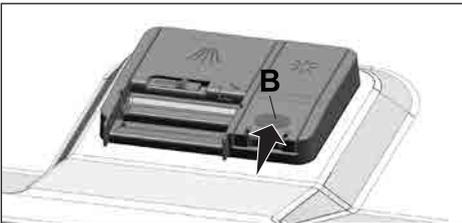
1. Open the lid of the rinse aid reservoir with the help of the latch.



2. Fill the reservoir until "MAX" level.



3. Slightly press the point (B) of the reservoir lid to close it.



4. If there are stains on tableware items after washing, level must be increased and if there is a blue trace after wiping them by hand, it must be decreased. This is set to position 3 as factory default.

C

The rinse aid adjustment is described under "Adjusting the amount of rinse aid" in the section for operating the machine.

C

Wipe clean any spilled rinse aid outside the reservoir. Rinse aid that spilled accidentally will cause foaming and it will eventually decrease washing performance.

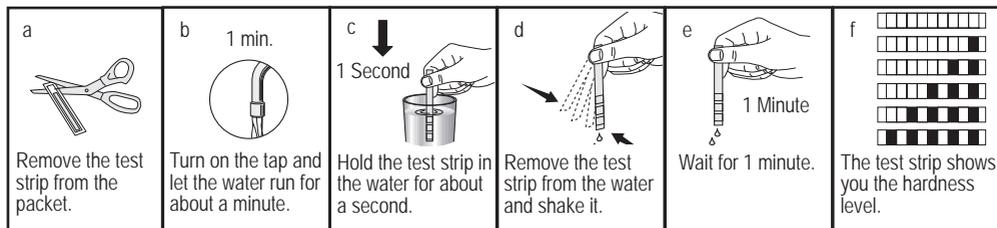
8. ADJUSTING THE WATER SOFTENING SYSTEM

(Select Models)

Cleaning, rinsing and drying performance of your dishwasher will increase when water softening system is adjusted properly.

Adjust the new water hardness level according to the Water hardness level instruction in this booklet.

Use the test strip supplied with the product according to the steps given below to determine hardness level of your supply water.



After determining hardness level of the supply water:

1. Turn on the machine, press Time Delay and P+/P keys simultaneously. After the countdown (3,2,1) is displayed keep the keys pressed for a while.
2. Press P+/P key to activate the (r.) position.
3. Using Time Delay key, adjust water hardness level according to the hardness of the supply water. See “Water hardness level adjustment table” for correct setting.
4. Press On / Off key to save the setting.

Water hardness level adjustment table

Hardness Level	Grains Per Gallon (gpg)	German Water Hardness °dH	French Water Hardness °dF	Water Hardness Level Indicator
0th Level 	0-14	0-4	0-8	Press the Time Delay key to switch the water hardness level to position 1. (r1) Press the Time Delay key to switch the water hardness level to position 2. (r2) Press the Time Delay key to switch the water hardness level to position 3. (r3) Press the Time Delay key to switch the water hardness level to position 4. (r4) Press the Time Delay key to switch the water hardness level to position 5. (r5)
1st Level 	15-22	5-7	9-13	
2nd Level 	23-37	8-12	14-22	
3rd Level 	38-46	13-15	23-27	
4th Level 	47-58	16-19	28-34	
5th Level 	59-154	20-50	35-90	

If the hardness level of the supply water is above 154 gpg (grains per gallon) or if you are using well water, then it is recommended to use water purification devices and special filters.

If the hardness level of the supply water is below 22 gpg, there is no need to use salt in your dishwasher. If this is the case, “No Salt Warning Indicator” (if any) illuminates continuously on the panel of your machine.

If the water hardness level adjustment is set to level 1, the “No salt warning indicator” will illuminate continuously although it is not necessary to use salt. If

you use salt under this condition, salt will not be consumed and the Salt indicator will not illuminate.

C

If you move your house, it is necessary to readjust water hardness level of your machine by considering the information given above according to the hardness level of the supply water in your new location. Your machine will display the most recently adjusted water hardness level.

9. FILLING THE DISHWASHER SALT DISPENSER (Select Models)

(Select Models)

Water softening system needs to be regenerated in order for the product operates with the same performance continuously. Dishwasher salt is used for this purpose.

C

Use only special softening salts produced particularly for the dishwashers in your machine.

C

It is recommended to use granule- or powder-formed softening salts in the water softening system. Do not use salts that do not completely dissolve in water such as table salt or rock salt. Otherwise the performance of the system may deteriorate in time.

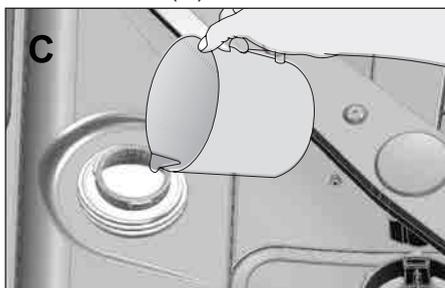
C

Salt reservoir will be filled with water when you start the product. For this reason, add salt before operating the machine.

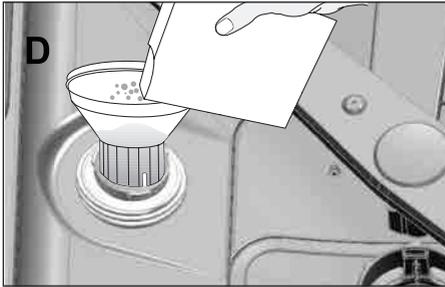
1. Firstly, take the lower basket out to add softening salt.
2. Turn the salt reservoir lid counter-clockwise to open it (A, B).



3. Add 4 cups of water to salt reservoir of your machine only in initial use (C).



4. Fill the salt reservoir with salt by using the salt funnel (D). To speed up dissolution rate of salt in water, stir it with a spoon.



C You can put about 4.4 Pounds of softening salt into the salt reservoir.

5. Replace the lid and tighten it when the reservoir is full.

C You need to add salt right before starting the machine. Thus, the overflowing salty water will be flushed immediately, preventing the risk of corrosion in machine. In cases where you would not start washing immediately, run your machine empty in the shortest program.

C Since different salt brands in the market have different particle sizes and since the water hardness may vary, dissolution of the salt in water may take a couple of hours. Therefore, Salt Indicator remains on for a while after adding salt into the machine.

10. CARE AND MAINTENANCE

A

WARNING: Before cleaning or carrying out maintenance, switch off the appliance, disconnect the mains plug and turn off the water tap.

A

WARNING: Do not repair or replace any part of the dishwasher or attempt any servicing unless specifically recommended by this manual. We recommend that the dishwasher only be repaired by an authorized service agent.

A

CAUTION : To avoid the possibility of slipping, keep the floor around the dishwasher clean and dry. Keep your appliance free from the accumulation of combustible materials, such as lint, rags, and chemicals. If the dishwasher is not in use for an extended period of time, we recommend you check that the baskets are empty, leave the inside of the dishwasher clean, the door cracked open to allow air to circulate, turn off both the power and water supply to the dishwasher.

10.1 CARING FOR YOUR DISHWASHER EXTERIOR

A

CAUTION : Possible dishwasher damage: Abrasive cleaners, scouring pads, abrasive cloths (paper towels) can damage the dishwasher decorative door.

Cleaning the control panel: Use only soft cloth that is lightly dampened with mild detergent. Clean the control panel only with a moist cloth and clear water.

Cleaning the colored doors: Use only soft cloth that is lightly dampened with mild detergent.

Cleaning the stainless steel doors: Use a soft cloth with a cleaner made for cleaning stainless steel. For the best results, apply the stainless steel cleaner to a soft cloth and wipe the surface in the direction of the grain.

Cleaning the door gasket: Regularly clean the door gasket with a damp cloth to remove food particles and other debris. Use a gentle household cleaner for the outside and the door seals, and rinse thoroughly.

10.2 CARING FOR YOUR DISHWASHER INTERIOR

C

NOTICE: Cleaning your dishwasher at regular intervals ensures longer product life and reduces the risk of recurring problems. Always disconnect the power to machine before cleaning.

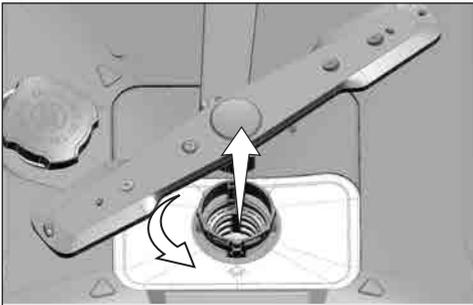
A

CAUTION : When cleaning the underside of the main filter, care must be taken on the sharp outer edge to avoid the risk of cut type injuries.

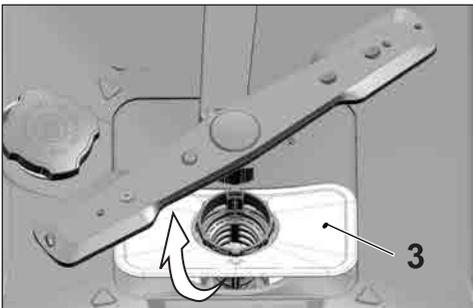
10.3 CLEANING THE FILTERS

Clean the filters at least once a week in order for the machine operates efficiently. Check if food residues are left on the filters. If there are food residues on filters, take them out and clean well under running water.

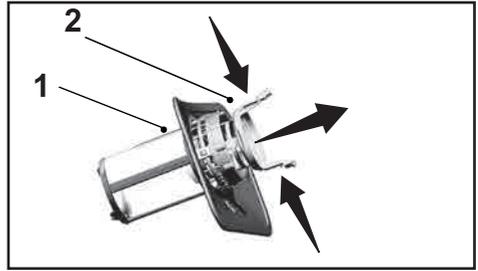
1. Turn the micro filter (1) and coarse filter (2) assembly counterclockwise and pull it out from its seating.



2. Pull out the metal / plastic filter (3) from the seating.



3. Press the two pawls on the coarse filter inwards and separate the coarse filter from the assembly.



4. Clean all three filters under tap water by means of a brush.
5. Replace the metal/plastic filter.
6. Place the coarse filter into the microfilter. Make sure that it is properly seated. Turn the coarse filter clockwise until a “click” sound is heard.

C Do not use the dishwasher without filter.

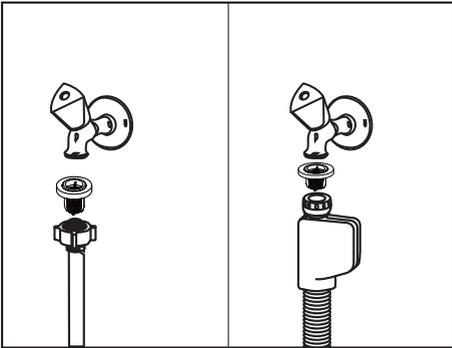
C Incorrect placement of the filters will reduce washing efficiency.

10.4 CLEANING THE HOSE FILTER

Damages on the machine that may be caused by impurities coming from the urban supply water or your own water installation (such as sand, dirt, rust, etc.) can be prevented by means of the filter attached to the water inlet hose. Check the filter and the hose regularly and clean them if necessary.

1. Turn off the tap and remove the hose.
2. After taking out the filter, clean it under running tap water.
3. Place the cleaned filter back to its seat in the hose.
4. Install the hose to tap.

(Select Models)

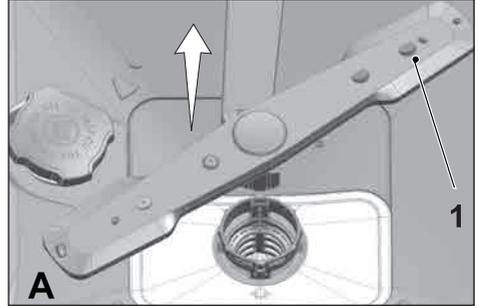


10.5 CLEANING THE WASH ARMS

Clean the wash arms at least once a week in order for the machine operates efficiently.

LOWER WASH ARMS

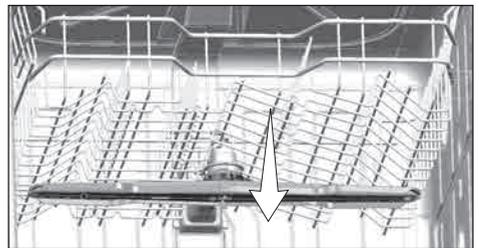
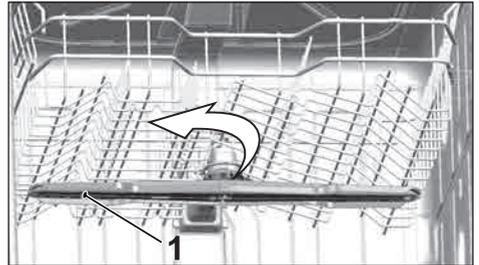
Check if the holes on the lower wash arms (1) are clogged. If they are clogged, remove and clean the impeller. Pull the lower wash arms up to remove it.



UPPER WASH ARMS

Check if the holes on the upper impeller (1) are clogged. If they are clogged, remove and clean the wash arms. Turn its nut to left to remove the upper wash arms.

Make sure that the nut is tightened well when installing the upper wash arms.



11. TROUBLESHOOTING

Machine does not start.

- Power cable is unplugged. >>> Check if the power cable is plugged in.
- Circuit Breaker is blown. >>> Check the Circuit Breaker in your house.
- Water is cut. >>> Make sure that the water inlet tap is open.
- Door of the machine is open. >>> Make sure that you have closed the door of the machine.
- On / Off button is not pressed. >>> Make sure that you have turned on the machine by pressing the On / Off button.

Dishes are not washed clean

- Dishes are not placed orderly in the machine. >>> Load the dishes as described in the user manual.
- Selected program is unsuitable. >>> Select a program with a higher temperature and cycle time.
- Wash arms are stuck. >>> Prior to starting the program, turn the lower and upper Wash arms by hand to make sure that they rotate freely.
- Wash arms holes are clogged. >>> Lower and upper Wash arms holes might be clogged with small food particles and debris. Clean the Wash arms regularly as illustrated in section "Cleaning and Care".
- Filters are clogged. >>> Check if the filter system is clean. Clean the filter system regularly as illustrated in section "Cleaning and Care".
- Filters are installed incorrectly. >>> Check the filter system and make sure that it is installed correctly.
- Baskets are overloaded. >>> Do not overload the baskets in excess of their capacity.
- Detergent is stored under unsuitable conditions. >>> If you are using powder detergent, do not store the detergent package in humid places. Keep it in a closed container if possible. For ease-of-storing, we recommend you to use tablet detergents.
- Detergent is not sufficient. >>> If you are using powder detergent, adjust the amount of detergent according to the soiling degree of your dishes and/or program definitions. We recommend you to use tablet detergents for optimum results.
- Rinse aid is not sufficient. >>> Check the rinse aid indicator and add rinse aid if necessary. Increase the rinse aid setting if there is enough amount of rinse aid in the machine.
- Detergent dispenser lid is left open. >>> Make sure that the detergent dispenser lid is closed tightly after adding detergent.

Dishes are not dry at the end of cycle

- Dishes are not placed orderly in the machine. >>> Place your dishes in a way that no water will accumulate in them.
- Rinse aid is not sufficient. >>> Check the rinse aid indicator and add rinse aid if necessary. Increase the rinse aid setting if there is enough amount of rinse aid in the machine.
- Machine is unloaded right after the program is over. >>> Do not unload your machine right after washing process is completed. Slightly open the door and

wait for evacuation of the steam inside for a while. Unload the dishes after the pieces cool down to a touchable level. Start unloading process from the lower basket. Thus, dropping of water remained on a piece at upper basket onto the pieces at lower basket is prevented.

- Selected program is unsuitable. >>> Since rinsing temperature is low at program with short duration, drying performance will also be low. Select program with longer duration for a higher drying performance.
- Surface quality of the kitchen utensils is deteriorated. >>> Desired washing performance can not be obtained at kitchen utensils with deteriorated surfaces and it is not suitable to use such utensils in terms of hygiene as well. Also, water can not flow easily on deteriorated surfaces. It is not recommended to wash such kitchen utensils in dishwasher.

C

It is normal that drying complaints can be experienced with Teflon kitchen utensils. It is associated with the structure of Teflon. Since the surface tensions of Teflon and water are different, water droplets will remain as beads on the Teflon surface.

Stains remaining on dishes when cycle has completed.

- Selected program is unsuitable. >>> Select a program with a higher temperature and cycle time.
- Surface quality of the kitchen utensils is deteriorated. >>> Tea and coffee stains or other dye spots may not be cleaned in dishwasher when they have penetrated in deteriorated surfaces. Desired washing performance can not be obtained at kitchen utensils with deteriorated surfaces and it is not suitable to use such utensils in terms of hygiene as well. It is not recommended to wash such kitchen utensils in dishwasher.
- Detergent is stored under unsuitable conditions. >>> If you are using powder detergent, do not store the detergent package in humid places. Keep it in a closed container if possible. For ease-of-storing, we recommend you to use tablet detergents.

Lime traces remain on dishes and glassware gains a misty appearance

- Rinse aid is not sufficient. >>> Check the rinse aid indicator and add rinse aid if necessary. Increase the rinse aid setting if there is enough amount of rinse aid in the machine.
- Water hardness setting is low or salt level is insufficient >>> Measure the hardness of the supply water appropriately and check the water hardness setting.
- Salt leakage exists. >>> Pay attention not to spill salt around the salt filling hole while adding salt. Make sure that the salt reservoir lid is tightly closed after finishing the filling process. Run the prewash program to remove the salt that spilled inside the machine. Since the salt granules that will remain under the lid will dissolve during prewash, causing the lid loosen, check the lid once again at the end of the program.

There is a different odor in the machine



A new machine has a peculiar odor. It will fade out after a couple of washing.

- Filters are clogged. >>> Check if the filter system is clean. Clean the filter system regularly as illustrated in section “Cleaning and Care”.
- Dirty dishes are kept in dishwasher for 2-3 days. >>> If you are not going to start the machine right after you have put the dishes into it, remove the remnants on the dishes and run the Prewash program without detergent every 2 days. In such cases, do not close the door of the machine completely in order to avoid odor build up in machine. You can also use commercially available odor removers or machine cleaners.

Rust, discoloration or surface deterioration occurs on dishes

- Salt leakage exists. >>> Salt may cause deterioration and oxidation on metal surfaces. Pay attention not to spill salt around the salt filling hole while adding salt. Make sure that the salt reservoir lid is tightly closed after finishing the filling process. Run the prewash program to remove the salt that spilled inside the machine. Since the salt granules that will remain under the lid will dissolve during prewash, causing the lid loosen, check the lid once again at the end of the program.
- Salty food remnants have remained on dishes for a long time. >>> If silverware soiled with such foods will be kept waiting in machine, dirt must be removed by prewash or dishes must be washed without being kept waiting.
- Electric installation is not grounded. >>> Check if your machine is connected to the actual grounding line. Otherwise, the static electric created in the product causes arcs on the surfaces of metal items creating pores, removing the protective cover on the surface and causing discoloration.
- Intensive cleansers such as bleaches are used. >>> Protective cover on metal surfaces gets damaged and loses its efficiency in time when it gets in contact with cleansers such as bleach. Do not wash your dishes with bleach.
- Metal items particularly such as knives are used for purposes other than their intended uses. >>> Protective cover on the edges of knives may get damaged when they are used for purposes such as opening cans. Do not use metal kitchen utensils out of their intended uses.
- Silverware are made of low quality stainless steel. >>> Corrosion on such items is inevitable; they should not be washed in dishwashers.
- Kitchen utensils that are already corroded are washed in dishwasher. >>> Rust on a corroded item can migrate to other stainless steel surfaces and cause corrosion on those surfaces as well. Such items should not be washed in dishwashers.

Detergent remains in detergent dispenser.

- Detergent dispenser was damp when adding detergent. >>> Make sure that the detergent dispenser is dried well prior to filling it with detergent.
- Detergent is added long before the washing process. >>> Pay attention to add detergent shortly before start-up of the washing.
- Opening of the detergent dispenser lid is prevented during washing. >>> Place the dishes in a way that will not prevent the detergent dispenser lid from opening and the water going into the machine from impellers.
- Detergent is stored under unsuitable conditions. >>> If you are using powder detergent, do not store the detergent package in humid places. Keep it in a closed container if possible. For ease-of-storing, we recommend you to use tablet detergents.
- Wash Arm holes are clogged. >>> Lower and upper Wash Arm holes might be clogged with food remnants such as lemon pips. Clean the Wash Arm regularly as illustrated in section "Cleaning and Care".

Decorations and ornaments on kitchen utensils are being erased.

C

Decorated glasses and decorated luster porcelains are not suitable for washing in the dishwasher. Manufacturers of glassware and porcelain tableware items do not recommend washing such kitchen utensils in the dishwashers either.

Dishes are scratched.

C

Kitchen utensils that contains or are made of aluminum should not be washed in dishwasher.

- Salt leakage exists. >>> Pay attention not to spill salt around the salt filling hole while adding salt. Spilled salt can cause scratches. Make sure that the salt reservoir lid is tightly closed after finishing the filling process. Run the prewash program to remove the salt that spilled inside the machine. Since the salt granules that will remain under the lid will dissolve during prewash, causing the lid loosen, check the lid once again at the end of the program.
- Water hardness setting is low or salt level is insufficient >>> Measure the hardness of the supply water appropriately and check the water hardness setting.
- Dishes are not placed orderly in the machine. >>> When placing the glasses and other glassware into the basket lean them not against other dishes but the edges or racks of the basket or the glass support wire. Striking of the glasses to each other or to other dishes due to the impact of water during washing can cause breaks, or scratches on their surfaces.

A smear remains on glasses that resembles milk stain which can not be removed when wiped by hand. A bluish / rainbow appearance occurs when the glass is pointed to light.

- Excessive rinse aid is used. >>> Lower rinse aid setting. Clean the spilled rinse aid when adding rinse aid.
- Corrosion has occurred on glass due to soft water. >>> Measure the hardness of the supply water appropriately and check the water hardness setting. If your supply water is soft (<5 dH), do not use salt. Choose programs that wash in higher temperatures (140-149 degrees Fahrenheit). You can also use glass protective detergents that are commercially available.

Foam forms in the machine.

- Dishes are washed with hand-wash detergent by hand but not rinsed before placing them into the machine. >>> Hand-wash detergents do not contain antifoam. There is no need to hand-wash the dishes before placing them into the machine. Removing the coarse soil on the dishes under tap water, with a sponge or towel.
- Rinse aid has spilled into the machine when adding rinse aid. >>> Take care that rinse aid is not spilled in the machine when you are filling it. Clean any spilled rinse aid with the help of a tissue paper/towel.
- Lid of the rinse aid reservoir is left open. >>> Make sure that the lid of the rinse aid reservoir is closed after adding rinse aid.

Kitchen utensils are broken.

- Dishes are not placed orderly in the machine. >>> Load the dishes as described in the user manual.
- Baskets are overloaded. >>> Do not overload the baskets in excess of their capacity.

Water remains in the dishwasher at the end of the program.

- Filters are clogged. >>> Check if the filter system is clean. Clean the filter system regularly as illustrated in section "Cleaning and Care".
- Discharge hose is clogged/blocked. >>> Check the discharge hose. If necessary, remove the discharge hose, clear the blockage and insert it as illustrated in the user manual.

C

If you cannot eliminate the problem although you follow the instructions in this section, consult your dealer or the Authorized Service Agent. Never try to repair a nonfunctional product yourself.

12. TECHNICAL FEATURES

Load capacity	14 place settings
Permissible water pressure	4.35 - 145 psi (0.3 - 10 bars)
Electrical connection	120 V (volts), 12 A (amps), 60Hz (hertz)
Total power	1400 W (watts)
Heater power	1100 W (watts)

C

NOTICE: Because we continually strive to improve our products, we may change our specifications and design without prior notice.

This device corresponds to the following directives:
UL 749 Household
Dishwasher directive.

13. WARRANTY STATEMENT FOR THE BLOMBERG DISHWASHERS

The warranties provided by Blomberg in these statements only apply to Blomberg dishwashers sold to the original purchaser or homeowner in the US and Canada. **The warranty is not transferable.** To obtain warranty service, please contact our nearest distributor as listed by state. You will need your dishwasher model number, serial number, retailer name and address, where purchased and purchase date / installation date. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

“This product is fully tested and went through official quality assurance inspections before leaving the original manufacturing site. Warranty terms for this Blomberg household appliance is not valid if the product is altered, tampered, modified, additional parts assembled, fixed and re-packed by an authorized distributor, servicer, a third party retailer, reseller or by any other unauthorized person(s)”

1 year * limited warranty from date of first installation
Blomberg will repair or replace at no cost to the consumer any defective parts of the dishwasher if used under normal household conditions or is installed at an employee kitchen, office use, lodges, primary care facilities such as elderly homes, etc. (warranty is void if the product is installed high traffic locations such as dormitories, school kitchens, restaurants, cafeterias etc. Please consult Blomberg authorized distributor prior to operating the unit about the warranty disclaimer).

Service must also be performed by an authorized Blomberg service agency. (Cosmetic defects must be reported within 10 business days from installation)

2 year * ++ limited warranty from date of first installation

(Parts only) Blomberg will repair or replace any parts at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components. **Again the dishwasher must have been used under normal household conditions and not commercially as stated above (Labor charges are the responsibility of the consumer).**

5 year * ++ limited warranty from date of first installation

(parts only 3-5 years) Blomberg will repair or replace any circuit boards or nylon dishwasher racks (**excluding any plastic rack attachments**) at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components. **The dishwasher must have been used under normal household conditions and not commercially (Labor charges are the responsibility of the consumer)**

Lifetime limited warranty from date of first installation * ++

(parts only) Blomberg will repair or replace to **the original owner** the stainless steel tub or door if rust through occurs **under normal household use and normal water conditions (no excessive chlorine).**

Blomberg may, at its option, also replace the whole dishwasher with the same and/or equivalent model with equal or better functionality if the original model is no longer available. **(Labor, removal and installation charges are the responsibility of the consumer.)**

Disclaimers of warranties and exclusions:

Warranty does not cover service costs by an authorized service agent to correct installation, electrical and plumbing problems or educational instruction on the use of the dishwasher. The warranty also does not cover defects or damage caused by an act of god (such as storms, floods, fires, mudslides, steam protection folio etc.), damage cause by use of the dishwasher for purposes other than those for which it was designed, misuse, disuse, abuse, accident, alteration, improper installation, maintenance, travel fees, service calls outside normal service hours, unauthorized service work.

TO THE EXTENT PERMITTED BY LAW, THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. BLOMBERG UNDERTAKES NO RESPONSIBILITY FOR THE QUALITY OF THIS PRODUCT EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT. BLOMBERG ASSUMES NO RESPONSIBILITY THAT THE PRODUCT WILL BE FIT FOR ANY

PARTICULAR PURPOSE FOR WHICH YOU MAY BE BUYING THIS PRODUCT, EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT.

Blomberg does not assume any responsibility for incidental or consequential damages. Such damages include, but are not limited to, loss of profits, loss of savings or revenue, loss of use of the dishwasher or any associated equipment, cost of capital, cost of any substitute equipment, facilities or services, downtime, the claims of third parties, and injury to property. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to you.

*** installation date shall refer to either purchase date or 5 business days after delivery of the product to the home, whichever is later.**

++ parts replaced will assume the identity of the original parts + their original warranty.

No Other Warranties. This Warranty Statement is the complete and exclusive warranty from the manufacturer. No employee of Blomberg or any other party is authorized to make any warranty in Statement addition to those made in this Warranty Statement.

14. HOW TO GET SERVICE

Please contact the Distributor for your State or Province as listed on the Distributor Contact List, or call our Toll Free Number at **1 800 459 9848** for direction to an Authorized Blomberg Service Agent.

Blomberg®

seit 1883

www.blomberginternational.com

info@blomberginternational.com

ELECTRIC DRYER OWNER'S MANUAL

GUIDE D'UTILISATION DE LA SÈCHEUSE ÉLECTRIQUE

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IMPORTANT:

Save for local electrical inspector's use.

IMPORTANT :

À conserver pour consultation par l'inspecteur local des installations électriques.

DRYER SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.



WARNING — "Risk of Fire"

- Clothes dryer installation must be performed by a qualified installer.
- Install the clothes dryer according to the manufacturer's instructions and local codes.
- Do not install a clothes dryer with flexible plastic venting materials or flexible metal (foil type) duct. If flexible metal duct is installed, it must be of a specific type identified by the appliance manufacturer as suitable for use with clothes dryers. Flexible venting materials are known to collapse, be easily crushed, and trap lint. These conditions will obstruct clothes dryer airflow and increase the risk of fire.
- To reduce the risk of severe injury or death, follow all installation instructions.
- Save these instructions.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury to persons when using your appliance, follow basic precautions, including the following:

- Read all instructions before using the appliance.
 - Do not dry articles that have been previously cleaned in, washed in, soaked in, or spotted with gasoline, dry-cleaning solvents, or other flammable or explosive substances, as they give off vapors that could ignite or explode.
 - Do not allow children to play on or in the appliance. Close supervision of children is necessary when the appliance is used near children.
 - Before the appliance is removed from service or discarded, remove the door to the drying compartment.
 - Do not reach into the appliance if the drum is moving.
 - Do not install or store this appliance where it will be exposed to the weather.
 - Do not tamper with controls.
 - Do not repair or replace any part of the appliance or attempt any servicing unless specifically recommended in the user-maintenance instructions or in published user-repair instructions that you understand and have the skills to carry out.
 - Do not use fabric softeners or products to eliminate static unless recommended by the manufacturer of the fabric softener or product.
 - Do not use heat to dry articles containing foam rubber or similarly textured rubber-like materials.
 - Clean lint screen before or after each load.
 - Keep area around the exhaust opening and adjacent surrounding areas free from the accumulation of lint, dust, and dirt.
 - The interior of the appliance and exhaust duct should be cleaned periodically by qualified service personnel.
 - Do not place items exposed to cooking oils in your dryer. Items contaminated with cooking oils may contribute to a chemical reaction that could cause a load to catch fire. To reduce the risk of fire due to contaminated loads, the final part of a tumble dryer cycle occurs without heat (cool down period). Avoid stopping a tumble dryer before the end of the drying cycle unless all items are quickly removed and spread out so that the heat is dissipated.
 - Do not use replacement parts that have not been recommended by the manufacturer (e.g. parts made at home using a 3D printer).
 - See the Installation Instructions for grounding requirements and installation.
 - Do not install a booster fan in the exhaust duct.
- NOTE:** The booster fan warning does not apply to clothes dryers intended to be installed in a multiple clothes dryer system, with an engineered exhaust duct system that is installed per the clothes dryer manufacturer's guidelines.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

WHEN DISCARDING OR STORING YOUR OLD CLOTHES DRYER, REMOVE THE DOOR.

SAVE THESE INSTRUCTIONS

Internet Connectivity Guide for Connected Appliances Only

IMPORTANT: Proper installation of your appliance prior to use is your responsibility. Be sure to read and follow the installation instructions that came with your appliance.

Connectivity requires Wi-Fi and account creation. App features and functionality are subject to change. Data rates may apply. Once installed, launch the app. You will be guided through the steps to set up a user account and to connect your appliance.

You Will Need:

- A home wireless router supporting Wi-Fi, 2.4 Ghz with WPA2 security. If you are unsure of your router's capabilities, refer to the router manufacturer's instructions.
- The router to be on and have a live internet connection.
- The 10-character SAID code for your appliance. The SAID code is either printed on a label on the appliance or found on the LCD screen.

Federal Communications Commission (FCC) Compliance Notice

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Industry Canada (IC) Compliance Notice

This Device complies with Industry Canada License-exempt RSS standard(s). Operation is subject to the following two conditions:

1. This device may not cause interference.
2. This device must accept any interference, including interference that may cause undesired operation of the device.

Under Industry Canada regulations, this radio transmitter may only operate using an antenna of a type and maximum (or lesser) gain approved for the transmitter by Industry Canada. To reduce potential radio interference to other users, the antenna type and its gain should be so chosen that the equivalent isotropically radiated power (e.i.r.p.) is not more than that necessary for successful communication.

To comply with FCC and Industry Canada RF radiation exposure limits for general population, antenna(s) used for this transmitter must be installed such that a minimum separation distance of 20 cm is maintained between the radiator (antenna) and all persons at all times and must not be co-located or operating in conjunction with any other antenna or transmitter.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

DRYER MAINTENANCE AND CARE

Cleaning the Dryer Location

⚠ WARNING



Explosion Hazard

Keep flammable materials and vapors, such as gasoline, away from dryer.

Do not dry anything that has ever had anything flammable on it (even after washing).

Place dryer at least 18 inches (460 mm) above the floor for a garage installation.

Failure to do so can result in death, explosion, or fire.

Keep dryer area clear and free from items that would block the airflow for proper dryer operation. This includes clearing piles of laundry in front of the dryer.

Cleaning the Dryer Interior

To clean dryer drum:

1. Use nonflammable cleaner or a mild hand dish detergent mixed at a low concentration with very warm water, and rub with a soft cloth.
 - Rinse well with a wet sponge or towel.
 - Tumble a load of clean clothes or towels to dry drum.

OR

2. Use a microfiber cloth and very warm water in a spray bottle to clean the drum and a second microfiber towel to dry.

NOTE: Garments that contain unstable dyes, such as denim blue jeans or brightly colored cotton items, may discolor the rear of the dryer interior. These stains are not harmful to your dryer and will not stain future loads of clothes. Dry unstable dye items inside out to avoid transfer of dye.

Removing Accumulated Lint

From inside the dryer cabinet:

Lint should be removed every 2 years, or more often, depending on dryer usage. Cleaning should be done by a qualified appliance service or ventilation system cleaner.

From the exhaust vent:

Lint should be removed every 2 years, or more often, depending on dryer usage.

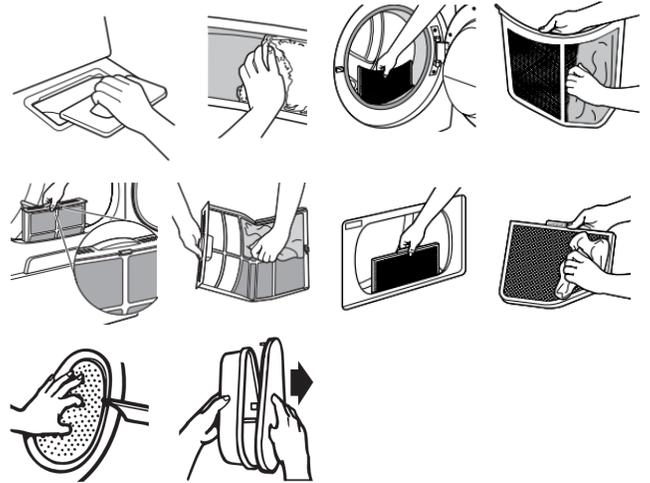
Cleaning the Lint Screen

Every load cleaning:

The lint screen may be located either in the door opening or the top of the dryer depending on model. A screen blocked by lint can increase drying time.

To clean:

1. Remove the lint screen. If necessary, press the tab to release and open the lint screen. Roll lint off the screen with your fingers. Do not rinse or wash screen to remove lint. Wet lint is hard to remove.



2. Push the lint screen firmly back into place.

IMPORTANT:

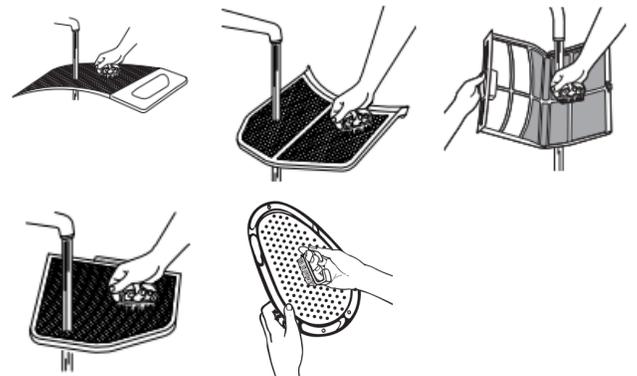
- Do not run the dryer with the lint screen loose, damaged, blocked, or missing. Doing so can cause overheating and damage to both the dryer and fabrics.
- If lint falls off the screen into the dryer during removal, check the exhaust hood and remove the lint. See "Venting Requirements" in the Installation Instructions.
- Clean space where lint screen is located, as needed. Using a vacuum, gently remove any lint that has accumulated outside of the lint screen.

As-needed cleaning:

Laundry detergent and fabric softener residue can build up on the lint screen. This buildup can cause longer drying times for your clothes, or cause the dryer to stop before your load is completely dry. The screen is probably clogged if lint falls off while the screen is in the dryer. Clean the lint screen with a nylon brush every 6 months, or more frequently, if it becomes clogged due to a residue buildup.

To wash:

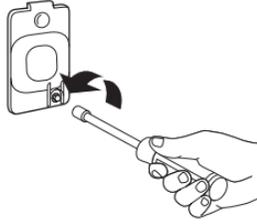
1. Roll lint off the screen with your fingers.
2. Wet both sides of lint screen with hot water.
3. Wet a nylon brush with hot water and liquid detergent. Scrub lint screen with the brush to remove residue buildup.



4. Rinse screen with hot water.
5. Thoroughly dry lint screen with a clean towel. Reinstall screen in dryer.

Changing the Drum Light (on some models)

1. Unplug dryer or disconnect power.
2. Open the dryer door. Locate the light bulb cover on the back wall of the dryer. Using a 1/4" (6.5 mm) nut driver or socket wrench, remove the screw located in the lower right-hand corner of the cover. Remove the cover.



3. Turn bulb counterclockwise. Replace the bulb with a 10 W appliance bulb only. Replace the cover and secure with the screw.
4. Plug in dryer or reconnect power.

Check Your Vent System for Good Airflow

⚠ WARNING



Fire Hazard

- Use a heavy metal vent.
- Do not use a plastic vent.
- Do not use a metal foil vent.
- Failure to follow these instructions can result in death or fire.

Good Airflow

Along with heat, dryers require good airflow to efficiently dry laundry. Proper venting will reduce your drying times and improve your energy savings. See Installation Instructions.

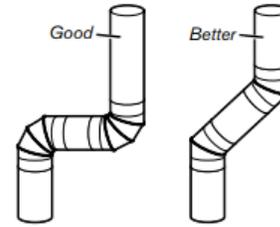
The venting system attached to the dryer plays a big role in good airflow. Blocked or crushed vents as well as improper venting installation will reduce air flow and dryer performance.

Service calls caused by improper venting are not covered by the warranty and will be paid by the customer, regardless of who installed the dryer. To clean or repair venting, contact a venting specialist.

Maintain Good Airflow

- Cleaning your lint screen before each load.
- Replace plastic or foil vent material with 4" (102 mm) diameter heavy, rigid vent material.
- Use the shortest length of vent possible.

- Use no more than four 90° elbows in a vent system; each bend and curve reduces airflow.



- Remove lint and debris from the exhaust hood.
- Remove lint from the entire length of the vent system at least every 2 years. When cleaning is complete, be sure to follow the Installation Instructions for final product check.
- Clear away items from the front of the dryer.

Nonuse, Storage, and Moving Care

Nonuse or Storage Care

If you will be on vacation or not using your dryer for an extended period of time, you should:

1. Unplug dryer or disconnect power.
2. Clean lint screen. See "Cleaning the Lint Screen."
3. Steam Models Only: Turn off the water supply to the dryer. This helps to avoid flooding (due to a water pressure surge) while you are away.

Moving Care

For power supply cord-connected dryers:

1. Unplug the power supply cord.
2. Steam models only: Shut off water faucet. Disconnect the water inlet hose from faucet; then drain the hose. Transport hose separately.
3. Make sure leveling legs are secure in dryer base.
4. Use tape to secure dryer door.
5. On models with base trim, remove base trim before moving dryer. See "Install and remove base trim (on some models)" for details.

For direct-wired dryers:

⚠ WARNING



Electrical Shock Hazard

- Disconnect power before servicing.
- Replace all parts and panels before operating.
- Failure to do so can result in death or electrical shock.

1. Turn off power at fuse or breaker box.
2. Disconnect wiring.
3. Steam models only: Shut off water faucet. Disconnect the water inlet hose from faucet; then drain the hose. Transport hose separately.
4. Make sure leveling legs are secure in dryer base.
5. Use tape to secure dryer door.
6. On models with base trim, remove base trim before moving dryer. See "Install and remove base trim (on some models)" for details.

To winterize the dryer:

1. Unplug dryer or disconnect power.
2. Shut off water faucet.
3. Disconnect water inlet hose from faucet and drain.

To use the dryer again:

1. Flush water pipes. Reconnect water inlet hose to faucet. Turn on water faucet.
2. Plug in dryer or reconnect power as described in the Installation Instructions.

Reinstalling the Dryer

Follow the Installation Instructions to locate, level, and connect the dryer.

Special Instructions for Steam Models

Install and store your dryer where it will not freeze. Because some water may stay in the hose, freezing can damage your dryer. If storing or moving your dryer during freezing weather, winterize it.

Water inlet hose

Replace inlet hose and hose screen after 5 years of use to reduce the risk of hose failure. Periodically inspect and replace inlet hose if bulges, kinks, cuts, wear, or leaks are found.

When replacing your inlet hose, record the date of replacement.

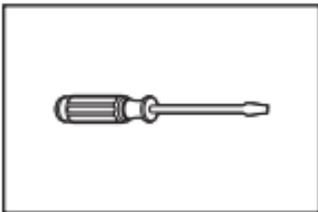
INSTALLATION REQUIREMENTS

Tools and Parts

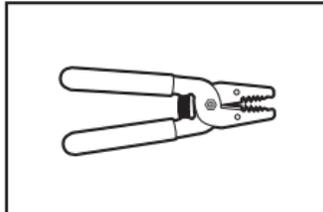
NOTE: Install the clothes dryer according to the manufacturer's instructions and local codes.

Gather required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

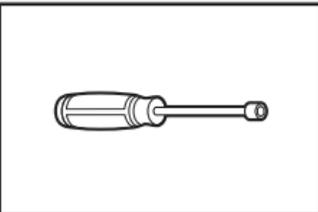
Tools Needed for All Installations:



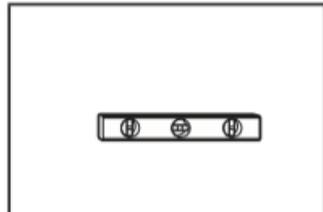
Flat-blade screwdriver



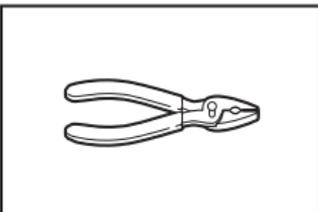
Wire stripper



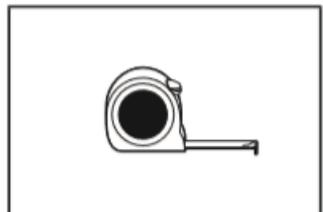
1/4" Nut driver



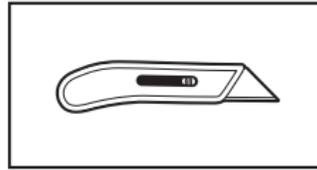
Level



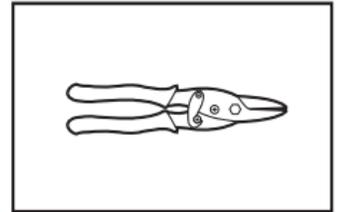
Pliers



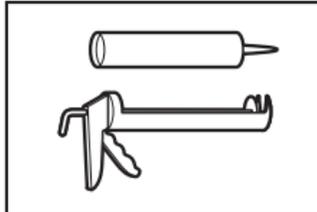
Tape measure



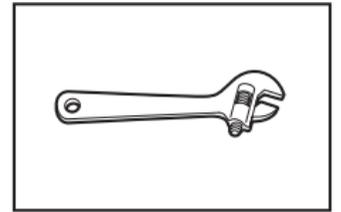
Utility knife



Tin snips

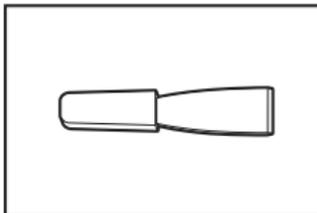


Caulking gun and compound



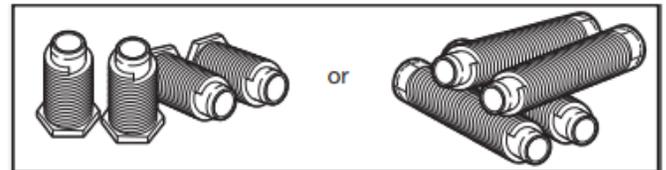
Adjustable wrench that opens to 1" (25 mm) or hex-head socket wrench

Additional Tools Needed (on some models):



Putty knife

Parts Supplied (all models):



Leveling legs (4) (Length and appearance of legs may vary according to model)

Parts package is located in dryer drum. Check that all parts are included.

NOTE: Do not use leveling legs supplied with dryer if installing with a pedestal or stack kit.

Parts Needed (steam models):



"Y" connector



Rubber washer

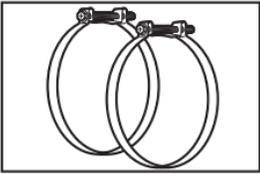


2' (0.6 m) inlet hose



5' (1.52 m) inlet hose

Vented Models:



Vent Clamps, elbows, and vent work

Parts Needed (not supplied with dryer):

Additional parts may be required, depending on your installation. Check local codes. Check existing electrical supply and venting. See "Electrical Requirements" and "Venting Requirements" before purchasing parts.

Mobile home installations require metal exhaust system hardware available for purchase from the dealer from whom you purchased your dryer. For further information, please refer to the Quick Start Guide for service contact information.

Available Accessories:

Accessories and replacement parts are available for your model. For ordering and contact information, please reference your Quick Start Guide.

Location Requirements

⚠ WARNING

Explosion Hazard

Keep flammable materials and vapors, such as gasoline, away from dryer.

Do not dry anything that has ever had anything flammable on it (even after washing).

Place dryer at least 18 inches (460 mm) above the floor for a garage installation.

Failure to do so can result in death, explosion, or fire.

Check code requirements. Some codes limit, or do not permit, installing dryer in garages, closets, mobile homes, or sleeping quarters. Contact your local building inspector.

You will need:

- **For vented models:** A location allowing for proper exhaust installation. See "Venting Requirements."
- A separate 30 A circuit for electric dryers.
- If you are using power supply cord, a grounded electrical outlet located within 2 ft (610 mm) of either side of dryer. See "Electrical Requirements."
- A sturdy floor to support dryer weight of 200 lbs (90.7 kg). Also, consider the combined weight of the companion appliance.
- **For steam dryers:** Cold water faucets located within 4 ft (1.2 m) of the water fill valves, and water pressure of 20–120 psi (138–827 kPa). You may use the water supply for your washer using the necessary parts as noted (which you may need to purchase).

- Level floor with a maximum slope of 1" (25 mm) under the entire dryer. If the slope is greater than 1" (25 mm), install Extended Dryer Feet Kit. If not level, clothes may not tumble properly and automatic sensor cycles may not operate correctly.
- For garage installation, place dryer at least 18" (460 mm) above the floor. If using a pedestal, you will need 18" (460 mm) to bottom of the dryer.
- The dryer must not be installed or stored in an area where it will be exposed to water and/or weather.

IMPORTANT: Do not operate dryer at temperatures below 45°F (7°C). Lower temperatures may cause dryer not to shut off at end of automatic sensor cycles, resulting in longer drying times.

Installation clearances:

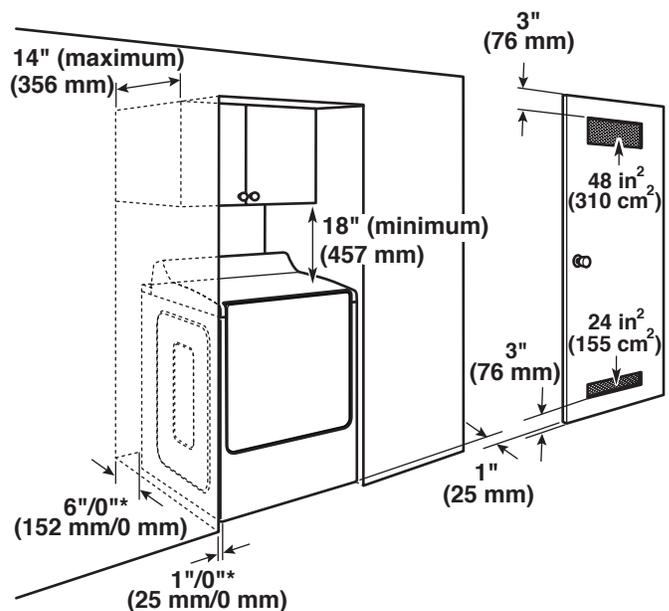
For each arrangement, consider allowing more space for ease of installation and servicing, spacing for companion appliances, and clearances for walls, doors, and floor moldings. Space must be large enough to allow the dryer door to fully open. Add spacing on all sides of the dryer to reduce noise transfer. If a closet door is used, top and bottom air openings are required. Louvered doors with equivalent ventilation openings can be used.

Installation spacing for a recessed area or closet

All dimensions show recommended and minimum spacing allowed.

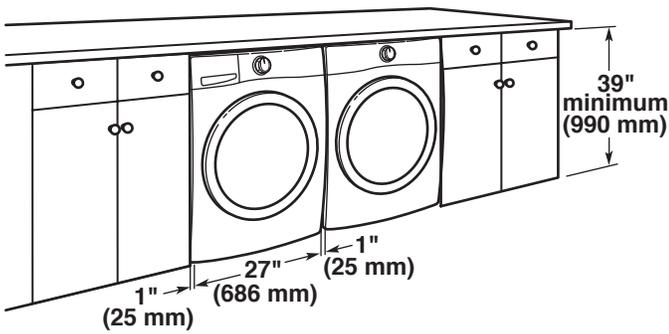
- Additional spacing should be considered for ease of installation and servicing.
- Additional clearances might be required for wall, door, floor, moldings, dryer venting, and drain system.
- Additional spacing should be considered on all sides of the dryer to reduce noise transfer.
- For closet installation with a door, minimum ventilation openings in the top and bottom of the door are required for vented models. Louvered doors with equivalent ventilation openings are acceptable.
- Companion appliance spacing should also be considered.

Recommended installation clearances (dryer only):



*Recommended/Minimum spacing

Custom under-counter installation:



Minimum installation clearances (dryer only):

	Front	Sides	Rear	Top
Recessed	NA	0" (0 mm)	0" (0 mm)	NA
Closet	1" (25 mm)	0" (0 mm)	0" (0 mm)	NA
Under Counter	NA	1" (25 mm)	0" (0 mm)	0" (0 mm)

0" (0 mm) rear spacing is allowed for straight-back venting only.

For steam models only, inlet hose must not be kinked.

Mobile Home – Additional installation requirements

This dryer is suitable for mobile home installations. The installation must conform to the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280) or the Standard for Mobile Homes, CAN/CSA-Z240 MH.

Mobile home installations require:

- Metal exhaust system hardware, which is available for purchase from your dealer.
- Special provisions must be made in mobile homes to introduce outside air into the dryer. The opening (such as a nearby window) should be at least twice as large as the dryer exhaust opening.

Electrical Requirements – U.S.A.

It is your responsibility:

- To contact a qualified electrical installer.
- To be sure that the electrical connection is adequate and in conformance with the National Electrical Code, ANSI/NFPA 70–latest edition and all local codes and ordinances. The National Electrical Code requires a 4-wire power supply connection for homes built after 1996, dryer circuits involved in remodeling after 1996, and all mobile home installations. A copy of the above code standards can be obtained from: National Fire Protection Association, One Batterymarch Park, Quincy, MA 02169–7471.
- To supply the required 3- or 4-wire, single-phase, 120/240 V, 60 Hz AC only electrical supply (or 3- or 4-wire, 120/208 V electrical supply, if specified on the serial/rating plate) on a separate 30 A circuit, fused on both sides of the line. Connect to an individual branch circuit. Do not have a fuse in the neutral or grounding circuit.
- Do not use an extension cord.
- If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate.

Electrical Connection

To properly install your dryer, you must determine the type of electrical connection you will be using and follow the instructions provided for it here.

- This dryer is manufactured ready to install with a 3-wire electrical supply connection. The neutral bond conductor is permanently connected to the neutral conductor (white wire) within the dryer. If the local electrical codes require the use of a ground-fault circuit interrupter, then a 4 wire electrical supply connection is required. The neutral bond conductor must be removed from the external ground connector (green screw), and secured under the neutral terminal (center or white wire) of the terminal block. When the neutral bond conductor is secured under the neutral terminal (center or white wire) of the terminal block, the dryer cabinet is isolated from the neutral conductor. The green ground wire of the 4-wire power cord must be secured to the dryer cabinet with the green ground screw.
- If local codes do not permit the connection of a neutral bond wire to the neutral wire, see “Optional 3-Wire Connection.”
- A 4-wire power supply connection must be used when the appliance is installed in a location where grounding through the neutral conductor is prohibited. Grounding through the neutral conductor is prohibited for (1) new branch-circuit installations after 1996, (2) mobile homes, (3) recreational vehicles, and (4) areas where local codes prohibit grounding through the neutral conductors.

If using a power supply cord:

Use a UL listed power supply cord kit marked for use with clothes dryers. The kit should contain:

- A UL listed 30 A power supply cord, rated 120/240 V minimum. The cord should be type SRD or SRDT and be at least 4 ft (1.22 m) long. The wires that connect to the dryer must end in ring terminals or spade terminals with upturned ends.
- A UL listed strain relief.

If your outlet looks like this:



4-wire receptacle
(14-30 R)

Then choose a 4-wire power supply cord with ring or spade terminals and UL listed strain relief. The 4-wire power supply cord, at least 4 ft (1.22 m) long, must have four 10-gauge copper wires and match a 4-wire receptacle of NEMA Type 14-30 R. The ground wire (ground conductor) may be either green or bare. The neutral conductor must be identified by a white cover.

If your outlet looks like this:



3-wire receptacle
(10-30 R)

Then choose a 3-wire power supply cord with ring or spade terminals and UL listed strain relief. The 3-wire power supply cord, at least 4 ft (1.22 m) long, must have three 10-gauge copper wires and match a 3-wire receptacle of NEMA Type 10-30 R.

If connecting by direct wire:

Power supply cable must match power supply (4-wire or 3-wire) and be:

- Flexible armored cable or nonmetallic sheathed copper cable (with ground wire), covered with flexible metallic conduit. All current-carrying wires must be insulated.
- 10-gauge solid copper wire (do not use aluminum) at least 5 ft (1.52 m) long.

GROUNDING INSTRUCTIONS

For a grounded, cord-connected appliance:

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

WARNING: Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Check with a qualified electrician or serviceman if you are in doubt as to whether the appliance is properly grounded. Do not modify the plug provided with the appliance: If it will not fit the outlet, have a proper outlet installed by a qualified electrician.

For a permanently connected appliance:

This appliance must be connected to a grounded metal, permanent wiring system, or an equipment-grounding conductor must be run with the circuit conductors and connected to the equipment-grounding terminal or lead on the appliance.

SAVE THESE INSTRUCTIONS

- This dryer is equipped with a UL-listed and/or CSA International Certified Power Cord intended to be plugged into a standard 14-30 R wall receptacle. The cord is 5 ft (1.52 m) long. Be sure wall receptacle is within reach of dryer's final location.



4-wire receptacle
(14-30 R)

- If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate.
- Do not use an extension cord.
For further information, or to obtain a Power Supply Cord Replacement, please reference the contact information listed on your Quick Start Guide.

GROUNDING INSTRUCTIONS

For a grounded, cord-connected appliance:

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

WARNING: Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Check with a qualified electrician or serviceman if you are in doubt as to whether the appliance is properly grounded. Do not modify the plug provided with the appliance: if it will not fit the outlet, have a proper outlet installed by a qualified electrician.

SAVE THESE INSTRUCTIONS

Electric Requirements – Canada

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 4 prong outlet.

Failure to do so can result in death or electrical shock.

It is your responsibility:

- To contact a qualified electrical installer.
- To be sure that the electrical connection is adequate and in conformance with Canadian Electrical Code, C22.1—latest edition and all local codes. A copy of above codes standard may be obtained from: Canadian Standards Association, 178 Rexdale Blvd., Toronto, ON M9W 1R3 CANADA.
- To supply the required 4-wire, single-phase, 120/240 V, 60 Hz AC only electrical supply on a separate 30 A circuit, fused on both sides of the line. A time-delay fuse or circuit breaker is recommended. Connect to an individual branch circuit.

INSTALLATION INSTRUCTIONS

Install Leveling Legs

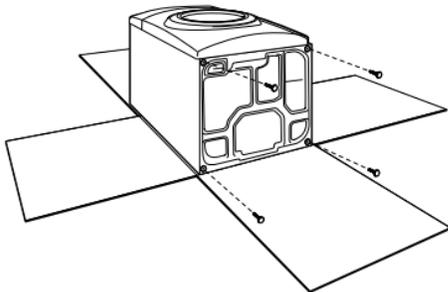
⚠WARNING

Excessive Weight Hazard

Use two or more people to move and install or uninstall appliance.

Failure to do so can result in back or other injury.

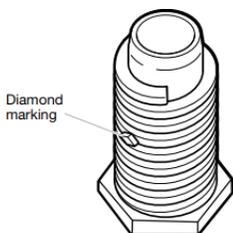
1. Prepare dryer for leveling legs



To avoid damaging floor, use a large flat piece of cardboard from dryer carton; place under entire back edge of dryer. Firmly grasp dryer body (not console panel) and gently lay dryer down on cardboard.

NOTE: Residual water from factory testing may drain when dryer is laying on its side.

2. Screw in leveling legs



Leveling leg with diamond marking.



Leveling leg without diamond marking

Using a wrench and tape measure, screw leveling legs into leg holes until bottom of foot is approximately 1/2" (13 mm) to 1 1/2" (38 mm) from bottom of the dryer.

For leveling legs with the diamond marking:

Screw legs into leg holes by hand. Use a wrench to finish turning legs until diamond marking is no longer visible.

Place a carton corner post from dryer packaging under each of the two dryer back corners. Stand the dryer up. Slide the dryer on the corner posts until it is close to its final location. Leave enough room to connect the exhaust vent.

Electrical Installation – U.S.A.

⚠WARNING



Fire Hazard

For power supply cord, use a new UL listed 30 A power supply cord.

For direct wire, use 10 gauge copper wire.

Use a UL listed strain relief.

Disconnect power before making electrical connections.

Connect neutral wire (white or center wire) to center terminal (silver).

Connect ground wire (green or bare wire) to green ground connector.

Connect remaining 2 supply wires to remaining 2 terminals (gold).

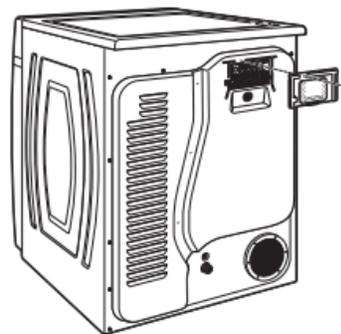
Securely tighten all electrical connections.

Failure to do so can result in death, fire, or electrical shock.

1. Disconnect power

2. Remove terminal block cover

NOTE: Your terminal block cover may be in a different location.



Remove hold-down screw and terminal block cover.

3. Choose electrical connection type



Power supply cord 4-wire receptacle (NEMA Type 14-30 R): Refer to “4-Wire Power Supply Connection”. Then, go to “Venting Requirements.”



Power supply cord 3-wire receptacle (NEMA Type 10-30 R): Refer to “3-Wire Power Supply Connection”. Then, go to “Venting Requirements.”



4-wire direct connection: Go to “Direct Wire Strain Relief,” then “4-Wire Direct Wire Connection,” then, go to “Venting Requirements.”



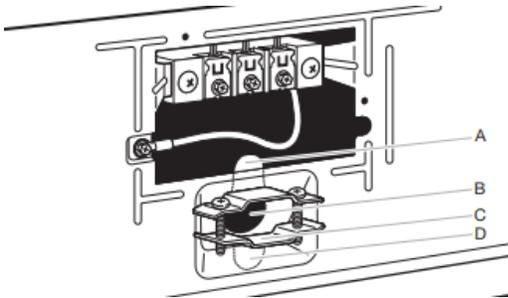
3-wire direct connection: Go to “Direct Wire Strain Relief,” then “3-Wire Direct Wire Connection,” then, go to “Venting Requirements.”

NOTE: If local codes do not permit connection of a cabinet-ground conductor to neutral wire, go to “Optional 3-wire Connection.” This connection may be used with either a power supply cord or a direct wire connection.

Power Supply Cord Connection

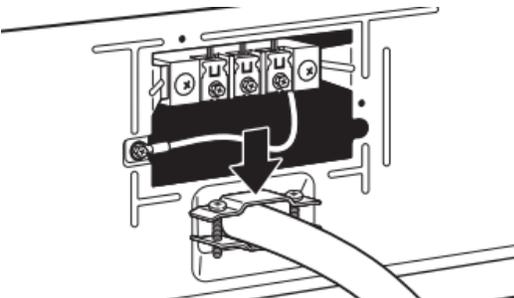
Power Supply Cord Strain Relief

1. Attach power supply cord strain relief



Remove the screws from a 3/4" (19 mm) UL-listed strain relief (UL marking on strain relief). Put the tabs of the two clamp sections (C) into the hole below the terminal block opening (B) so that one tab is pointing up (A) and the other is pointing down (D), and hold in place. Tighten strain relief screws just enough to hold the two clamp sections (C) together.

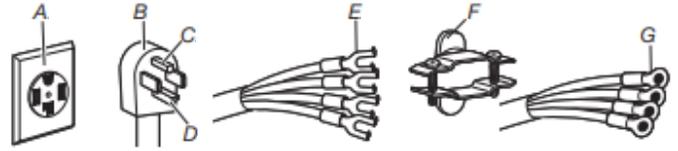
2. Attach power supply cord to strain relief



Put power supply cord through the strain relief. Be sure that the wire insulation on the power supply cord is inside the strain relief. The strain relief should have a tight fit with the dryer cabinet and be in a horizontal position. Tighten the strain relief against the power supply cord. Do not overtighten the strain relief screws.

4-Wire Power Supply Connection

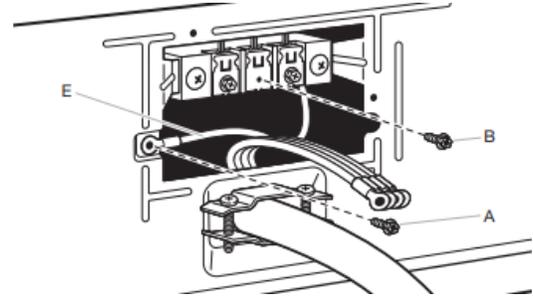
IMPORTANT: A 4-wire connection is required for mobile homes and where local codes do not permit the use of 3-wire connections.



A. 4-wire receptacle (NEMA type 14-30 R)
B. 4-prong plug
C. Ground prong
D. Neutral prong

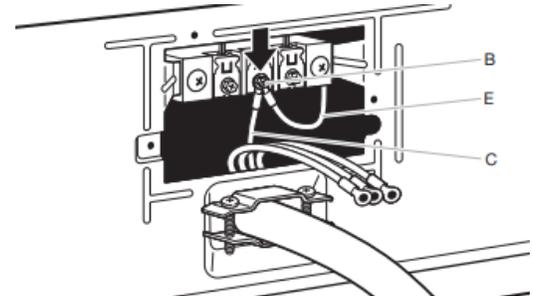
E. Spade terminals with upturned ends
F. 3/4" (19 mm) UL-listed strain relief
G. Ring terminals

3. Prepare ground wire appliance installation



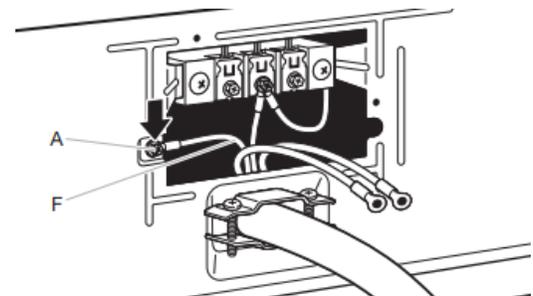
Remove center terminal block screw (B). Remove neutral bond wire (E) from green external ground conductor screw (A).

4. Connect neutral bond wire and neutral wire



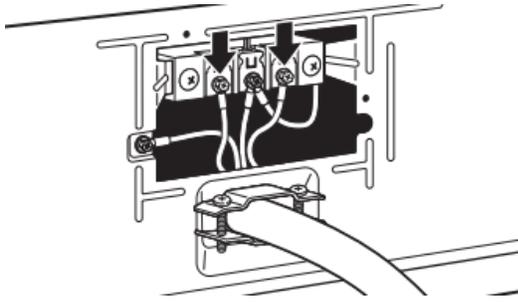
Connect neutral bond wire (E) and neutral wire (white or center) (C) of power supply cord under center terminal block screw (B). Tighten screw.

5. Connect ground wire



Connect ground wire (F) (green or bare) of power supply cord under green external ground conductor screw (A). Tighten screw.

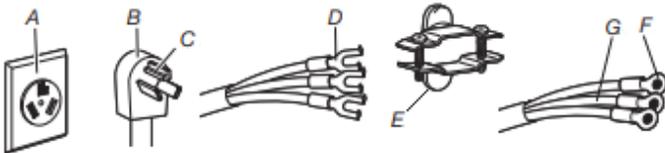
6. Connect remaining wires



Connect remaining wires under outer terminal block screws. Tighten screws. Insert tab of terminal block cover into slot of dryer rear panel. Secure cover with hold-down screw. Now, go to "Venting Requirements."

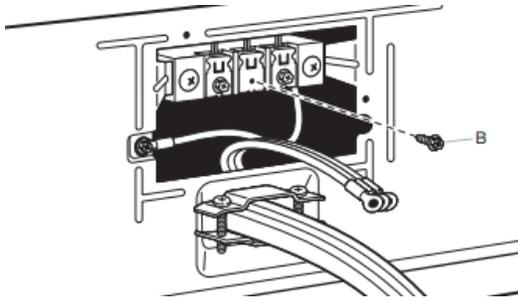
3-Wire Power Supply Connection

IMPORTANT: Use where local codes permit connecting cabinet-ground conductor to neutral wire.



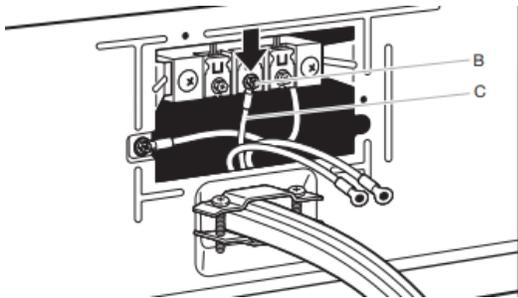
- A. 3-wire receptacle (NEMA type 10-30 R)
- B. 3-wire plug
- C. Neutral prong
- D. Spade terminals with upturned ends
- E. 3/4" (19 mm) UL-listed strain relief
- F. Ring terminals
- G. Neutral (white or center wire)

3. Remove center screw



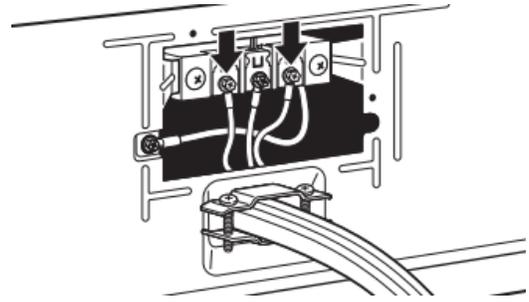
Remove center terminal block screw (B).

4. Connect neutral wire



Connect neutral wire (white or center) (C) of power supply cord under center terminal block screw (B). Tighten screw.

5. Connect remaining wires

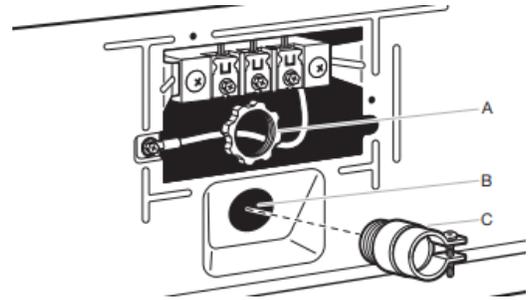


Connect remaining wires under outer terminal block screws. Tighten screws. Insert tab of terminal block cover into slot of dryer rear panel. Secure cover with hold-down screw. Now, go to "Venting Requirements."

Direct Wire Connection

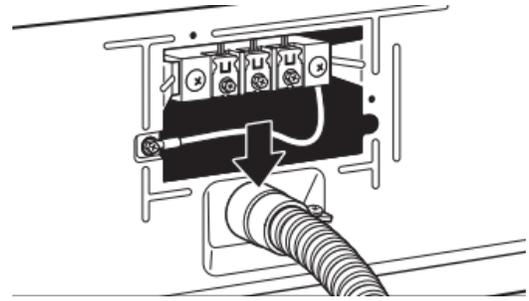
Direct wire strain relief

1. Attach direct wire strain relief



Unscrew the removable conduit connector (A) and any screws from a 3/4" (19 mm) UL-listed strain relief (UL marking on strain relief). Put the threaded section of the strain relief through the hole below the terminal block opening (B). Reaching inside the terminal block opening, screw the removable conduit connector (A) onto the strain relief threads (C) and tighten securely.

2. Attach direct wire cable to strain relief



Put direct wire cable through the strain relief. The strain relief should have a tight fit with the dryer cabinet and be in a horizontal position. Tighten strain relief screw against the direct wire cable.

For 4-wire Direct Wire Connection, continue to step 3.



4-wire direct wire connection: Go to "4-Wire Direct Wire Connection."

For 3-wire Direct Wire Connection, continue to step 3.

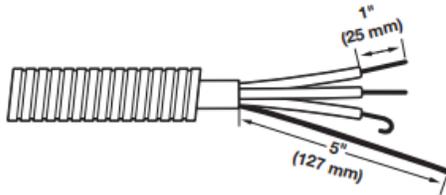


3-wire direct wire connection: Go to "3-Wire Direct Wire Connection."

4-Wire Direct Wire Connection

IMPORTANT: A 4-wire connection is required for mobile homes and where local codes do not permit 3-wire connections.

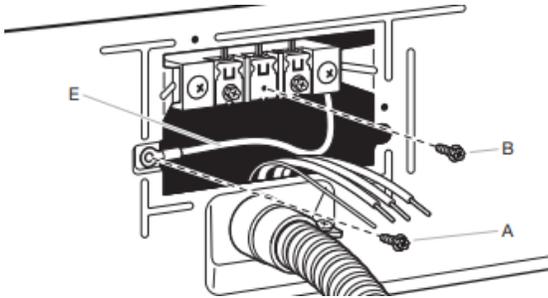
3. Prepare your 4-wire cable for direct connection



Direct wire cable must have 5 ft (1.52 m) of extra length so dryer may be moved if needed.

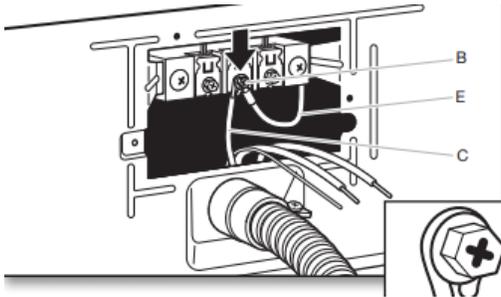
Strip 5" (127 mm) of outer covering from end of cable, leaving bare ground wire at 5" (127 mm). Cut 1/2" (38 mm) from remaining 3 wires. Strip insulation back 1" (25 mm). Shape ends of wires into hooks.

4. Prepare to connect neutral bond wire and neutral wire



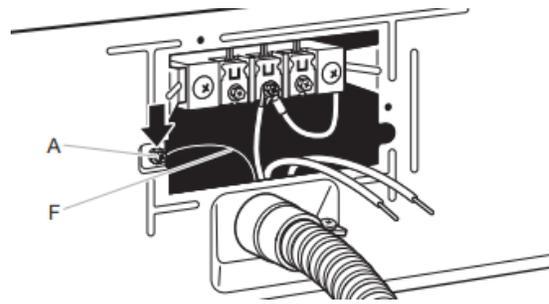
Remove center terminal block screw (B). Remove neutral bond wire (E) from green external bond conductor screw (A).

5. Connect neutral bond wire and neutral wire



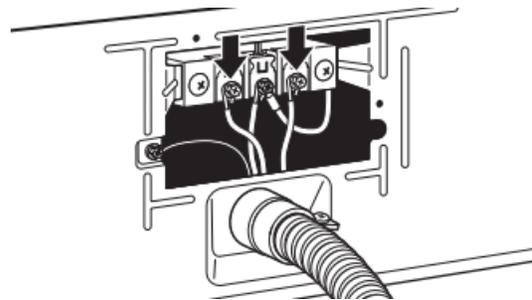
Connect neutral bond wire (E) and place hooked end (hook facing right) of neutral wire (white or center wire) (C) of direct wire cable under center screw of terminal block (B). Squeeze hooked ends together and tighten screw.

6. Connect ground wire



Connect ground wire (green or bare) (F) of direct wire cable under green external ground conductor screw (A). Tighten screw.

7. Connect remaining wires

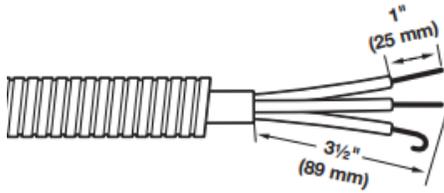


Place hooked ends of remaining direct wire cable wires under outer terminal block screws (hooks facing right). Squeeze hooked ends together and tighten screws. Insert tab of terminal block cover into slot of dryer rear panel. Secure cover with hold-down screw. Now, go to "Venting Requirements."

3-Wire Direct Wire Connection

IMPORTANT: Use where local codes permit connecting cabinet-ground conductor to neutral wire.

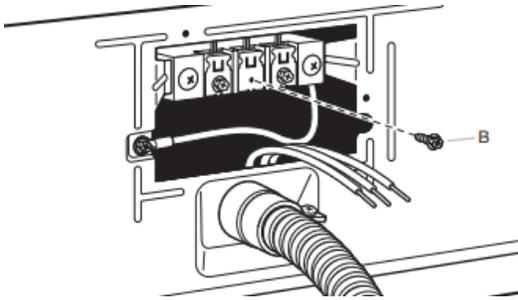
3. Prepare your 3-wire cable for direct connection



Direct wire cable must have 5 ft (1.52 m) of extra length so dryer may be moved if needed.

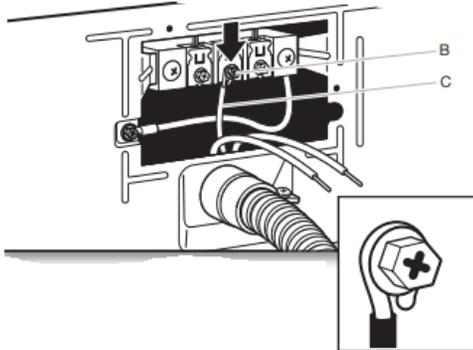
Strip 3 1/2" (89 mm) of outer covering from end of cable. Strip insulation back 1" (25 mm). If using 3-wire cable with ground wire, cut bare wire even with outer covering. Shape wire ends into hooks.

4. Remove center screw



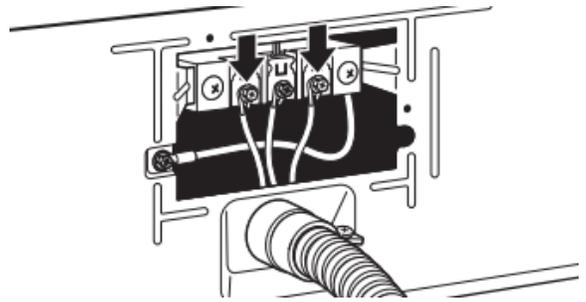
Remove center terminal block screw (B).

5. Connect neutral wire



Place hooked end of neutral wire (white or center) (C) of direct wire cable under center terminal block screw (B). Squeeze hooked end together. Tighten screw.

6. Connect remaining wires

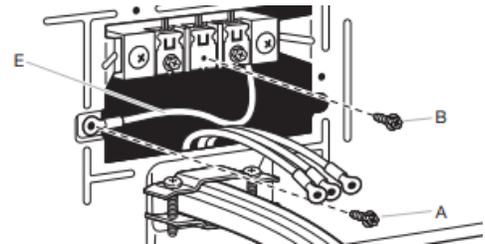


Place hooked ends of remaining direct wire cable wires under outer terminal block screws (hooks facing right). Squeeze hooked ends together and tighten screws. Insert tab of terminal block cover into slot of dryer rear panel. Secure cover with hold-down screw. Now, go to "Venting Requirements."

Optional 3-Wire Connection (Power Supply Cord Shown)

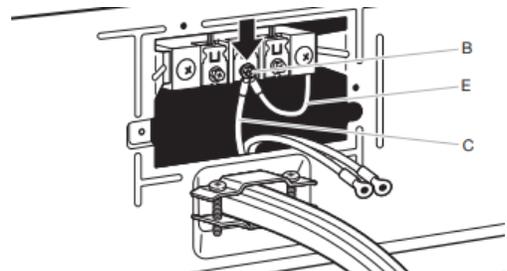
IMPORTANT: You must verify with a qualified electrician that this grounding method is acceptable before connecting.

1. Prepare to connect neutral bond wire and neutral wire



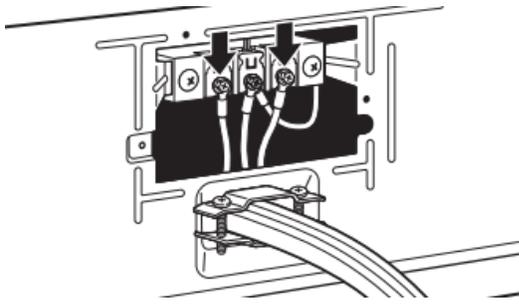
Install the correct strain relief for your electrical connection method. Remove center terminal block screw (B). Remove neutral bond wire (E) from green external ground conductor screw (A).

2. Connect neutral bond wire and neutral wire



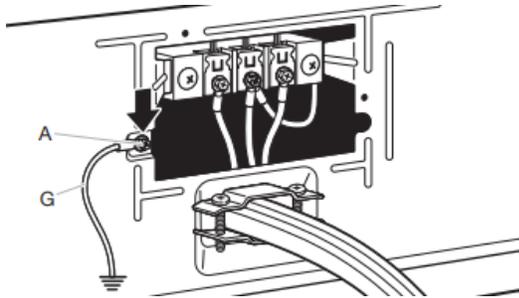
Connect neutral bond wire (E) and neutral wire (white or center wire) (C) of power supply cord or cable under center terminal block screw (B). Tighten screw.

3. Connect remaining wires

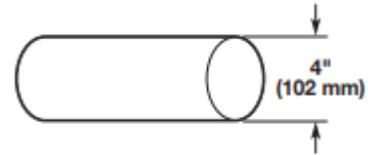


Place remaining wires under outer terminal block screws. Tighten screws.

4. Connect external ground wire



Connect a separate copper ground wire (G) from the green external ground conductor screw (A) to an adequate ground. Insert tab of terminal block cover into slot of dryer rear panel. Secure cover with hold-down screw. Now, go to "Venting Requirements."



- Only a 4" (102 mm) heavy metal exhaust vent and clamps may be used.
- Do not use plastic or metal foil vent.

Rigid metal vent:

- Recommended for best drying performance and to avoid crushing and kinking.

Flexible metal vent (acceptable only if accessible to clean):

- Must be fully extended and supported in final dryer location.
- Remove excess to avoid sagging and kinking that may result in reduced airflow and poor performance.
- Do not install in enclosed walls, ceilings, or floors.
- The total length should not exceed 7³/₄ ft (2.4 m).
- The length of flexible metal vent used must be included in the overall vent system design as shown in the "Vent System Chart."

Home Venting System:

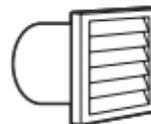
- If using an existing home vent system, clean lint from the entire length of the system before installing the dryer.
- Make sure external exhaust hoods outside of the home is not plugged with lint or other outside debris.
- Replace plastic or metal foil vents with rigid metal or flexible metal vents. Review "Vent System Chart" and, if necessary, modify existing home vent system to achieve best drying performance.

Exhaust hoods:

- An exhaust hood should cap the vent to keep rodents and insects from entering the home.
- Must be at least 12" (305 mm) from ground or any object that may obstruct exhaust (such as flowers, rocks, bushes, or snow).
- Do not use an exhaust hood with a magnetic latch.

Recommended Styles:

Acceptable Style:



Louvered Hood



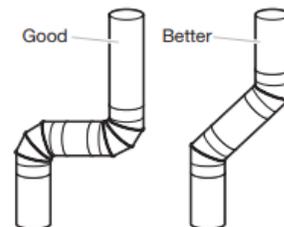
Box Hood



Angled Hood

Elbows:

- 45° elbows provide better airflow than 90° elbows.



Home Venting Requirements

⚠ WARNING



Fire Hazard

Use a heavy metal vent.

Do not use a plastic vent.

Do not use a metal foil vent.

Failure to follow these instructions can result in death or fire.

WARNING: To reduce the risk of fire, this dryer MUST BE EXHAUSTED OUTDOORS.

IMPORTANT: Observe all governing codes and ordinances. Dryer exhaust must not be connected into any gas vent, chimney, wall, ceiling, attic, crawlspace, or a concealed space of a building. Only rigid or flexible metal vent shall be used for exhausting.

Clamps:

- Use clamps to seal all joints.
- Exhaust vent must not be connected or secured with screws or other fastening devices that extend into interior of duct and catch lint. Do not use duct tape.

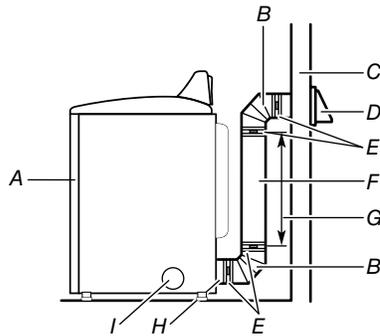


Vent products can be purchased from your dealer. For contact and ordering information, refer to your Quick Start Guide.

Plan Vent System

Recommended exhaust installations:

Typical installations vent the dryer from the rear of the dryer. Other installations are possible.



- | | |
|-----------------|--|
| A. Dryer | F. Rigid metal or flexible metal vent |
| B. Elbow | G. Vent length necessary to connect elbows |
| C. Wall | H. Exhaust outlet |
| D. Exhaust hood | I. Optional side exhaust outlet |
| E. Clamps | |

Optional exhaust installations:

⚠ WARNING



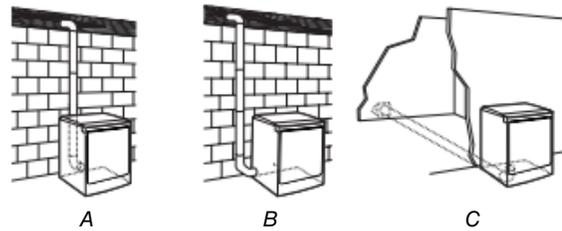
Fire Hazard

Cover unused exhaust holes with a manufacturer's exhaust cover kit.

Contact your local dealer.

Failure to follow these instructions can result in death, fire, electrical shock, or serious injury.

Some models can be converted to exhaust out the right side, left side, or through the bottom. If you prefer, you may contact your local dealer to have the dryer converted.

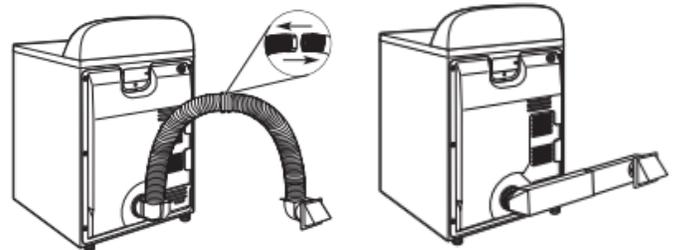


- | |
|---|
| A. Standard rear offset exhaust installation |
| B. Left- or right-side exhaust installation (available only on select 27"-wide models). |
| C. Bottom exhaust installation (available only on select 27"-wide models). |

Alternate installations for close clearances

Venting systems come in many varieties. Select the type best for your installation. Two close-clearance installations are shown.

NOTE: The following kits for close-clearance alternate installations are available for purchase. Refer to Quick Start Guide for contact information.

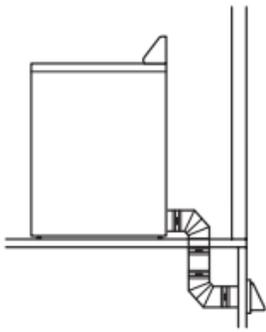


Over-The-Top installation (also available with one offset elbow)

Periscope installation

Special provisions for mobile home installations:

Exhaust vent must be securely fastened to a noncombustible portion of the mobile home and must not terminate beneath the mobile home. Terminate exhaust vent outside.



Determine vent path:

- Select route that will provide straightest and most direct path outdoors.
- Plan installation to use fewest number of elbows and turns.
- When using elbows or making turns, allow as much room as possible.
- Bend vent gradually to avoid kinking.
- Use as few 90° turns as possible.

Determine vent length and elbows needed for best drying performance:

- Use following "Vent System Chart" to determine type of vent material and hood combinations acceptable to use.

NOTE: Do not use vent runs longer than those specified in "Vent System Chart." Exhaust systems longer than those specified will:

- Shorten life of dryer.
- Reduce performance, resulting in longer drying times and increased energy usage.

The "Vent System Chart" provides venting requirements that will help achieve best drying performance.

Vent System Chart		
Number of 90° turns or elbows	Type of vent	Box/louvered or Angled hoods
0	Rigid metal	64 ft (20 m)
1	Rigid metal	54 ft (16.5 m)
2	Rigid metal	44 ft (13.4 m)
3	Rigid metal	35 ft (10.7 m)
4	Rigid metal	27 ft (8.2 m)

NOTE: Side and bottom exhaust installations have a 90° turn inside the dryer. To determine maximum exhaust length, add one 90° turn to the chart.

Vent System Chart (Long Vent Models)		
Number of 90° turns or elbows	Type of vent	Box/louvered or Angled hoods
0	Rigid metal	160 ft (48.8 m)
1	Rigid metal	150 ft (45.7 m)
2	Rigid metal	140 ft (42.7 m)
3	Rigid metal	130 ft (39.6 m)
4	Rigid metal	120 ft (36.6 m)
5	Rigid metal	110 ft (33.5 m)

To determine if your model has a long vent system, refer to the type code located on the serial number plate in the inner door well. Example: A Long Vent Model would be BJAV-NAT-XXXXXXXX-XXX or BWFB-NAT-XXXXXXXX-XXX.

NOTE: For long vent systems, use of box/louvered hoods will improve venting regardless of length.

Additional Elbows

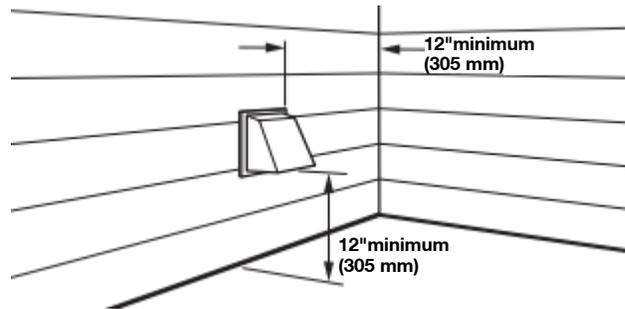
In cases in which the Installation Instructions do not address the vent length for the specific number of elbows required for a particular application, the following calculations may be used. (The total vent system length includes all straight and curved portions of the vent system):

- For 90° elbows, reduce the allowable vent system length by 10 ft (3.05 m).
- For 45° elbows, reduce the allowable vent system length by 6 ft (1.83 m).

For example, if the Installation Instructions state that a dryer is allowed 40 ft (12.2 m) of total vent length with two 90° bends, the total allowable vent length would be reduced by 20 ft (6.0 m) (from 40 ft (12.2 m) to 20 ft (6.0m)).

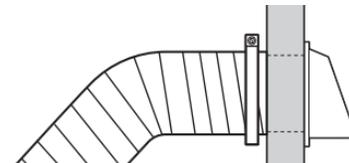
Install Vent System

1. Install exhaust hood



Install exhaust hood and use caulking compound to seal exterior wall opening around exhaust hood.

2. Connect vent to exhaust hood



Vent must fit over the exhaust hood. Secure vent to exhaust hood with 4" (102 mm) clamp. Run vent to dryer location using straightest path possible. Avoid 90° turns. Use clamps to seal all joints. Do not use duct tape, screws, or other fastening devices that extend into interior of vent to secure vent, because they can catch lint.

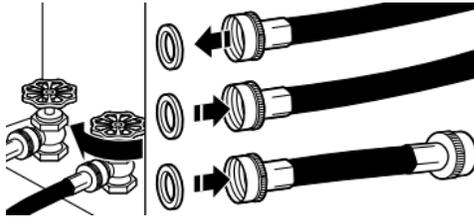
Connect Inlet Hoses

For vented, non-steam models, skip to “Connect Vent.” The dryer must be connected to the cold water faucet using the new inlet hoses. Do not use old hoses.

NOTE: Replace inlet hoses after 5 years of use to reduce the risk of hose failure. Record hose installation or replacement dates on the hoses for future reference.

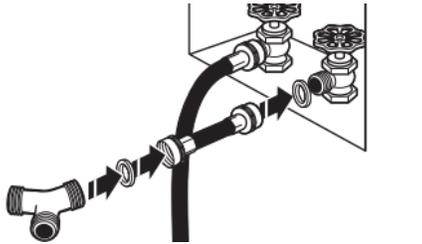
Periodically inspect and replace hoses if bulges, kinks, cuts, wear, or leaks are found.

1. Turn cold water off, remove and replace rubber washer



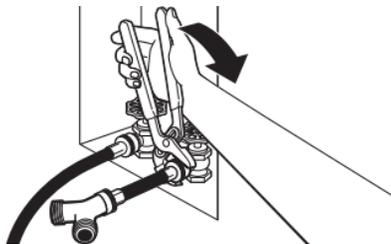
Turn cold water faucet off and remove washer inlet hose. Remove old rubber washer from inlet hose and replace with new rubber washer.

2. Attach short hose and “Y” connector



Attach 2 ft (0.6 m) inlet hose to cold water faucet. Screw on coupling by hand until it is seated on faucet. Then attach “Y” connector to male end of the 2 ft (0.6 m) inlet hose. Screw on coupling by hand until it is seated on connector.

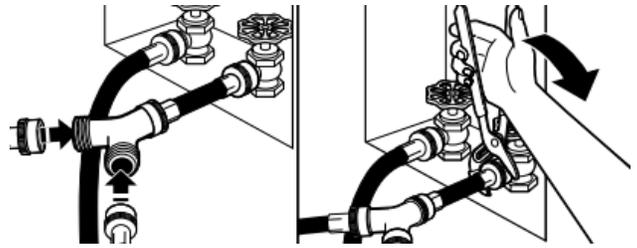
3. Tighten couplings



Using pliers, tighten the couplings with additional two-thirds turn.

NOTE: Do not overtighten. Damage to the coupling can result.

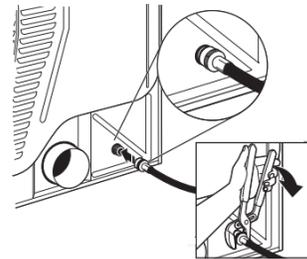
4. Attach long hose to “Y” connector and tighten couplings



Attach one of the 5 ft (1.5 m) inlet hose ends to the “Y” connector. Attach washer cold inlet hose to other side of “Y” connector. Screw on coupling by hand until it is seated on connector. Using pliers, tighten the couplings an additional two-thirds turn.

NOTE: Do not overtighten. Damage to the coupling can result.

5. Attach long hose to dryer fill valve and tighten coupling

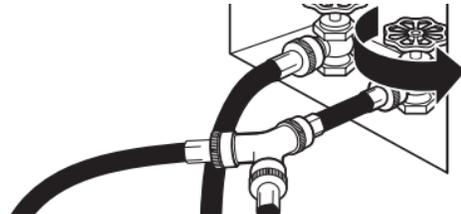


If applicable, remove protective cap from water inlet valve. Attach other end of long hose to fill valve on dryer back panel. Screw on coupling by hand until it is seated on fill valve connector. Using pliers, tighten the couplings an additional two-thirds turn.

NOTE: Do not overtighten. Damage to the coupling can result.

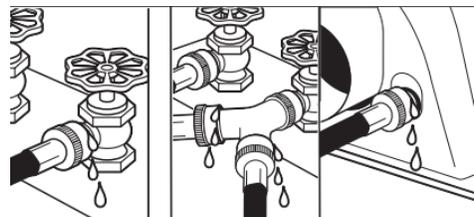
NOTE: The Steam Dryer water connection may be in a different location.

6. Turn on cold water faucet



Check that the water faucet is turned on.

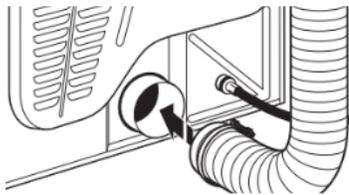
7. Check for leaks



Check for leaks around “Y” connector, faucets, and hoses.

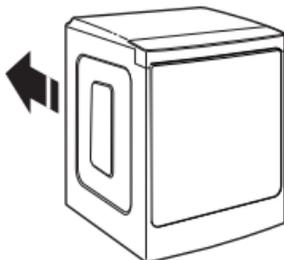
Connect Vent (Vented Models Only)

1. Connect vent to exhaust outlet



Using a 4" (102 mm) clamp, connect vent to exhaust outlet in dryer. If connecting to existing vent, make sure vent is clean. Dryer vent must fit over dryer exhaust outlet and inside exhaust hood. Check that vent is secured to exhaust hood with a 4" (102 mm) clamp.

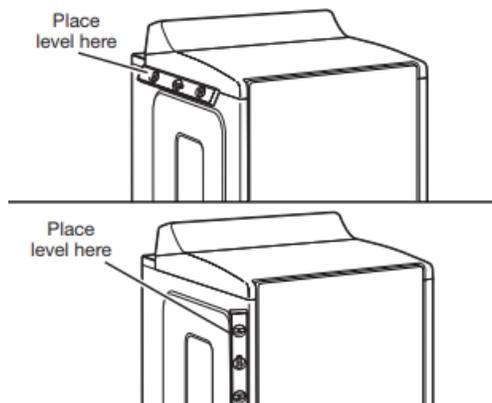
2. Move dryer to final location



Move dryer to final location. Avoid crushing or kinking the vent. After dryer is in place, remove corner posts and cardboard from under dryer.

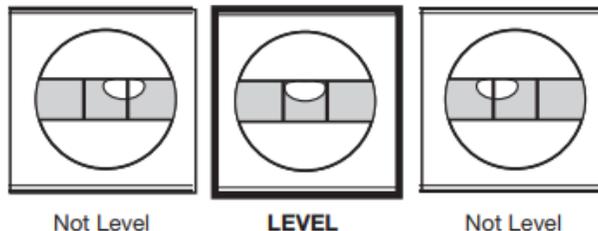
Level Dryer

1. Level Dryer

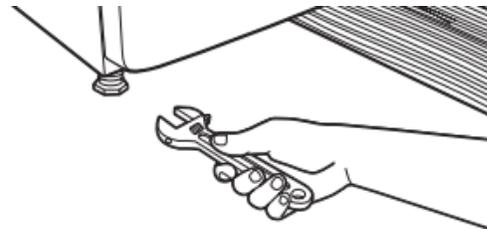


Check levelness of dryer from side to side. Repeat from front to back.

NOTE: The dryer must be level for the moisture-sensing system to operate correctly.



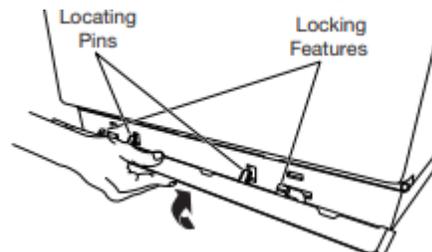
2. Adjust leveling legs



If dryer is not level, prop up using a wood block. Use wrench to adjust legs up or down, and check again for levelness.

Once dryer is level, make sure all four legs are snug against the floor and the dryer does not rock.

3. Install and remove base trim (on some models)



To Install: Place the skirt to bottom of dryer and match the locating pins with the holes. Press the skirt firmly upwards until it snaps into place.

To Remove: On each corner, push down on top of base trim. Rotate away from dryer and remove.

Complete Installation Checklist

- Check that all parts are now installed. If there is an extra part, go back through steps to see what was skipped.
- Check that you have all of your tools.
- Dispose of/recycle all packaging materials.
- Be sure the water faucets are on.
- Check for leaks around “Y” connector, faucet, and hoses.
- Check dryer’s final location. Be sure vent is not crushed or kinked.
- Check that dryer is level. See “Level Dryer.”
- Remove film on console and any tape remaining on dryer.
- Wipe dryer drum interior thoroughly with a damp cloth to remove any dust.
- For power supply cord installation, plug into a grounded outlet. For direct wire installation, turn on power.
- If you live in a hard water area, use of a water softener is recommended to control the buildup of scale through the water system in the dryer. Over time, the buildup of lime scale may clog different parts of the water system, which will reduce product performance. Excessive scale buildup may lead to the need for certain part replacement or repair.
- To change the door swing from a right-side opening to a left-side opening, see online “Dryer Door Reversal Instructions” for details.
- Set the heat cycle for 20 minutes, and start dryer. Do not select Air Only temperature setting.

If the dryer will not start, check the following:

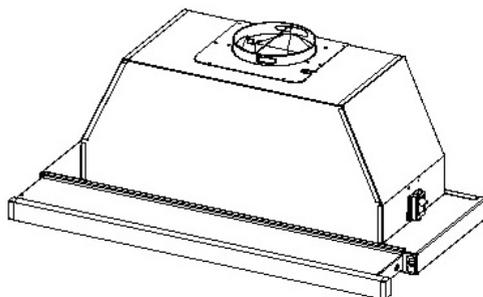
- Controls are set in a running or “On” position.
- Start button has been pushed firmly.
- Dryer is plugged into an outlet and/or electrical supply.
- Household fuse is intact and tight, or circuit breaker has not tripped.
- Dryer door is closed.
- When the dryer has been running for 5 minutes, open the dryer door and feel for heat. If you feel heat, cancel cycle and close the door.

If you do not feel heat, turn off dryer, and check the following:

- There may be 2 household fuses or circuit breakers for the dryer. Check that both fuses are intact and tight, or that both circuit breakers have not tripped. If there is still no heat, contact a qualified technician.

NOTE: You may notice an odor when dryer is first heated. This odor is common when heating element is first used. The odor will go away.

If your Airflow screen reads “Check Vent,” your dryer vent may be crushed or blocked.



NEW CRISTAL

Installation Instructions
Use and Care Information

Instructions d'installation
Utilisez et d'entretien

Instrucciones de instalación
Información de uso y cuidado

CRIS36SS300 CRIS36SS400 CRIS36SS600
CRIS30SS300 CRIS30SS400 CRIS30SS600

READ AND SAVE THESE INSTRUCTIONS BEFORE YOU START INSTALLING THIS RANGEHOOD

WARNING: - TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

- a) Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium setting.
- b) **Always turn hood ON when cooking at high heat or when flambeing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).**
- c) Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- d) Use proper pan size. Always use cookware appropriate for the size of the surface element.

WARNING: - TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING*:

- a) **SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately EVACUATE AND CALL THE FIRE DEPARTMENT.**
- b) **NEVER PICK UP A FLAMING PAN - You may be burned.**
- c) **DO NOT USE WATER, including wet dishcloths or towels - a violent steam explosion will result.**
- d) Use an extinguisher **ONLY** if:
 1. You know you have a Class ABC extinguisher, and you already know how to operate it.
 2. The fire is small and contained in the area where it started.
 3. The fire department is being called.
 4. You can fight the fire with your back to an exit.

* Based on "Kitchen Firesafety Tips" published by NFPA

WARNING - TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, do not use this fan with any solid-state speed control device.

WARNING - TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

1. Use this unit only in the manner intended by the manufacturer. If you have any questions, contact the manufacturer.
2. Before servicing or cleaning unit, switch power off at service panel and lock the service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.

CAUTION: For General Ventilating Use Only. Do Not Use To Exhaust Hazardous or Explosive Materials and Vapors.

WARNING - TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

1. **Installation Work And Electrical Wiring Must Be Done By Qualified Person(s) In Accordance With All Applicable Codes And Standards, Including Fire-Rated Construction.**
2. **Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent backdrafting. Follow the heating equipment manufacturer's guideline and safety standards such as those published by the National Fire Protection Association (NFPA), and the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE), and the local code authorities.**
3. **When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities.**
4. **Ducted fans must always be vented to the outdoors.**

ALL WALL AND FLOOR OPENINGS WHERE THE RANGEHOOD IS INSTALLED MUST BE SEALED.

This rangehood requires at least 24" of clearance between the bottom of the rangehood and the cooking surface or countertop. This hood has been approved by UL at this distance from the cooktop.

This minimum clearance may be higher depending on local building codes. For gas cooktops and combination ranges, a minimum of 30" is recommended and may be required.

The maximum depth of overhead cabinets is 13". Overhead cabinets on both sides of this unit must be a minimum of 18" above the cooking surface or countertop. Consult the cooktop or range installation instructions given by the manufacturer before making any cutouts.

MOBILE HOME INSTALLATION The installation of this rangehood must conform to the Manufactured Home Construction and Safety Standards, Title 24 CFR, Part 3280 (formerly Federal Standard for Mobile Home Construction and Safety, Title 24, HUD, Part 280). See Electrical Requirements.

VENTING REQUIREMENTS

Determine which venting method is best for your application. Ductwork can extend either through the wall or the roof.

The length of the ductwork and the number of elbows should be kept to a minimum to provide efficient performance. The size of the ductwork should be uniform. Do not install two elbows together. Use duct tape to seal all joints in the ductwork system. Use caulking to seal exterior wall or floor opening around the cap.

Flexible ductwork is not recommended. Flexible ductwork creates back pressure and air turbulence that greatly reduces performance.

Make sure there is proper clearance within the wall or floor for exhaust duct before making cutouts. Do not cut a joist or stud unless absolutely necessary. If a joist or stud must be cut, then a supporting frame must be constructed.

WARNING - To Reduce The Risk Of Fire, Use Only Metal Ductwork.

CAUTION - To reduce risk of fire and to properly exhaust air, be sure to duct air outside – Do not vent exhaust air into spaces within walls or ceilings or into attics, crawl spaces, or garages.

Cold Weather installations

An additional back draft damper should be installed to minimize backward cold air flow and a nonmetallic thermal break should be installed to minimize conduction of outside temperatures as part of the vent system. The damper should be on the cold air side of the thermal break. The break should be as close as possible to where the vent system enters the heated portion of the house.



WARNING

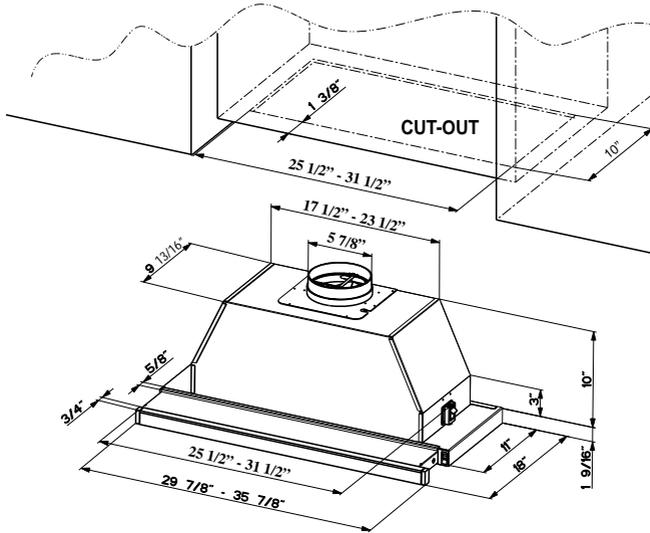
- Venting system **MUST** terminate outside the home.
- **DO NOT** terminate the ductwork in an attic or other enclosed space.
- **DO NOT** use 4" laundry-type wall caps.
- Flexible-type ductwork is not recommended.
- **DO NOT** obstruct the flow of combustion and ventilation air.
- Failure to follow venting requirements may result in a fire.



WARNING

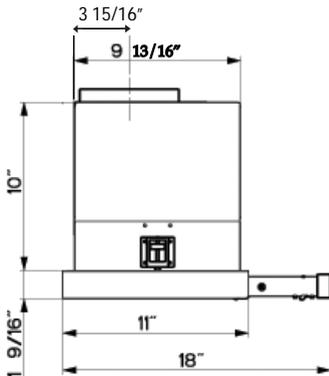
- Electrical ground is required on this rangehood.
- If cold water pipe is interrupted by plastic, nonmetallic gaskets or other materials, DO NOT use for grounding.
- DO NOT ground to a gas pipe.
- DO NOT have a fuse in the neutral or grounding circuit. A fuse in the neutral or grounding circuit could result in electrical shock.
- Check with a qualified electrician if you are in doubt as to whether the rangehood is properly grounded.
- Failure to follow electrical requirements may result in a fire.

CRISTAL HC DIMENSIONS

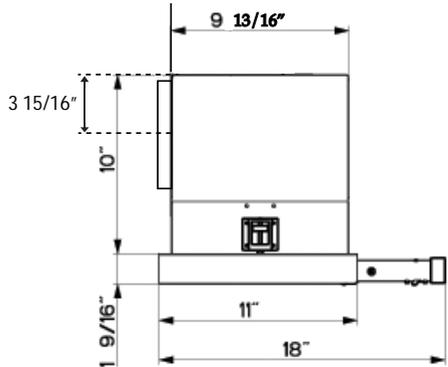


Pre-Planning Your Installation - Important: The recommended height to install this hood off the cooktop is a minimum of 24" and a maximum of 30" for maximum effectiveness. Also consult the cooktop manufacturer's recommendation. **NOTE: If direct rear venting, use the side dimensional diagram below on the right. For top venting (comes standard in this position), use the left dimensional diagram. Refer to page 5 for directions for direct rear venting.**

CRISTAL HC SIDE DIMENSIONS (TOP VENT - STANDARD)



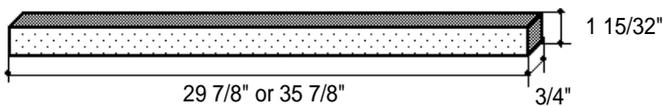
CRISTAL HC SIDE DIMENSIONS (DIRECT REAR VENT OPTION)



FRONT TRIM OPTIONS

The Cristal HC comes with a stainless steel front strip installed. Optional black and white kits are available for purchase. For a custom front strip, a local cabinet shop can make a strip to match your cabinets.

CUSTOM FRONT TRIM DIMENSIONS



PLAN THE DUCTWORK

TOOLS NEEDED FOR INSTALLATION

- Saber Saw or Jig Saw
- Drill
- 1 1/4" Wood Drill Bit
- Pliers
- Phillips Screwdriver
- Wire Stripper or Utility Knife
- Metal Snips
- Measuring Tape or Ruler
- Level
- Pencil
- Caulking Gun
- Duct Tape

PARTS SUPPLIED FOR INSTALLATION

- 1 Backdraft Damper
- 1 Vent Grate (for recirculating installations only)
- 1 Vinyl Trim
- 1 Literature Package

PARTS NEEDED FOR INSTALLATION

- 2 Conduit Connectors
- Power Supply Cable
- 1 Wall or Roof Cap
- All Metal Ductwork

The Cristal HC slideout rangehood is designed to offer wide flexibility of installations. The rangehood can be ducted vertically or horizontally through a 6" round vent. The unit can also be installed in a recirculating configuration. The unit comes standard in the top venting position. **FIGURES 1 and 2** show vertical and horizontal installations for this unit. **FIGURE 3** shows recirculating installation.

The Cristal HC requires 6" round ductwork. To ensure that the blower performs to its highest possible capacity, ductwork should be as short and straight as possible.

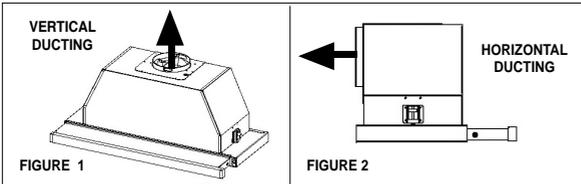
For satisfactory performance the duct run should not exceed 50 equivalent feet if ducted using the required minimum 6" round duct. The equivalent feet in **FIGURE A** for each piece of duct in the system. An example is given in **FIGURE B**. **For best results, use no more than three 90° elbows. Make sure that there is a minimum of 24" of straight duct between elbows if more than one is used. Do not install two elbows together. If you must elbow right away, do it as far away from the hood's exhaust opening as possible.**

45° Elbow	3.0 feet
90° Elbow	5.0 feet
90° Flat Elbow	12.0 feet
Wall Cap	0.0 feet

FIGURE A

9 Feet Straight Duct	9.0 feet
2 - 90° Elbows	10.0 feet
Wall Cap	0.0 feet
Total System	19.0 feet

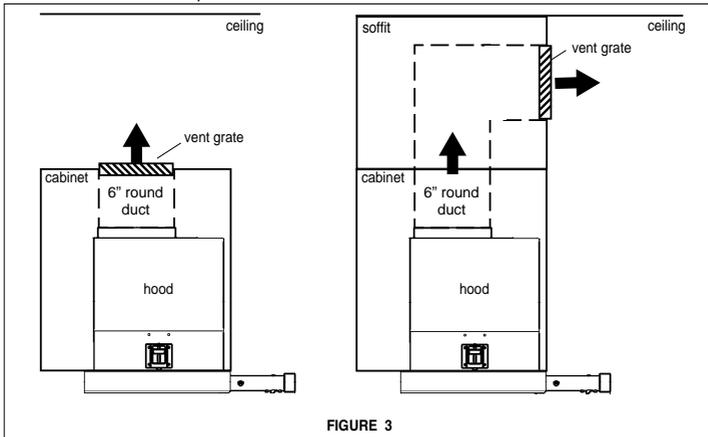
FIGURE B



For direct rear venting (**FIGURE 2**), you must change the blower position. Remove the 12 screws that hold the metal housing to the rangehood body. Remove the 4 screws that hold the blower housing to the metal housing. Rotate the blower 90 degrees toward the back and then flip it over 180 degrees. Be sure that the power supply cable is properly positioned. Replace all screws, making sure that they are firmly fastened.

RECIRCULATING INSTALLATIONS

For recirculating installations (**FIGURE 3**), **Charcoal Filters** are necessary. Remove all four grease filters and set aside. Attach one charcoal filter to each end of the blower. Each charcoal filter attaches to the black grid on the side of the blower. Rotate the filter clockwise to install and counterclockwise to remove (**FIGURE 3A**). Replace all four grease filters. **Some ductwork must be installed** to exhaust the rangehood back into the kitchen, either at the top of the cabinet or at the face of the soffit. A plastic vent grate (**FIGURE 3B**) supplied with the rangehood can be used to cover the duct opening. This duct work must not terminate into a dead air space.



**OPTIONAL ACCESSORIES FOR PURCHASE SEPARATELY
ACCESSOIRES EN OPTION POUR ACHETER SÉPARÉMENT**

• **Charcoal Filters**

For non-vented installations only, replace charcoal filters as needed part # **FILTER1**

"When used in recirculation mode, to Reduce the Risk of Fire and Shock use only conversion kit Model FILTER 1"

• **CFM Reducer Kit**

To reduce cfm to below 300 cfm for use in make up air environments part # **CFMRED**

• **Front Trim Kits**

Replace stainless trim on the slide out hood with a black or white trim (available in 30" or 36")

CRTRIM30WH (30" white)

CRTRIM30BK (30" black)

CRTRIM36WH (36" white)

CRTRIM36BK (36" black)

• **Filtres à charbon**

Pour les installations non ventilé seulement, remplacer le charbon de bois filtres au besoin partie # **FILTER1**

• **Réducteur de CFM Kit**

Pour réduire cfm à 300 cfm ci-dessous pour une utilisation dans compenser milieux aériens partie # **CFMRED**

• **Front Bordure Kits**

Remplacer la garniture inoxydable sur la diapositive sur le capot avec un équilibre noir ou blanc (disponible en 30 "ou 36")

CRTRIM30WH (30" blanc)

CRTRIM30BK (30" noir)

CRTRIM36WH (36" blanc)

CRTRIM36BK (36" noir)

PREPARE THE CABINET

1. Disconnect and move freestanding range from cabinet opening to provide easier access to upper cabinet and rear wall. Put a thick, protective covering over cooktops, set-in ranges or countertops to protect from damage or dirt.
2. Determine and clearly mark with a pencil the center line of the cabinet on the wall and on the underside of the cabinet where the rangehood will be installed.
3. If the cabinet bottom is recessed, wood blocks need to be installed to insure proper alignment with the cabinet bottom. Wood blocks should be flush or recessed $1/16''$ to $1/8''$ within the cabinet bottom as indicated in **FIGURE 4**.

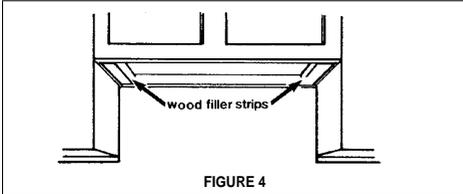


FIGURE 4

4. Determine the proper cutouts for the ductwork. Make all necessary cuts in the walls or cabinets for the ductwork. Install the ductwork before mounting the rangehood.
5. Determine and make the proper cutout for the Power Supply Cable. Use a $1/4''$ Drill Bit to make this hole. Run the Power Supply Cable through the wall or cabinet. DO NOT turn on the power until installation is complete. Use caulking to seal around the wire opening.

MAKE THE CUT-OUT OPENING (FIGURE 5) WHERE THE RANGEHOOD WILL BE INSTALLED.

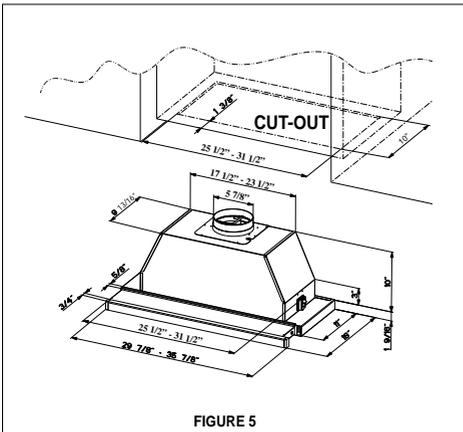


FIGURE 5

INSTALL THE RANGEHOOD

1. Remove the rangehood from the carton and place on a flat surface. Cover the surface to prevent accidental damage. Remove all parts including the backdraft damper, plastic grille and literature package before discarding the carton. Remove the grease filters and set aside.
2. Place the round damper into the exhaust opening of the rangehood and press down.

3. The rangehood mounts to the cabinet by two spring loaded brackets, one on each side of the rangehood (**FIGURE 6**). Lift the rangehood into the cutout opening in the cabinet. Be careful not to damage the cabinet, rangehood or other appliances.

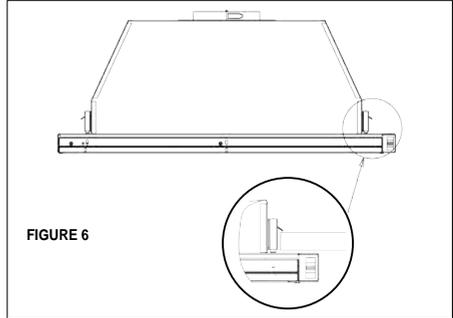


FIGURE 6

4. The spring loaded brackets are factory set to accommodate a thickness between $1\ 3/16''$ and $2\ 1/4''$. If your cabinet bottom is less than $1\ 3/16''$ thick, the spring loaded brackets can be removed and repositioned down from the top setting to the bottom setting by removing the four phillips screws.
5. Tighten the rangehood to the cabinet by rotating the screws with a phillips screw driver.
6. A grey vinyl strip (**FIGURE 7**) is included to cover the underside of any remaining exposed cabinet. Attach the grey vinyl strip to the bottom of the back of the rangehood with the three screws provided. If necessary, the strip can be cut to fit the cabinet depth.

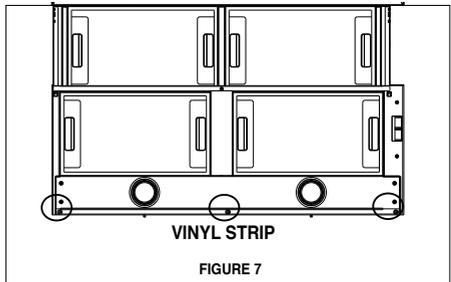


FIGURE 7

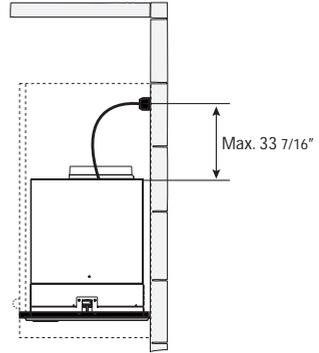
7

ELECTRICAL INSTALLATION WITH CONNECTION CABLE

GROUNDING INSTRUCTIONS This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING - Improper grounding can result in a risk of electric shock. Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

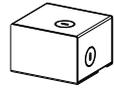
Do not use an extension cord. If the power supply cord is too short, have a qualified electrician install an outlet near the appliance.



ELECTRICAL INSTALLATION WITH OPTIONAL WIRING BOX

For Permanent wiring Installation-Use only with Listed rangehood Wiring Box kit sku # WIREBOX, manufactured by Faber.

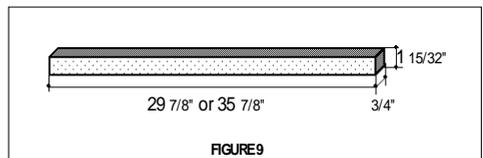
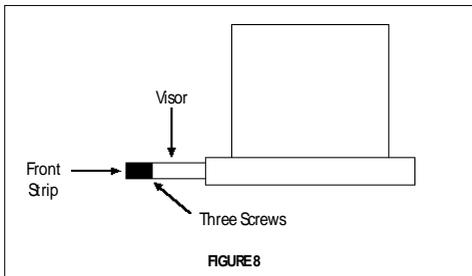
Direct Connect Wiring Box
Accessory sku # WIREBOX
(purchased separately)



FRONT TRIM OPTIONS

The New Cristal comes with a stainless front strip installed. Optional black and white strips are available as accessories for purchase. To change the front strip, remove the three philips screws located behind the strip (**FIGURE 8**). If necessary, the front strip can be adjusted by loosening the three phillips screws and sliding the strip up or down. Tighten screws when you have the strip properly placed.

For a custom front strip, a local cabinet shop can make a strip to match your cabinets. The front strip dimensions are given in **FIGURE 9**.



USE AND CARE INFORMATION

For Best Results

Start the rangehood several minutes before cooking to develop proper airflow. Allow the rangehood to operate for several minutes after cooking is complete to clear all smoke and odors from the kitchen.

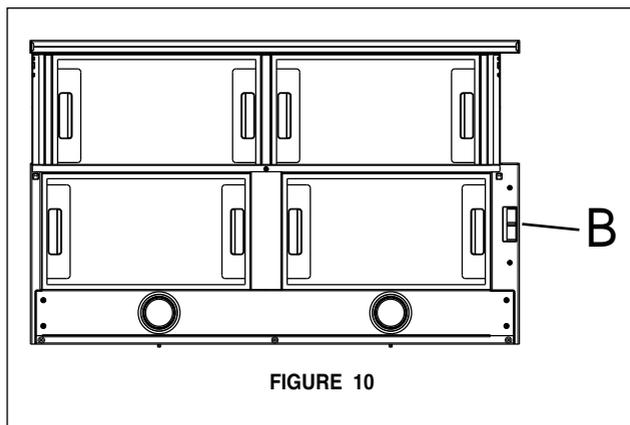


FIGURE 10

USE AND CARE INFORMATION

Rangehood Control Panel

All controls are located on the right side of the rangehood.

Light On/Off Switch

The On/Off switch for the halogen light is located behind the front trim. Moving the switch to the 1 Position turns the light On. Moving the switch to the 0 position turns the light off.

Blower Speed Switch

B in FIGURE 10 shows the speed control switch for the blower. Moving the switch to the 1 Position turns the blower on LOW. Moving the switch to the 2 Position turns the blower on MEDIUM. Moving the switch to the 3 Position turns the blower on HIGH. Moving the switch to the 0 Position turns the blower off.

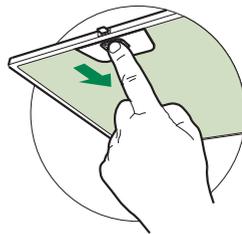
Automatic Operation

As long as the blower and light switches are on, the blower and light will automatically operate when the visor is opened and shut off when the visor is closed.

Cleaning metal grease filters

The metal grease filters can be cleaned in hot detergent solution or washed in the dishwasher. They should be cleaned every 2 months use, or more frequently if use is particularly heavy.

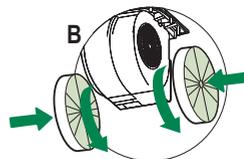
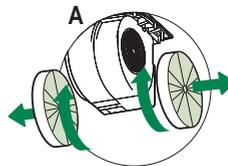
- Open the visor by pulling it.
- Remove the filter, pushing the lever towards the back of the unit and at the same time pulling downward.
- Wash the filter without bending it, leave it to dry thoroughly before replacing (if the surface of the filter changes color over time, this will have absolutely no effect on its efficiency).
- Replace, taking care to ensure that the handle faces forward.
- Cleaning in dishwasher may dull the finish of the metal grease filter.
- Close the visor.



Replacing Activated Charcoal Filter

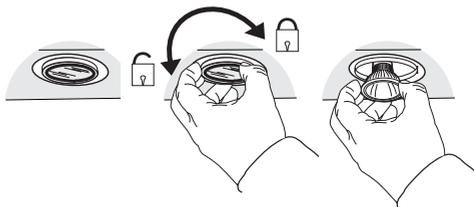
The Activated Charcoal Filters are not washable and cannot be regenerated, and must be replaced approximately every 4 months of operation, or more frequently with heavy usage.

- Open the visor by pulling it.
- Remove the Filter, pushing it towards the back of the unit and at the same time pulling downward.
- Remove the saturated Activated Charcoal Filters, as indicated (A).
- Fit the new Filters, as indicated (B).
- Replace, taking care to ensure that the handle faces forwards.
- Close the visor.



Lighting unit

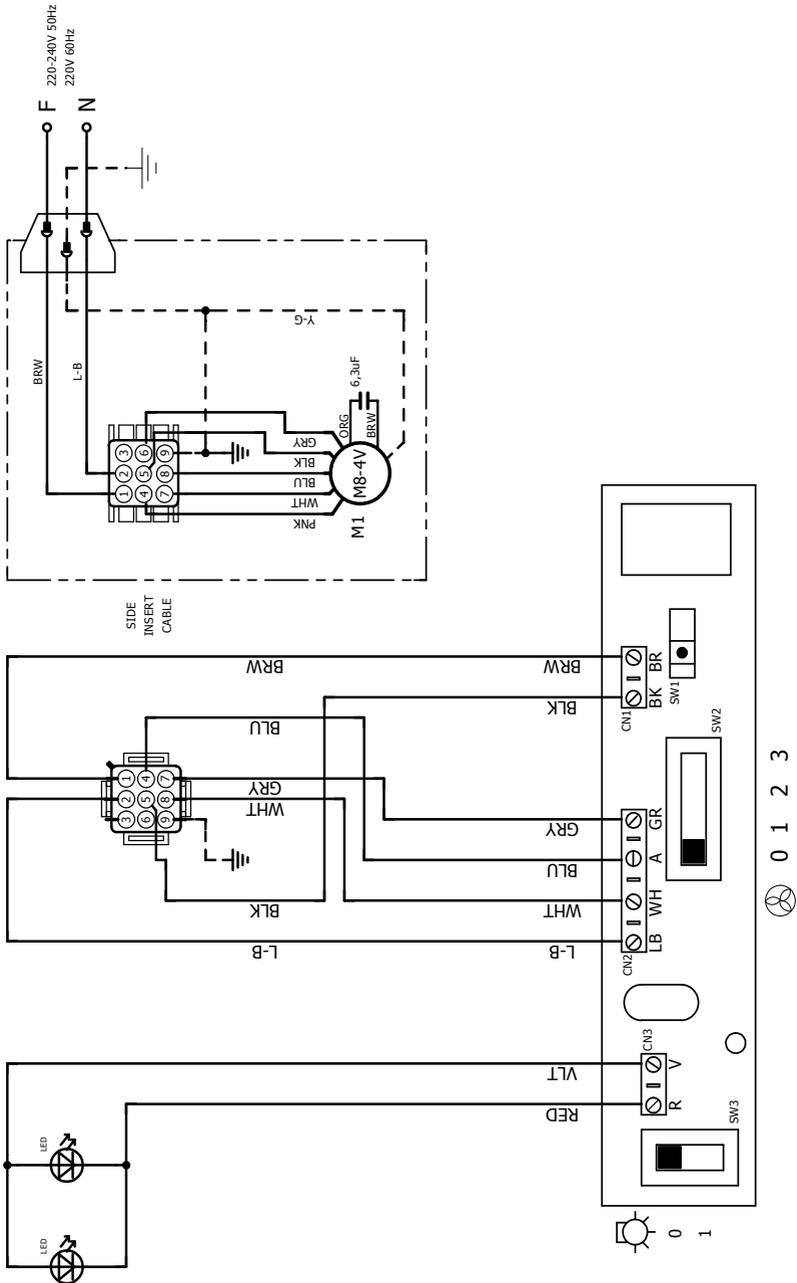
- Turn off electrical supply before replacing bulbs, and make sure bulbs are cool to touch before proceeding.
- Remove the lamp at the base and turn slightly to the left and the pull out from the connector and turn slightly to the left.
- Replace the lamp with a new one of the same type, making sure that you insert the two pins properly into the housings on the lamp holder.
- Once the bulb pins are in place turn slightly to the right to secure.



Gu10 self-ballasted led lamps – listed in accordance with ul 1993/nmx-j-578/1-ance/csa c22.2 No. 1993



Wiring Diagram





FABER CONSUMER WARRANTY & SERVICE

All Faber products are warranted against any defect in materials or workmanship for the original purchaser for a period of 1 year from the date of original purchase (requires proof of purchase). This warranty covers labor and replacement parts. Faber, at its option, may repair or replace the product or components necessary to restore the product to good working condition. To obtain warranty service, contact the dealer from whom you purchased the range hood, or the local Faber distributor. If you cannot identify a local Faber distributor, contact us at (508) 358-5353 for the name of a distributor in your area.

The following is not covered by Faber's warranty:

1. Service calls to correct the installation of your range hood, to instruct you how to use your range hood, to replace or repair house fuses or to correct house wiring or plumbing.
2. Service calls to repair or replace range hood light bulbs, fuses or filters. Those consumable parts are excluded from warranty coverage.
3. Repairs when your range hood is used for other than normal, single-family household use.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes or Faber documentation, or use of products not approved by Faber.
5. Replacement parts or repair labor costs for units operated outside the United States or Canada, including any non-UL or C-UL approved Faber range hoods.
6. Repairs to the hood resulting from unauthorized modifications made to the range hood.
7. Expenses for travel and transportation for product service in remote locations and pickup and delivery charges. Faber range hoods should be serviced in the home.

THIS WARRANTY DOES NOT ALLOW RECOVERY OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING, WITHOUT LIMITATION, DIRECT, INDIRECT, INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES, PERSONAL INJURY/WRONGFUL DEATH OR LOST PROFITS FABER WARRANTY IS LIMITED TO THE ABOVE CONDITIONS AND TO THE WARRANTY PERIOD SPECIFIED HEREIN AND IS EXCLUSIVE. EXCEPT AS EXPRESSLY SPECIFIED IN THIS AGREEMENT, FABER DISCLAIMS ALL EXPRESS OR IMPLIED CONDITIONS, REPRESENTATIONS, AND WARRANTIES INCLUDING, WITHOUT LIMITATION, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

This warranty gives you specific legal rights that may vary from state to state.

Model#: _____

Serial #: _____

January 4, 2016

FULGOR

MILANO

Use & Care Manual
Manuel d'utilisation et d'entretien
Manual de uso & Mantenimiento

F4GK24*1

F4GK30*1

F4GK36*1

F4GK42*1

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Pay attention to these symbols present in this manual:

 **WARNING**

- This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others.
- You can be killed or seriously injured if you don't follow these instructions.

READ AND SAVE THESE INSTRUCTIONS.

WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



IMPORTANT

Safety Instructions

Please read all instructions before using this appliance.

Cooktop Safety



WARNING

To reduce the risk of fire, electric shock, or injury to persons, take these precautions:

- This appliance is intended for normal family household use only. See the Warranty, if you have any questions, contact the manufacturer.
- Have the cooktop installed and grounded by a qualified technician. Have the installer show you where the gas shut-off valve is located.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- For proper lighting and performance of the burners, keep the igniters clean and dry.
- In the event that a burner goes out and gas escapes, open a window or a door. Wait at least 5 minutes before using the cooktop.
- Do not obstruct the flow of combustion and ventilation air.
- Do not use aluminium foil to line any part of the cooktop.
- If the cooktop is near a window, be certain that curtains or any other window covering do not blow over or near the burners; they could catch on fire.

Personal Safety



WARNING

To reduce the risk of injury to persons, in the event of a grease fire, observe the following:

- In the event of a grease fire **SMOTHER FLAMES** with a close-fitting lid, cookie sheet, or other metal tray, then turn off the gas burner.
- **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- Do not use water, including wet dishcloths or towels on grease fires. A violent steam explosion may result.
- **NEVER PICK UP A FLAMING PAN.** You may be burned.
- **ALWAYS** have a working **SMOKE DETECTOR** near the kitchen.
- **LEAVE THE HOOD VENTILATOR ON** when flambéing food.

To reduce the risk of burn injuries during cooktop use, observe the following:

- NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.
- Children or pets should not be left alone or unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance.

CAUTION

DO not store items of interest to children above or at the back of the cooktop.

- Do not store flammable materials on or near the cooktop.
- When using the cooktop: **DO NOT TOUCH THE BURNER GRATES OR THE IMMEDIATE SURROUNDING AREA.**
- Use only dry potholders; moist or damp potholders on hot surfaces may cause burns from steam.
- Never leave the cooktop unattended when in use. Boilovers cause smoking, and greasy spillovers may ignite. A spill on a burner can smother all or part of the flame or hinder spark ignition. If a boilover occurs, turn off burner and check operation. If burner is operating normally, turn it back on.
- During cooking, set the burner control so that the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan.
- Take care that drafts like those from fans or forced air vents do not blow flammable material toward the flames or push the flames so that they extend beyond the edges of the pan.
- Always position handles of utensils inward so they do not extend over adjacent work areas, burners, or the edge of the cooktop.
- Wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while cooking.
- In the event that personal clothing catches fire, **DROP AND ROLL IMMEDIATELY** to extinguish flames.
- Never let clothing, potholders, or other flammable materials come in contact with hot burners or hot burner grates.
- Use only certain types of glass, heatproof glass ceramic, ceramic, earthenware, or other glazed utensils that are suitable for cooktop use.

- Do not clean the cooktop while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface.

CAUTION

DO not allow aluminium foil, plastic, paper or cloth to come in contact with hot burners or grates. Do not allow pans to boil dry.



WARNING

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

Warnings for Gas and Electric Installation

In case of Propane gas installation

The cooktop is ready for use with natural gas. It may be converted for use with propane gas using the propane conversion kit supplied with the cooktop. Be sure the unit being installed is correct for the type of gas being used. Refer to the rating plate located on the underside burner box (see installation instruction).



WARNING

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

CAUTION

- Always disconnect the electrical plug from the wall receptacle before servicing this unit.
- For personal safety, this appliance must be properly grounded.
- Do not under any circumstances cut or remove the third (ground) prong from the power cord plug.

CAUTION

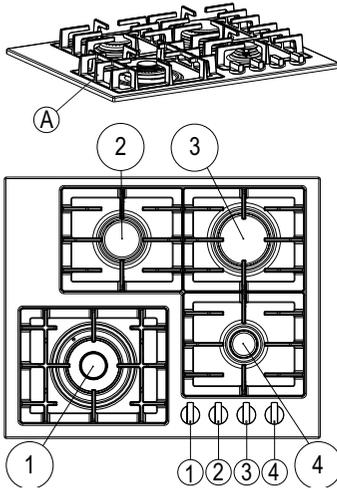
When connecting the unit to propane gas, make certain the propane tank is equipped with its own high pressure regulator. In addition, the pressure regulator supplied with the cooktop must be on the inlet gas pipe of this unit.

In case of electrical failure

If for any reason a gas control knob is turned ON and there is no electric power to operate the electronic igniter of the cook top, turn OFF all gas control knobs and wait 5 minutes for the gas to dissipate before lighting the burner manually. To light the burner manually, carefully hold a lighted match to the burner ports and push and turn the gas control knob to HI until it lights and then turn the knob to desired setting.

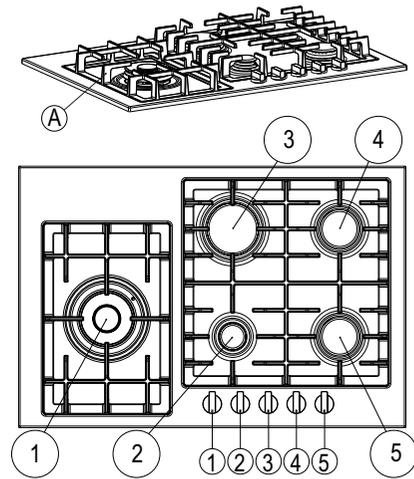
Models and Part Identification

24"



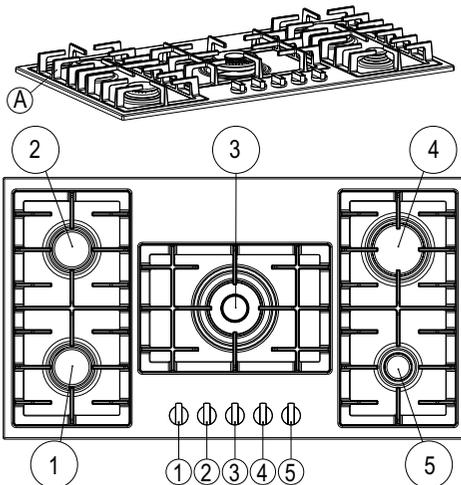
1. DOUBLE CROWNS (700 to 18000 Btu/h burner & control knob)
2. SR (1,300 to 6,300 Btu/h burner & control knob)
3. R (2,200 to 12,000 Btu/h burner & control knob)
4. AUX (1,000 to 4,000 Btu/h burner & control knob)

30"



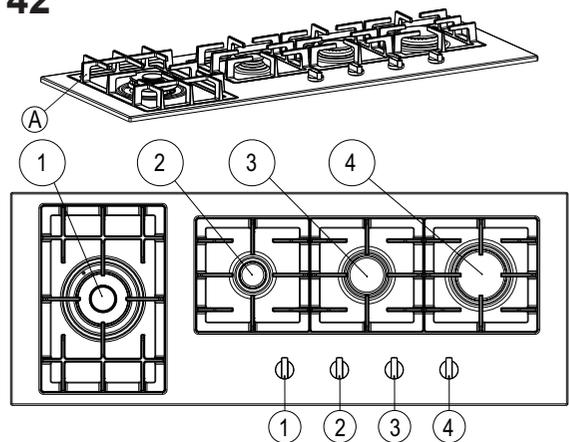
1. DOUBLE CROWNS (700 to 18000 Btu/h burner & control knob)
2. AUX (1,000 to 4,000 Btu/h burner & control knob)
3. R (2,200 to 12,000 Btu/h burner & control knob)
4. SR (1,300 to 9,000 Btu/h burner & control knob)
5. SR (1,300 to 6,300 Btu/h burner & control knob)

36"

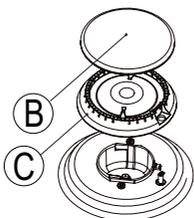


1. SR (1,300 to 6,300 Btu/h burner & control knob)
2. SR (1,300 to 9,000 Btu/h burner & control knob)
3. DOUBLE CROWNS (700 to 18000 Btu/h burner & control knob)
4. R (2,200 to 12,000 Btu/h burner & control knob)
5. AUX (1,000 to 4,000 Btu/h burner & control knob)

42"



1. DOUBLE CROWNS (700 to 18000 Btu/h burner & control knob)
2. AUX (1,000 to 4,000 Btu/h burner & control knob)
3. SR (1,300 to 9,000 Btu/h burner & control knob)
4. R (2,700 to 15,000 Btu/h burner & control knob)



- A. Grates
- B. Burner Cup
- C. Burners Gas Spreader

Appliance installed over 2,000 feet (610mt) De-rate effect					
Cook top	Nominal values Btu/h from 0 to 2,000 (610)	Elevation from 2,000 (610) to 4,000 (1220)	Elevation from 4,000 (1220) to 6,000 (1829)	Elevation from 6,000 (1829) to 8,000 (2438)	Elevation from 8,000 (2438) to 10,000 (3048)
24" 4 burners	40,300	37,076	34,109	31,381	28,870
30" 5 burners	49,300	45,264	41,643	38,311	35,246
36" 5 burners	49,300	45,264	41,643	38,311	35,246
42" 4 burners	46,000	42,320	38,934	35,820	32,954

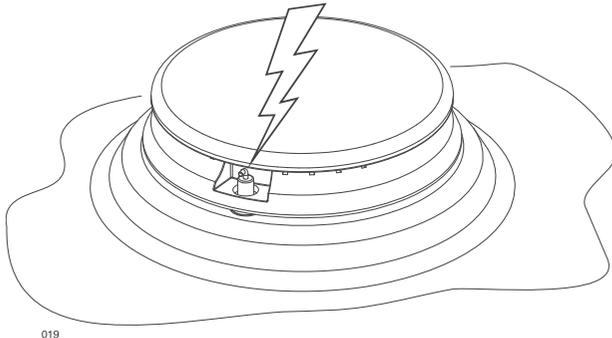
(De-rated 4% per 1000 feet)

Gas Cooktop Operation

Gas Control Knob Setting

Electric gas ignition

The gas burner use an electric ignition device located near each burner that by means a spark igniters ensure its surface light automatically.



019

Models with standard ignition

The electric ignition automatically light the surface burners when the control knobs are turned to LITE position.

To set:

1. Push and turn knob counter clockwise to "LIGHT", all four or five spark plugs will generate a clicking sound (spark), however only the burner with the control knob turned to LIGHT will produce a flame.
2. Turn knob anywhere between Hi and LO (in this position the sparking will stop). In case flame goes out repeat the step 1.

Models with automatic re-ignition

The electronic auto re-ignition, lights the surface burners when the control knob are turned at any valve rotation that admits sufficient gas flow to support a flame.

If any burner flame goes out due to a draft or other adversity, the igniter automatically sparks on all burners to relight the flame.

NOTE: this feature is provided as a convenience and is not intended as a safety feature.

To set:

- Push and turn knob counter clockwise everywhere, all four or five spark plugs will generate a clicking sound (spark), however only the burner with the control knob turned from HI _ LO will produce a flame and reignite automatically if the flame goes out.

⚠ WARNING

- Do not operate a burner using empty cookware or without cookware on the grate.
- Do not touch the burner when the igniters are clicking (sparking).
- Do not let the burner flame extend beyond the edge of the pan.
- Turn off all controls when not cooking.

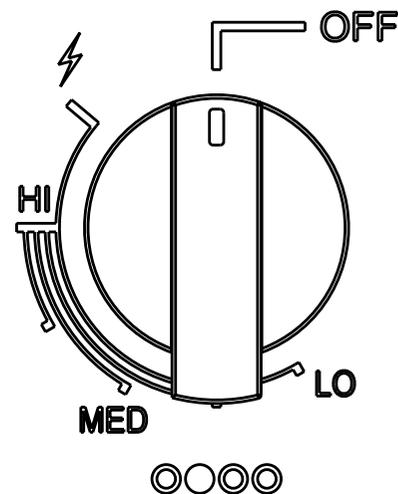
Failure to follow these instruction can result in personal injury or fire.

Gas burners

The gas burners design of these cooktop models, allow a pleasing option for cooking where size, power and simmering are a primary concern.

Burners with one ring flame

These gas burner line is engineered to match a wide size and power capacity. The use of this burner is very simple; just push and turn the knob counter clockwise and set to the desired position from Hi to LO heat level (see chart guide when setting heat level). Its ignition device can be standard or with automatic re-ignition.



Burners with two rings flame

This special burner has two separate flame rings to provide a real full heat regulation from high power to simmering.

To set :

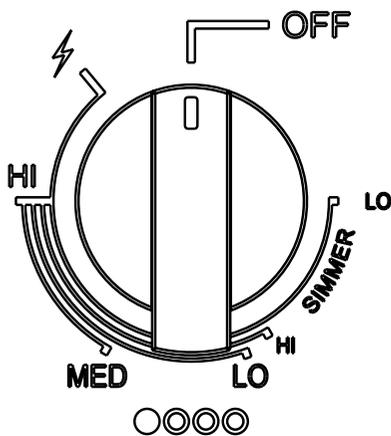
1. Push and turn counter clockwise the knob between HI-LO main flame ,when the burner is turned on, the main flame and the Simmer flame will always light and stay on.
2. Setting heat level main flame from HI-LO power.

Simmer setting

Turn counter clockwise the knob on HI-LO simmering position, the simmer flame setting will use only the centre flame

Turn off the burner

Turn the knob clock wise as far as it will go to the off position.



Burner Use Suggestions

Use the right front, right rear or left rear burners for simmering, or for cooking smaller quantities of food requiring small cookware. Use the left front POWER Burner for bringing liquids to a rapid boil, cooking large quantities of food, or for deep-fat frying requiring large cookware.

The Burner Flames

Turn each burner on. Flames should be blue in color with no trace of yellow. The burner flames should not flutter or blow away from the burner. The inner cone of the flame should be between 1/2" and 3/4" long.

Super Sealed Surface Burners

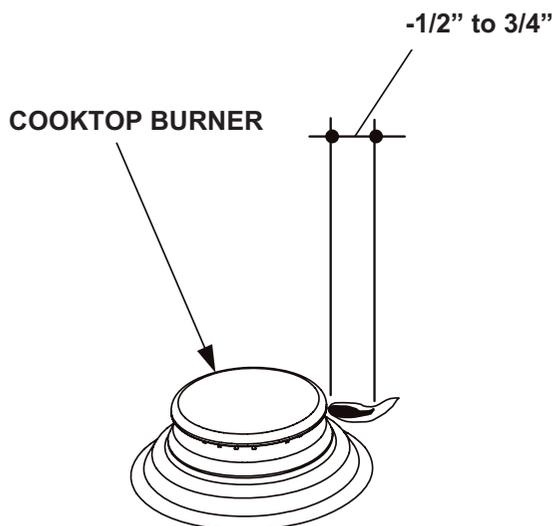
IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

Burner cap and gas spreader

Always keep the burner cap and gas spreader in place when using a surface burner. A clean burner cap and spreader will help prevent poor ignition and uneven flames. Always clean the part after a spillover and routinely remove and clean according to the "General Cleaning" section.

Burner base and injector

Gas must flow freely throughout the injector orifice to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the injector orifice opening. Protect it during cleaning.



Be sure when lighting the burner:

- Gas spreader pin is properly aligned with burner base slot.
- Cap pin is properly aligned with gas spreader slot.

Burner ports

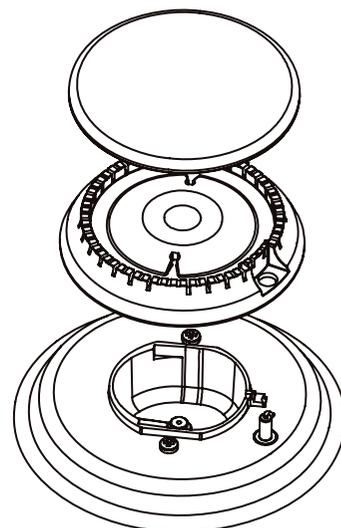
Check burner flames occasionally. A good flame is blue in color, not yellow.

Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

To Clean gas burner:

IMPORTANT: Before cleaning, make sure all controls are off and the cooktop is cool.

1. Remove the burner cap from the burner base and clean according to cleaning section.
2. Remove the burner spreader.
Clean the gas tube opening and burner port according to cleaning section.
3. Clean the burner base with a damp cloth (keep the gas injector area free of cleaning agents and any other material from entering the injector orifice).
4. Replace the burner spreader and cap, making sure the alignment pins are properly aligned with the slots.
5. Turn on the burner.
If the burner does not light, check cap and spreader alignment. If the burner still does not light, do not service the gas burner yourself. Contact a trained repair specialist.



Cookware

IMPORTANT: Never leave empty cookware on a hot surface cooking area, element or surface burner. Ideal cookware should have a flat bottom, straight sides, a well fitting lid and the material should be of medium-to-heavy thickness. Rough finishes may scratch the cooktop.

Aluminium and copper may be used as a core or base in cookware. However, when used as a base it can leave permanent marks on the cooktop or grates. Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material.

For example, aluminium cookware with a non-stick finish will take on the properties of aluminium. Use the following chart as a guide for cookware material characteristics.

Cookware Characteristics

Aluminum: Heats quickly and evenly. Suitable for all types of cooking. Medium or heavy thickness is best for most cooking tasks.

Cast Iron: Heats slowly and evenly. Good for browning and frying. Maintains heat for slow cooking.

Ceramic or Ceramic glass: Follow manufacturer's instructions.

Heats slowly, but unevenly. Ideal results on low to medium heat settings.

Copper: Heats very quickly and evenly.

Earthenware: Follow manufacturer's instructions. Use on low heat settings.

Porcelain enamel on steel or cast iron: See stainless steel or cast iron.

Stainless steel: Heats quickly, but unevenly. A core or base of aluminium or copper on stainless steel provides even heating.

Match Pan Diameter to Flame Size

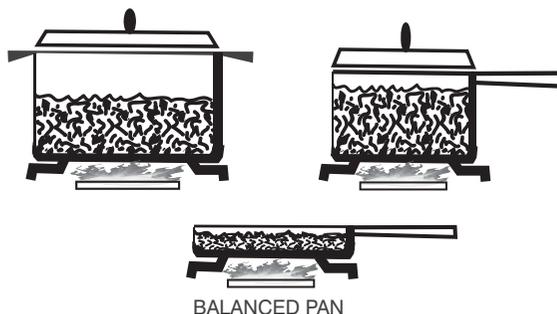
The flame should be the same size as the bottom of the pan or smaller. Do not use small pans with high flame settings as the flames can lick up the sides of the pan. Oversize pans that span two burners are placed front to rear, not side to side.

Use Balanced Pans

Pans must sit level on the cooktop grate without rocking. Center pan over burner.

Use a Lid That Fits Properly

A well-fitting lid helps shorten the cooking time. Flat, heavy bottom pans provide even heat and stability.



! WARNING



CONCAVE (HOLLOW)



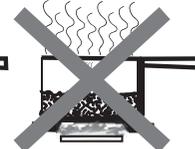
CONVEX (ROUNDED)



UNBALANCED PAN



FLAME TOO LARGE FOR PAN SIZE



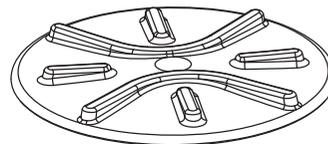
USE LIDS THAT FIT PROPERLY

Use a simmering plate: For simmering stews and soups, or melting chocolate, use the "FULGOR" *simmer plate accessory*.

The simmer plate distributes the heat evenly and gently.

Canners and pressure cookers must meet the same requirements as described above.

After bringing contents to a boil, use lowest heat setting possible to maintain a boil or pressure (for pressure canners/cookers).

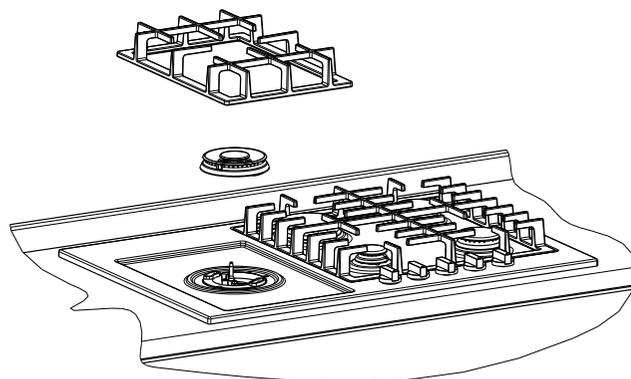


Cleaning the Cooktop

The entire Cooktop can be safely cleaned by wiping with a soapy sponge, then rinsing and drying. If stubborn soil remains, follow the recommended cleaning methods below.

CAUTION:

- Before cleaning, be certain the burners are turned off and the grates are cool.
- Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.
- Rub stainless steel finishes in the direction of the grain. Wipe area dry to avoid water marks.
- Do not clean removable cooktop parts in any self-cleaning oven.
- After cleaning, place all parts in their proper positions before using cooktop.



The cleaners recommended below and on the following page indicate cleaner types and do not constitute an endorsement of a particular brand. Use all products according to package directions.

Cooktop Part / Material Suggested Cleaners

Parts and materials	Suggested cleaners	Suggestions/Reminders
Burner base (Cast aluminium)	Damp cloth.	Keep the gas injector area free of cleaning agents and any other material from entering the injector orifice.
Gas spreader (Cast aluminium)	<ul style="list-style-type: none"> • Detergent and hot water; rinse and dry. • Stiff nylon bristle-toothbrush to clean port openings. <p>Abrasive cleansers: Revere ware® metal polish. Following package direction Use Brillo® or S.O.S.® pads. Rinse and dry.</p>	<p>Rub lightly, in a circular motion. Aluminium cleaners may dull the surface.</p> <p>To clean port opening, use a tooth brush or straightened paper clip.</p>
Burner cap and grate (Porcelain enamel on cast iron)	<ul style="list-style-type: none"> • Non abrasive cleaners: Hot water and detergent, Fantastic, Formula 409. Rinse and dry immediately. • Mild abrasive cleaners: Bon Ami® and Soft Scrub®. • Abrasive cleaners for stubborn stains: soap-filled steel wool pad. 	<ul style="list-style-type: none"> • The grates are heavy; use care when lifting. Place on a protected surface. • Blisters/crazing/chips are common due to the extreme temperatures on grate fingers and rapid temperature changes. • Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately. • Abrasive cleaners, used too vigorously or too often, can eventually mar the enamel.

Parts and materials	Suggested cleaners	Suggestions/Reminders
<p>Exterior finish (Porcelain enamel)</p>	<ul style="list-style-type: none"> • Hot sudsy water: rinse and dry thoroughly. • Non abrasive cleansers: Ammonia, Fantastic®, Formula 409®. • Mild abrasive cleansers: Bon Ami®, Ajax®, Comet®. • Liquid cleaners: Kleen King®, Soft Scrub®. 	<ul style="list-style-type: none"> • Acidic and sugar-laden spills deteriorate the porcelain enamel. Remove soil immediately. • Do not use wet sponge or towel on hot porcelain. • Always apply minimal pressure with abrasive cleaners.
<p>Control knobs (Plastic)</p>	<ul style="list-style-type: none"> • Hot sudsy water: rinse and dry immediately. • If necessary, remove knobs (lift straight up). 	<ul style="list-style-type: none"> • Do not soak knobs. • Do not use abrasive scrubbers or cleansers. • Do not force knobs onto valve shaft. • Pull knobs straight away from control panel to remove. • When replacing knobs, make sure knobs are in the OFF position. • Do not remove seats under knobs.
<p>Exterior finish (Stainless Steel)</p>	<ul style="list-style-type: none"> • Nonabrasive cleaners: Hot water and detergent. Fantastic®, Formula 409®. Rinse and dry immediately. • Cleaner polish: Stainless Steel Magic® to protect the finish from staining and pitting; enhances appearance. • Hard water spots: Household white vinegar. • Mild Abrasive Cleaners: Kleen King® stainless steel liquid cleaner, Cameo® aluminum & stainless steel cleaner, Bon Ami®. • Heat discoloration: Bar Keepers Friend®. 	<ul style="list-style-type: none"> • Stainless steel resists most food stains and pit marks provided the surface is kept clean and protected. • Never allow food stains or salt to remain on stainless steel for any length of time. • Rub lightly in the direction of polish lines. • Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label before using. • Always apply minimal pressure with abrasive cleaners especially on graphics.
<p>Igniters (Ceramic)</p>	<ul style="list-style-type: none"> • Carefully wipe with a cotton swab dampened with water, ammonia or Formula 409®. • Gently scrape soil off with a toothpick. 	<ul style="list-style-type: none"> • Avoid excess water on the igniter. A damp igniter will prevent burner from lighting. • Remove any lint that may remain after cleaning.

Troubleshooting

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Ignition will not operate

- **Is the power supply cord unplugged?**
Plug into a grounded 3 prong outlet.
- **Has a household fuse been blown or has the circuit breaker been tripped?**
Replace the fuse or reset the circuit.

Surface burners will not operate

- **Is this the first time the surface burners have been used?**
Turn on any one of the surface burner knobs to release air from the gas lines.
- **Is the control knob set correctly?**
Push in knob before turning to a setting.
- **Are the burner ports clogged?**
See "Super Sealed Surface Burners" section.

Surface burner flames are uneven yellow and/or noisy

- **Are the burner ports clogged?**
See "Super Sealed Surface Burners" section.
- **Are the burner caps positioned properly?**
See "Super Sealed Surface Burners" section.
- **Is propane gas being used?**
The appliance may have been converted improperly. Contact a service technician.

Surface burner makes popping noises

- **Is the burner wet?**
Let it dry.
- **Is the cap and gas spreader positioned correctly?**
Make sure the alignment pins are properly aligned see "Super Sealed Surface Burners" section.

Excessive heat around cookware on cooktop

- **Is the cookware the proper size?**
Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than 1 in (2.5 cm) outside the cooking area.

Cooktop cooking results not what expected

- **Is the proper cookware being used?**
See "Cookware" section.
- **Is the control knob set to the proper heat level?**
See "Setting the Control Knobs" section.

Assistance or Service

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call.

If you still need help, follow the instructions below. When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

Service Data Record

For authorized service or parts information see paragraph "WARRANTY for Home Appliances". The location of the serial tag is below the cooktop box. See Page 6. Now is a good time to write this information in the space provided below. Keep your invoice for warranty validation.

Model Number _____

Serial Number _____

Date of Installation or Occupancy _____

Fulgor Milano WARRANTY for Home Appliances

Duration of warranty:

Fulgor Milano grants for the Continental U.S and Canada a 24 month full warranty from the date of purchase indicated on the invoice. During this period **Fulgor Milano** will pay the cost for replaced parts and labor needed to repair the appliance.

For proof of warranty, please retain the original purchase invoice and the delivery slip.

To obtain service under this warranty, you must:

1. Contact Fulgor-Milano North America Service by email at fulgor@adcoservice.com or by toll free number at 1-855-4-fulgor (855-438-5467) for guidance in receiving service for your appliance.
2. Provide a copy of your original sales receipt.
3. Provide **Fulgor Milano** reasonable opportunity to investigate the claim before the Product or any component of the Product has been removed.

Coverage:

Read the Use and Care Manual before using the appliance for the first time!

This warranty applies to **Fulgor Milano** appliances utilized only for residential use. Our appliances are not intended for commercial use. This warranty is only valid for the original owner and is not transferable.

During the warranty period **Fulgor Milano** will, at its discretion, repair or exchange the product without charge for parts and labor.

The warranty does not cover :

1. Damage to the appliance caused intentionally or by accident.
2. Improper installation or incorrect connection to the power supply.
3. Damage due to the excessive heat generated by exterior sources, water damage.
4. Transport damage.
5. Modifications to the appliance.
6. Malfunctions due to improper usage
7. Breakage or normal usage scratches of the ceramic glass surface.
8. Light bulbs damage or exterior fuses.
9. Operation under professional or commercial conditions.
10. Lightning, fire, flood damages or other Acts of God.
11. Replacement or attachment of parts other than original, provided by **Fulgor Milano**
12. Cosmetic claims such as scratches on stainless steel, handle damage, etc. are under a limited warranty only, and must be claimed within 2 weeks after the date of purchase.

This warranty covers only the appliance and its components. Damage of any items in direct contact or placed near to the appliance are excluded from the warranty. Charges from any third parties other than **Fulgor Milano** authorized service agencies will not be accepted.

Should the appliance prove defective in workmanship or material, the end user shall be granted repair or replacement only. Under no circumstances shall **Fulgor** be liable for any loss or damage, whether it be direct, consequential, or incidental, arising out of the use or incorrect use of the appliance.

In order to obtain warranty rights, the original invoice must be provided to the Technical Services Department, **Fulgor Milano** to verify the date of purchase. Some states do not allow limitations of incidental or consequential damages, therefore the above named limitations or exclusions may not apply.

In case of technical claims or for service, first contact the dealer where the Fulgor Milano appliance was purchased!

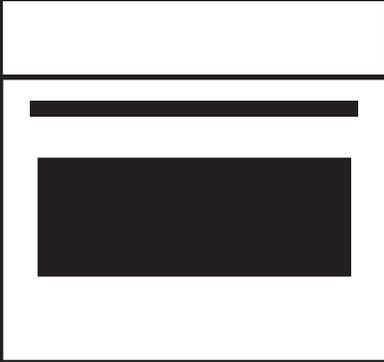
Fulgor Milano

After Sales Service Support & Warranty Information:

1-855-4-fulgor (855-438-5467)

fulgor@adcoservice.com

FULGOR
MILANO



F1SM30*1

ELECTRIC OVEN

FOUR ÉLECTRIQUE

HORNO ELÉCTRICO

EN USE & CARE MANUAL

FR GUIDE D'UTILISATION ET D'ENTRETIEN

ES MANUAL DE USO Y CUIDADO

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IMPORTANT

*General Appliance and Oven
Safety Precautions*

Please read all instructions before using this appliance.



WARNING

When properly cared for, your new **FULGOR** oven has been designed to be a safe, reliable appliance. **Read all instructions carefully before using this oven. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including the following:**

This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. See "Grounding Instructions" found in the Installation Instructions.

- This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
- Do not repair or replace any part of the oven unless specifically recommended. Refer service to an authorized servicer.
- Do not operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.
- Install or locate this appliance only in accordance with the Installation Instructions.
- Use this oven only as intended by the manufacturer. If you have any questions, contact the manufacturer.
- Do not cover or block any openings on this appliance.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance.
- In the event that personal clothing or hair catches fire, DROP AND ROLL IMMEDIATELY to extinguish flames.

- Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the oven.



CAUTION

- Do not store items of interest to children above the oven. If children should climb onto the appliance to reach these items, they could be seriously injured.

To reduce the risk of fire in the oven cavity:

1. Do not store flammable materials in or near the oven.
2. Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
3. It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
4. Do not overcook food. Carefully attend oven if paper, plastic or other combustible materials are placed inside the oven.
5. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
6. If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
7. Do not block any vent openings.
8. Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven. Call an authorized service center.
9. Never use the oven to warm or heat a room. This can damage the oven parts.
10. For personal safety, wear proper clothing. Loose fitting or garments with hanging sleeves should never be worn while using this appliance.



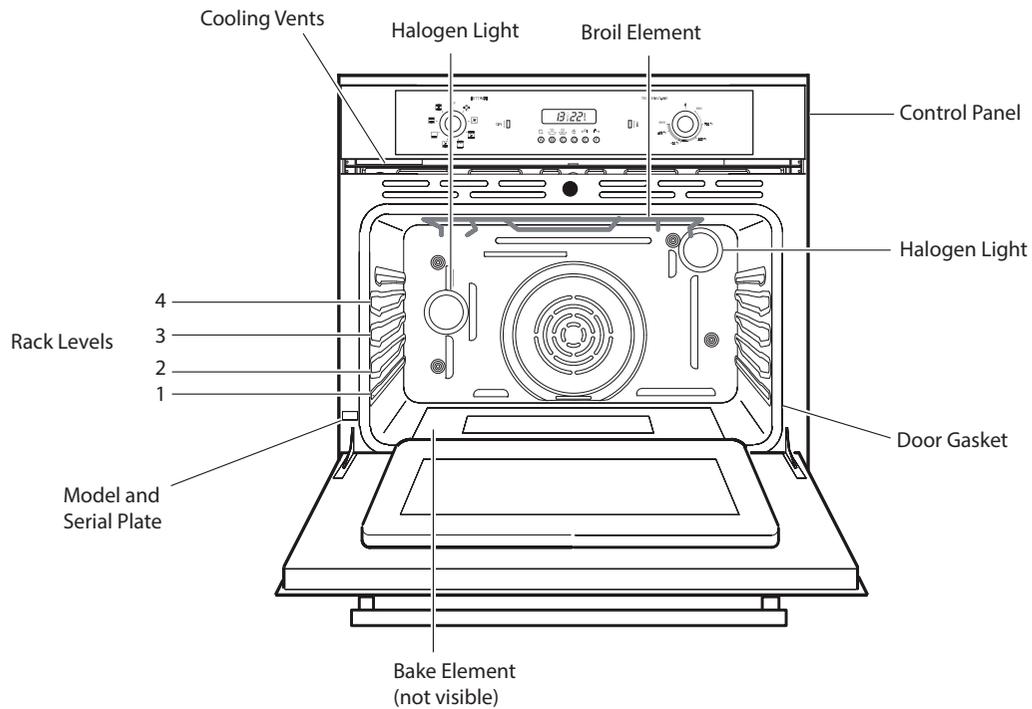
IMPORTANT

*General Appliance and Oven
Safety Instructions*

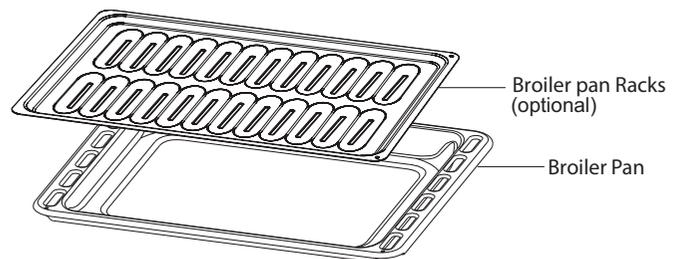
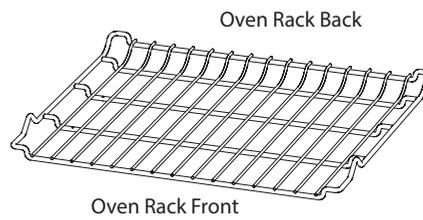
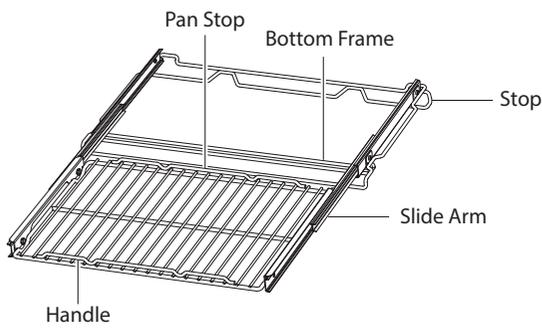
Safety for the Oven

- Tie long hair so that it doesn't hang loose.
- Do not touch heating elements or interior surfaces of oven.
- The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.
- During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool.
Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are (identification of surfaces - for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).
- The trim on the top and sides of the oven door may become hot enough to cause burns.
- Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers.
Build-up of pressure may cause the container to burst and cause injury.
- Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let pot holder contact the hot heating elements.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or other bulky cloth.
- Do not allow aluminum foil to contact heating elements.

Features of your Oven



Extendable Rack (optional)



The Control Panels

The user interface has the following features: display, preheat light indicators, keys for commands, cooking mode and temperature selectors.

Electronic programmer

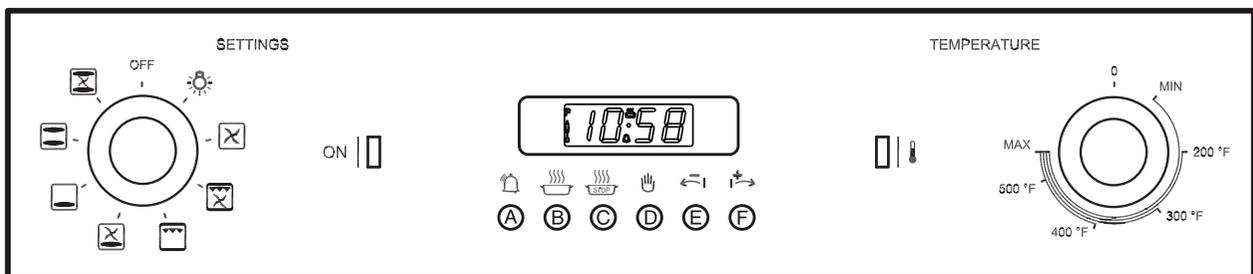
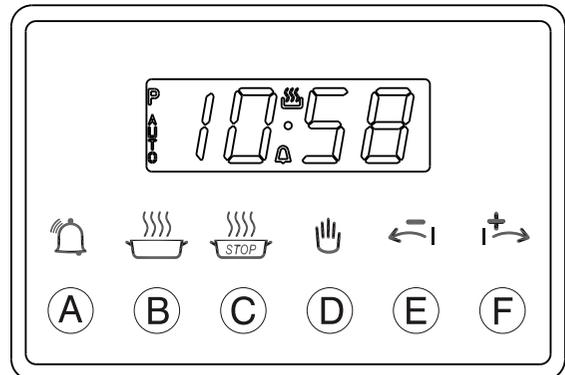
The programmer operates in the 12 hour mode.

- A** minute minder
- B** duration
- C** end time
- D** manual
- E** display time down
- F** display time up

NOTES

When using buttons E or F, the displayed time is adjusted slowly at first and then the speed is increased automatically.

All programmes are set approx 1 second after adjusting the settings.



General Oven Information

Before using your oven for the first time remove all packing and foreign materials from the oven(s). Any material of this sort left in the oven(s) may melt and/ or burn when the oven(s) is(are) used.

Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odors.

Convection Fan

The convection fan operates during any convection mode.

Component Cooling Fan

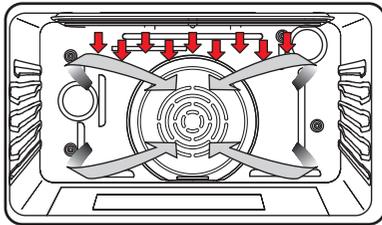
Activates during any cooking mode to cool inner components and outer door surfaces. This air is forced out through the vent located above the oven door. It continues to run until components have cooled sufficiently.

Warning lights

- **Yellow:** W/L lights up when the selector switch knob is out of position "0".
- **Red:** W/L lights up when the thermostat switches on the oven top and sole elements, the grill element or the round one (hot-air).

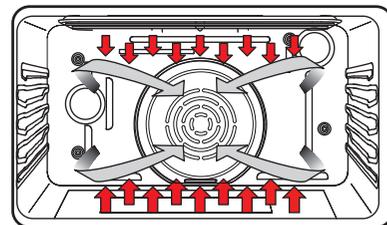
Oven Modes

The illustrated overview of each mode setting. The arrows represent the location of the heat source during specific modes. The lower element is concealed under the oven floor.



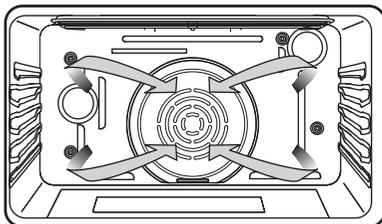
Convection Broil

Convection Broil combines the intense heat from the upper element with the heat circulated by the convection fan.



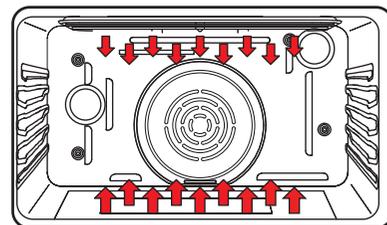
Convection Bake

Convection Bake uses the top element, bottom element and convection fan



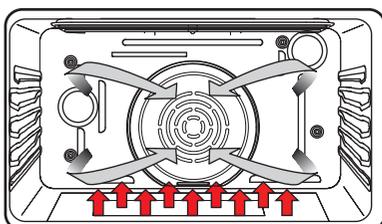
Thaw

No heating element used, only the convection fan is used to defrost foods.



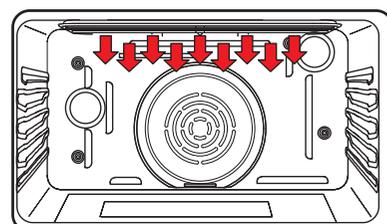
Bake

Is cooking with heated air. Both the upper and lower element cycle to maintain the oven temperature.



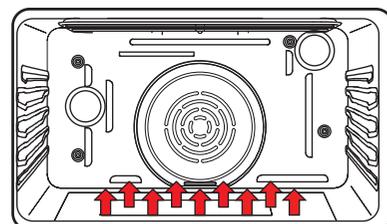
Down Convection Bake

Bottom convection cooking; **the bottom element and the fan are on**. Useful to cook soufflés, pizzas and pastry.



Broil

Broiling uses intense heat radiated from the upper element.



Down Bake

Bottom conventional system; heating comes from the **bottom element only**. Use this mode to complete the cooking.

General Oven Tips

Preheating the Oven

- Preheat the oven when using the Bake, Convection Bake and Convection Roast modes.
- Selecting a higher temperature does not shorten the preheat time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.

Operational Suggestions

- Use the cooking charts as a guide.
- Do not set pans on the open oven door.
- Use the interior oven light to view the food through the oven door window rather than opening the door frequently.

Utensils

- Glass baking dishes absorb heat. Reduce oven temperature 25°F (15°C) when baking in glass.
- Use pans that give the desired browning. The type of finish on the pan will help determine the amount of browning that will occur.
- Shiny, smooth metal or light non-stick / anodized pans reflect heat, resulting in lighter, more delicate browning. Cakes and cookies require this type of utensil.

- Dark, rough or dull pans will absorb heat resulting in a browner, crisper crust. Use this type for pies.
- For brown, crisp crusts, use dark non-stick / anodized or dark, dull metal utensils or glass bake ware. Insulated baking pans may increase the length of cooking time.
- Do not cook with the empty broiler pan in the oven, as this could change cooking performance. Store the broil pan outside of the oven.

Oven Condensation and Temperature

- It is normal for a certain amount of moisture to evaporate from the food during any cooking process. The amount depends on the moisture content of the food. The moisture may condense on any surface cooler than the inside of the oven, such as the control panel.

High Altitude Baking

- When cooking at high altitude, recipes and cooking time will vary from the standard.

120/240 vs. 120/208 Volt Connection

- Most oven installations will have a 120/240 voltage connection.
- If your oven is installed with 120/208 voltage, the preheat time may be slightly longer than with 120/240 voltage.

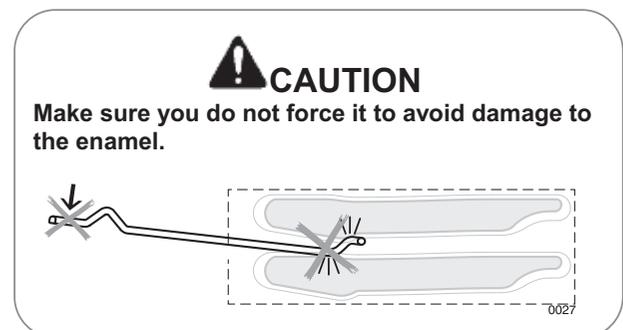
Oven Racks

- The oven has rack guides at four levels as shown in the illustration on Page 6.
- Rack positions are numbered from the bottom rack guide (#1) to the top (#4).
- Check cooking charts for best rack positions to use when cooking.
- Each level guide consists of paired supports formed in the walls on each side of the oven cavity.
- Always be sure to position the oven racks before turning on the oven. Make sure that the racks are level once they are in position.

Please refer to illustration on Page 6 if there is any question as to which side is the front of the rack.

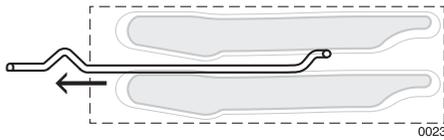
- The racks are designed to stop when pulled forward to their limit.

CAUTION! Never use aluminum foil to cover the oven racks or to line the oven. It can cause damage to the oven liner if heat is trapped under the foil.

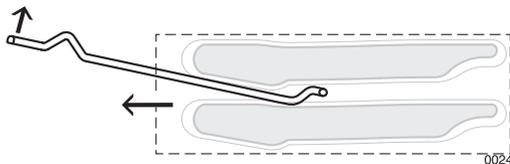


To remove oven rack from the oven:

1. Pull rack forward

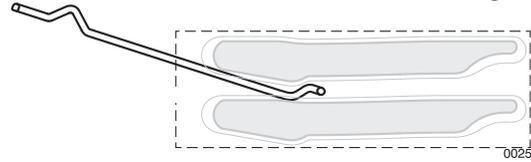


2. Lift rack up at front and then remove it

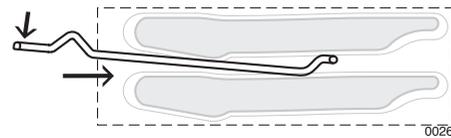


To replace an oven rack:

1. Place rear of rack between rack level guides



2. While lifting front of rack, slide rack in all the way while lowering the front



Oven Extendable Racks (Optional)

- The extendable rack allows for easier access to cooking foods. It extends beyond the standard flat rack bringing the food closer to the user.



CAUTION

When the rack is outside of the oven, slide arms do not lock. They could unexpectedly extend if the rack is carried incorrectly. **Extending slide arms could cause injury. Rack should only be held or carried by grasping the sides.**

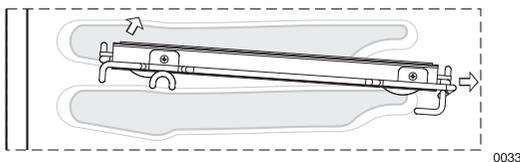
NOTE: Always remove the extendable rack before self-cleaning the oven.

CAUTION! To avoid burns, pull rack all the way out and lift pan above handle when transferring food to and from oven.

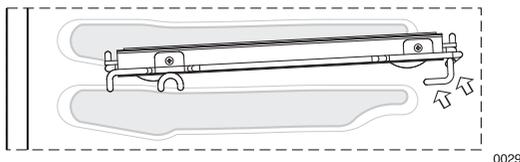
Please refer to illustration on Page 6 if there is any question as to which side is the front of the rack.

To remove extendable rack from the oven:

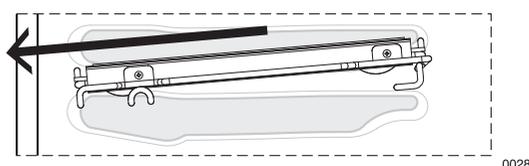
1. Lift of rack slightly and push it until the stop release



2. Raise back of rack until frame and stop clear rack guide

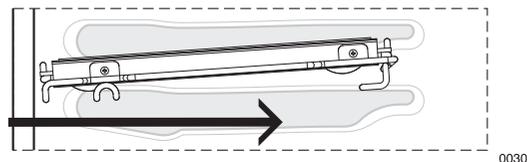


3. Pull rack down and out

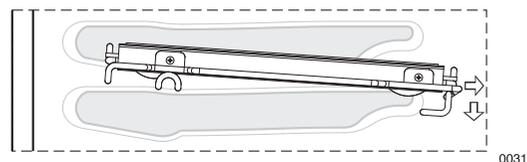


To replace an extendable rack:

1. Grasp rack firmly on both sides. Place rack (including frame) above desired rack guide



2. Push all the way in until the back of the rack drops into place



3. Pull both sections forward until stops activates. Rack should be straight and flat, not crooked



Control Setting

ACTION	RESULT
<p>To set time of day</p> <p>Switch on Electricity supply.</p> <p>Press in button D then adjust the time using buttons E and F.</p>	<p>Display flashing</p> <p>Correct time displayed.</p>
<p>Set Minute Minder</p> <p>Press button A.</p> <p>Using buttons E and F adjust to the time interval required.</p> <p>The bleeper is cancelled by pressing any of the buttons. At any time during the countdown, the time remaining can be displayed by pressing button A.</p>	<p>The display reads 0.00.</p> <p>The display reads the time interval required.</p> <p>At the end of the timed period the beeper will sound. The beeper will sound.</p> <p>The beeper is cancelled.</p>
<p>Full Auto Cooking</p> <p>Set the oven to the required function and temperature.</p> <p>Press button B and set the duration - the length of time you wish the food to cook - using buttons E and F.</p> <p>Press button C to set the end time - the time you wish the food to finish cooking - using buttons E and F.</p> <p>Turn control knobs to the 0 position and press button D twice.</p>	<p>The word AUTO will appear.</p> <p>The oven will now automatically switch itself on, cook, and switch off at the required time.</p> <p>At the end of the cooking period, the beeper will sound.</p> <p>The beeper stops and the programmer is returned to the manual mode.</p>
<p>To check remaining Cooking Duration</p> <p>During any auto cooking you can check the remaining cooking time by pressing button B.</p>	<p>The time remaining is displayed.</p>
<p>To check the cooking end</p> <p>During any auto cooking you can check the time the oven is going to switch OFF by pressing button C.</p>	<p>The required finish time is displayed.</p>
<p>Semi automatic cooking using Duration</p> <p>Turn the oven to the required function and temperature.</p> <p>Press button B and set the duration - the length of time you wish the food to cook – using buttons E and F.</p> <p>Turn control knobs to the 0 position and press button D twice.</p>	<p>The word AUTO will appear, and the cooking symbol will stay on. The oven will be on until the end of the duration time whereupon the beeper will sound.</p> <p>The beeper stops and the programmer is returned to the manual mode.</p>
<p>Semi automatic cooking using End Time</p> <p>Turn the oven to the required function and temperature.</p> <p>Press button C and using buttons E and F adjust the time at which you require the food to finish cooking.</p> <p>Turn control knobs to the 0 position and press button D twice.</p>	<p>The word AUTO will appear, and the cooking symbol will stay on. The oven will be on until the end of the duration time whereupon the beeper will sound.</p> <p>The beeper stops and the programmer is returned to the manual mode.</p>
<p>To cancel a program</p> <p>Press button B and adjust the time displayed using button E to read: 00.00.</p> <p>Turn control knobs to the 0 position and press button D.</p>	<p>The program will be automatically cancelled.</p>

Bake Tips and Techniques

Baking is cooking with heated air. Both upper and lower elements in the oven are used to heat the air but no fan is used to circulate the heat.

Follow the recipe or convenience food directions for baking temperature, time and rack position. Baking time will vary with the temperature of ingredients and the size, shape and finish of the baking utensil.

General Guidelines

- For best results, bake food on a single rack with at least 1" - 1 ½" (2,5 - 3cm) space between utensils and oven walls.
- Use one rack when selecting the bake mode.
- Check for doneness at the minimum time.
- Use metal bake ware (with or without a non stick finish), heatproof glass, glass-ceramic, pottery or other utensils suitable for the oven.
- When using heatproof glass, reduce temperature by 25°F (15°C) from recommended temperature.
- Use baking sheets with or without sides or jelly roll pans.
- Dark metal pans or nonstick coatings will cook faster with more browning. Insulated bake ware will slightly lengthen the cooking time for most foods.
- Do not use aluminum foil or disposable aluminum trays to line any part of the oven. Foil is an excellent heat insulator and heat will be trapped beneath it. This will alter the cooking performance and can damage the finish of the oven.
- Avoid using the opened door as a shelf to place pans.
- Tips for Solving Baking Problems is found on Page 21.

Bake Chart

FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
Cake			
Cupcakes	2	350 (175)	17-19
Bundt Cake	1	350 (175)	37-43
Angel Food	1	350 (175)	35-39
Pie			
2 crust, fresh, 9"	2	375-425 (190-220)	45-55
2 crust, frozen fruit, 9"	2	375 (190)	68-78
Cookies			
Sugar	2	350-375 (175-190)	6-11
Chocolate Chip	2	350-375 (175-190)	8-13
Brownies	2	350 (175)	29-36
Breads			
Yeast bread loaf, 9x5	2	375 (190)	18-22
Yeast rolls	2	375-400 (190-205)	12-15
Biscuits	2	375-400 (190-205)	11-15
Muffins	2	425 (220)	15-19
Pizza			
Frozen	2	400-450 (205-235)	23-26
Fresh	2	425-450 (220-235)	12-15

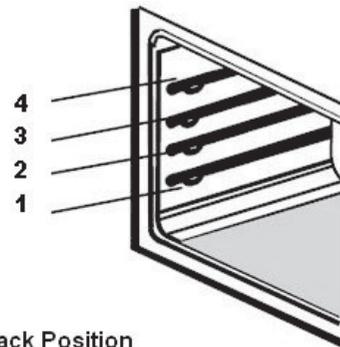
Convection Bake Tips and Techniques

Reduce recipe baking temperatures by 25°F (15°C).

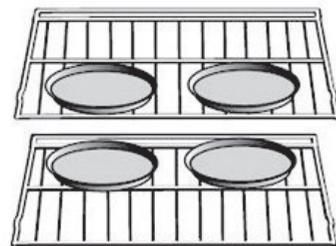
- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used. Reduce temperature by another 25°F (15°C) when using heatproof glass dishes for a total reduction of 50°F (30°C).
- Dark metal pans may be used. Note that food may brown faster when using dark metal bake ware.
- The number of racks used is determined by the height of the food to be cooked.
- Baked items, for the most part, cook extremely well in convection. Don't try to convert recipes such as custards, quiches, pumpkin pie, or cheesecakes, which do not benefit from the convection-heating process. Use the regular Bake mode for these foods.
- Multiple rack cooking for oven meals is done on rack positions 1, 2 and 3. All four racks can be used for cookies, biscuits and appetizers.
 - 2 Rack baking: Use positions 1 and 3.
 - 3 rack baking: Use positions 2, 3 and 4.
 - When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cake on front of upper rack and back of lower rack (See graphic at right). Allow 1" - 1 ½" (2,5 - 3cm).air space around pans.
- Converting your own recipe can be easy. Choose a recipe that will work well in convection.
- Reduce the temperature and cooking time if necessary. It may take some trial and error to achieve a perfect result. Keep track of your technique for the next time you want to prepare the recipe using convection.
- Tips for Solving Baking Problems are found on Page 21.

Foods recommended for Convection Bake mode:

- Appetizers Biscuits Coffee Cakes
- Cookies (2 to 4 racks) Yeast Breads
- Cream Puffs
- Popovers
- Casseroles and One-Dish Entrees
- Oven Meals (rack positions 1, 2, 3)
- Air Leavened Foods (Soufflés, Meringue, Meringue-Topped Desserts, Angel Food Cakes, Chiffon Cakes)



Rack Position



Multiple Rack Pan Placement

Quick and easy recipe tips

Converting from standard **BAKE** to **CONVECTION BAKE**:

- Reduce the temperature by 25°F (15°C).
- Use the same baking time as Bake mode if under 10 to 15 minutes.
- Foods with a baking time of less than 30 minutes should be checked for doneness 5 minutes earlier than in standard bake recipes.
- If food is baked for more than 40 to 45 minutes, bake time should be reduced by 25%.

Convection Bake Chart

Reduce standard recipe temperature by 25°F(15°C) for Convection Bake.
Temperatures have been reduced in this chart.

FOOD ITEM	RACK POSITION	TEMP. °F (°C) (PREHEATED OVEN)	TIME (MIN)
Cake			
Cupcakes	2	325 (160)	17-19
Bundt Cake	1	325 (160)	37-43
Angel Food	1	325 (160)	35-39
Pie			
2 crust, fresh, 9"	2	350-400 (175-205)	45-55
2 crust, frozen fruit, 9"	2	350 (175)	68-78
Cookies			
Sugar	2	325-350 (160-175)	6-11
Chocolate Chip	2	325-350 (160-175)	8-13
Brownies	2	325 (160)	29-36
Breads			
Yeast bread, loaf, 9x5	2	350 (175)	18-22
Yeast rolls	2	350-375 (175-190)	12-15
Biscuits	2	350-375 (175-190)	11-15
Muffins	2	400 (205)	15-19
Pizza			
Frozen	2	375-425 (190-220)	23-26
Fresh	2	400-425 (205-220)	12-15

This chart is a guide.
Follow recipe or package directions and reduce temperatures appropriately.

Convection Broil Tips and Techniques

- Place rack in the required position needed before turning on the oven.
- Use Convection Broil mode with the **oven door closed**.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Turn meats once halfway through the cooking time (see convection broil chart).

Convection Broil Chart

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING °F (°C)	INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
Beef					
Steak (1-½" or more)					
Medium rare	2	450 (235)	145 (65)	12-14	11-13
Medium	2	450 (235)	160 (71)	15-17	13-15
Well	2	450 (235)	170 (77)	18-20	16-17
Hamburgers (more than 1")					
Medium	3	550 (290)	160 (71)	9-11	5-8
Well	3	550 (290)	170 (77)	11-13	8-10
Poultry					
Chicken Quarters	3	450 (235)	180 (82)	16-18	14-16
Chicken Breasts	3	450 (235)	170 (77)	14-16	12-14
Pork					
Pork Chops (1¼" or more)	2	450 (235)	160 (71)	12-14	13-15
Sausage - fresh	3	450 (235)	160 (71)	4-6	3-5

* Broiling and convection broiling times are approximate and may vary slightly.

Broil Tips and Techniques

- Place rack in the required position needed before turning on the oven.
- Use Broil mode with the **oven door closed**.
- Do not preheat oven.
- Use the 2-piece broil pan.
- Meats may be brushed with cooking oil or butter to prevent sticking.
- Turn meats once halfway through the cooking time (see broil chart).

Broil Chart

FOOD AND THICKNESS	RACK POSITION	BROIL SETTING	INTERNAL TEMP. °F (°C)	TIME SIDE 1 (MIN.)*	TIME SIDE 2 (MIN.)*
Beef					
Steak (3/4"-1")					
Medium rare	3	MAX (290°C)	145 (63)	5-7	4-6
Medium	3	MAX (290°C)	160 (71)	6-8	5-7
Well	3	MAX (290°C)	170 (77)	8-10	7-9
Hamburgers (3/4"-1")					
Medium	3	MAX (290°C)	160 (71)	7-9	5-7
Well	3	MAX (290°C)	170 (77)	8-10	7-9
Poultry					
Breast (bone-in)	3	450°F (230°C)	170 (77)	14-16	14-16
Thigh (very well done)	3	450°F (230°C)	180 (82)	28-30	13-15
Pork					
Pork Chops (1")	3	MAX (290°C)	160 (71)	7-9	5-7
Sausage - fresh	3	MAX (290°C)	160 (71)	5-7	3-5
Ham Slice (1/2")	3	MAX (290°C)	160 (71)	3-5	4-6
Seafood					
Fish Filets, 1"	3	500°F (260°C)	Cook until opaque & flakes easily with fork	10-14	Do not turn
Buttered					
Lamb					
Chops (1")					
Medium Rare	3	MAX (290°C)	145 (63)	5-7	4-6
Medium	3	MAX (290°C)	160 (71)	6-8	5-7
Well	3	MAX (290°C)	170 (77)	8-10	7-9
Bread					
Garlic Bread, 1" slices	4	MAX (290°C)		2-2,30	
Garlic Bread, 1" slices	3	MAX (290°C)		4-6	

* Broiling and convection broiling times are approximate and may vary slightly

Food Service Temperature Guidelines from FSIS (USDA Food Safety & Inspection Service)

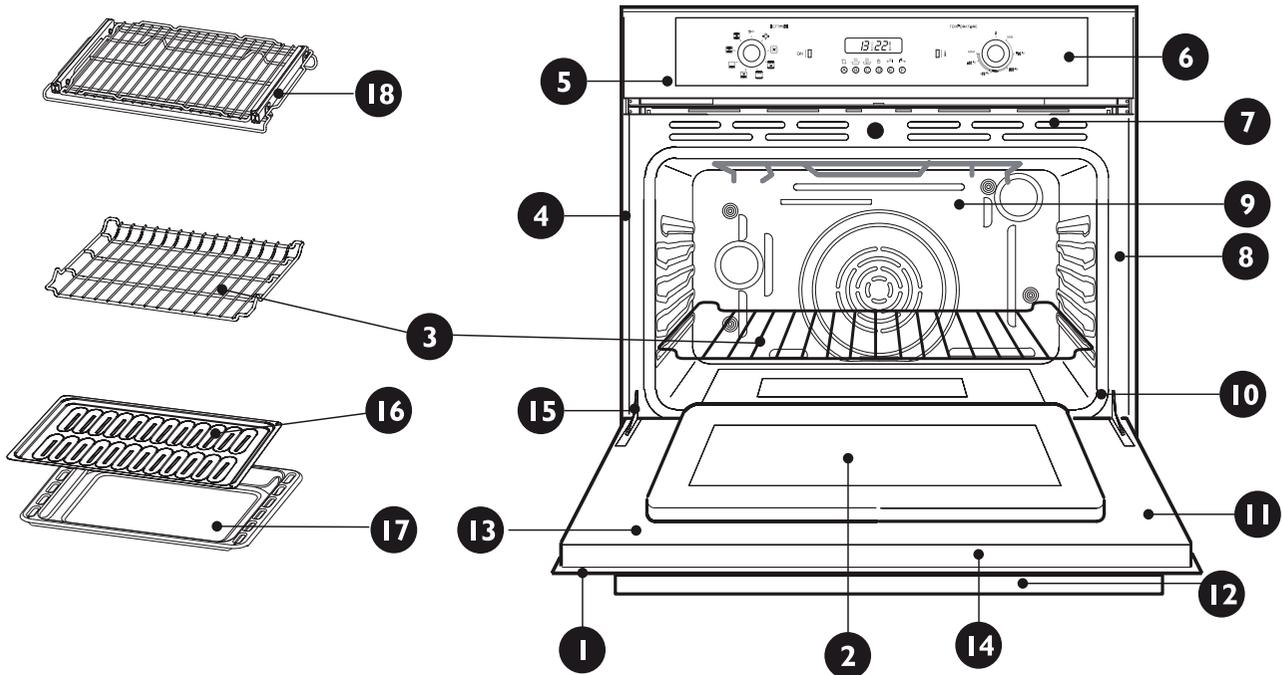
140°F(60°C)	Ham, precooked (to Reheat)	165°F (74°C)	Stuffing (cooked alone or in bird)
145°F(63°C)	Fresh beef, Veal, Lamb (medium rare)		Leftovers & Casseroles
160°F(71°C)	Ground Meat & Meat mixtures (Beef, Pork, Veal Lamb)	170°F (77°C)	Fresh beef, Veal, Lamb (well done)
	Fresh beef, Veal, Lamb (medium)		Poultry breast
	Fresh Pork (medium)		Fresh Pork (well done)
	Fresh Ham (raw)	180°F (82°C)	Chicken and Turkey (Whole)
Egg Dishes	Poultry (thighs and wings)		
165°F(74°C)	Ground Meat & Meat mixtures (Turkey, Chicken)		Duck and Goose

Note : Eggs (alone, not used in a recipe) – cook until yolk & white are firm

General Oven Care

How to Use the Oven Cleaning Chart

1. Locate the number of the part to be cleaned in the illustration on this page.
2. Find the part name in the chart.
 - Use the cleaning method in the left column if the oven is black or white.
 - Use the cleaning method in the right column if the oven is stainless steel.
3. Match the letter with the cleaning method on following page.



Cleaning Chart

Part	Cleaning Method		Part	Cleaning Method	
	Black & White Oven	Stainless Steel Oven		Black & White Oven	Stainless Steel Oven
1 Door frame	E	E	11 Interior Oven Door	E	E
2 Interior door windows	F	F	12 Door Handle	D	D
3 Removable Oven Racks	A	A	13 Door Cooling Vent	E	E
4 Slide Trim	D	D	14 Door Front	D	D
5 Control Panel Trim	C	G	15 Oven Trim	D	D
6 Control Panel	C	C	16 Broil Pan Rack	E	E
7 Oven Cooling Vents	E	E	17 Broil pan Bottom	E	E
8 Oven Front Frame	E	E	18 Extendable rack	A	A
9 Oven Cavity	E	E			
10 Mesh Gasket	B	B			

Oven Finishes / Cleaning Methods

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods below.

- Always use the mildest cleaner that will do the job.
- Rub metal finishes in the direction of the grain.
- Use clean, soft cloths, sponges or paper towels.
- Rinse thoroughly with a minimum of water so it does not drip into door slots.
- Dry to avoid water marks.

The cleaners listed below indicate types of products to use and are not being endorsed. Use all products according to package directions.

<i>Part</i>	<i>Cleaning Method</i>
A Chrome Plated	Wash with hot sudsy water. Rinse thoroughly and dry. Or, gently rub with Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® or S.O.S.® pads as directed. Easy Off® or Dow® Oven Cleaners (cold oven formula) can be used, but may cause darkening and discoloration. Racks may be cleaned in the oven during the self-clean mode. However, they will lose their shiny finish and permanently change to a metallic gray.
B Fiberglass Knit	DO NOT HAND CLEAN GASKET.
C Glass	Spray Windex® or Glass Plus® onto a cloth first, then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters.
D Painted	Clean with hot sudsy water or apply Fantastik® or Formula 409® first to a clean sponge or paper towel and wipe clean. Avoid using powdered cleansers and steel wool pads.
E Porcelain	Immediately wipe up acid spills like fruit juice, milk and tomatoes with a dry towel. Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot sudsy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, gently use Brillo® or S.O.S.® pads. It is normal for porcelain to craze (fine lines) with age due to exposure from heat and food soil.
F Reflective Glass	Clean with hot sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami®. DO NOT USE HARSH ABRASIVES.
G Stainless	Always wipe or rub with grain. Clean with a soapy sponge then rinse and dry. Or, wipe with Fantastik® or Formula 409® sprayed onto a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Zud®, Cameo®, Bar Keeper's Friend® or RevereWare Stainless Steel Cleaner®, to remove heat discoloration.
H Probe (if present)	Clean probe by hand with detergent and hot water. Then rinse and dry. Do not so or clean in dishwasher.

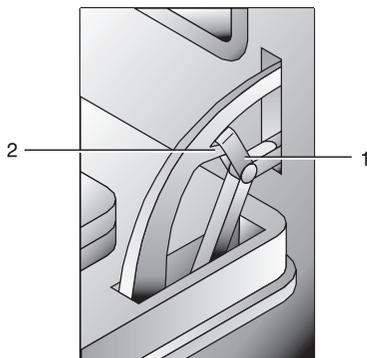
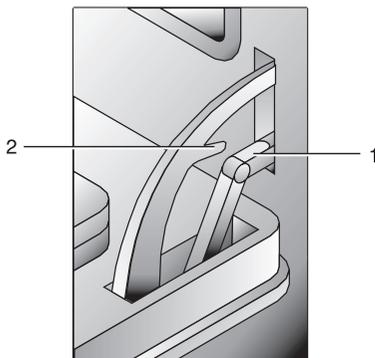
Do-it-Yourself Maintenance
Oven Door Removal

 **WARNING**

- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

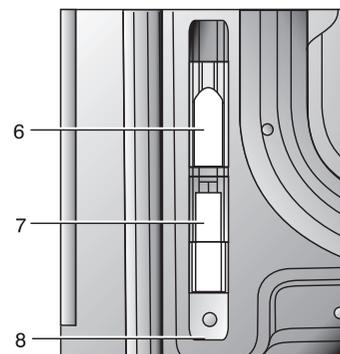
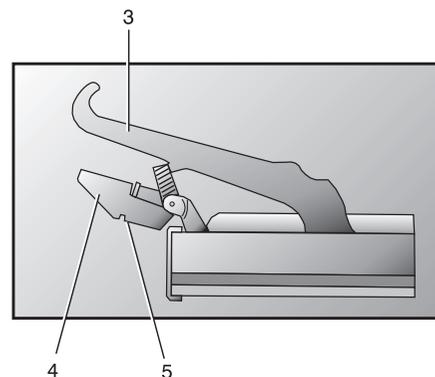
To Remove Door

1. Open the door completely.
2. Lift up the hinge bracket (1) into the slot (2).
3. Hold the door firmly on both sides using both hands and close the door.
4. Hold firmly; the door is heavy.
5. Place the door in a convenient location.



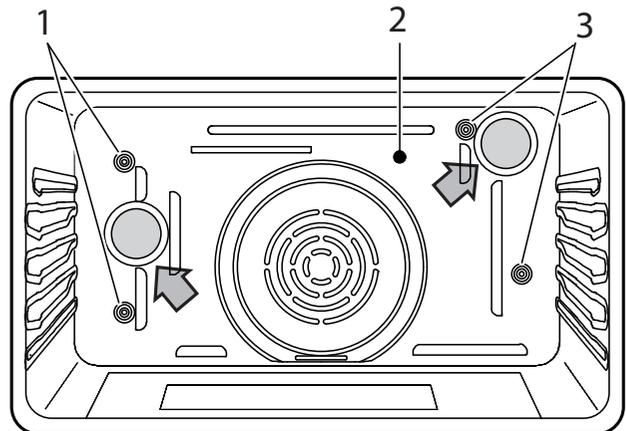
To Replace Door

1. Insert the upper arms (3) of both hinges into the upper slots (6) and the lower arms (4) into the lower slots (7). The recesses (5) must hook on the lips (8).
2. Move the hinge brackets (1) back down into position.
3. Close and open the door slowly to assure that it is correctly and securely in place.



Replacing an Oven Light

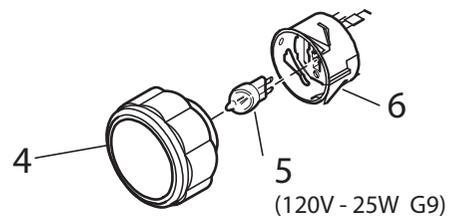
- Each oven is equipped with one halogen light located in the back wall of the oven.
- The lights are switched on when the oven is in a cooking cycle.
- Each light assembly consists of a removable lens, a light bulb as well as a light socket housing that is fixed in place. See figure on this page.
- Light bulb replacement is considered to be a routine maintenance item.



To Replace a Light Bulb

1. Read WARNING on this page.
2. Turn off power at the main power supply (fuse or breaker box).
3. In convection ovens, remove the fan cover by unscrewing the four screws.
4. Remove the lens by unscrewing it.
5. Remove the light bulb from its socket by pulling it.
6. Replace the bulb with a new one. Avoid touching the bulb with fingers, as oils from hands can damage the bulb when it becomes hot.
7. The bulb is halogen: use one with the same Volt and Watt (**see figures on this page**).
8. Screw the lens back on.
9. Replace the fan cover if it is provided with the oven model.

Turn power back on at the main power supply (fuse or breaker box).



WARNING

- Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.
- The lenses must be in place when using the oven.
- The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.

Solving Baking Problems

With either Bake or Convection Bake, poor results can occur for many reasons other than a malfunction of the oven. Check the chart below for causes of the most common problems. Since the size, shape and material of baking utensils directly affect the baking results, the best solution may be to replace old baking utensils that have darkened and warped with age and use. Check the Baking Charts from Page 12 to 16 for the correct rack position and baking time

<i>Baking Problem</i>	<i>Cause</i>
Food browns unevenly	<ul style="list-style-type: none"> • Oven not preheated • Aluminum foil on oven rack or oven bottom • Baking utensil too large for recipe • Pans touching each other or oven walls
Food too brown on bottom	<ul style="list-style-type: none"> • Oven not preheated • Using glass, dull or darkened metal pans • Incorrect rack position • Pans touching each other or oven walls
Food is dry or has shrunk excessively	<ul style="list-style-type: none"> • Oven temperature too high • Baking time too long • Oven door opened frequently • Pan size too large
Food is baking or roasting too slowly	<ul style="list-style-type: none"> • Oven temperature too low • Oven not preheated • Oven door opened frequently • Tightly sealed with aluminum foil • Pan size too small
Pie crusts do not brown on bottom or have soggy crust	<ul style="list-style-type: none"> • Baking time not long enough • Using shiny steel pans • Incorrect rack position • Oven temperature is too low
Cakes pale, flat and may not be done inside	<ul style="list-style-type: none"> • Oven temperature too low • Incorrect baking time • Cake tested too soon • Oven door opened too often • Pan size may be too large
Cakes high in middle with crack on top	<ul style="list-style-type: none"> • Baking temperature too high • Baking time too long • Pans touching each other or oven walls • Incorrect rack position • Pan size too small
Pie crust edges too brown	<ul style="list-style-type: none"> • Oven temperature too high • Edges of crust too thin

Solving Operational Problems

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below. When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

<i>Oven Problem</i>	<i>Problem Solving Steps</i>
The oven display stays OFF	Turn off power at the main power supply (fuse or breaker box). Turn breaker back on. If condition persists, call an authorized service center.
Cooling fan continues to run after oven is turned off	The fan turns off automatically when the electronic components have cooled sufficiently.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven is not cooking evenly	Refer to cook charts for recommended rack position. Always reduce recipe temperature by 25°F (15°C) when baking with Convention Bake mode.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective. See Page 20. Touching the bulb with fingers may cause the bulb to burn out.
Cannot remove lens cover on light	There may be a soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.
Excessive moisture	When using Bake mode, preheat the oven first. Convection Bake will eliminate any moisture in oven (this is one of the advantages of convection).
Porcelain chips	When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain.

Service Data Record

For authorized service or parts information see "Warranty .."

The location of the serial tag on the product can be seen when the oven door is opened. It is located on the left side, centered vertically just inside the oven cavity. See Page 6. Now is a good time to write this information in the space provided below. Keep your invoice for warranty validation.

Model Number _____ Serial Number _____ Date of Installation _____

Table of Contents

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IMPORTANT

*Appareil domestique et four
Précaution de sécurité*

Veillez lire les instructions avant toute utilisation.



AVERTISSEMENT

A condition de bien l'entretenir, votre nouveau four FULGOR a été conçu pour être un appareil fiable et sûr. Lisez toutes les instructions soigneusement avant d'utiliser ce four. Ces précautions réduiront le risque de brûlures, d'électrocutions, d'incendie, et de blessures à des personnes. Lorsque vous utilisez des appareils électroménagers de cuisine, il faut suivre les mesures de sécurité basiques, y compris les suivantes :

Cet appareil doit être correctement installé et branché par un technicien qualifié. Branchez-le uniquement à une prise de courant de terre correcte. Reportez-vous à "Instructions de mise à la terre" dans les Instructions d'installation.

- Cet appareil ne doit être mis en service uniquement par un technicien apte et agréé. Contactez le centre de service agréé le plus proche de chez vous pour une inspection, une réparation ou un réglage.
- Ne réparez pas ou ne remplacez pas des pièces du four sauf si on vous le recommande spécifiquement. Faites appel au service agréé.
- Ne faites pas fonctionner cet appareil s'il ne fonctionne pas correctement ou s'il a été abîmé jusqu'à l'inspection du service après-vente agréé.
- Installez ou placez cet appareil uniquement et conformément aux Instructions d'installation.
- Utilisez ce four uniquement dans le but pour lequel il a été conçu par le fabricant. Pour toute question, contactez le fabricant..
- Ne couvrez pas ou ne bloquez pas les ouvertures de cet appareil.
- N'utilisez l'appareil que selon l'usage décrit dans ce manuel. N'utilisez pas de produits chimiques corrosifs, des vapeurs ou des produits non alimentaires dans cet appareil. Ce type de four est spécifiquement conçu pour chauffer ou cuire. Il n'est pas conçu pour une utilisation industrielle ou en laboratoire. L'utilisation de produits chimiques corrosifs pour le chauffage et le nettoyage endommagera cet appareil.
- Si vos vêtements ou vos cheveux prennent feu, **LAISSEZ-VOUS TOMBER ET ROULEZ IMMEDIATEMENT** pour éteindre les flammes.

- Ne laissez pas les enfants utiliser cet appareil électroménager sans la surveillance stricte d'un adulte. Les enfants et les animaux domestiques ne devraient pas être laissés seuls ou sans surveillance près d'appareil électroménager lorsqu'il est utilisé. Ne laissez jamais un enfant s'asseoir ou se mettre debout sur toute pièce du four.



ATTENTION

- Ne mettez pas des objets d'intérêt pour les enfants sur le four. Si un enfant devait grimper sur l'appareil électroménager pour atteindre ces objets, il pourrait se blesser gravement.

Pour réduire les risques de feu dans le four :

1. Ne mettez pas des matériaux inflammables près du four ou dedans.
2. N'utilisez pas d'eau sur un feu de friture. Etouffez le feu en utilisant un extincteur à poudre ou à mousse.
3. Il est hautement recommandé que l'extincteur soit prêt à l'utilisation et bien visible non loin de tout appareil de cuisson.
4. Ne surcuisez pas les aliments. Surveillez le four si des produits en papier, en plastique ou des matières combustibles sont placés dedans.
5. N'utilisez pas l'intérieur du four pour ranger des objets. Ne laissez pas des produits en papier, des ustensiles de cuisine ou de la nourriture dans le four lorsqu'il n'est pas utilisé.
6. Si des matériaux à l'intérieur du four s'enflamment, laissez la porte du four. Eteignez le four et débranchez le circuit aux boîtiers disjoncteurs.
7. N'obstruez pas les ouvertures de ventilation.
8. Assurez-vous que le ventilateur fonctionne lorsque le four est en marche. Si le ventilateur ne fonctionne pas, n'utilisez pas le four. Appelez le service après-vente agréé.
9. N'utilisez jamais le four pour chauffer ou réchauffer une pièce. Cela peut endommager les pièces du four.
10. Pour votre sécurité, portez des vêtements appropriés. Des vêtements amples ou de grandes manches ne doivent jamais être portés en utilisant ce four.



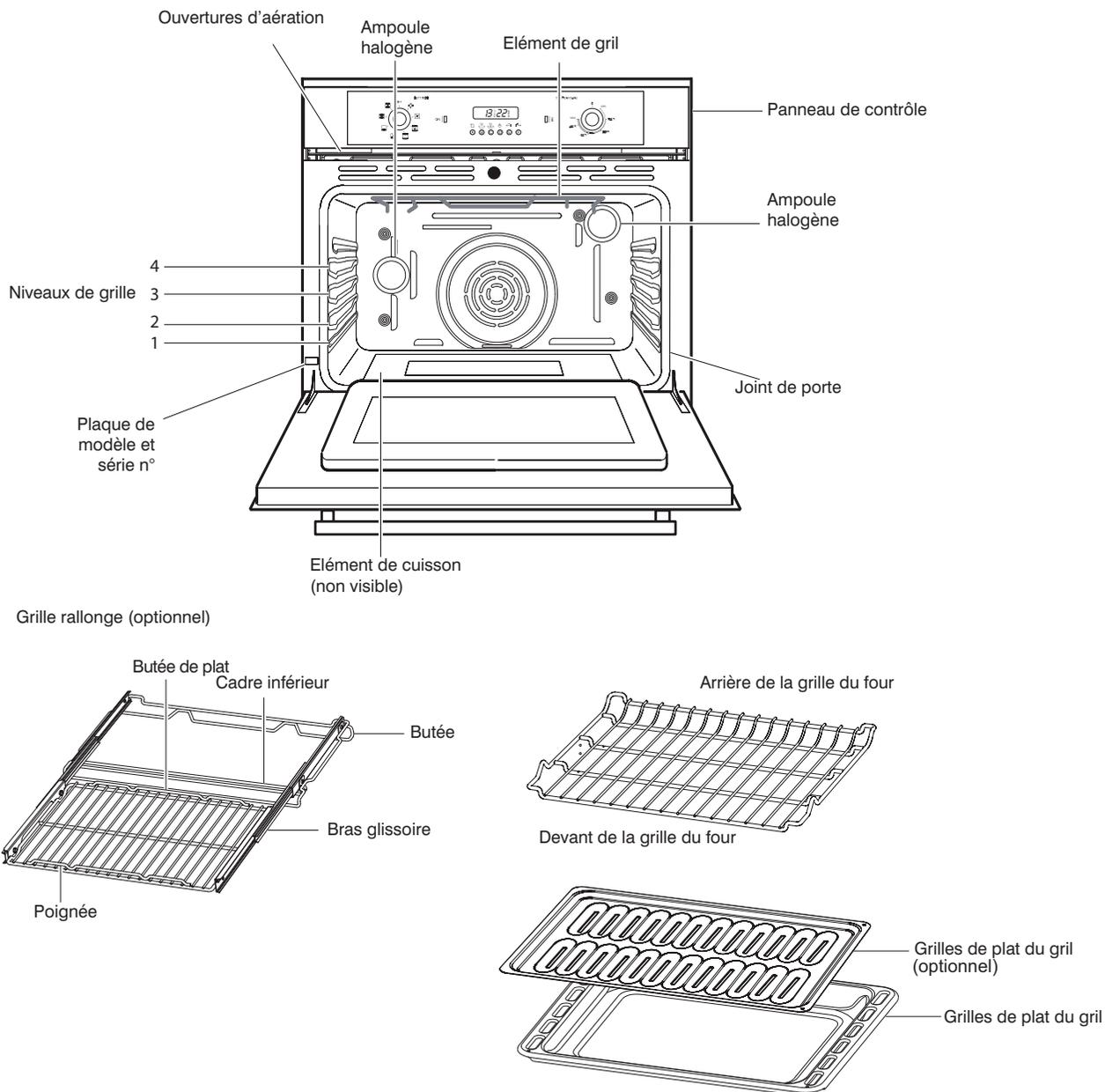
IMPORTANT

*Appareil domestique et four
Instructions de sûreté*

Securite pour le four

- Attachez les cheveux longs.
- Ne touchez pas les éléments chauffants ou l'intérieur des surfaces du four.
- Les éléments chauffants peuvent être chauds même lorsqu'ils sont sombres. Les surfaces intérieures d'un four deviennent assez chaudes pour provoquer des brûlures.
- Pendant et après l'utilisation, ne touchez pas ou ne laissez pas des vêtements ou d'autres matières inflammables en contact avec les éléments chauffants ou les surfaces intérieures du four jusqu'à ce qu'ils aient eu le temps de refroidir suffisamment.
D'autres surfaces de l'appareil pourraient devenir suffisamment chaudes pour provoquer des brûlures - ces surfaces sont, par exemple, les ouvertures de ventilation du four et les surfaces proches de ces ouvertures, les portes du four et les fenêtres des portes du four.
- L'habillage sur le dessus et sur les côtés de la porte du four peut être assez chaud pour provoquer des brûlures.
- Ouvrez la porte avec précaution. Ouvrez la porte doucement pour laisser échapper l'air chaud ou la vapeur avant d'enlever ou de remplacer la nourriture.
- Ne chauffez pas des emballages alimentaires non ouverts. L'accumulation de pression pourrait faire exploser l'emballage et donc blesser.
- Placez toujours les grilles du four dans la position voulue lorsque le four est froid. Si une grille doit être déplacée lorsque le four est chaud, ne laissez pas les moufles en contact avec les éléments chauffants.
- Utilisez toujours des moufles sèches. Des moufles humides sur des surfaces chaudes peuvent brûler à cause de la vapeur. La moufle ne doit pas toucher des parties brûlantes. N'utilisez pas de torchons ou d'autres serviettes volumineuses.
- Ne pas laisser le papier aluminium entrer en contact avec les éléments chauffants.

Caractéristiques de votre four



Les tableaux de commande

L'interface d'utilisation a les caractéristiques suivantes: affichage, indicateurs lumineux de préchauffage, touches de commande, mode de cuisson et sélecteurs de température.

Programmeur électronique

Le programmeur utilise le système des 12 heures.

A minuteur

B durée

C fin du temps

D manuel

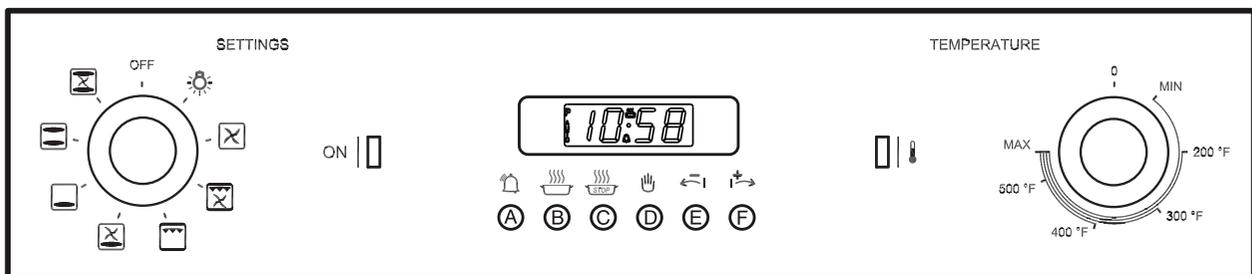
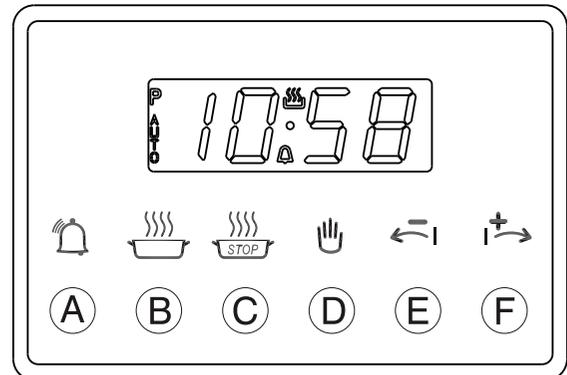
E heure décroissante

F heure croissante

NOTA

Quand vous utilisez les boutons E ou F, l'heure affichée change lentement tout d'abord puis accélère automatiquement.

Tous les programmes sont prêts à fonctionner environ 1 seconde après la programmation.



Information générale du four

Avant d'utiliser pour la première fois votre four, enlevez tous les emballages et matériaux étrangers du ou des fours. Tous ces matériaux dans le ou les fours pourraient fondre et/ou brûler lorsque le ou les fours fonctionnent.

Faites chauffer l'appareil vide à la température maximale afin d'enlever tous les résidus de fabrication qui pourraient affecter les aliments avec des odeurs désagréables.

Ventilateur à convection

Le ventilateur fonctionne pendant tous les modes à convection.

Composant du ventilateur de refroidissement

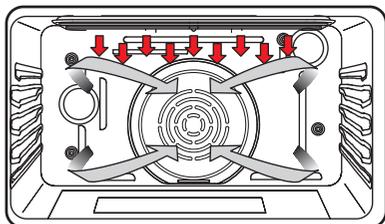
Il fonctionne pendant tous les modes de cuisson pour refroidir les composants internes et les surfaces de la porte extérieure. Cet air s'échappe des événements situés au-dessus de la porte du four. Il continue à fonctionner jusqu'à un refroidissement suffisant.

Voyants témoin

- **Jaune:** s'allume alors que la manette du commutateur est hors-position "0".
- **Rouge:** s'allume quand le thermostat branche les résistances de voûte et de la sole, celle du gril ou la résistance circulaire (à l'air chaud).

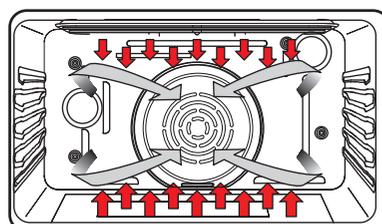
Modes de four

Les illustrations suivantes indiquent une vue générale de ce qui se passe dans le four avec chaque mode de cuisson. Les flèches représentent la situation de la source de chaleur pendant les modes spécifiques. L'élément inférieur est dissimulé sous la sole du four.



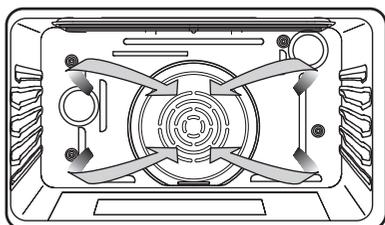
Grill a Convection

Le gril à convection combine la chaleur intense de l'élément supérieur avec une chaleur qui circule grâce au ventilateur.



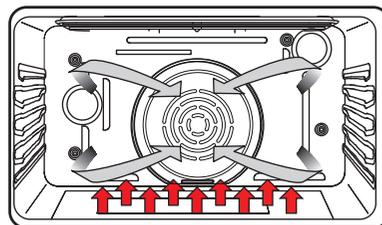
Cuisson au Four a Convection

La cuisson à convection utilise l'élément supérieur, du milieu et le ventilateur à convection.



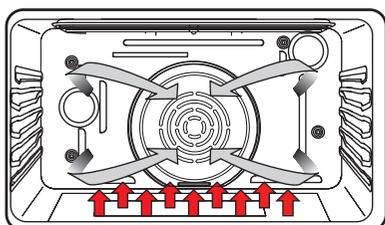
Décongeler

Aucun élément de chauffage n'est utilisé, uniquement le ventilateur à convection est utilisé pour décongeler les aliments.



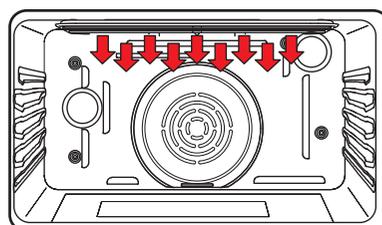
Cuisson au Four

La cuisson au four est une cuisson avec de l'air chauffé. Les deux éléments du cycle, celui inférieur et celui supérieur fonctionnent pour garder la température du four.



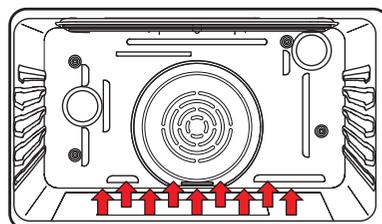
Sole Ventilée

Sole ventilée, conseillée pour cuire soufflés, pizzas et pâtisseries; **la résistance de la sole et la turbine sont en fonction.**



Grill

Le gril utilise la chaleur intense émise depuis l'élément supérieur.



Sole

La sole **résistance inférieure** est principalement utilisée pour achevé une cuisson.

Conseils généraux sur le four

Préchauffage du four

- Préchauffez le four pour les modes de Cuisson, Convection Europ. et Convection Cuisson.
- Sélectionnez une température plus élevée ne réduit pas le temps de préchauffage.
- Le préchauffage est nécessaire pour de bons résultats lorsque vous cuisinez des gâteaux, des biscuits, des pâtisseries et du pain.
- Le préchauffage aidera à saisir les rôtis et à garder la viande juteuse.
- Places les grilles de four dans leur position appropriée avant le préchauffage.

Suggestions d'utilisation

- Utilisez les tableaux de cuisson comme guide.
- Ne posez pas les plats sur la porte ouverte.
- Utilisez la lumière intérieure du four pour voir la nourriture à travers la fenêtre de la porte du four plutôt que d'ouvrir la porte fréquemment.

Ustensiles

- Les plats en verre absorbent la chaleur. Réduisez la température du four de 25°F (15°C) lorsque vous utilisez des plats en verre.
- Utilisez des plats qui donnent le brunissage désiré. Le type du finissage du plat aide à déterminer le brunissage.
- Les plats métallisés lisses et brillants ou anodisés/antiadhésifs plus pâles réfléchissent la chaleur, donnant un brunissage plus léger, plus délicat. Les gâteaux et les biscuits nécessitent ce type de plat.

- Les plats mats, rugueux, foncés vont absorber la chaleur donnant une croûte plus brune plus croustillante. Utilisez ceux-ci pour les tartes.
- Pour des croûtes croustillantes, brunes, utilisez des plats anodisés/antiadhésifs ou foncés ou en métal mat ou en verre. Des plats isolés peuvent augmenter le temps de cuisson.
- Ne cuisez pas avec le gril vide dans le four, cela pourrait changer la performance de cuisson. Rangez-le en dehors du four.

Condensation du four et température

- Il est normal qu'une certaine quantité d'humidité s'évapore des aliments pendant la cuisson. La quantité dépend de l'humidité contenue dans la nourriture. L'humidité peut se condenser sur toute surface plus froide que l'intérieur du four, comme le tableau de commande.

Cuisson à haute altitude

- Lorsque vous cuisinez à haute altitude, les recettes et les durées de cuisson varient de la norme.

Branchement de 120/240 ou de 120/208 Volt

- La plupart des installations de four auront un branchement de 120/240.
- Si votre four est installé avec une tension de 120/208, le temps de préchauffage peut être légèrement plus long qu'avec une tension de 120/240.

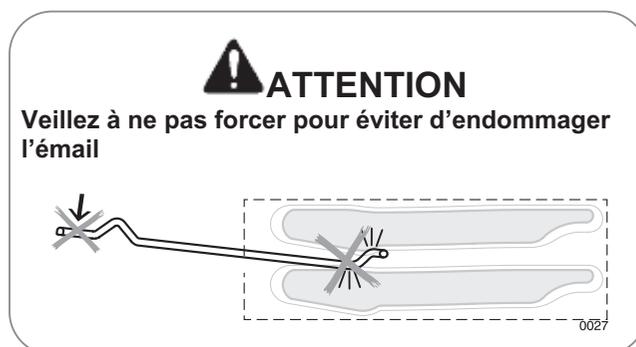
Grilles de four

- Le four est pourvu de guides de grilles à quatre niveaux comme indiqué dans l'illustration Page 39.
- Les positions sont numérotées du bas (n°1) vers le haut (n° 4).
- Vérifiez le tableau des cuissons pour la meilleure position de la grille à utiliser pendant la cuisson.
- Chaque niveau de guide comprend des supports par paire formés dans les parois de chaque côté du four.
- Assurez-vous de toujours placer les grilles avant d'allumer votre four. Assurez-vous que les grilles sont au bon niveau lorsqu'elles sont placées.

Veillez-vous reporter à l'illustration Page 28 si vous avez des questions comme savoir où est le devant de la grille.

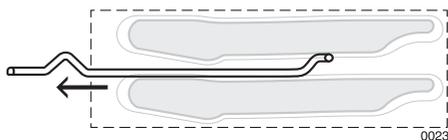
- Les grilles sont dessinées pour s'arrêter lorsqu'elles sont poussées jusqu'à leur limite.

REMARQUE! N'utilisez jamais de feuille en aluminium pour couvrir les grilles ou le fond du four. La chaleur coincée sous l'aluminium peut causer des dégâts au four.

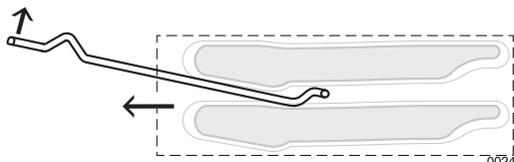


Pour enlever les grilles:

1. Tirez-les vers vous

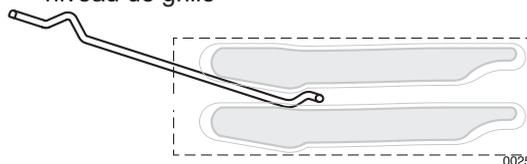


2. Soulevez-les vers devant et ensuite enlever-les

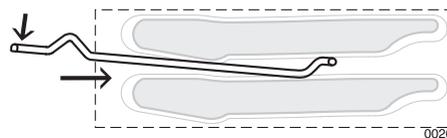


Pour remplacer une grille:

1. Placez l'arrière de la grille entre les guides de niveau de grille



2. En soulevant vers le haut la grille, faites-la glisser tout le long en baissant le devant



Grille rallonge (Optionnel)

- Cette grille facilite l'accès aux aliments cuisants. Elle s'allonge plus que la grille standard pour rapprocher les aliments de l'utilisateur.



ATTENTION

Lorsque la grille est hors du four, les bras latéraux ne se verrouillent pas, ils peuvent s'allonger de façon inattendue si la grille est tirée incorrectement et causes des blessures. **La grille doit être tenue ou tirée en saisissant les côtés.**

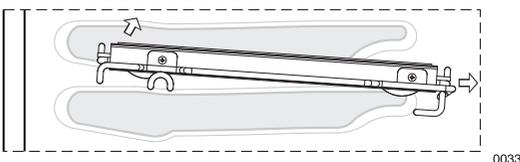
NOTE: Toujours enlever la grille rallonge avant l'autonettoyage..

ATTENTION! Pour éviter les brûlures, tirer complètement la grille et soulever la casserole au-dessus de la poignée au moment de transférer des aliments hors du et dans le four.

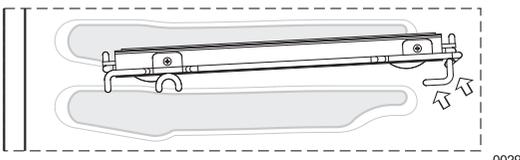
Veuillez-vous reporter à l'illustration Page 28 si vous avez des questions comme savoir où est le devant de la grille.

Retrait du four:

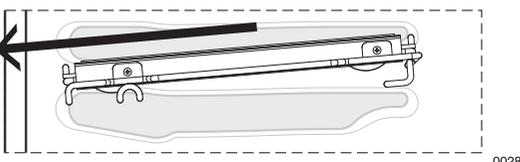
1. Soulever légèrement le devant de la grille et pousser jusqu'à ce que la butée se dégage



2. Soulever l'arrière de la grille jusqu'à ce que le cadre et la butée se dégagent du guide

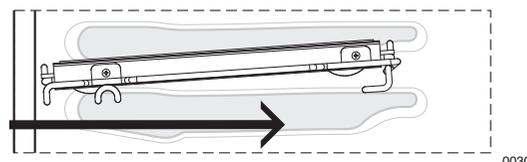


3. Tirer vers le bas et sortir

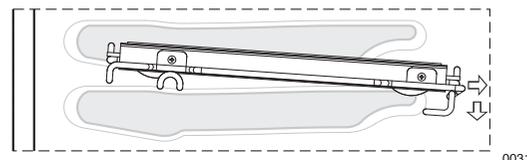


Mise en place dans le four:

1. Saisir la grille fermement par les côtés. Placer la grille et le cadre au-dessus du guide de grille désiré



2. Pousser au fond jusqu'à ce que l'arrière de la grille se mette en position



3. Tirer les deux sections vers l'avant jusqu'à la butée. La grille doit être droite et non croche



Réglage de la Commande

PROCEDURE	RESULTAT
<p>Pour composer l'heure du jour</p> <p>Branchez l'appareil.</p> <p>Presser le bouton D puis régler l'heure à l'aide des boutons E et F.</p>	<p>Affichage clignotant</p> <p>L'heure affichée</p>
<p>Réglage du minuteur</p> <p>Appuyez sur le bouton A.</p> <p>A l'aide des boutons E et F réglez l'intervalle de temps désiré.</p> <p>Le bip s'arrête dès qu'on appuie sur n'importe quel bouton. A n'importe quel moment pendant le compte à rebours, le temps restant peut-être visualisé en appuyant sur le bouton A.</p>	<p>Le cadran affiche 0.00.</p> <p>Le cadran affiche l'intervalle de temps. A la fin du temps programmé le bip retentira. Le bip sonore retentit.</p> <p>Le bip est arrêté.</p>
<p>Cuisson complètement automatique</p> <p>Réglez le four à la fonction et la température désirée.</p> <p>Appuyez sur le bouton B et programmez la durée = le temps pendant lequel vous désirez que la nourriture cuise, en utilisant les boutons E et F.</p> <p>Appuyez sur le bouton C pour programmer l'heure de fin de cuisson = l'heure à laquelle vous désirez que la cuisson se termine, à l'aide des boutons E et F.</p> <p>Portez les boutons de contrôle sur 0 et appuyez sur le bouton D deux fois.</p>	<p>Le mot AUTO apparaître.</p> <p>Dès lors le four se déclenchera de lui même à l'heure voulue. A la fin du temps de cuisson le bip retentira.</p> <p>Le bip s'arrête et le programme retourne en mode manuel.</p>
<p>Pour vérifier le temps de cuisson restant</p> <p>Pendant toutes les cuissons automatiques vous pouvez vérifier le temps de cuisson restant en appuyant sur le bouton B.</p>	<p>Le temps restant s'affiche.</p>
<p>Pour vérifier la fin de cuisson</p> <p>Pendant toutes les cuissons automatiques vous pouvez vérifier l'heure à laquelle le four s'éteindra en appuyant sur le bouton C.</p>	<p>L'heure de fin de cuisson s'affiche.</p>
<p>Cuisson semi automatique utilisant la durée</p> <p>Choisissez la fonction et la température du four. Appuyez sur le bouton B et programmez la durée = le temps pendant lequel vous désirez que la nourriture cuise, à l'aide des boutons E et F.</p> <p>Portez les boutons de contrôle sur 0 et appuyez sur le bouton D deux fois.</p>	<p>Le mot AUTO apparaît et le symbole de cuisson est allumé. Le four fonctionnera jusqu'à la fin de la durée quand le bip se déclenchera.</p> <p>Le bip s'arrête et le programme retourne en mode manuel.</p>
<p>Cuisson semi automatique utilisant l'heure de fin de cuisson</p> <p>Choisissez la fonction et la température du four. Appuyez sur le bouton C et utilisez les boutons E et F pour fixer l'heure à laquelle vous voulez que la cuisson se termine.</p> <p>Portez les boutons de contrôle sur 0 et appuyez sur le bouton D deux fois.</p>	<p>Le mot AUTO apparaît et le symbole de cuisson est allumé. Le four fonctionnera jusqu'à la fin de la durée du temps quand le bip se déclenchera.</p> <p>Le bip s'arrête et le programme retourne en mode manuel.</p>
<p>Pour effacer un programme</p> <p>Appuyez sur le bouton B et réglez l'heure en appuyant sur le bouton E jusqu'à ce que s'affiche: 00.00.</p> <p>Portez les boutons de contrôle sur 0 et appuyez sur le bouton D.</p>	<p>Le programme sera automatiquement effacé.</p>

Conseils et technique de cuisson

La cuisson est une sorte de cuisson à air chaud. Les éléments supérieur et inférieur sont utilisés pour chauffer l'air mais le ventilateur n'est pas utilisé pour faire circuler la chaleur.

Suivez la recette ou les instructions pour la température de cuisson et la position de la grille. Le temps de cuisson varie avec la température des ingrédients et leur taille, leur forme et la finition du plat de cuisson.

Guides générales

- Pour de meilleurs résultats, cuisiner les aliments, cuisinez sur une simple grille avec au moins 1" - 1½" (2,5 – 3 cm) d'espace entre les plats et les parois du four.
- N'utilisez qu'une grille lorsque vous choisissez le mode cuisson.
- Vérifiez la cuisson au temps minimum.
- Utilisez des plats en métal (avec une finition antiadhésive ou non), en verre résistant à la chaleur, en verre céramique, en poterie ou d'autres plats appropriés au four.
- Lorsque vous utilisez un plat en verre résistant à la chaleur, réduisez la température de 25°F (15°C) par rapport à la température recommandée.
- Utilisez des plats avec ou sans bord.
- Des plats en métal foncé ou avec des finitions non adhésives cuiront plus vite en brunissant plus le met. Des plats isolés ralentiront légèrement le temps de cuisson dans la plupart des cas.
- N'utilisez pas de feuille en aluminium ou de plateaux en aluminium. Une feuille est un excellent isolant de chaleur et donc la chaleur sera attrapée dessous. Cela altère la performance de cuisson et cela endommage la finition du four.
- Evitez de placer sur la porte ouverte des plats.
- Veuillez lire 43 Solution des problèmes de cuisson.

Tableau de cuisson

ALIMENTS	POSITION DE GRILLE	TEMP. °F (°C) (FOUR PRÉCHAUFFE)	TEMPS (MIN)
Gâteau			
Petits gâteaux	2	350 (175)	17-19
Gâteau bundt	1	350 (175)	37-43
Gâteau des anges	1	350 (175)	35-39
Tarte			
2 croûtes, fraîches, 9po	2	375-425 (190-220)	45-55
2 croûtes, fruits surgelés, 9po	2	375 (190)	68-78
Biscuit			
Sucre	2	350-375 (175-190)	6-11
Brisures de chocolat	2	350-375 (175-190)	8-13
Carrés au chocolat (brownies)	2	350 (175)	29-36
Pains			
Pain à levure, 9x5	2	375 (190)	18-22
Petits pains à levure	2	375-400 (190-205)	12-15
Biscuits	2	375-400 (190-205)	11-15
Muffins	2	425 (220)	15-19
Pizza			
Surgelée	2	400-450 (205-235)	23-26
Fraîche	2	425-450 (220-235)	12-15

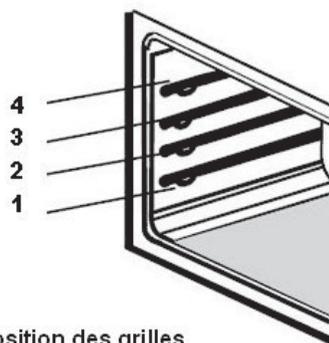
Conseils et techniques de convection européenne

Réduisez les températures de recette de cuisson de 25°F (15°C).

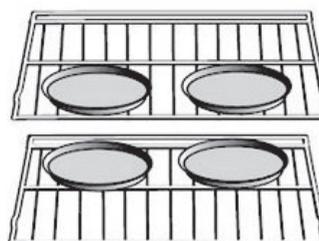
- Pour de meilleurs résultats, il faut cuire les aliments non couverts, dans des plats à bord bas pour mieux profiter de la circulation d'air forcé. Utilisez des plats en aluminium brillant pour de meilleurs résultats à moins que cela soit spécifié autrement.
- Le verre résistant à la chaleur et la céramique peuvent être utilisés. Réduisez encore la température de 25°F (15°C) si vous utilisez un verre résistant à la chaleur, donc une réduction totale de 50°F (30°C).
- Les plats en métal foncé peuvent être utilisés. Notez que la nourriture peut brunir plus vite lorsque vous utilisez un plat en métal foncé.
- Le nombre de grilles utilisées est déterminé par la hauteur des aliments à cuire.
- Les aliments cuits, en général, cuisent extrêmement bien avec la convection. N'essayez pas de convertir des recettes comme les crèmes anglaises, les quiches, les tartes à la citrouille, les tartes au fromage, qui ne tirent pas de bénéfice de la convection. Utilisez le mode de cuisson normal pour ces recettes.
- Plusieurs grilles de cuisson sont disponibles aux positions 1, 2 et 3. Les quatre grilles peuvent être utilisées pour des gâteaux, des biscuits et des biscuits apéritifs.
- 2 grille de cuisson : Utilisez positions 1 et 3.
- 3 grille de cuisson : Utilisez positions 2, 3 et 4.
- Lorsque vous cuisez plusieurs gâteaux en même temps, distribuez les plats de telle façon qu'ils ne soient pas juste l'un au-dessus de l'autre. Pour de meilleurs résultats, placez les gâteaux devant sur la grille du dessus et à l'arrière sur la grille du dessous. (Voyez le dessin à droite). Laissez 1" - 1 ½" (2,5 – 3 cm).
- Convertir vos propres recettes peut être facile. Choisissez une recette qui marche bien en convection.
- Réduisez la température et le temps de cuisson si nécessaire. Il peut parfois y avoir des essais et des erreurs avant d'arriver au résultat parfait. Gardez des traces de votre technique pour la prochaine préparation à convection.
- Veuillez lire 43 Solution des problèmes de cuisson

Aliments recommandés pour le mode convection européenne :

Biscuits apéritifs Biscuits pour café Gâteaux
Biscuits (2 à 4 grilles) levure pains
Choux à la crème
Popovers
Casseroles et Entrées un plat
Plats à four (grille positions 1, 2, 3)
Aliments levés à la levure (Soufflés, Meringue,
Desserts garnis de meringue, Gâteaux ange, Gâteaux mousseline)



Position des grilles



Positions des modules plusieurs grilles

Conseils rapides et faciles de recette

Convertir de la **CUISSON** à la **CONVECTION EUROPÉENNE**:

- Réduisez la température de 25°F (15°C).
- Utilisez le même temps de cuisson que la cuisson normale si la durée est de 10 à 15 minutes.
- Les aliments avec un temps de cuisson de moins de 30 minutes doivent être vérifiés pour leur cuisson 5 minutes plus tôt que dans les recettes standard.
- Si la nourriture cuit plus de 40 – 45 minutes, réduisez le temps de cuisson de 25%.

Tableau de convection européenne

Réduisez la température standard des recettes de 25°F(15°C) pour la convection européenne
Les températures ont été réduites dans ce tableau.

ALIMENTS	POSITION DE GRILLE	TEMP. °F (°C) (FOUR PRÉCHAUFFE)	TEMPS (MIN)
Gâteau			
Petits gâteaux	2	325 (160)	17-19
Gâteau bundt	1	325 (160)	37-43
Gâteau des anges	1	325 (160)	35-39
Tarte			
2 croûtes, fraîches, 9po	2	350-400 (175-205)	45-55
2 croûtes, fruits surgelés, 9po	2	350 (175)	68-78
Biscuit			
Sucre	2	325-350 (160-175)	6-11
Brisures de chocolat	2	325-350 (160-175)	8-13
Carrés au chocolat (brownies)	2	325 (160)	29-36
Pains			
Pain à levure, 9x5	2	350 (175)	18-22
Petits pains à levure	2	350-375 (175-190)	12-15
Biscuits	2	350-375 (175-190)	11-15
Muffins	2	400 (205)	15-19
Pizza			
Surgelée	2	375-425 (190-220)	23-26
Fraîche	2	400-425 (205-220)	12-15

Ce tableau est un guide. Suivez votre recette ou les directions de l'emballage et réduisez les températures de façon appropriée.

Conseils et techniques pour le convection grill

- Placez le gril dans la position appropriée avant d'allumer votre four.
- Utilisez le gril à convection avec **la porte fermée**.
- Ne pas préchauffé pour le four.
- Utilisez le plat de rôtissage à 2-pièces.
- Tourner les viandes une fois à mi-cuisson du temps de cuisson recommandé (voir le tableau de gril à convection).

Tableau de convection grill

ALIMENTS ET ÉPAISSEUR	POSITION DE GRILLE	REGLAGE DU GRIL °F (°C)	TEMP. INTERNE °F (°C)	TEMPS CÔTÉ 1 (MIN.)*	TEMPS CÔTÉ 2 (MIN.)*
Beuf					
Steak (1-½po ou plus)					
Médium saignant	2	450 (235)	145 (65)	12-14	11-13
Médium	2	450 (235)	160 (71)	15-17	13-15
Bien cuit	2	450 (235)	170 (77)	18-20	16-17
Hamburgers (plus que 1 po)					
Médium	3	550 (290)	160 (71)	9-11	5-8
Bien cuit	3	550 (290)	170 (77)	11-13	8-10
Volaille					
Poitrine (avec os)	3	450 (235)	180 (82) (Cuisse)	16-18	14-16
Cuisses	3	450 (235)	170 (77)	14-16	12-14
Porc					
Porc Cotelettes (1¼po ou plus)	2	450 (235)	160 (71)	12-14	13-15
Saucisses fraîches	3	450 (235)	160 (71)	4-6	3-5

* Temps de gril à convection sont approximatifs et peuvent varier

Conseils et techniques de grill

- Placez le grill dans la position appropriée avant d'allumer votre four.
- Utilisez le grill à convection avec **la porte fermée**.
- Ne pas préchauffé pour le four.
- Utilisez le plat de rôtissage à 2-pièces.
- Enduisez les viandes d'huile de cuisson ou du beurre pour qu'elles n'attachent pas.
- Tourner les viandes une fois à mi-cuisson du temps de cuisson recommandé (voir le tableau grill).

Tableau de grill

ALIMENTS ET ÉPAISSEUR	POSITION DE GRILLE	REGLAGE DU GRIL	TEMP. INTERNE °F (°C)	TEMPS CÔTÉ 1 (MIN.)*	TEMPS CÔTÉ 2 (MIN.)*
Beuf					
Steak (¾ à 1po)					
Médium saignant	3	MAX (290°C)	145 (63)	5-7	4-6
Médium	3	MAX (290°C)	160 (71)	6-8	5-7
Bien cuit	3	MAX (290°C)	170 (77)	8-10	7-9
Hamburgers (¾ à 1po)					
Médium	3	MAX (290°C)		7-9	5-7
Bien cuit	3	MAX (290°C)	160 (71)	8-10	7-9
Volaille			170 (77)		
Poitrine (avec os)	3	450°F (230°C)		14-16	14-16
Cuisses (bien cuit)	3	450°F (230°C)	170 (77)	28-30	13-15
Porc			180 (82)		
Porc Cotelettes (1po)	3	MAX (290°C)		7-9	5-7
Saucisses fraîches	3	MAX (290°C)	160 (71)	5-7 3-5	
Tranche de jambon (½po)	3	MAX (290°C)	160 (71)	3-5 4-6	
Seafood					
Fruits de mer	3	500°F (260°C)	Cuire jusqu'à opacifié et que l'aliment se défasse facilement avec une fourchette	10-14	Ne pas tourner
Filets de poisson (1po)					
Beurrés					
Agneau					
Côtelettes (1po)					
Médium saignant	3	MAX (290°C)	145 (63)	5-7	4-6
Médium	3	MAX (290°C)	160 (71)	6-8	5-7
Bien cuit	3	MAX (290°C)	170 (77)	8-10	7-9
Pain					
À l'ail (1po) tranches	4	MAX (290°C)		2-2,30	
	3	MAX (290°C)		4-6	

* Temps de grill à convection sont approximatifs et peuvent varier

Guide de temperature de service de la FSIS (Service d'inspection et securute des aliments USDA)

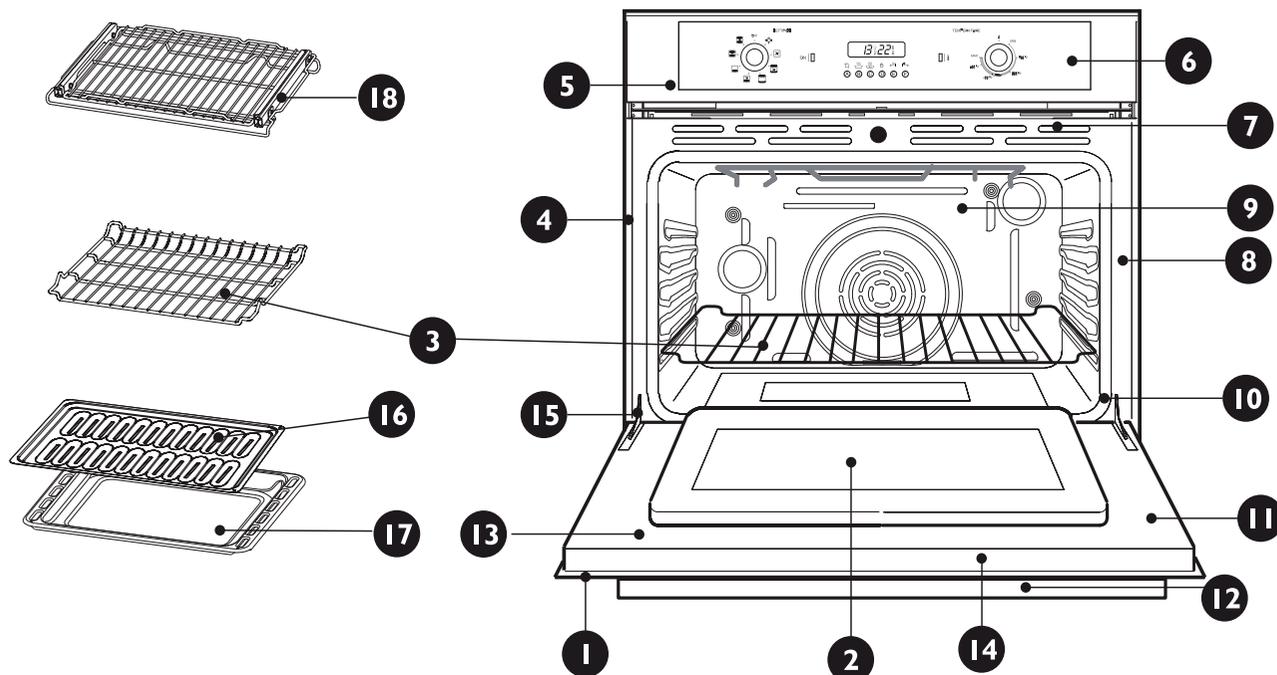
140°F(60°C)	Jambon précuit (pour réchauffer)	165°F(74°C)	Farce (seule ou dans une voaille)
145°F(63°C)	Bœuf, veau, agneau frais (médium saignant)		Restes, casseroles
160°F(71°C)	Viande hachee et melange de viande (bœuf, porc, veau, agneau)	170°F(77°C)	Bœuf, veau, agneau frais (bien cuit)
	Bœuf, veau, agneau frais (médium saignant)		Poitrine de volaille
	Porc frais (médium)		Porc frais (bien cuit)
	Jambon Frais (non cuit)	180°F(82°C)	Poulet et dinde (entier)
Platsaux oeufs	Volaille (cuisses, ailes)		
165°F(74°C)	Viande hachée et melange de viande (dinde, poulet)		Canard et oie

Remarque : oeufus (seuls,non dans une recette) - cuire jusqu'à ce que le jaune et le blanc soient fermes.

Entretien général du four

Comment utiliser le tableau de nettoyage du four

1. Repérez le chiffre de la partie à nettoyer dans l'illustration de cette page.
2. Trouvez le nom de cette partie dans le tableau.
 - Utilisez la méthode de nettoyage dans la colonne de gauche si le four est noir ou blanc.
 - Utilisez la méthode de nettoyage dans la colonne de droite si le four est en acier inoxydable.
3. Faites concorder le chiffre avec la méthode de nettoyage de la page suivante.



Tabelau de nettoyage du four

Pièce		Méthode de nettoyage		Pièce		Méthode de nettoyage	
		Four noir/blanc	Four acier inoxydable			Four noir/blanc	Four acier inoxydable
1	Cadre de porte	E	E	11	Porte de four intérieure	E	E
2	Fenêtre de porte intérieure	F	F	12	Poignée de porte	D	D
3	Grilles de four démontable	A	A	13	Ouvertures de refroidissement de la porte	E	E
4	Habillage latérale	D	D	14	Porte avant	D	D
5	Habillage du tableau de commande	C	G	15	Habillage du four	D	D
6	Tableau de commande	C	C	16	Grille de plat de gril	E	E
7	Ouvertures de refroidissement du four	E	E	17	Arrière de plat de gril	E	E
8	Cadre avant du four	E	E	18	Grille rallonge	A	A
9	Cavité du four	E	E				
10	Joint de maille	B	B				

Finitions du four / méthodes de nettoyage

Le four entier peut être nettoyé de façon sûre avec une éponge savonneuse, puis rincé et séché. Si des résidus excédentaires ne partent pas, suivez les méthodes de nettoyage ci-dessous.

- Utilisez toujours le chiffon le plus doux possible.
- Frottez les finitions en métal dans la direction du grain.
- Utilisez des chiffons, des éponges ou des tissus en papier doux et propres.
- Rincez le tout avec un minimum d'eau pour qu'elle ne coule pas dans les fentes de la porte.
- Essuyez pour éviter les traces d'eau.

Les nettoyeurs dans la liste ci-dessous indiquent les types de produits à utiliser ne sont qu'à titre indicatif. Utilisez tous les produits selon les indications de l'emballage.

<i>Pièce</i>	<i>Méthode de nettoyage</i>
A Chromé	Lavez avec de l'eau chaude savonneuse. Rincez et séchez soigneusement. Ou, frottez légèrement avec du Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo®, ou les chiffons S.O.S.®. Les nettoyeurs Easy Off® ou Dow Oven Cleaners® (formule four froid) peuvent être utilisés, mais ils peuvent noircir ou décolorer le chromé. Les grilles peuvent être nettoyées dans le four pendant l'auto-nettoyage. Cependant, elles vont perdre leur brillant et devenir grises de façon permanente.
B Tressage en fibre de verre	NE NETTOYEZ PAS LE JOINT A LA MAIN.
C Verre	Vaporisez du Windex® ou du Glass Plus® d'abord sur le chiffon, ensuite essuyez pour nettoyer. Utilisez du Fantastik® ou du Formula 409® pour enlever les éclaboussures de graisse.
D Peint	Nettoyez avec une eau savonneuse ou appliquez du Fantastik® ou du Formula 409® d'abord sur une éponge propre ou sur des feuilles en papier et essuyez pour nettoyer. Evitez d'utiliser des nettoyeurs en poudre ou des tampons métalliques à récurer.
E Porcelaine	Essuyez immédiatement les éclaboussures acides comme les jus de fruit, le lait, les tomates avec un chiffon sec. N'utilisez pas d'éponge/chiffon humide sur de la porcelaine chaude. Lorsqu'elle est froide, nettoyez avec de l'eau chaude savonneuse ou appliquez du Soft Scrub® ou du Bon-Ami® sur une éponge humide. Rincez et séchez. Pour les tâches récalcitrantes, utilisez doucement du Brillo®, ou les chiffons S.O.S.®. Il est normal que la porcelaine se craquelent très légèrement (de fines lignes) avec l'âge à cause des expositions à la chaleur et aux résidus alimentaires.
F Verre réfléchissant	Nettoyez avec de l'eau chaude savonneuse ou un nettoyeur en plastique. Frottez vigoureusement avec du vinaigre, du Windex®, de l'ammoniac, ou du Bon-Ami®. N'UTILISEZ PAS D'ABRASIFS FORTS.
G Acier inoxydable	Essuyez toujours avec un chiffon ou un nettoyeur avec grain. Nettoyez avec une éponge savonneuse ensuite rincez et séchez. Ou essuyez avec du Fantastik® ou du Formula 409® vaporisé sur des feuilles en papier. Protégez ou polissez avec du Stainless Steel Magic® et un chiffon doux. Enlevez les taches d'eau avec un chiffon imbibé de vinaigre blanc. Utilisez du Zud®, Cameo®, Bar Keeper's Friend® ou RevereWare Steel Cleaner®, pour enlever la décoloration due à la chaleur.
H Sonde (si existe)	Nettoyez la sonde à la main avec un détergent et de l'eau chaude. Ensuite rincez et séchez. Ne la trempez pas ou ne la mettez pas au lave-vaisselle.

Entretien à faire soi-même
Retrait de la porte du four

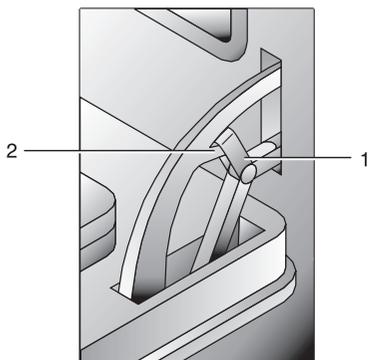
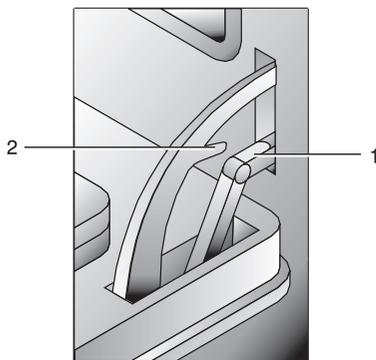


AVERTISSEMENT

- Assurez-vous que le four est froid et qu'il est bien éteint avant d'enlever la porte sinon vous pouvez vous électrocuter ou vous brûler.
- La porte du four est lourde et fragile. Utilisez vos deux mains pour enlever la porte du four. Le devant est en verre. Manipulez-la avec soin pour ne pas la briser.
- Ne saisissez que les côtés de la porte du four. Ne saisissez pas la poignée car elle pourrait glisser et provoquer des dégâts ou vous blesser.
- Si vous ne tenez pas la porte du four de façon sûre et correctement, cela pourrait provoquer des dégâts ou blesser des gens.

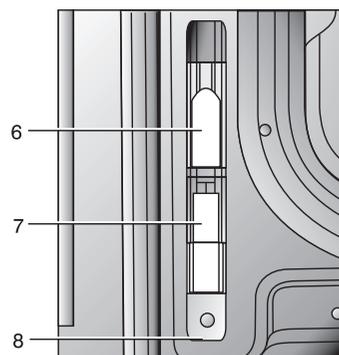
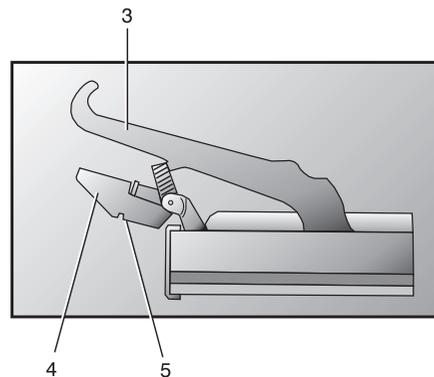
Pour enlever la porte

1. Ouvrez la porte complètement.
2. Soulevez les fixations de la charnière (1) de la fente (2).
3. Saisissez la porte fermement des deux côtés en utilisant les deux mains et fermez la porte.
4. Saisissez fermement ; la porte est lourde.
5. Placez la porte dans un endroit adéquat.



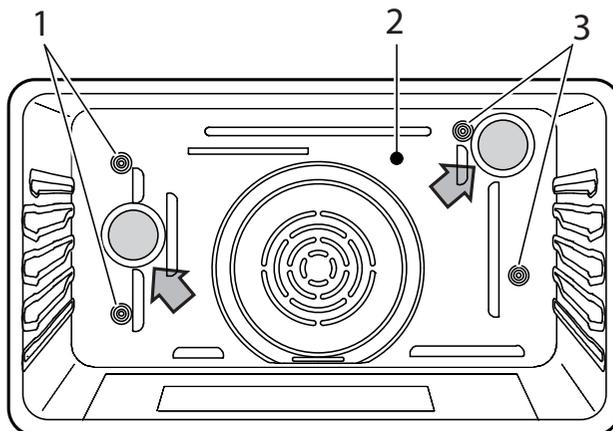
Pour remettre la porte

1. Insérez les bras de montant (3) des deux charnières dans les fentes supérieures (6) et les montants inférieurs (4) dans les fentes inférieures (7). Les interstices (5) doivent s'accrocher sur les lèvres (8).
2. Insérez les fixations de la charnière (1) vers le bas dans leur position.
3. Fermez et ouvrez la porte doucement pour vous assurer qu'elle est correctement mise en place.



Entretien à faire soi-même Remplacement d'une ampoule du four

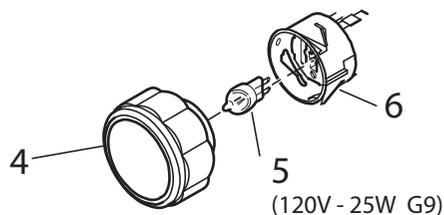
- Chaque four est équipé de un halogène situés sur la paroi du fond du four.
- Les lumières s'allument lorsque le four est dans un cycle de cuisson.
- Chaque assemblage d'éclairage comprend une lentille amovible, une lampe à incandescence ainsi qu'une boîte de douille qui sont fixés. Voyez l'illustration de cette page.
- Le remplacement de l'ampoule est considéré comme un entretien de routine.



Pour remplacer une ampoule

1. Lisez les AVERTISSEMENTS de cette page.
2. Coupez l'alimentation à la source principale (fusible ou disjoncteur).
3. Dans les fours à convection, enlevez le couvercle du ventilateur en dévissant les quatre vis.
4. Enlevez le couvercle en le dévissant.
5. Enlevez l'ampoule de sa douille en la tirant.
6. Remplacez l'ampoule avec une nouvelle. Evitez de toucher l'ampoule avec vos doigts, car la graisse des mains peut endommager l'ampoule lorsqu'elle devient chaude.
7. L'ampoule est de type halogène: employer un avec les memes Volt et Watt (**voir les figures de cette page**).
8. Vissez la lentille.
9. Remplacez le couvercle du ventilateur si le four en est pourvu.

Rebranchez l'alimentation principale à la source principale (fusible ou disjoncteur).



AVERTISSEMENT

- Assurez-vous que le four et que les lumières sont froides et que le four est bien éteint avant de remplacer les ampoules. Sinon vous risquez de vous électrocuter ou de vous brûler.
- Les lentilles doivent être remises en place lorsque vous utilisez le four.
- Les lentilles servent à protéger l'ampoule pour qu'elle ne se casse pas.
- Les lentilles sont en verre. Manipulez-les avec précaution pour éviter de les casser. Les verres cassés peuvent blesser.

Solution pour des problèmes de cuisson

Avec la cuisson comme la cuisson à convection, des problèmes de cuisson peuvent arriver pour de nombreuses raisons autre qu'un mauvais fonctionnement du four. Vérifiez le tableau ci-dessous qui répond à la plupart des problèmes communs. Etant donné que la taille, la forme et le matériel de cuisson affectent les résultats de la cuisson, la meilleure solution est de remplacer les vieux plats qui sont devenus sombres et qui se sont voilés avec le temps et leur utilisation. Vérifiez les tableaux de cuisson de la page 34 à 38 pour une position correcte des grilles et du temps de cuisson

<i>Problème de cuisson</i>	<i>Cause</i>
Aliment brunissant de façon hétérogène	<ul style="list-style-type: none"> • Four non préchauffé • Papier aluminium sur la grille ou au fond du four • Plat de cuisson trop grand pour la recette • Plat touchant aux autres plats ou la paroi du four
Aliment trop brun au fond	<ul style="list-style-type: none"> • Four non préchauffé • Utilisation de plat en verre, mat ou foncé • Position de grille incorrecte • Plat touchant aux autres plats ou la paroi du four
Aliment sec ou ayant excessivement rétréci	<ul style="list-style-type: none"> • Température du four trop élevée • Temps de cuisson trop long • Porte du four trop souvent ouverte • Plat trop grand
Aliment cuisant ou rôtissant trop lentement	<ul style="list-style-type: none"> • Température du four trop basse • Four non préchauffé • Porte du four trop souvent ouverte • Scellé hermétiquement avec du papier aluminium • Plat trop petit
Croûte à tarte non brunie au fond ou croûte non cuite	<ul style="list-style-type: none"> • Temps de cuisson pas assez long • Utilisation de plat en acier brillant • Position de grille incorrecte • Température du four trop basse
Gâteau pâle, plat, ou non cuit à l'intérieur	<ul style="list-style-type: none"> • Température du four trop basse • Temps de cuisson incorrect • Gâteau vérifié trop tôt • Porte du four trop souvent ouverte • Plat trop grand
Gâteau haut au centre avec craquelure sur le dessus.	<ul style="list-style-type: none"> • Température du four trop élevée • Temps de cuisson trop long • Plat touchant aux autres plats ou la paroi du four • Position de grille incorrecte • Plat trop petit
Bords de croûte de tarte trop bruns	<ul style="list-style-type: none"> • Température du four trop élevée • Bords de croûte trop minces

Résolution des problèmes de fonctionnement

Avant d'appeler l'assistance ou le service après-vente, veuillez bien vérifier la table suivant « Solution des problèmes ..». Ceci peut vous faire économiser le coût d'un appel à un centre de service. Si vous avez cependant besoin d'aide, suivre les indications cidessous. Lorsque vous appelez, soyez prêt à indiquer la date d'achat, le modèle complet ainsi que le numéro de série de votre appareil. Ces informations nous permettront de mieux répondre à vos questions.

<i>Problème de four</i>	<i>Solution des problèmes par étape</i>
Le display du four ne s'éteint pas	Coupez l'alimentation à la source principale (fusible ou disjoncteur). Remettez le disjoncteur. Si le problème persiste, téléphonez au centre de service agréé.
Ventilateur de refroidissement continuant à fonctionner une fois le four éteint	Le ventilateur s'éteint automatiquement lorsque les composants électroniques sont suffisamment froids.
Le four ne chauffe pas	Vérifiez le disjoncteur et les fusibles de chez vous. Vérifiez que la température du four est correctement sélectionnée.
Le four ne cuit pas uniformément	Reportez-vous aux tableaux de cuisson pour la position des grilles recommandée. Réduisez toujours votre recette de 25 F (15 C) lorsque vous cuisinez avec le mode de cuisson à convection.
L'éclairage du four ne fonctionne pas correctement	Remplacez ou réinsérez l'ampoule si elle est desserrée ou en panne. Voyez Page 42. Ne touchez pas l'ampoule avec vos doigts car cela peut la faire griller.
Impossibilité d'enlever le couvercle de la lentille du four	Il se peut qu'il y ait une accumulation de saleté autour du couvercle de la lentille. Essayez-le avec un chiffon sec et propre avant d'essayer d'enlever le couvercle de la lentille.
Humidité excessive	Lorsque vous utilisez le mode cuisson , préchauffez d'abord le four. La cuisson à convection éliminent l'humidité du four (c'est un des avantages de la convection).
Eclats de porcelaine	Lorsque vous enlevez et remplacez les grilles, inclinez-les toujours vers le haut et ne forcez pas pour éviter les éclats de porcelaine.

Données de service

Pour un centre de service autorisé ou de l'information sur les pièces, voir le « Fulgor Warranty .. »

L'emplacement du numéro de série sur le produit est visible sur la porte du four lorsque la porte du four est ouverte. Il est situé du côté gauche, centré verticalement juste en dessous de la cavité du four. Voyez Page 28. Notez cette information dans l'espace prévu à cet effet ci-dessous. Gardez votre facture pour la validation de votre garantie.

Numéro de modèle _____ Numéro de série _____ Date d'installation ou Occupancy _____

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⚠ IMPORTANTE

*Electrodoméstico y horno
Precauciones de seguridad*

Por favor, lea todas las instrucciones antes de utilizar este aparato.



Advertencia

Su nuevo horno Bosh se ha diseñado para ser un aparato seguro y fiable si se usa de la manera apropiada. **Lea atentamente todas las instrucciones antes de utilizar este aparato. Estas precauciones reducirán los riesgos de sufrir quemaduras, descargas eléctricas, fuego y lesiones. Cuando se utilizan aparatos de cocina es preciso seguir algunas precauciones básicas de seguridad, incluyendo las siguientes:**

Un técnico cualificado tiene que instalar correctamente este aparato y realizar una buena puesta a tierra. Conecte solo a una puesta a tierra apropiada. Vea las instrucciones de Conexión de puesta a tierra que se encuentran en las Instrucciones de Instalación.

- Solo un técnico calificado debe dar el servicio a este aparato. Póngase en contacto con el centro de servicio autorizado más cercano para la inspección, reparación y ajustes.
- No repare o remplace ninguna parte del horno a menos que le haya sido recomendado específicamente. Solicite el servicio de un centro autorizado.
- No utilice esta unidad si no funciona bien o si está dañada hasta que un técnico del servicio autorizado la haya inspeccionado.
- Instale o coloque este aparato de acuerdo con las instrucciones de instalación.
- Use este horno solo para lo que lo ha concebido su fabricante. Si tiene alguna duda, contacte con él.
- No cubra ni bloquee las aberturas de este aparato.
- Use este aparato solo el uso para el que ha sido concebido como se describe en este manual. No use productos químicos corrosivos, vapores, productos inflamables o no alimenticios en este aparato. Este tipo de horno ha sido diseñado específicamente para calentar o cocinar alimentos. No está diseñado para uso industrial o de laboratorio. El uso de productos químicos corrosivos cuando calienta o limpia el horno dañará el aparato.
- En el caso de encenderse la ropa o el cabello, **ÉCHESE AL PISO y DESE VUELTAS DE INMEDIATO** para apagar las llamas.

- No permita que los niños utilicen este aparato sin la supervisión de un adulto. Los niños y animales domésticos no deben quedarse solos cerca del horno cuando se está utilizando el aparato. No permita nunca que los niños se sienten o se pongan de pie sobre ninguna parte del horno.



PRECAUCIÓN

- No deje cosas que puedan atraer la atención de los niños encima del horno. Si se suben al horno para alcanzar estas cosas podrían sufrir graves daños.

Para reducir el riesgo de fuego en el interior del horno:

1. No guarde materiales inflamables en el interior o cerca del horno.
2. No use agua cuando se produce un incendio de grasa. Apague el fuego con un extintor químico de polvo o espuma.
3. Se recomienda tener un extintor a mano y muy a la vista cerca de cualquier electrodoméstico, que se pueda usar rápidamente.
4. No recueza demasiado los alimentos. Vigile el horno con cuidado cuando utiliza materiales de papel, plástico u otros materiales combustibles.
5. No utilice el horno para almacenar cosas. Nunca deje productos de papel, utensilios de cocina o alimentos en su interior cuando no se usa.
6. En caso de que se enciendan materiales dentro del horno, mantenga cerrada la puerta. Apague el horno y desconecte el circuito en la caja del cortacircuito.
7. No obstruya los conductos de ventilación del horno.
8. Asegúrese de que funciona el ventilador cuando el horno está funcionando. En caso contrario no utilice el horno. Llame a un centro de servicio autorizado.
9. Nunca utilice el horno para calentar una habitación. Esto podría dañar partes del horno.
10. Use ropa apropiada por cuestión de seguridad. Nunca use prendas sueltas o que tengan mangas largas mientras utiliza este aparato.



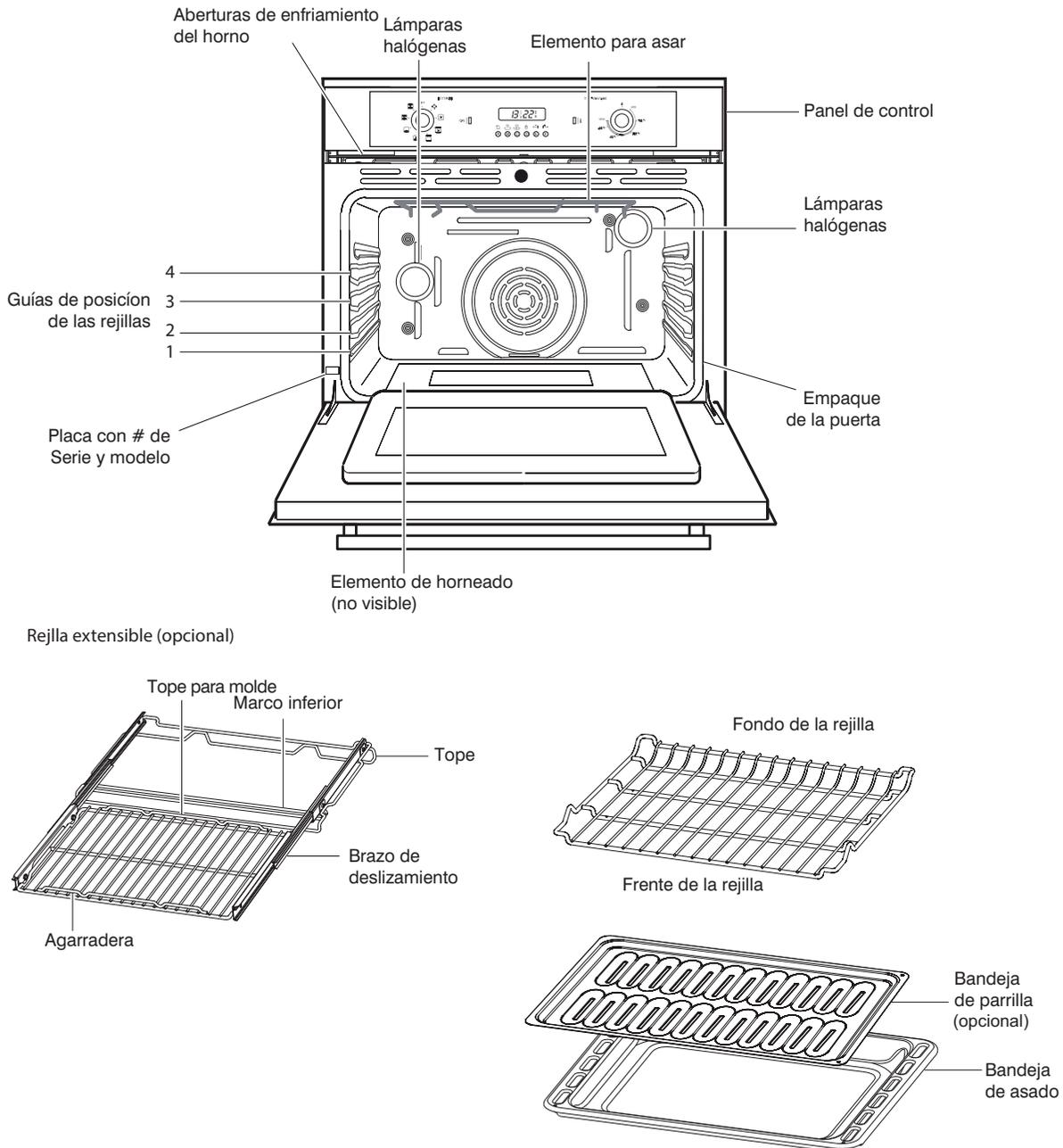
IMPORTANTE

*Electrodoméstico y horno
Instrucciones de seguridad*

Precauciones de seguridad para el horno

- Mantenga recogido el cabello largo.
- No toque elementos de calentamiento o superficies internas del horno.
- Los elementos de calentamiento podrían estar calientes incluso si presentan un color oscuro. Las superficies internas del horno podrían estar lo suficientemente calientes como para causar quemaduras.
- Durante y después del uso, no permita que la ropa u otros materiales inflamables entren en contacto con los elementos de calentamiento o con las superficies internas del horno hasta que no se hayan enfriado.
Otras superficies del equipo podrían calentarse lo suficiente para provocar quemaduras. Estas superficies son por ejemplo, las aperturas de ventilación del horno y las superficies situadas a proximidad de estas aperturas, las puertas del horno y las ventanas de las puertas del horno.
- La moldura de la parte superior y de los lados de la puerta del horno podría estar lo suficientemente calientes como para provocar quemaduras.
- Tenga cuidado cuando abra la puerta del horno. Abra la puerta ligeramente para dejar escapar el aire o el vapor caliente antes de sacar los alimentos.
- No caliente recipientes de alimentos cerrados. La presión acumulada podría hacer reventar el recipiente o provocar lesiones.
- Coloque siempre las rejillas del horno en el lugar deseado mientras el horno esté frío. Si tiene que mover una rejilla cuando el horno está caliente, evite el contacto del asa de la olla con los elementos calientes.
- Use siempre asas secas para las ollas. Las asas mojadas o húmedas sobre superficies calientes pueden provocar quemaduras por el vapor. Evite el contacto de las asas con los elementos de calentamiento. No use toallas o trapos voluminosos.
- No permita que el papel de aluminio entren en contacto con los elementos calentadores.

Características de su horno



Paneles de control

La interfaz del usuario tiene las siguientes características: pantalla, indicadores luminosos de precalentamiento, interruptores de control, perillas de modo de cocción y temperatura.

Programador electrónico

El programador opera en las 12 horas.

A Cuentaminutos

B Duración

C Hora de fin de funcionamiento

D Manual

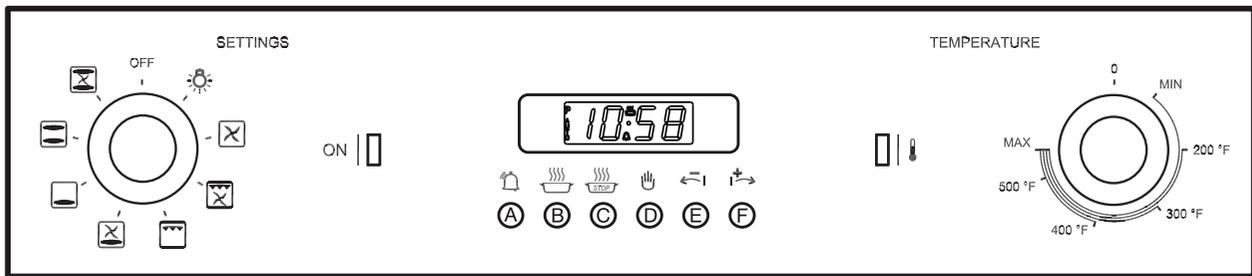
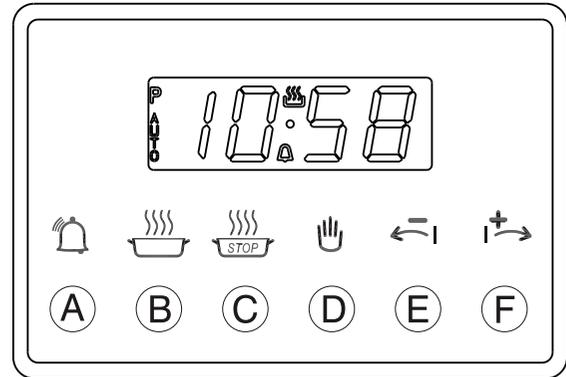
E Retramiento de la hora sobre el display (visor)

F Adelantamiento de la hora sobre el display

NOTA

Cuando se usan las teclas E o F, la hora visualizada viene antes regulada lentamente, después la velocidad aumenta automáticamente.

Todos los programas vienen introducidos (fijados) aproximadamente 1 segundo después de la regulación.



Generalidades del horno

Antes de usar su horno por primera vez quite el embalaje y los materiales que no forman parte del horno o de los hornos. Cualquier material de este tipo que se deje en el horno (hornos) puede fundirse y /o quemarse cuando se usa el horno.

Caliente el electrodoméstico vacío a la temperatura máxima para eliminar cualquier residuo de la fabricación que pueda afectar a los alimentos con olores desagradables.

Ventilador de convección

El ventilador de convección trabaja durante el modo de convección.

Ventilador de enfriado de los componentes

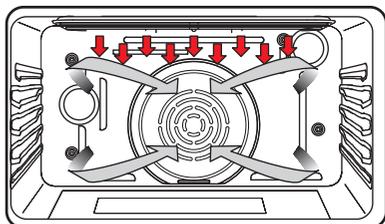
Se activa durante todos los modos de cocción para enfriar los componentes internos y la superficie de la puerta exterior. El aire se expulsa a través de las aberturas colocadas por encima de la puerta del horno. Sigue funcionando hasta que los componentes se han enfriado lo suficiente.

LUCES DE AVISO

- **Amarilla:** se enciende cuando el botón del conmutador está fuera de la posición "0" (sólo en algunos modelos).
- **Roja:** se enciende cuando el termostato conecta las resistencias del cielo y de la solera, la del grill o la circular (aire caliente).

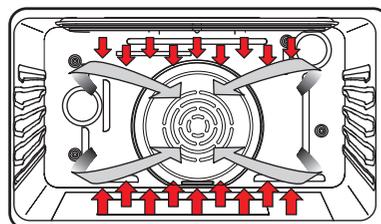
Modos del horno

Las siguientes ilustraciones dan una vista general de lo que sucede en el horno en cada modo de ajuste. Las flechas representan la posición de la fuente de calor durante cada uno de los modos. Los elementos inferiores están ocultos bajo el piso inferior.



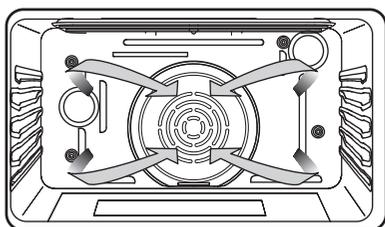
Asado de convección

El Asado de convección combina el calor intenso del elemento superior con el aire que circula por medio del ventilador de convección.



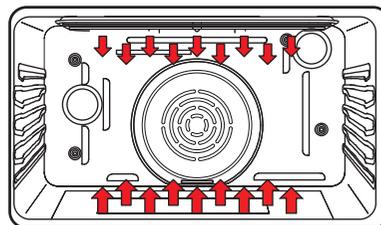
Horneado de Convección

El horneado de Convección usa el calor de los elementos superiores e inferiores, así como el calor del ventilador de convección.



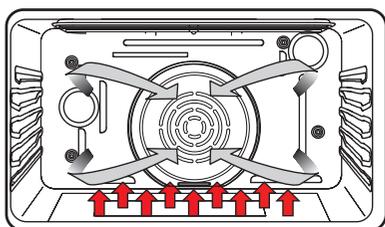
Deshidratado

No se utiliza ningún elemento de calentamiento, únicamente el ventilador de convección para descongelar alimentos.



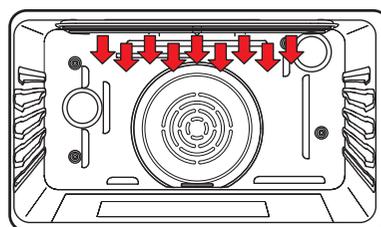
Horneado

Hornear es cocinar con aire seco, caliente. Tanto el elemento superior como el inferior se encienden en ciclos para mantener la temperatura del horno.



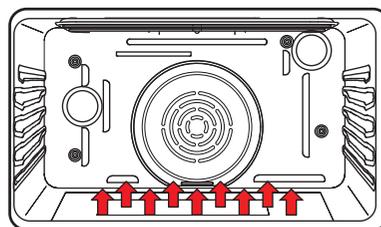
Calor de Solera

Calor de solera; **la parte inferior y el ventilador están encendidos.** Útil para cocinar suflés, pizzas y repostería.



Grill

El Asado usa el calor intenso que radia el elemento superior.



Solera

Sistema tradicional de solera, el calentamiento llega **solo por la parte inferior.** Se usa para terminar de cocinar.

Consejos generales para el horno

Precalentar el horno

- Precaliente el horno cuando utiliza los modos de Horneado, Horneado de convección y Grill de convección.
- Seleccionar una temperatura más alta no acorta el tiempo de precalentado.
- Se necesita precalentar para obtener buenos resultados al hornear pasteles, galletas, pastelelitos y panes.
- El precalentado ayudará a dorar los asados y a que la carne conserve sus jugos.
- Coloque las rejillas del horno en su posición correcta antes de precalentar.

Sugerencias para el uso

- Use las tablas de cocinar como una guía
- No ponga recipientes sobre la puerta abierta del horno
- Utilice la luz interna del horno para mirar los alimentos a través de la ventana del horno en lugar de abrir la puerta frecuentemente.

Recipientes

- Los recipientes de vidrio para hornear absorben el calor. Reduzca la temperatura del horno 25°F (15°C) cuando hornea con moldes de vidrio.
- Use los recipientes que producen el dorado deseado. El tipo de acabado del recipiente ayuda a determinar la cantidad de dorado que se producirá en el horno.
- Los moldes brillantes, de metal liso o ligeramente antiadherentes/anodizados reflejan el calor y dan como resultado un dorado más ligero y delicado. Los pasteles y galletas requieren este tipo de molde.

- Los recipientes oscuros, ásperos o sin brillo absorben el calor y producen una costra más dorada y crujiente. Use este tipo para pasteles.
- Utilice recipientes de metales oscuros antiadherentes/anodizados o moldes de metal sin brillo o moldes de vidrio de horneado para obtener una costra dorada. Los moldes aislantes de horneado pueden aumentar el tiempo de cocción.
- No hornee con la bandeja de asado vacía dentro del horno ya que esto puede cambiar el rendimiento del horneado. Guarde la bandeja de asado fuera del horno

Condensación y temperatura del horno

- Es normal que una cierta cantidad de humedad se evapore de los alimentos durante el proceso de cocción. La cantidad depende del contenido de humedad que contienen los alimentos. La humedad se puede condensar sobre una superficie más fría o en el interior del horno, así como en el panel de control.

Horneado a gran altitud

- Cuando se hornea a gran altitud, las recetas y el tiempo de cocción varían con respecto a los estándares.

Conexión de 120/240 contra 120/208 Voltios

- La mayoría de las instalaciones de hornos tiene un voltaje de 120/240 voltios.
- Si su horno está instalado con un voltaje de 120/208 voltios, el precalentado puede ser ligeramente más largo que con un voltaje de 120/240 voltios.

Rejillas del horno

- El horno tiene guías para las rejillas en cuatro niveles como se muestran en la figura de la pág. 50.
- Las posiciones de las rejillas están numeradas desde la guía de la rejilla inferior (#1) a la superior (#4).
- Consulte las tablas de cocinar para determinar las mejores posiciones de la rejilla para usar cuando se cocina.
- Cada guía de nivel consiste en un par de soportes formados en las paredes de cada lado del interior del horno.
- Asegúrese siempre de que las rejillas del horno se encuentran en la posición correcta antes de encender el horno. Asegúrese de que las rejillas estén niveladas una vez colocadas en posición.

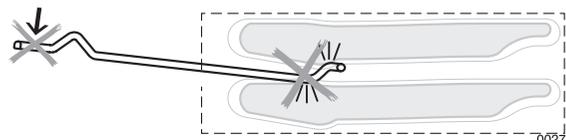
Si tiene dudas, como por ejemplo, qué lado es la parte frontal de la rejilla, tome como referencia la figura de la pág. 50.

- Las rejillas están diseñadas para pararse cuando se tiran hacia atrás hasta el tope.

PRECAUCIÓN! Nunca utilice papel de aluminio para tapar las rejillas del horno o para forrar el horno. El calor atrapado por debajo del papel de aluminio puede dañar el revestimiento del horno.

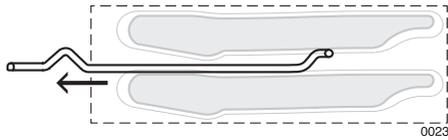
PRECAUCIÓN

Asegúrese de que no la ha forzado para evitar daños al esmalte.

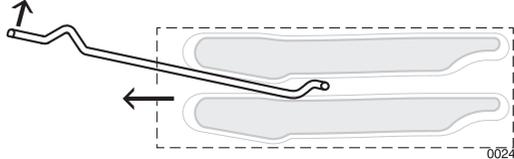


Para sacar las rejillas del horno:

1. Agarre la rejilla y empujela hacia atrás

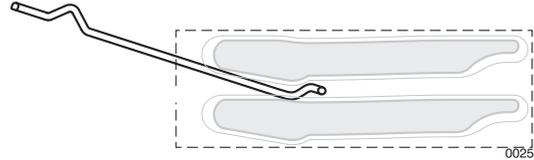


2. Incline la rejilla hacia arriba y sáquela

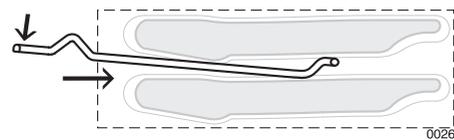


Para meter una rejilla del horno:

1. Coloque la parte de atrás de la rejilla entre las guías de nivel de rejilla



2. Mientras inclina la parte frontal de la rejilla hacia arriba, deslice la rejilla a lo largo de la vía mientras baja la parte frontal



La rejilla extensible (Opcional)

- La rejilla extensible facilita el acceso a los alimentos en el horno. Se extiende más allá de la rejilla plana normal acercando los alimentos al usuario.



PRECAUCIÓN

Cuando la rejilla sale del horno no se bloquean los brazos laterales de deslizamiento. Éstos se podrían extender inesperadamente si se transporta la rejilla de modo incorrecto. Extender los brazos de deslizamiento puede causar lesiones. **Se debe sostener o transportar la rejilla solamente agarrando los lados.**

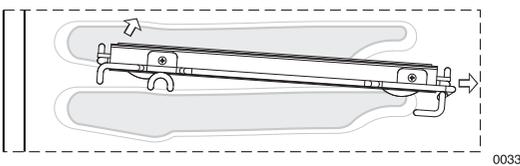
NOTA: Siempre saque la rejilla extensible antes de autolimpiarse el horno.

PRECAUCIÓN! Para evitar quemaduras, jale la rejilla completamente y levante el molde arriba de la agarradera cuando transporta los alimentos al y del horno.

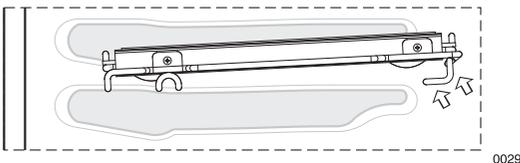
Si tiene dudas, como por ejemplo, qué lado es la parte frontal de la rejilla, tome como referencia la figura de la pág. 50.

Sacarla del horno:

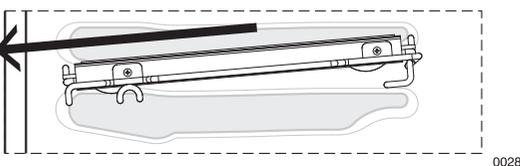
1. Levante el frente de la rejilla ligeramente y empuje la rejilla hacia adentro hasta que se libera el tope



2. Levante el fondo de la rejilla hasta que el marco y el tope queden libres de la guía

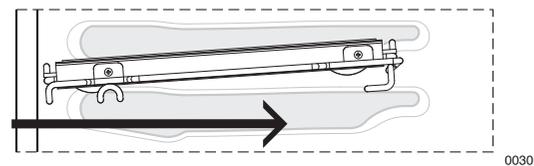


3. Jale la rejilla hacia abajo y sáquela

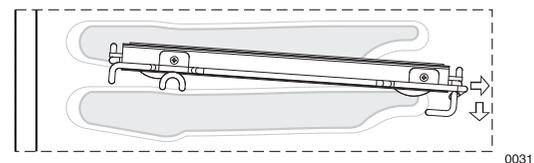


Colocar la rejilla en el horno:

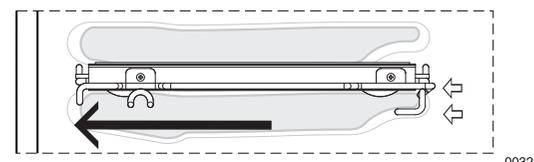
1. Agarre la rejilla firmemente en ambos lados. Coloque la rejilla (incluyendo el marco) arriba de la guía de rejilla deseada



2. Empuje la rejilla completamente hasta que el fondo de la rejilla caiga en su lugar



3. Hale ambas secciones hacia delante hasta que se active el tope. La rejilla debe estar recta no torcida



La Configuración de Control

ACCION	RESULTADO
<p>Para fijar la hora</p> <p>Introducir la alimentación de electricidad.</p> <p>Pulsar el botón D y a continuación ajustar la hora con los botones E y F.</p>	<p>Visualizador parpadeante</p> <p>Sobre el visor aparece la hora.</p>
<p>Funcionamiento del cuentaminutos</p> <p>Pulsar la tecla A.</p> <p>Obrar sobre las teclas E y F, regular sobre el intervalo de tiempo deseado.</p> <p>El timbre se apaga apretando una tecla cualquiera. En cada momento de la cuenta atrás es posible visualizar el tiempo restante apretando la tecla A.</p>	<p>En el visor aparece 0.00.</p> <p>En el visor aparece el intervalo de tiempo deseado. Al término del periodo fijado entrará en función el timbre. El timbre sonará.</p> <p>El timbre está apagado.</p>
<p>Cocción totalmente automática</p> <p>Regular el horno a la función y a la temperatura deseada.</p> <p>Apretar la tecla B y fijar la duración -osea el periodo de tiempo por el cual quieren que la comida se cueza - usando las tecla E y F.</p> <p>Apretar la tecla C para fijar la hora de final de cocción - es decir la hora en la cual quieren que la comida acabe de cocerse - usando las teclas E y F.</p> <p>Girar los botones de control en la posición 0 (apagado) y pulsar la tecla D dos veces.</p>	<p>Aparece la palabra AUTO.</p> <p>El horno ahora se encenderá, cocerá y se apagará automáticamente a la hora fijada. Al término del periodo de cocción entrará en función el timbre.</p> <p>El timbre se apagará el programador vuelve al sistema manual.</p>
<p>Para controlar la duración de cocción restante</p> <p>Durante la cocción automática es posible controlar el tiempo de cocción restante apretando la tecla B.</p>	<p>Viene visualizado el tiempo restante.</p>
<p>Para controlar el final de cocción</p> <p>Durante la cocción automática es posible controlar la hora en la cual el horno se apagará apretando la tecla C.</p>	<p>Viene visualizada la hora de término de cocción.</p>
<p>Cocción semi-automática utilizando la función "Duración"</p> <p>Regular el horno a la temperatura y a la función deseada. Apretar la tecla B y fijar la duración - ésto quiere decir el periodo de tiempo durante el cual se desea la cocción de la comida - obrando en las teclas E y F.</p> <p>Girar los mangos en la posición 0 (apagado) y apretar la tecla D dos veces.</p>	<p>Aparece la palabra AUTO, y el símbolo de cocción se queda encendido. El horno permanecerá en función hasta el término del tiempo de duración, después de ésto el timbre entrará en función.</p> <p>El timbre se apaga y el programador vuelve a la función manual.</p>
<p>Cocción semi-automática utilizando la función "Hora Final"</p> <p>Regular el horno a la temperatura y a la función deseada. Apretar la tecla C y, obrando en la tecla E y F, fijar la hora en la cual se desea la comida acabe de cocer.</p> <p>Girar los botones de control en la posición 0 (apagado) y apretar la tecla D dos veces.</p>	<p>Aparece la palabra AUTO, y el símbolo de cocción permanece encendido. El horno permanecerá en función hasta el término del tiempo de duración, después de ésto el timbre entrará en función.</p> <p>El timbre se apaga y el programador vuelve a la función manual.</p>
<p>Para anular un programa</p> <p>Apretar la tecla B y regular la hora visualizada obrando en la tecla E hasta aparecer 00.00 en el visor. Girar los botones de control en la posición 0 (apagado) y apretar la tecla D.</p>	<p>El programa viene anulado automáticamente.</p>

Consejos y técnicas de horneado

Hornear es cocinar con aire caliente. Tanto el elemento superior como el inferior del horno se encienden para calentar el aire pero no se utiliza el ventilador para hacer circular el horneado.

Siga la receta o las orientaciones de los alimentos convenientes para la temperatura de horneado, el tiempo y la posición de las rejillas. El tiempo de horneado cambiará con la temperatura de los ingredientes y con las dimensiones, la forma y el acabado del molde de horneado.

Directrices generales

- Para obtener los mejores resultados hornee los alimentos en una única rejilla con al menos 1" - 1½" (2,5 – 3 cm) espacio entre los moldes y las paredes del horno.
- Use una rejilla cuando selecciona el modo de horneado.
- Controle para que estén cocidos en el menor tiempo.
- Use moldes del metal (con o sin acabado antiadherente), vidrio refractario, vitrocerámica, cerámica u otros utensilios adecuados para el horno.
- Cuando use vidrio refractario, reduzca la temperatura 25°F (15°C) con respecto a la temperatura recomendada.
- Use bandejas de horneado con o sin lados o moldes de charlotas.
- Las cazuelas de metal oscuro o con recubrimiento antiadherente cuecen más rápidamente y se doran más. Los moldes aislantes alargarán ligeramente el tiempo de cocción para la mayoría de los alimentos.
- No utilice hojas de aluminio o bandejas de aluminio desechables para cubrir cualquier parte del horno. Las hojas son un excelente aislante de calor y el calor quedará atrapado por debajo. Esto alterará el rendimiento de la cocción y podrá dañar el acabado del horno.
- Evite el uso de las puertas abiertas para apoyar las cazuelas.
- Los consejos para Resolver los problemas de horneado se encuentran en la página 65.

Tabla de cocción por horneado

ALIMENTO	POSICIÓN DE REJILLA	TEMP. °F (°C) (HORNO PRECALENDADO)	TIEMPO (MIN)
Pastel			
Glaseado	2	350 (175)	17-19
Pastel	1	350 (175)	37-43
Bizcochos	1	350 (175)	35-39
Pay			
2 cortezas, fresco 9"	2	375-425 (190-220)	45-55
2 cortezas. fruta congel. 9"	2	375 (190)	68-78
Galletas			
Azúcar	2	350-375 (175-190)	6-11
Chocolate chip	2	350-375 (175-190)	8-13
Brownies	2	350 (175)	29-36
Panes			
Pan de levadura, 9x5	2	375 (190)	18-22
Rollos de levadura	2	375-400 (190-205)	12-15
Bollo, Panecillo	2	375-400 (190-205)	11-15
Molletes	2	425 (220)	15-19
Pizza			
Congelada	2	400-450 (205-235)	23-26
Fresca	2	425-450 (220-235)	12-15

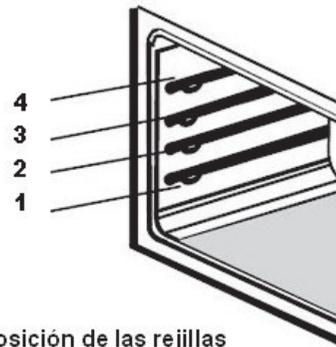
Consejos y técnicas de horneado de convección

Reduzca las temperaturas del horneado de las recetas 25°F (15°C).

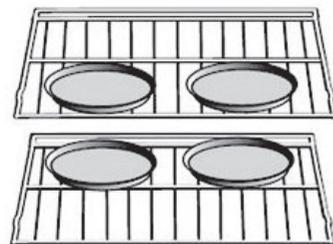
- Para obtener mejores resultados, se recomienda poner los alimentos en bandejas planas, no tapadas para aprovechar la circulación del aire forzado. Utilice moldes de aluminio brillante para obtener los mejores resultados si no se especifica nada más.
- Se puede utilizar vidrio refractario o cerámica. Reduzca la temperatura otros 25°F (15°C) cuando utiliza platos de vidrio refractario, con una reducción total de 50°F (30°C).
- Se pueden usar moldes de metales oscuros. Tenga presente que los alimentos se dorarán más rápidamente si usa recipientes de metal oscuro.
- El número de rejillas utilizadas lo determina la altura del alimento que tienen que cocinar.
- Cocinar con múltiples rejillas para comidas realizadas al horno se debe a la posición de las rejillas 1, 2 y 3. Se pueden utilizar todas las rejillas, para las galletas, bollos y galletitas saladas.
 - Con 2 rejillas de horneado. Use las posiciones 1 y 3.
 - Con 3 rejillas de horneado. Use las posiciones 2, 3 y 4.
 - Cuando hornea cuatro capas con pasteles al mismo tiempo, coloque los moldes de tal modo que ningún molde quede directamente encima de otro. Para lograr mejores resultados, coloque los moldes en la parte frontal de rejilla superior y en el fondo de la rejilla inferior (vea la figura a la derecha). Permita 1" -1 1/2" de espacio libre alrededor de los moldes.
- Transformar su propia receta puede ser fácil. Elija una receta que funcione bien en el modo de convección.
- Reduzca la temperatura y el tiempo de cocción si fuera necesario. Puede ser necesario algún juicio y cometer algún error para obtener un resultado perfecto. Conserve los resultados de su técnica para la próxima vez que quiera preparar la misma receta utilizando el sistema por convección.
- Los consejos para resolver los problemas de horneado se encuentran en la página 65.

Alimentos recomendados para modo de horneado de convección:

Galletitas saladas y hojaldres
Galletas para el café
Pasteles (de 2 a 4 rejillas) Masa de levadura
Bollos de crema
Popovers
Guisos y entrantes
Comidas preparadas al horno (posición de las rejillas 1, 2, 3)
Alimentos que se elevan con aire (Suflés, Merengues, Postres recubiertos con merengues, Bizcocho Angel, Bizcochos)



Posición de las rejillas



Rejilla 3

Rejilla 1

Colocación de los distintos recipientes en la rejilla

Consejos para recetar rápidas y fáciles

Para transformar el HORNEADO estándar en HORNEADO DE CONVECCIÓN:

- Reduzca la temperatura 25°F.
- Use el mismo tiempo de horneado que para el modo de Horneado si es por debajo de los 10 a 15 minutos.
- Los alimentos con un tiempo de horneado inferior a 30 minutos deberían controlarse para ver si están bien cocidos 5 minutos antes que las recetas de horneado estándar.
- Si los alimentos se hornean durante más de 40 a 45 minutos, el tiempo de horneado se debería reducir un 25%.

Tabla de horneado de convección

Reduzca la temperatura de la receta estándar de 25°F(15°C) para el horneado de Convección. La temperaturas se han reducido en esta

ALIMENTO	POSICIÓN DE REJILLA	TEMP. °F (°C) (HORNO PRECALENDADO)	TIEMPO (MIN)
Pastel			
Glaseado	2	325 (160)	17-19
Pastel	1	325 (160)	37-43
Bizcochos	1	325 (160)	35-39
Pay			
2 cortezas, fresco 9"	2	350-400 (175-205)	45-55
2 cortezas. fruta congel. 9"	2	350 (175)	68-78
Galletas			
Azúcar	2	325-350 (160-175)	6-11
Chocolate chip	2	325-350 (160-175)	8-13
Brownies	2	325 (160)	29-36
Panes			
Pan de levadura, 9x5	2	350 (175)	18-22
Rollos de levadura	2	350-375 (175-190)	12-15
Bollo, Panecillo	2	350-375 (175-190)	11-15
Molletes	2	400 (205)	15-19
Pizza			
Congelada	2	375-425 (190-220)	23-26
Fresca	2	400-425 (205-220)	12-15

Esta tabla es una guía. Siga la receta o las instrucciones del paquete y reduzca la temperatura de la manera apropiada.

Consejos y técnicas del asado de convección

- Coloque la rejilla en la posición requerida antes de encender el horno.
- Use el modo de Asado de Convección con la **puerta del horno cerrada**.
- No precaliente el horno.
- Use un recipiente de 2 piezas.
- Voltee la carne una vez a mitad del tiempo recomendado para cocinar (vea la tabla de asado de convección)

Tabla de asado de convección

ALIMENTO Y GROSOR	POSICIÓN DE REJILLA	POSICIÓN DE ASADO °F (°C)	TEMPERATURA INTERNA °F (°C)	TIEMPO LADO 1 (MIN.)*	TIEMPO LADO 2 (MIN.)*
Carne de res					
Filete (1-½" o más)					
Vuelta y Vuelta	2	450 (235)	145 (65)	12-14	11-13
Medio	2	450 (235)	160 (71)	15-17	13-15
Bien Cocido	2	450 (235)	170 (77)	18-20	16-17
Hamburguesas (más de 1")					
Medio	3	550 (290)	160 (71)	9-11	5-8
Bien Cocido	3	550 (290)	170 (77)	11-13	8-10
Aves					
Cuarto de Pollo	3	450 (235)	180 (82) (thigh)	16-18	14-16
Pechuga de Pollo	3	450 (235)	170 (77)	14-16	12-14
Puerco					
Chuletas (1¼" o más)	2	450 (235)	160 (71)	12-14	13-15
Salchicha - fresca	3	450 (235)	160 (71)	4-6	3-5

* Los tiempos del Asado y Asado de Convección son aproximados y pueden variar ligeramente.

Consejos y técnicas del asado

- Coloque la rejilla en la posición requerida antes de encender el horno.
- Use el modo de Asado de Convección con la **puerta del horno cerrada**.
- No precaliente el horno.
- Use un recipiente de 2 piezas.
- Se puede untar las carnes con un pincel mojado en aceite o mantequilla para evitar que se pegue.
- Voltee la carne una vez a mitad del tiempo recomendado para cocinar (vea la tabla de asado)

Tabla de asado

ALIMENTO Y GROSOR	POSICIÓN DE REJILLA	POSICIÓN DE ASADO	TEMPERATURA INTERNA °F (°C)	TIEMPO LADO 1 (MIN.)*	TIEMPO LADO 2 (MIN.)*
Carne de res					
Filete (1-½" o más)					
Vuelta y Vuelta	3	MAX (290°C)	145 (63)	5-7	4-6
Medio	3	MAX (290°C)	160 (71)	6-8	5-7
Bien Cocido	3	MAX (290°C)	170 (77)	8-10	7-9
Hamburguesas (más de 1")					
Medio	3	MAX (290°C)	160 (71)	7-9	5-7
Bien Cocido	3	MAX (290°C)	170 (77)	8-10	7-9
Aves					
Pechuga (con hueso)	3	450°F (230°C)	170 (77)	14-16	14-16
Muslo	3	450°F (230°C)	180 (82)	28-30	13-15
Puerco					
Chuletas (1")	3	MAX (290°C)	160 (71)	7-9 5-7	
Salchicha - fresca	3	MAX (290°C)	160 (71)	5-7 3-5	
Rebanada de Jamon (½")	3	MAX (290°C)	160 (71)	3-5 4-6	
Mariscos					
Filetes de Pescado, 1"	3	500°F (260°C)	Cook until opaque & flakes easily with fork	10-14	Do not turn
Con manequilla					
Cordero					
Chuletas (1")					
Vuelta y Vuelta	3	MAX (290°C)	145 (63)	5-7	4-6
Medio	3	MAX (290°C)	160 (71)	6-8	5-7
Bien Cocido	3	MAX (290°C)	170 (77)	8-10	7-9
Bread					
Pan, rebanadas de 1"	4	MAX (290°C)		2-2,30	
Pan de ajo, rebanadas de 1"	3	MAX (290°C)		4-6	

* Los tiempos del Asado y Asado de Convección son aproximados y pueden variar ligeramente.

Pautas e seguir para la temperatura de alimentos de FSIS (Servicio de Inspección y Seguridad de Alimentos USDA)

140°F(60°C)	Jamón , precocido (para recalentar)	165°F(74°C)	Relleno (cocido solo o en el ave)
145°F(63°C)	Carne fresca de res, tenera, cordero (vuelta y vuelta)		Sobras y guisados
160°F(71°C)	Carne molida y mezcalas de carne (res, puerco, tenera, cordero)	170°F(77°C)	Carne fresca de res, tenera, cordero (bien cocida)
	Carne fresca de res, tenera, cordero (medio)		Pechuga de pollo (aves)
	Carne fresca de puerco (media)	180°F(82°C)	Carne fresca de puerco (bien cocida)
	Jamón fresco (crudo)		Pollo y jamón (entero)
165°F(74°C)	Platillos con huevos	180°F(82°C)	Carne de aves (muslos y alas)
	Carne molida y mezcalas de carne (pavo, pollo)		Pato y ganso

Note : Huevos (solos, no utilizados en una receta) – cocer hasta que la yema y la clara estén duras

Cuidado general del horno

Cómo usar la tabla de la limpieza del horno

1. Localice el número de la parte que tiene que limpiar en la figura de esta página.
2. Busque el nombre de la parte en la tabla.
 - Use el método de limpieza que aparece en la columna de la izquierda si el horno es blanco o negro.
 - Use el método de limpieza que aparece en la columna de la derecha si el horno es de acero inoxidable.
3. Haga coincidir la letra con el método de limpieza Phe de la página siguiente.

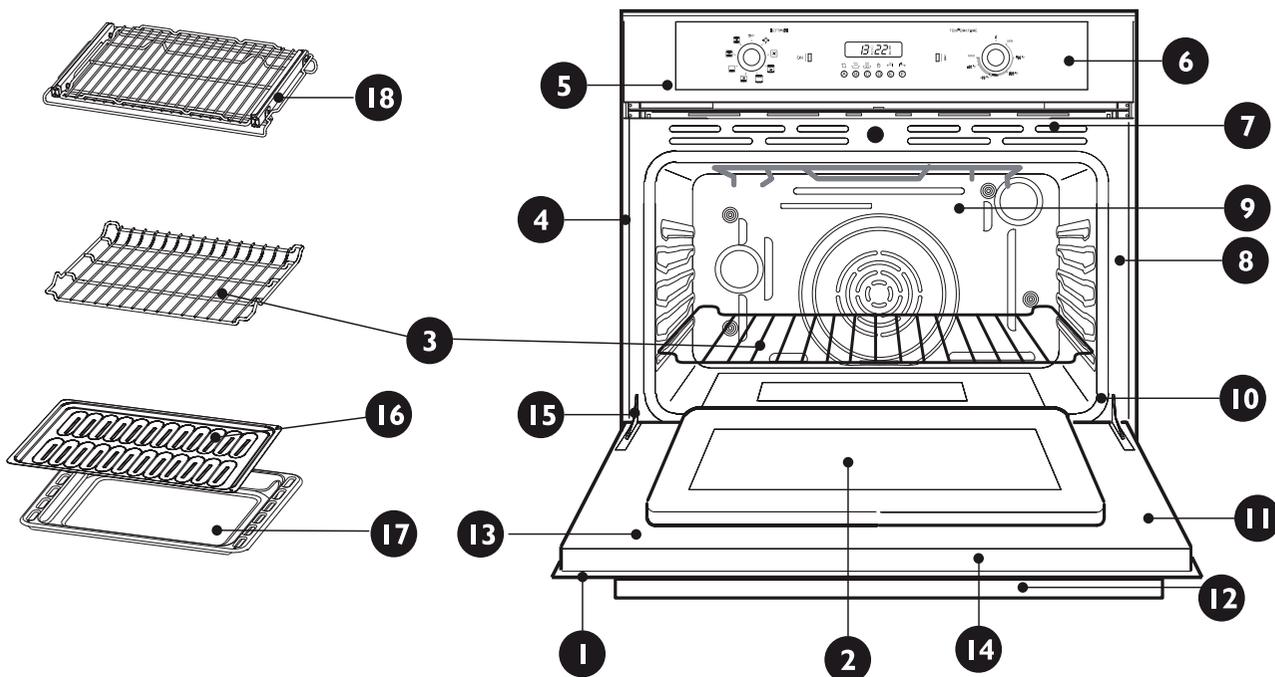


Tabla de limpieza

Parte		Método de limpieza		Parte		Método de limpieza	
		Horno Negro/Blanco	Horno de Acero Inoxidable			Horno Negro/Blanco	Horno de Acero Inoxidable
1	Marco de la puerta	E	E	11	Puerta del horno interior	E	E
2	Interior de la ventana de la puerta	F	F	12	Agarradera de la puerta	D	D
3	Rejillas removibles del horno	A	A	13	Aberturas de enfriamiento de la puerta	E	E
4	Molduras laterales	D	D	14	Frente de la puerta	D	D
5	Moldura del panel de control	C	G	15	Molduras del horno	D	D
6	Panel de control	C	C	16	Bandeja de grill	E	E
7	Aberturas de enfriamiento del horno	E	E	17	Bandeja del horno inferior	E	E
8	Marco frontal del horno	E	E	18	Rejilla extensible	A	A
9	Cavidad del horno	E	E				
10	Empaque metálico	B	B				

Acabados del horno / métodos de limpieza

El horno completo se tiene que limpiar de manera segura con una esponja jabonosa, enjuagar y secar. Si no se consiguen eliminar residuos persistentes, siga los métodos de limpieza que se muestran aquí abajo.

- Use siempre el limpiador más suave para hacer el trabajo.
- Frote el acabado del metal en la dirección del granulado.
- Use trapos limpios y suaves, esponjas o toallas de papel.
- Enjuague a fondo con el mínimo de agua posible para que no gotee agua en el interior de las ranuras.
- Seque para evitar que se formen alones.

Los limpiadores que se enumeran aquí abajo indican el tipo de productos que hay que usar y no se recomiendan. Use todos los productos según las instrucciones del paquete.

Parte	Método de limpieza
A Cromo placado	Lave con agua jabonosa caliente. O frote suavemente con esponjillas con Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® o S.O.S® directamente. Se puede usar los limpiadores de horno Easy Off® o Dow® (fórmula de horno en frío), pero podrían provocar oscurecimientos y decoloración. Se pueden limpiar las rejillas en el horno durante el modo de autolimpieza, pero perderán su acabado brillante y cambiar permanentemente a un gris metálico.
B Fibra de vidrio	NO LIMPIE EL EMPAQUE A MANO.
C Cristal	Eche Spary Windex® o Glass Plus en una tela primero, y luego límpielo. Use Fantastik® o Formula 409® para quitar salpicaduras grasientas.
D Pintura	Limpie con agua jabonosa caliente o aplique Fantastik® o Formula 409® primero a una esponja limpia o una toalla de papel y limpie. Evite el uso de limpiadores en polvo y esponjillas de fibra metálica y detergentes para hornos.
E Porcelana	Limpie de inmediato derrames ácidos como jugos de fruta, leche y jitomate con una toalla seca. No use una esponja/toalla húmeda sobre porcelana caliente. Cuando ya está fría, limpie con agua jabonosa caliente o aplique Bon-Ami® o Soft Scrub® a una esponja húmeda. Enjuague y seque. Para manchas resistentes, use suavemente esponjillas con Brillo® o S.O.S®. Es normal que la porcelana se agriete (líneas finas) con el tiempo debido a la exposición al calor y a los residuos de comida.
F Cristal reflectante	Limpie con agua caliente jabonosa y una esponja o un estropajo de plástico. Para las manchas de agua, use vinagre, Windex®, amoníaco o Bon-Ami®. NO USE ABRASIVOS DUROS
G Acero inoxidable	Siempre limpie con el grano. Limpie con una esponja jabonosa luego enjuague y seque o limpie con Fantastik® o Formula 409® aplicado a una toalla de papel. Proteja y limpie con Stainless Steel Magic® y un trapo suave. Quite las manchas de agua con un trapo humedecido con vinagre blanco. Use Bar Keeper's Friend® para quitar la decoloración térmica.
H Sonda (si presente)	La limpieza de la sonda ha de realizarse con detergente y agua caliente. Luego enjuague y seque. No ponga a remojo ni meta en el lavavajillas.

Operaciones de mantenimiento que puede hacer usted mismo

Quitar la puerta del horno

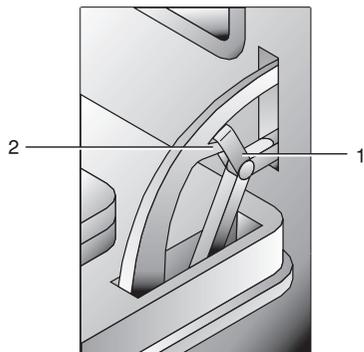
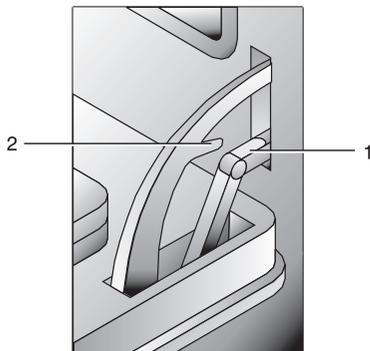


ADVERTENCIA

- Asegúrese de que el horno esté frío y de que se haya apagado la corriente antes de quitarla puerta. De otro modo podría causar una descarga eléctrica o quemaduras.
- La puerta del horno es pesada y frágil. Use ambas manos para quitar la puerta. La parte frontal de la puerta es de vidrio. Maneje con cuidado para evitar que se rompa.
- Agarre solo los costados de la puerta del horno. No use la agarradera ya que podría girar en su mano y causar daños o heridas.
- Si no agarra firmemente y de la manera correcta la puerta del horno podría causar lesiones a personas o daños al producto

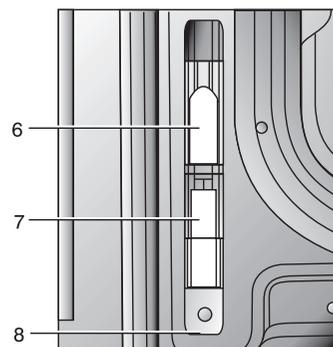
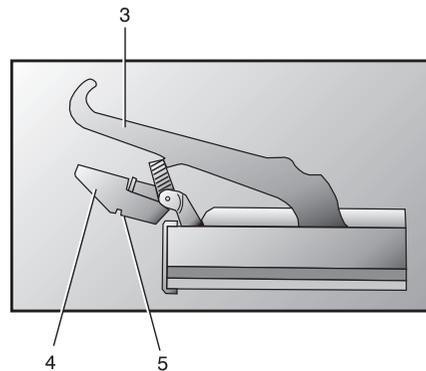
Para quitar la puerta

1. Abra la puerta completamente.
2. Levante los soportes de las bisagras (1) en las ranuras (2).
3. Sujete la puerta firmemente por los dos costados usando las dos manos y cierre la puerta.
4. Sujétela firmemente; la puerta es pesada.
5. Coloque la puerta en un lugar apropiado.



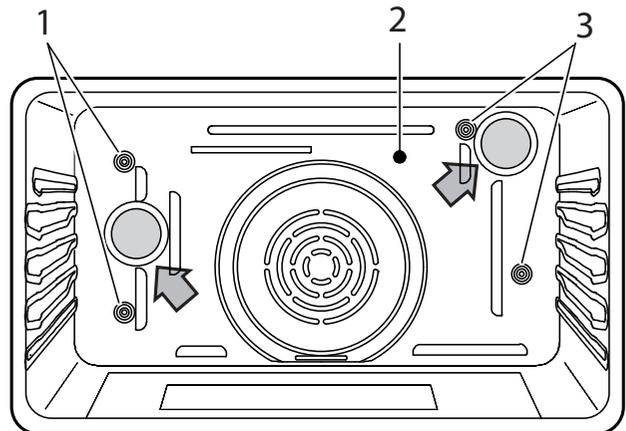
Para volver a colocar la puerta

1. Introduzca las patillas superiores (3) de las dos bisagras en las ranuras superiores (6) y las patillas inferiores (4) en las ranuras inferiores (7). Los batientes (5) se tienen que enganchar en los rebordes (8).
2. Coloque las bisagras (1) hacia atrás en su posición.
3. Cierre y abra la puerta lentamente para asegurarse de que está colocada correctamente y de manera segura.



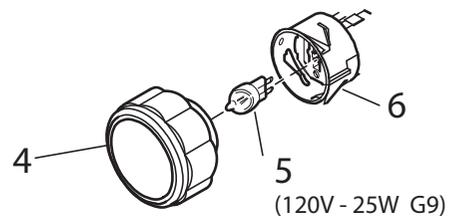
Cambiar una lámpara del horno

- Cada horno está equipado con una lámpara con bombillas halógenas colocadas en la pared posterior del horno.
- Las luces se enciende cuando se encuentra en el ciclo de cocción.
- Cada lámpara consiste en unas lentes removibles, una bombilla y un casquillo que está fijado en su lugar. Vea la figura de esta página.
- La sustitución de la bombilla se considera un mantenimiento de rutina.



Para remplazar la bombilla

1. Lea la ADVERTENCIA de esta página.
2. Apague la corriente general (caja de fusibles o cortocircuito).
3. En los hornos de convección quite la tapa del ventilador destornillando los 4 tornillos con un destornillador.
4. Desenrosque las lentes.
5. Extraiga la bombilla de su casquillo.
6. Sustituya la bombilla con otra. Evite tocar la bombilla con los dedos, porque la grasa de las manos podría dañar la bombilla cuando se calienta.
7. El foco es de halógeno: Utilizar uno con los mismos Volt y Watt (**ver las figuras de esta página**).
8. Enrosque las lentes.
9. Vuelva a colocar la tapa del ventilador si el modelo está dotado con ello.
10. Restablezca la corriente general (caja de fusibles o cortocircuito).



ADVERTENCIA

- Asegúrese de que el horno y las lámparas estén frías y la corriente está apagada antes de remplazar la(s) bombilla(s). Puede haber un fallo debido a una descarga eléctrica o a quemaduras.
- Las lentes tienen que estar montadas cuando se usa el horno.
- Las lentes sirven para evitar que se rompan las bombillas.
- Las lentes son de vidrio. Manéjelas con cuidado para evitar que se rompan. Los vidrios rotos pueden causar lesiones.

Resolución de los problemas de horneado

Tanto con el Horneado como con el Horneado de convección, los resultados escasos pueden ocurrir por muchas razones además de por un mal funcionamiento del horno. Controle la tabla para las causas de los problemas más comunes. Debido a que el tamaño, la forma y el material de los utensilios de hornear tienen un efecto directo sobre los resultados del horneado, la mejor solución podría ser reemplazar los viejos utensilios de hornear que se han oscurecido y deformado con el tiempo y el uso. Revise también la tabla de Horneado de las páginas de la 56 a la 60, la posición de la rejilla y el tiempo de hornear

<i>Problema de horneado</i>	<i>Causa</i>
Los alimentos se doran poco uniformes	<ul style="list-style-type: none"> • El horno no está precalentado • Papel de aluminio en la rejilla o fondo del horno • Utensilios de hornear son demasiado grandes • Los moldes tienen contacto o tocan la pared
Los alimentos quedan muy	<ul style="list-style-type: none"> • El horno no está precalentado • Se usa un molde de vidrio, mate o de metal oscuro • Posición incorrecta de la rejilla • Los moldes tienen contacto o tocan la pared
Los alimentos quedan muy secos o muy encogidos	<ul style="list-style-type: none"> • Temperatura del horno muy alta • Tiempo de hornear muy largo • Se abrió la puerta del horno frecuentemente • El molde es demasiado grande
Los alimentos se hornean o asan muy lentamente	<ul style="list-style-type: none"> • Temperatura del horno muy baja • El horno no está precalentado • Se abrió la puerta del horno frecuentemente • Muy sellado con papel de aluminio • El molde es demasiado pequeño
Las costras de pays no se doran en el fondo o quedan muy empapadas.	<ul style="list-style-type: none"> • Tiempo de hornear insuficiente • Se usan moldes de acero brillosos • Posición incorrecta de la rejilla • Temperatura del horno muy baja
Los pasteles no se doran y quedan planos, tal vez sin terminar por adentro	<ul style="list-style-type: none"> • Temperatura del horno muy baja • Tiempo de hornear incorrecto • Se probó el pastel antes de tiempo • Se abrió la puerta del horno frecuentemente • El molde es demasiado grande
Los pasteles quedan elevados en el centro con grietas en la parte superior	<ul style="list-style-type: none"> • Temperatura del horno muy alta • Tiempo de hornear muy largo • Los moldes tienen contacto o tocan la pared • Posición incorrecta de la rejilla • El molde es demasiado pequeño
Los bordes de la costra de pays quedan muy dorados	<ul style="list-style-type: none"> • Temperatura del horno muy alta • Los bordes de la costra son muy delgados

Resolución de los problemas de funcionamiento

Antes de ponerse en contacto con el servicio de asistencia técnica, lea la sección “Solución de problemas”. Puede que hacerlo le ahorre la llamada. Si no encuentra la solución a su problema en esta sección, siga las instrucciones que encontrará más abajo. Cuando llame al servicio de asistencia, tenga a mano los siguientes datos: fecha de compra, referencia completa del modelo y número de serie de su placa de cocción. Esa información nos ayudará a atenderle.

<i>Problema del horno</i>	<i>Pasos para resolver los problemas</i>
La pantalla del horno se queda apagada	Apague la corriente general (caja de fusibles o cortocircuito). Vuelva a conectar el circuito. llame el centro de servicio autorizado.
El ventilador de enfriamiento sigue funcionando después de apagar el horno	Esto es normal. El ventilador se apaga automáticamente cuando los componentes electrónicos se hayan enfriado suficientemente.
El horno no calienta	Revise el cortacircuito o la caja de fusibles en su casa. Asegúrese de que hay una alimentación eléctrica correcta para el horno. Asegúrese de haber seleccionado la temperatura del horno.
El horno no cocina de un modo uniforme	Consulte las tablas de cocinar para las posiciones recomendadas de rejillas. Siempre reduzca la temperatura de recetas 25 °F (15 °C) cuando hornea con el modo de horneado de convección.
Las luces del horno no funcionan correctamente	Reemplace o reinserte el foco si está flojo o defectuoso. Vea la Pág. 64. La bombilla se puede quemar si lo toca con los dedos.
No se puede quitar la cubierta del lente	Puede haber sólidos acumulados alrededor de la cubierta. Limpie el área del lente con una toalla seca y limpia antes de tratar de quitar la cubierta de la lente.
Hay mucha humedad	Cuando utiliza el modo de hornear debe precalentar el horno. El horneado de convección elimina cualquier humedad en el horno (esta es una de las ventajas de la convección).
Astillas de porcelana	Al quitar y reemplazar las rejillas del horno, siempre debe inclinarlas hacia arriba y no forzarlas para evitar astillar la porcelana.

Registro de datos para el servicio

Cómo obtener servicio Para información sobre servicio autorizado o refacciones, ver el “ Fulgor Garantía ..”

Al abrir la puerta del horno se puede ver la etiqueta con el número de serie del producto. Se encuentra del lado izquierdo, centrada verticalmente justo dentro de la cavidad del horno. Vea la Pág. 50. Ahora es un buen momento para anotar esta información en el espacio proporcionado abajo. Guarde su factura para validar la garantía.

Número del Modelo _____ Número de Serie _____ Fecha de instalación y ocupación _____

FULGOR
MILANO

————— SINCE 1949 —————

T4 Pro

Programmable Thermostat

Installation Instructions

.....

Package Includes:

- T4 Pro Thermostat
 - UWP™ Mounting System
 - Honeywell Standard Installation Adapter (J-box adapter)
 - Honeywell Decorative Cover Plate – Small; size 4-49/64 in x 4-49/64 in x 11/32 in (121 mm x 121 mm x 9 mm)
 - Screws and anchors
 - 2 AA Batteries
 - Installation Instructions and User Guide
-



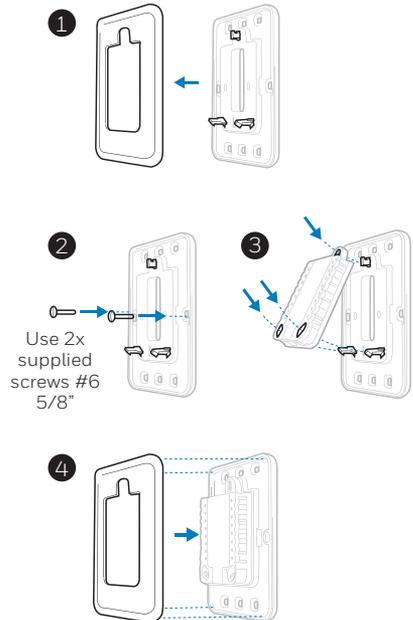
Optional Cover Plate installation

NOTE: If Optional Cover Plate is not required, see “UWP Mounting System installation” on next page.

Use the **Optional Cover Plate** when:

- Mounting the thermostat to an electrical junction box
- Or when you need to cover paint gap from old thermostat.

1. Before starting, turn the power off at the breaker box or switch. Separate the Junction Box Adapter from the Cover Plate. See Figure 1.
2. Mount the Junction Box Adapter to the wall or an electrical box using any of the eight screw holes. Insert and tighten mounting screws supplied with Cover Plate Kit. Do not overtighten. See Figure 2. Make sure the Adapter Plate is level.
3. Attach the UWP by hanging it on the top hook of the Junction Box Adapter and then snapping the bottom of the UWP in place. See Figure 3.
4. Snap the Cover Plate onto the Junction Box Adapter. See Figure 4.



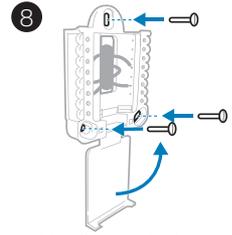
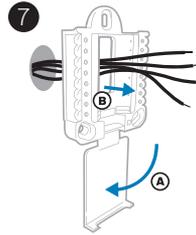
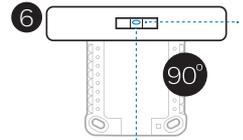
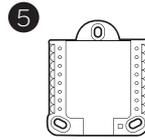
UWP Mounting System installation

1. Before starting, turn the power off at the breaker box or switch. Open package to find the UWP. See Figure 5.
2. Position the UWP on wall. Level and mark hole positions. See Figure 6.

Drill holes at marked positions, and then lightly tap supplied wall anchors into the wall using a hammer.

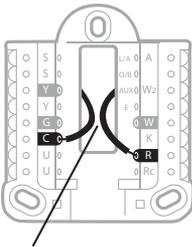
- Drill 7/32" holes for drywall.

3. Pull the door open and insert the wires through wiring hole of the UWP. See Figure 7.
4. Place the UWP over the wall anchors. Insert and tighten mounting screws supplied with the UWP. Do not overtighten. Tighten until the UWP no longer moves. Close the door. See Figure 8.

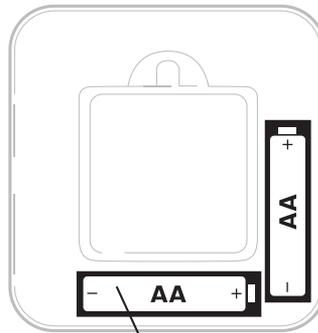


Use 3x supplied screws #8 1-1/2"

Power options



Insert **R** and **C** wires into designated terminals for primary AC power (C terminal is optional if batteries are installed, but it is recommended). Remove wires by depressing the terminal tabs.



Insert AA batteries for primary or backup power.

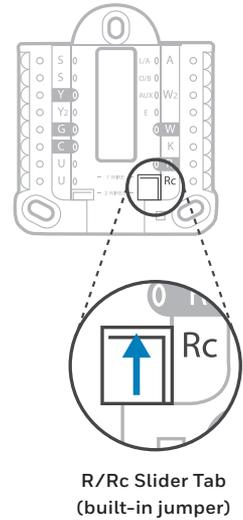
Setting Slider Tabs (built-in jumper)

Set R Slider Tab.

- Use built-in jumper (**R Slider Tab**) to differentiate between one or two transformer systems.
- If there is only one R wire, and it is connected to the **R**, **Rc**, or **RH** terminal, set the slider to the up position (**1 wire**).
- If there is one wire connected to the **R** terminal and one wire connected to the **Rc** terminal, set the slider to the down position (**2 wires**).

NOTE: Slider Tabs for U terminals should be left in place for T4 Pro models.

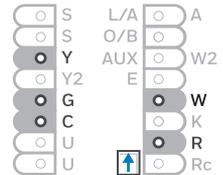
UWP Mounting System



**R/Rc Slider Tab
(built-in jumper)**

UWP Wiring terminal designations

S	Not used for T4 thermostat.	L/A - A	Heat Pump fault input (most common case)
S		O/B	Changeover valve
Y	Compressor contactor (stage 1)	AUX - W2	Auxiliary heat (TH4210 only)
Y2	Not used for T4 thermostat.	E	Emergency heat (TH4210 only)
G	Fan Relay	W	Heat relay (stage 1)
C	24VAC common. For 2 transformer systems, use common wire from cooling transformer.	K	Connect to K on Wire Saver Module**
U	Not used for T4 thermostat.	R	24VAC power from heating transformer*
U		Rc	24VAC power from cooling transformer*



Note: Not all terminals may be used, depending on the system type that is being wired. The most commonly used terminals are shaded.

* Terminal can be jumped using Slider Tab. See "Setting Slider Tabs" above.

** The THP9045A1023 Wire Saver Module is used on heat/cool systems when you only have four wires at the thermostat, and you need a fifth wire for a common wire. Use the K terminal in place of the Y and G terminals on conventional or heat pump systems to provide control of the fan and the compressor through a single wire—the unused wire then becomes your common wire. See THP9045 instructions for more information.

Wiring conventional systems: forced air and hydronics

1H/1C System (1 transformer)

R	Power [1]
Rc	[R+Rc joined by Slider Tab] [2]
Y	Compressor contactor
C	24VAC common [3]
W	Heat relay
G	Fan relay

Heat-only System

R	Power [1]
Rc	[R+Rc joined by Slider Tab] [2]
C	24VAC common [3]
W	Heat relay

Heat-only System (Series 20) [5]

R	Series 20 valve terminal "R" [1]
Rc	[R+Rc joined by Slider Tab] [2]
Y	Series 20 valve terminal "W"
C	24VAC common [3]
W	Series 20 valve terminal "B"

Heat-only System

(power open zone valve) [5]

R	Power [1]
Rc	[R+Rc joined by Slider Tab] [2]
W	Valve
C	24VAC common [3]

1H/1C System (2 transformers)

R	Power (heating transformer) [1]
Rc	Power (cooling transformer) [1]
Y	Compressor contactor
C	24VAC common [3, 4]
W	Heat relay
G	Fan relay

Heat-only System with Fan

R	Power [1]
Rc	[R+Rc joined by Slider Tab] [2]
C	24VAC common [3]
W	Heat relay
G	Fan relay

Cool-only System

R	Power [1]
Rc	[R+Rc joined by Slider Tab] [2]
Y	Compressor contactor
C	24VAC common [3]
G	Fan relay

Wiring heat pump systems

1H/1C Heat Pump System

R	Power [1]
Rc	[R+Rc joined by Slider Tab] [2]
Y	Compressor contactor
C	24VAC common [3]
O/B	Changeover valve [7]
G	Fan relay

2H/1C Heat Pump System (TH4210U only)

R	Power [1]
Rc	[R+Rc joined by Slider Tab] [2]
Y	Compressor contactor
C	24VAC common [3]
O/B	Changeover valve [7]
G	Fan relay
AUX	Auxiliary heat
E	Emergency heat relay
L	Heat pump fault input

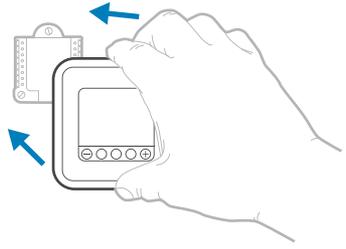
NOTES

Wire specifications: Use 18- to 22-gauge thermostat wire. Shielded cable is not required.

- | | | | |
|------------|---|------------|---|
| [1] | Power supply. Provide disconnect means and overload protection as required. | [5] | In ISU set Heat system type to Radiant Heat. Set number of cool stages to 0. |
| [2] | Move R-Slider Tab on UWP to the R setting. For more information, see "Setting Slider Tabs (built-in jumper)" on page 3 | [7] | In Installer Setup, set changeover valve to O (for cool changeover) or B (for heat changeover). |
| [3] | Optional 24VAC common connection. | | |
| [4] | Common connection must come from cooling transformer. | | |

Thermostat mounting

1. Push excess wire back into the wall opening.
2. Close the UWP door. It should remain closed without bulging.
3. Align the UWP with the thermostat, and push gently until the thermostat snaps in place.
4. Turn the power on at the breaker box or switch.



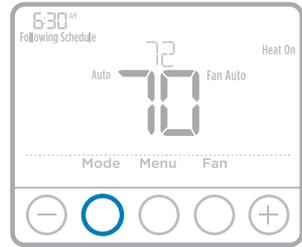
System operation settings

1. Press the **Mode** button to cycle to the next available System mode.
2. Cycle through the modes until the required System mode is displayed and leave it to activate.

NOTE: Available System modes vary by model and system settings.

System modes:

- **Auto:** Thermostat selects heating or cooling as needed.
- **Heat:** Thermostat controls only the heating system.
- **Cool:** Thermostat controls only the cooling system.
- **Em Heat (TH4210U only) (only for heat pumps with auxiliary heat):** Thermostat controls Auxiliary Heat. Compressor is not used.
- **Off:** Heating and cooling system is off. Fan will still operate if fan is set to On or Circulate.



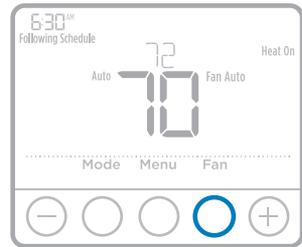
Fan operation settings

1. Press the **Fan** button to cycle to the next available Fan mode.
2. Cycle through the modes until the required Fan mode is displayed and leave it to activate.

NOTE: Available Fan modes vary with system settings.

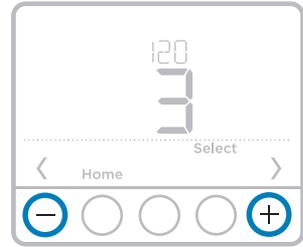
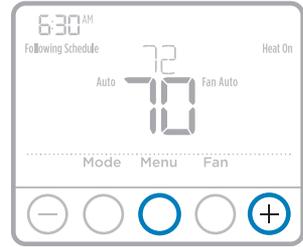
Fan modes:

- **Auto:** Fan runs only when the heating or cooling system is on.
- **On:** Fan is always on.



Installer setup (ISU)

- 1 Press and hold **CENTER** and **+** buttons for approximately 3 seconds to enter advanced menu.
- 2 Press **Select** to enter **ISU**.
- 3 Press **Select** to cycle through menu setup options.
- 4 Press **+** or **-** to change values or select from available options.
- 5 Press **Select** and confirm your settings or press **Back** to ignore changes and return to ISU menu screen to continue editing another setup option.
- 6 To finish setup process and save your setting, press **Home** and return to Home screen.



NOTE: A complete list of all setup (ISU) parameters and options starts below and continues through page 10.

Advanced setup options (ISU)

NOTE: Depending on system settings, not all options may be available.

# ISU	ISU Name	ISU Options (factory default in bold)
120	Scheduling Options	0 = Non-Programmable 2 = 5-2 Programmable 3 = 5-1-1 Programmable 4 = 7-Day Programmable <i>Note: You can change default MO-FR, SA-SU schedule here. To edit periods during days, temperature setpoints, or to turn Schedule On/Off, touch MENU and go to SCHEDULE.</i>
125	Temperature Indication Scale	0 = Fahrenheit 1 = Celsius
200	Heating System Type	1 = Conventional Forced Air Heat 2 = Heat Pump 3 = Radiant Heat 5 = None (Cool Only) <i>Note: This option selects the basic system type your thermostat will control.</i>
205	Heating Equipment Type	<i>Conventional Forced Air Heat:</i> 1 = Standard Efficiency Gas Forced Air 2 = High Efficiency Gas Forced Air 3 = Oil Forced Air 4 = Electric Forced Air 5 = Hot Water Fan Coil <i>Heat Pump:</i> 7 = Air to Air Heat Pump 8 = Geothermal Heat Pump <i>Radiant Heat:</i> 9 = Hot Water Radiant Heat 12 = Steam <i>Note: This option selects the equipment type your thermostat will control. Note: This feature is NOT displayed if feature 200 is set to Cool Only.</i>

Advanced setup options (ISU) (continued)

# ISU	ISU Name	ISU Options (factory default in bold)
218	Reversing Valve O/B	0 = O (O/B in Cool) 1 = B (O/B in Heat) <i>Note: This option is only displayed if the Heat Pump configured. Select whether reversing valve O/B should energize in cool or in heat.</i>
220	Cool Stages / Compressor Stages 200=Conv / 200=HP	0, 1 <i>Note: Select how many Cool or Compressor stages of your equipment the thermostat will control. Set value to 0 if you do not have Cool Stage/ Compressor Stage.</i>
221	Heat Stages / Backup Heat Stages	1 <i>Note: Select how many Heat or Aux/E stages of your equipment the thermostat will control.</i>
230	Fan Control in Heat	1 = Equipment Controls Fan 2 = Thermostat Controls Fan <i>Note: This ISU is only displayed if ISU 205 is set to Electric Forced Air or Fan Coil.</i>
300	System Changeover	0 = Manual 1 = Automatic <i>Note: Thermostat can automatically control both heating and cooling to maintain the desired indoor temperature. To be able to select "automatic" system mode on thermostat home screen, turn this feature ON. Turn OFF if you want to control heating or cooling manually.</i>
303	Auto Changeover Differential	0 °F to 5 °F 0.0 °C to 2.5 °C <i>Note: Differential is NOT deadband. Differential means how far past the setpoint before switching to the mode selected. Deadband setup is not an option. Honeywell uses an advanced algorithm that fixes deadband at 0 °F. This is more advanced than previous thermostats.</i>
365	Compressor Cycle Rate (Stage 1)	1 - 6 <i>Note: This ISU is only displayed when Cool /Compressor Stage is set to 1 stage. Cycle rate limits the maximum number of times the system can cycle in a 1 hour period measured at a 50% load. For example, when set to 3 CPH, at a 50% load, the most the system will cycle is 3 times per hour (10 minutes on, 10 minutes off). The system cycles less often when load conditions are less than or greater than a 50% load.</i>
370	Heating Cycle Rate (Stage 1)	1 - 12 <i>Note: This ISU is only displayed when Heat Stage is set to 1 stage. Cycle rate limits the maximum number of times the system can cycle in a 1 hour period measured at a 50% load. For example, when set to 3 CPH, at a 50% load, the most the system will cycle is 3 times per hour (10 minutes on, 10 minutes off). The system cycles less often when load conditions are less than or greater than a 50% load. The recommended (default) cycle rate settings are below for each heating equipment type: Standard Efficiency Gas Forced Air = 5 CPH; High Efficiency Gas Forced Air = 3 CPH; Oil Forced Air = 5 CPH; Electric Forced Air = 9 CPH; Fan Coil = 3 CPH; Hot Water Radiant Heat = 3 CPH; Steam = 1 CPH.</i>
370	Heating Cycle Rate Auxiliary Heat	1 - 12
387	Compressor Protection	0 = Off 1 - 5 minutes <i>Note: The thermostat has a built in compressor protection (minimum off timer) that prevents the compressor from restarting too early after a shutdown. The minimum-off timer is activated after the compressor turns off. If there is a call during the minimum-off timer, the thermostat shows "Wait" in the display. This ISU is displayed if ISU 220 is set to at least 1 stage.</i>
425	Adaptive Intelligent Recovery	0 = No 1 = Yes <i>Note: Adaptive Intelligent Recovery (AIR) is a comfort setting. Heating or cooling equipment will turn on earlier, ensuring the indoor temperature will match the setpoint at the scheduled time.</i>
430	Minimum Cool Setpoint	50 °F to 99 °F (50 °F) 10.0 °C to 37.0 °C (10.0 °C) <i>Note: The cool temperature cannot be set below this level.</i>
431	Maximum Heat Setpoint	40 °F to 90 °F (90 °F) 4.5 °C to 32.0 °C (32 °C) <i>Note: The heat temperature cannot be set above this level.</i>

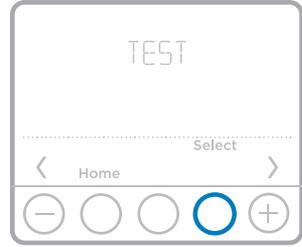
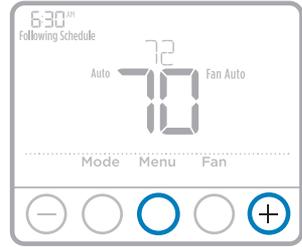
Advanced setup options (ISU) (continued)

# ISU	ISU Name	ISU Options (factory default in bold)																				
435	Keypad Lockout	<p>0 = None 1 = Partial 2 = Full Note: Unlocked: User has access to all thermostat settings. Partially Locked: User can modify only temperature settings. Fully Locked: User cannot modify any settings. Screen will be locked by default factory code and cannot be changed. This code is displayed for a short time, when you are about to lock the thermostat screen. Please note the code in safe place for future reference.</p>																				
702	Number of Air Filters	<p>0 - 2 Note: This ISU refers to the number of air filters in the system.</p>																				
711	Air Filter 1 Replacement Reminder	<table border="0"> <tr> <td>0 = Off</td> <td>10 = 45 Calendar Days</td> </tr> <tr> <td>1 = 10 Run Time Days</td> <td>11 = 60 Calendar Days</td> </tr> <tr> <td>2 = 20 Run Time Days</td> <td>12 = 75 Calendar Days</td> </tr> <tr> <td>3 = 30 Run Time Days</td> <td>13 = 3 Calendar Months</td> </tr> <tr> <td>4 = 45 Run Time Days</td> <td>14 = 4 Calendar Months</td> </tr> <tr> <td>5 = 60 Run Time Days</td> <td>15 = 5 Calendar Months</td> </tr> <tr> <td>6 = 90 Run Time Days</td> <td>16 = 6 Calendar Months</td> </tr> <tr> <td>7 = 120 Run Time Days</td> <td>17 = 9 Calendar Months</td> </tr> <tr> <td>8 = 150 Run Time Days</td> <td>18 = 12 Calendar Months</td> </tr> <tr> <td>9 = 30 Calendar Days</td> <td>19 = 15 Calendar Months</td> </tr> </table> <p>Note: Set a reminder for when to change your air filter. Choose either calendar or equipment run time-based reminder.</p>	0 = Off	10 = 45 Calendar Days	1 = 10 Run Time Days	11 = 60 Calendar Days	2 = 20 Run Time Days	12 = 75 Calendar Days	3 = 30 Run Time Days	13 = 3 Calendar Months	4 = 45 Run Time Days	14 = 4 Calendar Months	5 = 60 Run Time Days	15 = 5 Calendar Months	6 = 90 Run Time Days	16 = 6 Calendar Months	7 = 120 Run Time Days	17 = 9 Calendar Months	8 = 150 Run Time Days	18 = 12 Calendar Months	9 = 30 Calendar Days	19 = 15 Calendar Months
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6 = 90 Run Time Days	16 = 6 Calendar Months																					
7 = 120 Run Time Days	17 = 9 Calendar Months																					
8 = 150 Run Time Days	18 = 12 Calendar Months																					
9 = 30 Calendar Days	19 = 15 Calendar Months																					
712	Air Filter 2 Replacement Reminder	<table border="0"> <tr> <td>0 = Off</td> <td>10 = 45 Calendar Days</td> </tr> <tr> <td>1 = 10 Run Time Days</td> <td>11 = 60 Calendar Days</td> </tr> <tr> <td>2 = 20 Run Time Days</td> <td>12 = 75 Calendar Days</td> </tr> <tr> <td>3 = 30 Run Time Days</td> <td>13 = 3 Calendar Months</td> </tr> <tr> <td>4 = 45 Run Time Days</td> <td>14 = 4 Calendar Months</td> </tr> <tr> <td>5 = 60 Run Time Days</td> <td>15 = 5 Calendar Months</td> </tr> <tr> <td>6 = 90 Run Time Days</td> <td>16 = 6 Calendar Months</td> </tr> <tr> <td>7 = 120 Run Time Days</td> <td>17 = 9 Calendar Months</td> </tr> <tr> <td>8 = 150 Run Time Days</td> <td>18 = 12 Calendar Months</td> </tr> <tr> <td>9 = 30 Calendar Days</td> <td>19 = 15 Calendar Months</td> </tr> </table> <p>Note: Set a reminder for when to change your air filter. Choose either calendar or equipment run time-based reminder.</p>	0 = Off	10 = 45 Calendar Days	1 = 10 Run Time Days	11 = 60 Calendar Days	2 = 20 Run Time Days	12 = 75 Calendar Days	3 = 30 Run Time Days	13 = 3 Calendar Months	4 = 45 Run Time Days	14 = 4 Calendar Months	5 = 60 Run Time Days	15 = 5 Calendar Months	6 = 90 Run Time Days	16 = 6 Calendar Months	7 = 120 Run Time Days	17 = 9 Calendar Months	8 = 150 Run Time Days	18 = 12 Calendar Months	9 = 30 Calendar Days	19 = 15 Calendar Months
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8 = 150 Run Time Days	18 = 12 Calendar Months																					
9 = 30 Calendar Days	19 = 15 Calendar Months																					
1400	Backlighting	<p>0 = On Demand 1 = Continuous Note: Common wire needed for continuous.</p>																				
1401	Backlight brightness	<p>1 - 5 Note: Only displayed if continuous backlight selected.</p>																				
1410	Clock Format	<p>12 / 24</p>																				
1415	Daylight Saving Time	<p>0 = Off 1 = On Note: Set to Off in areas that do not follow Daylight Saving Time.</p>																				
1420	Temperature Display Offset	<p>-3 to 3F (0) -1.5 to 1.5C (0) Note: 0 °F - No difference in displayed temperature and the actual room temperature. The thermostat can display up to 3 °F (1.5 C) lower or higher than the actual measured temperature.</p>																				

Installer system test

To perform a System Test:

- 1 Press and hold **CENTER** and **+** buttons for approximately 3 seconds to enter advanced menu.
- 2 Use **+** to go to **TEST**. Press **Select** to enter System Test.
- 3 Use **+** to change between Heat, Cool, Fan, Em. Heat (TH4210U only), or Ver (thermostat version information). Press **Select**.
- 4 Press **+** to turn heat, cool, or fan on. Press **-** to turn them off.
- 5 Use the **Home** button to exit the System Test.



System test		System status
Heat	0	Heat Off
	1	Heat On
Cool	0	Cool Off
	1	Cool On
Fan	0	Fan Off
	1	Fan On
Em. Heat (TH4210U only)	0	Em. Heat Off
	1	Em. Heat On

Specifications

Temperature Ranges

Heat: 40 °F to 90 °F (4.5 °C to 32.0 °C)

Cool: 50 °F to 99 °F (10.0 °C to 37.0 °C)

Operating Ambient Temperature

37 °F to 102 °F (2.8 °C to 38.9 °C)

Shipping Temperature

-20 °F to 120 °F (-28.9 °C to 48.9 °C)

Operating Relative Humidity

5% to 90% (non-condensing)

Physical Dimensions in inches (mm) (H x W x D)

4-1/16" H x 4-1/16" W x 1-5/32" D

103.5 mm H x 103.5 mm W x 29 mm D

Electrical Ratings

Terminal	Voltage (50/60Hz)	Running Current
W Heating	20-30 Vac	0.02-1.0 A
(Powerpile)	750 mV DC	100 mA DC
W2 (Aux) Heating (TH4210U only)	20-30 Vac	0.02-1.0 A
E Emergency Heat (TH4210U only)	20-30 Vac	0.02-0.5 A
Y Compressor Stage 1	20-30 Vac	0.02-1.0 A
G Fan	20-30 Vac	0.02-0.5 A
O/B Changeover	20-30 Vac	0.02-0.5 A
L/A Input	20-30 Vac	0.02-0.5 A

**CAUTION: ELECTRICAL HAZARD**

Can cause electrical shock or equipment damage. Disconnect power before beginning installation.

**CAUTION: EQUIPMENT DAMAGE HAZARD**

Compressor protection is bypassed during testing. To prevent equipment damage, avoid cycling the compressor quickly.

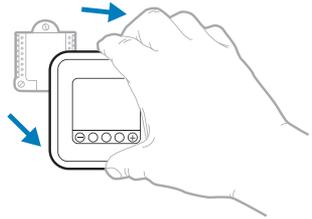
**CAUTION: MERCURY NOTICE**

If this product is replacing a control that contains mercury in a sealed tube, do not place the old control in the trash. Contact your local waste management authority for instructions regarding recycling and proper disposal.

Customer assistance

For assistance with this product, please visit customer.honeywell.com.

Or call Honeywell Customer Care toll-free at **1-800-468-1502**.



Pull to remove the thermostat from the UWP.

Home and Building Technologies

In the U.S.:

Honeywell

1985 Douglas Drive North

Golden Valley, MN 55422-3992

customer.honeywell.com

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33-00187EFS-01 M.S. 02-17
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Honeywell



33-00187EFS-01

T4 Pro

Thermostat programmable

Notice d'installation

.....
La boîte comprend :

- Thermostat T4 Pro
 - Système de montage UWP
 - Adaptateur d'installation standard Honeywell (adaptateur boîtier de raccordement)
 - Plaque de couvercle décorative Honeywell – Petite; dimension 4-49/64 in x 4-49/64 in x 11/32 in (121 mm x 121 mm x 9 mm).
 - Vis et chevilles
 - 2 piles AA
 - Notice d'installation et Guide de l'utilisateur
-

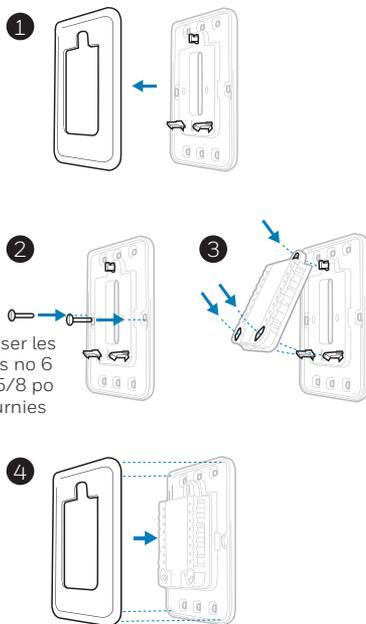


Installation de la plaque de couvercle en option

REMARQUE : Si la plaque de couvercle en option n'est pas requise, voir « Installation du système de montage UWP » sur la page suivante.

Utiliser la **plaque de couvercle en option** lorsque:

- Le thermostat est monté à un boîtier de raccordement
 - Ou lorsqu'il faut couvrir l'espace peint laissé par l'ancien thermostat.
1. Avant de commencer, coupez l'alimentation au panneau de distribution ou au disjoncteur. Séparer l'adaptateur du boîtier de raccordement de la plaque de couvercle. Voir la Figure 1.
 2. Monter l'adaptateur du boîtier de raccordement sur le mur ou sur un boîtier de raccordement à l'aide de l'un des huit trous de vis. Insérer et serrer les vis de montage fournies avec le nécessaire de plaque de couvercle. Ne pas trop serrer. Voir la Figure 2. S'assurer que la plaque de l'adaptateur est à niveau.
 3. Attacher le UWP en le suspendant sur le crochet supérieur de l'adaptateur du boîtier de raccordement puis en enclenchant le bas du UWP en place. Voir la Figure 3.
 4. Enclencher la plaque de couvercle sur l'adaptateur du boîtier de raccordement. Voir la Figure 4.



Installation du système de montage UWP

1. Avant le démarrage, éteindre l'alimentation au niveau du disjoncteur du circuit ou de l'interrupteur. Ouvrir l'emballage du UWP. Voir la Figure 5.

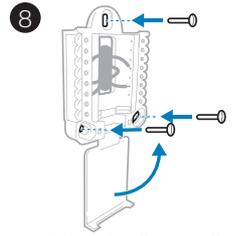
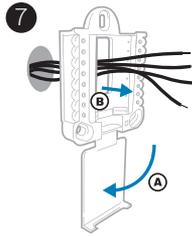
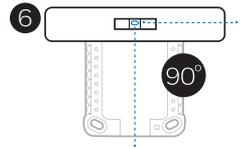
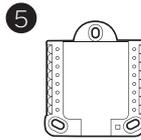
2. Placer le UWP sur le mur. Le mettre à niveau et marquer les positions des trous. Voir la Figure 6.

Percer des trous aux emplacements marqués, puis taper légèrement sur les chevilles murales fournies dans le mur à l'aide d'un marteau.

- Percer des trous de 7/32 po pour les cloisons sèches.

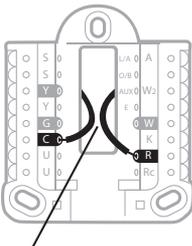
3. Ouvrir le couvercle et faire passer les fils par l'ouverture réservée aux fils du UWP. Voir la Figure 7.

4. Placer le UWP sur les chevilles murales. Insérer et serrer les vis de montage fournies avec le UWP. Ne pas trop serrer. Serrer jusqu'à ce que le UWP ne bouge plus. Fermer le couvercle. Voir la Figure 8.

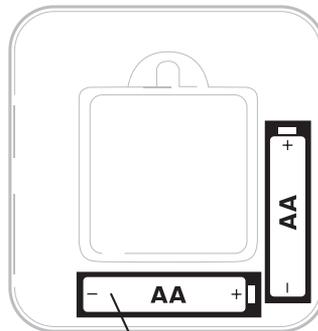


Utiliser les 3 vis no 8 de 1 1/2 po fournies

Options d'alimentation



Insérer les fils **R** et **C** dans les bornes désignées pour l'alimentation principale en courant alternatif (la borne **C** est facultative si les piles sont installées, mais elle est recommandée). Retirer les fils en appuyant sur les languettes de la borne.



Insérer les piles AA pour assurer l'alimentation principale ou de secours.

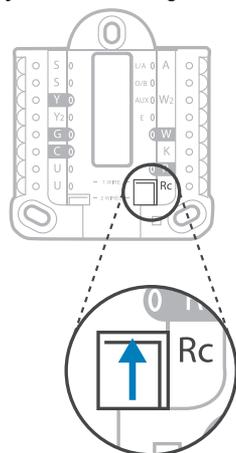
Réglages des curseurs (cavalier intégré)

Régler le curseur R.

- Utiliser le commutateur de liaison intégré (**curseur R**) pour différencier entre un l'autre système de transformateur.
- S'il n'y a qu'un seul fil R et s'il est connecté à la borne **R**, **Rc** ou **RH**, régler le curseur sur la position haute (**1 fil**).
- S'il y a un fil connecté à la borne **R** et un fil connecté à la borne **Rc**, régler le curseur sur la position basse (**2 fils**).

REMARQUE : Les curseurs des bornes U doivent être laissés en position pour les modèles T4 Pro.

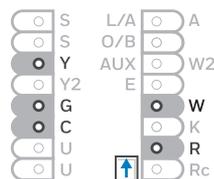
Système de montage UWP



Curseur R/Rc
(cavalier intégré)

Caractéristiques du terminal de câblage UWP

S	Ne peut être utilisé pour le câblage du thermostat T4.	L/A - A	Entrée de faute de thermopompe (dans la plupart des cas)
S		O/B	Vanne de commutation
Y	Contacteur de compresseur (étage 1)	AUX - W2	Chauffage auxiliaire (TH4210 seulement)
Y2	Ne peut être utilisé pour le câblage du thermostat T4.	E	Chauffage d'urgence (TH4210 seulement)
G	Relais de ventilateur	W	Relais de chauffage (étage 1)
C	24 V c.a. commune. Pour les systèmes à deux transformateurs, utiliser le fil commun du transformateur de refroidissement.	K	Brancher à K sur le module économiseur de fils.**
U	Ne peut être utilisé pour le câblage du thermostat T4.	R	Alimentation 24 V c.a. du transformateur de chauffage*
U		Rc	Alimentation 24 V c.a. du transformateur de refroidissement*



Remarque : Les bornes ne peuvent pas toutes être utilisées, selon le type de système qui est connecté. Les bornes les plus couramment utilisées sont ombrées.

* La borne peut être reliée à l'aide du curseur. Voir « Réglage des curseurs » ci-dessus.

** Le module économiseur de fils THP9045A1023 est utilisé sur les systèmes de chauffage/refroidissement lorsque vous n'avez que quatre fils sur le thermostat et qu'un cinquième fil est nécessaire comme fil commun. Utilisez la borne K à la place des bornes Y et G sur les systèmes conventionnels ou à thermopompe pour assurer le contrôle du ventilateur et du compresseur par un fil unique — le fil non utilisé devient alors le fil commun. Voir les instructions du THP9045 pour plus d'informations.

Câblage des systèmes conventionnels : air forcé et hydronique

Système à 1 étage de chauffage/1 étage de refroidissement (1 transformateur)

R	Alimentation [1]
Rc	[R+Rc liés par le curseur] [2]
Y	Contacteur du compresseur
C	Borne commune 24 V c.a. [3]
W	Relais de chauffage
G	Relais de ventilateur

Système de chauffage uniquement

R	Alimentation [1]
Rc	[R+Rc liés par le curseur] [2]
C	Borne commune 24 V c.a. [3]
W	Relais de chauffage

Système de chauffage uniquement (Série 20) [5]

R	Borne R de vanne série 20 [1]
Rc	[R+Rc liés par le curseur] [2]
Y	Borne W de vanne série
C	Borne commune 24 V c.a. [3]
W	Borne B de vanne série 20

Système de chauffage uniquement

(vanne de zone à ouverture motorisée) [5]

R	Alimentation [1]
Rc	[R+Rc liés par le curseur] [2]
W	Vanne
C	Borne commune 24 V c.a. [3]

Système à 1 étage de chauffage/1 étage de refroidissement (2 transformateurs)

R	Alimentation (transformateur de chauffage) [1]
Rc	Alimentation (transformateur de refroidissement) [1]
Y	Contacteur du compresseur
C	Borne commune 24 V c.a. [3, 4]
W	Relais de chauffage
G	Relais de ventilateur

Système de chauffage uniquement avec ventilateur

R	Alimentation [1]
Rc	[R+Rc liés par le curseur] [2]
C	Borne commune 24 V c.a. [3]
W	Relais de chauffage
G	Relais de ventilateur

Système de refroidissement uniquement

R	Alimentation [1]
Rc	[R+Rc liés par le curseur] [2]
Y	Contacteur du compresseur
C	Borne commune 24 V c.a. [3]
G	Relais de ventilateur

Câblage des systèmes à thermopompe

Système de thermopompe à 1 étage de chauffage/1 étage de refroidissement

R	Alimentation [1]
Rc	[R+Rc liés par le curseur] [2]
Y	Contacteur du compresseur
C	Borne commune 24 V c.a. [3]
O/B	Vanne de commutation [7]
G	Relais de ventilateur

Système de thermopompe à 2 étages de chauffage/1 étage de refroidissement (TH4210U seulement)

R	Alimentation [1]
Rc	[R+Rc liés par le curseur] [2]
Y	Contacteur du compresseur
C	Borne commune 24 V c.a. [3]
O/B	Vanne de commutation [7]
G	Relais de ventilateur
AUX	Chauffage auxiliaire
E	Relais de chauffage d'urgence
L	Entrée de défaut de la thermopompe

REMARQUES

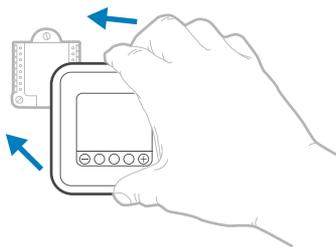
Caractéristiques de câblage : Utiliser un fil de thermostat de calibre 18 à 22. Câble blindé non requis.

- [1] Alimentation. Assurer au besoin un dispositif de coupure et une protection contre les surcharges.
- [2] Mettre le curseur R de la plaque murale sur R. Pour des informations supplémentaires, consulter « Réglage des curseurs » à la page 3.
- [3] Connexion commune 24 V c.a. facultative.
- [4] La connexion commune doit venir du transformateur de refroidissement.

- [5] Dans la configuration installateur (ISU), régler le type de système de chauffage sur chauffage rayonnant. Régler le nombre d'étages de refroidissement sur 0.
- [7] Dans la configuration installateur, régler la vanne de commutation sur 0 (pour commutation de refroidissement) ou B (pour commutation de chauffage).

Montage du thermostat

1. Repousser le fil en excès dans l'ouverture du mur.
2. Fermer le couvercle du UWP. Elle doit rester fermée sans renflement.
3. Aligner l'UWP sur le thermostat, et appuyer doucement jusqu'à ce que le thermostat s'enclenche en place.
4. Mettre l'alimentation en marche au niveau du disjoncteur du circuit ou de l'interrupteur.



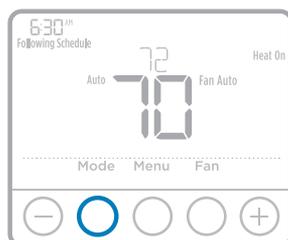
Réglages pour le fonctionnement du système

- 1 Appuyer sur le bouton **Mode** pour passer au prochain mode de système disponible.
- 2 Faire défiler les modes jusqu'à ce que le mode de système requis soit affiché, et le laisser s'activer.

REMARQUE : Les modes de système disponibles varient en fonction du modèle et des paramètres du système.

Modes **Système** :

- **Auto** : Le thermostat choisit le chauffage ou le refroidissement selon le besoin.
- **Heat (Chauffage)** : Le thermostat commande uniquement le système de chauffage.
- **Cool (Refroidissement)** : Le thermostat commande uniquement le système de refroidissement.
- **Em Heat (TH4210 seulement) (Chauffage d'urgence) (seulement pour les thermopompes avec chauffage auxiliaire)** : Le thermostat contrôle le chauffage auxiliaire. Le compresseur n'est pas utilisé.
- **Off (Arrêt)** : Le système de chauffage et de refroidissement est arrêté. Le ventilateur continue de fonctionner si est réglé sur Marche ou Circulation.



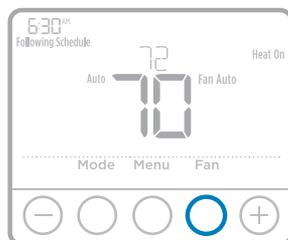
Réglages pour le fonctionnement du ventilateur

- 1 Appuyer sur le bouton **Fan** (Ventilateur) pour passer au prochain mode de ventilateur disponible.
- 2 Faire défiler les modes jusqu'à ce que le mode de ventilateur requis soit affiché, et le laisser s'activer.

REMARQUE : Les modes de ventilateur varient en fonction des paramètres du système.

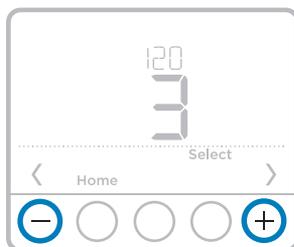
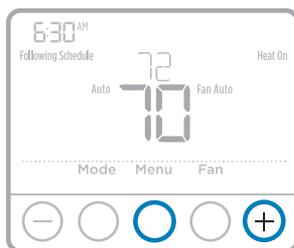
Modes **Ventilateur** :

- **Auto** : Le ventilateur fonctionne uniquement lorsque le système de chauffage ou de refroidissement est en marche.
- **On (Marche)** : Le ventilateur est toujours activé.



Configuration de l'installateur (ISU)

- 1 Appuyer sur **CENTER** (Centre) et sur les boutons **+** pendant 3 secondes environ pour accéder au menu des réglages avancés.
- 2 Appuyer sur **Select** (Sélectionner) pour accéder à **ISU** (Configuration de l'installateur).
- 3 Appuyer sur **Select** (Sélectionner) pour faire défiler les options de configuration du menu.
- 4 Appuyer sur **+** ou **-** pour changer les valeurs ou faire une sélection à partir des options disponibles.
- 5 Appuyer sur **Select** (Sélectionner) et confirmer les réglages ou appuyer sur **Back** (Retour) pour ignorer les modifications et revenir à l'écran du menu ISU (Configuration utilisateur) pour continuer à modifier une autre option de configuration.
- 6 Pour terminer le processus de configuration et enregistrer les paramètres, appuyer sur **Home** (Accueil) et revenir à l'écran d'accueil.



REMARQUE : Une liste complète de tous les paramètres de configuration et options de l'installateur (ISU) commence ci-dessous et continue jusqu'à la page 10.

Options de configuration avancées (ISU)

REMARQUE : En fonction des paramètres du système, ces options peuvent ne pas être toutes disponibles.

N° ISU	Nom ISU	Options ISU (réglage d'usine en gras)
120	Options de programmation	0 = Non programmable 2 = 5-2 programmable 3 = 5-1-1 programmable 4 = 7 jours programmable <i>Remarque : Le programme par défaut LUN-VEN, SAM-DIM peut être modifié ici. Pour modifier les périodes d'une journée ou les points de consigne de température, ou pour activer/désactiver le programme, touchez MENU et allez à SCHEDULE (Programme).</i>
125	Échelle d'indication de température	0 = Fahrenheit 1 = Celsius
200	Type de système de chauffage	1 = Chauffage à air pulsé conventionnel 2 = Thermopompe 3 = Chauffage rayonnant 5 = Aucun (refroidissement uniquement) <i>Remarque : Cette option sélectionne le type de système de base contrôlé par le thermostat.</i>

Options de configuration avancées (ISU) (suite)

N° ISU	Nom ISU	Options ISU (réglage d'usine en gras)
205	Type d'équipement de chauffage	<p><i>Chauffage à air pulsé conventionnel :</i> 1 = Air pulsé à gaz efficacité standard 2 = Air pulsé à gaz haute efficacité 3 = Air pulsé au mazout 4 = Air pulsé électrique 5 = Ventilateur à eau chaude</p> <p><i>Thermopompe :</i> 7 = Thermopompe air-air 8 = Thermopompe géothermique</p> <p><i>Chauffage rayonnant :</i> 9 = Chauffage rayonnant à eau chaude 12 = Vapeur</p> <p><i>Remarque : Cette option sélectionne le type d'équipement contrôlé par le thermostat. Remarque : Cette fonction ne s'affiche PAS si la fonction 200 est réglée sur Refroidissement uniquement.</i></p>
218	Robinet inverseur O/B	<p>0 = O (O/B sur refroidissement) 1 = B (O/B sur chauffage)</p> <p><i>Remarque : Cette option ne s'affiche que si la thermopompe est configurée. Sélectionnez si la vanne d'inversion O/B doit s'activer lors du chauffage ou du refroidissement.</i></p>
220	Étages de refroidissement / Étages du compresseur 200=Conv / 200=HP	<p>0, 1</p> <p><i>Remarque : Sélectionnez le nombre d'étages de refroidissement ou de compresseur contrôlés par le thermostat. Réglez la valeur sur 0 s'il n'y a pas d'étage de refroidissement/compresseur.</i></p>
221	Phases de chauffage/Phases de chauffage de secours	<p>1</p> <p><i>Remarque : Sélectionnez le nombre d'étages de chauffage ou Aux/E contrôlés par le thermostat.</i></p>
230	Réglage du ventilateur pour le chauffage	<p>1 = L'équipement contrôle le ventilateur 2 = Le thermostat contrôle le ventilateur</p> <p><i>Remarque : Cette configuration installateur (ISU) ne s'affiche que si la configuration ISU 205 est réglée à air pulsé électrique ou ventilateur-convecteur.</i></p>
300	Commutation du système	<p>0 = Manuelle 1 = Automatique</p>
303	Différentiel de commutation automatique	<p>0 °F à 5 °F 0,0 °C à 2,5 °C</p> <p><i>Remarque : Le différentiel n'est PAS la zone morte. Le différentiel représente la valeur supérieure au point de consigne avant le passage au mode sélectionné. Le réglage de la zone morte n'est pas une option. Honeywell utilise un algorithme de pointe qui définit la zone morte à 0 °F. Ce réglage est supérieur aux thermostats précédents.</i></p>
365	Cycle du compresseur (étage 1)	<p>1 - 6</p> <p><i>Remarque : Cette configuration installateur (ISU) ne s'affiche que lorsque la phase de refroidissement ou la phase du compresseur est réglée à la phase 1. Le nombre de cycles limite le nombre de cycles qu'un système pourra effectuer sur une période de 1 h à une charge de 50 %. Par exemple, lorsque réglé à 3 cycles par heure (CPH) à une charge de 50 %, le système n'effectuera pas plus de 3 cycles par heure (10 minutes allumé, 10 minutes éteint). Le système effectue moins de cycles lorsque la charge est inférieure ou supérieure à 50 %.</i></p>
370	Cycle de chauffage (étage 1)	<p>1 - 12</p> <p><i>Remarque : Cette configuration installateur (ISU) ne s'affiche que lorsque la phase de chauffage est réglée à la phase 1. Le nombre de cycles limite le nombre de cycles qu'un système pourra effectuer sur une période de 1 h à une charge de 50 %. Par exemple, lorsque réglé à 3 cycles par heure (CPH) à une charge de 50 %, le système n'effectuera pas plus de 3 cycles par heure (10 minutes allumé, 10 minutes éteint). Le système effectue moins de cycles lorsque la charge est inférieure ou supérieure à 50 %. Le réglage du nombre de cycles recommandé (par défaut) est inscrit ci-dessous pour chacun des types d'équipement de chauffage : air pulsé à gaz, efficacité standard = 5 CPH; air pulsé à gaz, haute efficacité = 3 CPH; air pulsé au mazout = 5 CPH; air pulsé électrique = 9 CPH; ventilateur-convecteur = 3 CPH; chauffage rayonnant à eau chaude = 3 CPH; vapeur = 1 CPH.</i></p>
370	Nombre de cycle de chauffage du chauffage auxiliaire	<p>1 - 12</p>

Options de configuration avancées (ISU) (suite)

N° ISU	Nom ISU	Options ISU (réglage d'usine en gras)																				
387	Protection du compresseur	0 = Arrêt 1 = 5 minutes <i>Remarque : Le thermostat est équipé d'une protection du compresseur (minuterie de temps d'arrêt minimum) qui empêche le redémarrage trop rapide du compresseur après un arrêt. La minuterie de temps d'arrêt minimum s'active après l'arrêt du compresseur. Si un appel est reçu pendant que la minuterie de temps d'arrêt minimum est activée, le message « Attendre » s'affichera à l'écran du thermostat. Cette configuration installateur (ISU) s'affiche lorsque la configuration ISU 220 est au moins réglée à la phase 1.</i>																				
425	Système de récupération intelligent adaptatif	0 = Non 1 = Oui <i>Remarque : Le système de récupération intelligent adaptatif (AIR) est un paramètre de confort. L'équipement de chauffage ou de refroidissement s'activera plus tôt, garantissant que la température intérieure correspond à la valeur de consigne à l'heure prévue.</i>																				
430	Point de consigne minimum pour le refroidissement	50 °F à 99 °F (50 °F) 10,0 °C à 37,0 °C (10,0 °C) <i>Remarque : La température de refroidissement ne peut pas être réglée en dessous de ce niveau.</i>																				
431	Point de consigne maximum pour le chauffage	40 °F à 90 °F (90 °F) 4,5 °C à 32,0 °C (32 °C) <i>Remarque : La température de chauffage ne peut pas être réglée au-dessus de ce niveau.</i>																				
435	Verrouillage du clavier	0 = Aucun 1 = Partiel 2 = Total <i>Remarque</i> Déverrouillé : l'utilisateur a accès à tous les paramètres du thermostat. Verrouillage partiel : l'utilisateur ne peut modifier que les paramètres de température. Verrouillé : l'utilisateur ne peut modifier aucun paramètre. L'écran sera verrouillé selon le code d'usine par défaut et ne pourra être changé. Ce code s'affiche brièvement lorsque vous êtes sur le point de verrouiller l'écran du thermostat. Veuillez conserver le code en lieu sûr en vue de consultations ultérieures.																				
702	Nombre de filtres à air	0 - 2 <i>Remarque : Cette configuration installateur indique le nombre de filtres à air du système.</i>																				
711	Rappel de remplacement du filtre à air 1	<table> <tr> <td>0 = Arrêt</td> <td>10 = 45 jours calendaires</td> </tr> <tr> <td>1 = 10 jours de fonctionnement</td> <td>11 = 60 jours calendaires</td> </tr> <tr> <td>2 = 20 jours de fonctionnement</td> <td>12 = 75 jours calendaires</td> </tr> <tr> <td>3 = 30 jours de fonctionnement</td> <td>13 = 3 mois calendaires</td> </tr> <tr> <td>4 = 45 jours de fonctionnement</td> <td>14 = 4 mois calendaires</td> </tr> <tr> <td>5 = 60 jours de fonctionnement</td> <td>15 = 5 mois calendaires</td> </tr> <tr> <td>6 = 90 jours de fonctionnement</td> <td>16 = 6 mois calendaires</td> </tr> <tr> <td>7 = 120 jours de fonctionnement</td> <td>17 = 9 mois calendaires</td> </tr> <tr> <td>8 = 150 jours de fonctionnement</td> <td>18 = 12 mois calendaires</td> </tr> <tr> <td>9 = 30 jours calendaires</td> <td>19 = 15 mois calendaires</td> </tr> </table> <i>Remarque : Définissez un rappel pour vous alerter lorsqu'il faut changer le filtre à air. Choisissez un rappel basé sur le calendrier ou sur le temps de fonctionnement de l'équipement.</i>	0 = Arrêt	10 = 45 jours calendaires	1 = 10 jours de fonctionnement	11 = 60 jours calendaires	2 = 20 jours de fonctionnement	12 = 75 jours calendaires	3 = 30 jours de fonctionnement	13 = 3 mois calendaires	4 = 45 jours de fonctionnement	14 = 4 mois calendaires	5 = 60 jours de fonctionnement	15 = 5 mois calendaires	6 = 90 jours de fonctionnement	16 = 6 mois calendaires	7 = 120 jours de fonctionnement	17 = 9 mois calendaires	8 = 150 jours de fonctionnement	18 = 12 mois calendaires	9 = 30 jours calendaires	19 = 15 mois calendaires
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712	Rappel de remplacement du filtre à air 2	<table> <tr> <td>0 = Arrêt</td> <td>10 = 45 jours calendaires</td> </tr> <tr> <td>1 = 10 jours de fonctionnement</td> <td>11 = 60 jours calendaires</td> </tr> <tr> <td>2 = 20 jours de fonctionnement</td> <td>12 = 75 jours calendaires</td> </tr> <tr> <td>3 = 30 jours de fonctionnement</td> <td>13 = 3 mois calendaires</td> </tr> <tr> <td>4 = 45 jours de fonctionnement</td> <td>14 = 4 mois calendaires</td> </tr> <tr> <td>5 = 60 jours de fonctionnement</td> <td>15 = 5 mois calendaires</td> </tr> <tr> <td>6 = 90 jours de fonctionnement</td> <td>16 = 6 mois calendaires</td> </tr> <tr> <td>7 = 120 jours de fonctionnement</td> <td>17 = 9 mois calendaires</td> </tr> <tr> <td>8 = 150 jours de fonctionnement</td> <td>18 = 12 mois calendaires</td> </tr> <tr> <td>9 = 30 jours calendaires</td> <td>19 = 15 mois calendaires</td> </tr> </table> <i>Remarque : Définissez un rappel pour vous alerter lorsqu'il faut changer le filtre à air. Choisissez un rappel basé sur le calendrier ou sur le temps de fonctionnement de l'équipement.</i>	0 = Arrêt	10 = 45 jours calendaires	1 = 10 jours de fonctionnement	11 = 60 jours calendaires	2 = 20 jours de fonctionnement	12 = 75 jours calendaires	3 = 30 jours de fonctionnement	13 = 3 mois calendaires	4 = 45 jours de fonctionnement	14 = 4 mois calendaires	5 = 60 jours de fonctionnement	15 = 5 mois calendaires	6 = 90 jours de fonctionnement	16 = 6 mois calendaires	7 = 120 jours de fonctionnement	17 = 9 mois calendaires	8 = 150 jours de fonctionnement	18 = 12 mois calendaires	9 = 30 jours calendaires	19 = 15 mois calendaires
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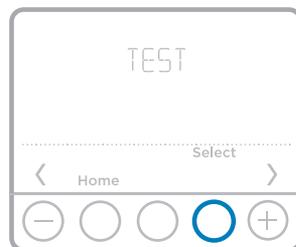
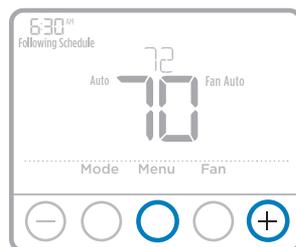
Options de configuration avancées (ISU) (suite)

N° ISU	Nom ISU	Options ISU (réglage d'usine en gras)
1400	Rétroéclairage	0 = Sur demande 1 = Continu <i>Remarque : Fil commun nécessaire pour fonctionnement continu.</i>
1401	Luminosité du rétroéclairage	1 - 5 <i>Remarque : Uniquement affiché si le rétroéclairage continu est sélectionné.</i>
1410	Format de l'horloge	12 / 24
1415	Heure d'été/hiver	0 = Arrêt 1 = Marche <i>Remarque : Réglez sur Arrêt dans les régions qui ne passent pas à l'heure d'été.</i>
1420	Décalage d'affichage de température	-3 °F à 3 °F (0) -1,5 °C à 1,5 °C (0) <i>Remarque : 0 °F – aucune différence entre la température affichée et la température réelle de la pièce. Le thermostat peut afficher une température jusqu'à 1,5 °C (3 °F) plus ou moins élevée que la température réelle.</i>

Test du système de l'installateur

Pour réaliser un test du système :

- 1 Appuyer sur **CENTER** (Centre) et sur les boutons **+** pendant 3 secondes environ pour accéder au menu des réglages avancés.
- 2 Utiliser **+** pour passer à **TEST**. Appuyer sur **Select** (Sélectionner) pour accéder au test du système.
- 3 Appuyez sur **+** pour sélectionner les modes « Heat » (chauffage), « Cool » (climatisation), « Fan » (ventilateur) et « Em » (urgence). « Heat » (chauffage) (TH4210 seulement) ou « Ver » (renseignements sur le modèle du thermostat). Appuyer sur **Select** (Sélectionner).
- 4 Appuyez sur **+** pour allumer le chauffage, la climatisation ou le ventilateur. Appuyez sur **-** pour éteindre ces fonctions.
- 5 Utiliser le bouton **Home** (Accueil) pour quitter le test du système.



Test du système	Statut du système	
Chauffage	0	Tous désactivés
	1	Chauffage
Refroidissement	0	Tous désactivés
	1	Refroidissement
Ventilateur	0	Ventilateur à l'arrêt
	1	Ventilateur activé
Chauffage d'urgence (TH4210U seulement)	0	D'urgence chauffage éteint
	1	D'urgence chauffage activé

Caractéristiques techniques

Plages de température

Chauffage : 40 °F à 90 °F (4,5 °C à 32,0 °C)

Refroidissement : 50 °F à 99 °F (10,0 °C à 37,0 °C)

Température de service

37 °F à 102 °F (2,8 °C à 38,9 °C)

Température d'expédition

-20 °F à 120 °F (-28,9 °C à 48,9 °C)

Humidité relative de service

5 % à 90 % (sans condensation)

Encombrement en po (mm) (H x L x P)

4-1/16 po de haut x 4-1/16 po de large x 1-5/32 po de profondeur

103,5 mm de haut x 103,5 mm de large x 29 mm de profondeur

Caractéristiques électriques

Borne	Tension (50/60 Hz)	Courant de fonctionnement
W Chauffage (Powerpile)	20-30 V c.a. 750 mV c.c.	0,02-1,0 A 100 mA c.c.
W2 Chauffage auxiliaire (TH4210 seulement)	20-30 V c.a.	0,02-1,0 A
E Chauffage d'urgence (TH4210 seulement)	20-30 V c.a.	0,02-0,5 A
Y Étage de compresseur	20-30 V c.a.	0,02-1,0 A
G Ventilateur	20-30 V c.a.	0,02-0,5 A
O/B Commutation	20-30 V c.a.	0,02-0,5 A
L/A Entrée	20-30 V c.a.	0,02-0,5 A



MISE EN GARDE: RISQUE DE CHOC ÉLECTRIQUE

Peut provoquer des chocs électriques ou endommager le matériel. Couper l'alimentation électrique avant d'effectuer le raccordement.



MISE EN GARDE: RISQUE DE DOMMAGES DE L'ÉQUIPEMENT

La protection du compresseur est annulée durant le test. Pour éviter d'endommager l'équipement, éviter d'actionner le compresseur trop rapidement.



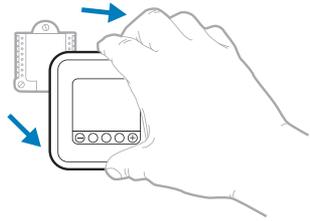
MISE EN GARDE : AVIS RELATIF AU MERCURE

Si ce produit remplace un régulateur contenant du mercure dans un tube scellé, ne pas mettre l'ancien régulateur à la poubelle. Contacter le responsable de gestion des déchets local pour les instructions concernant le recyclage et l'élimination.

Service à la clientèle

Pour obtenir de l'aide avec ce produit, prière de visiter **customer.honeywell.com**.

Ou appeler le numéro gratuit du service à la clientèle de Honeywell en composant le **1-800-468-1502**.



Tirer pour retirer le thermostat du UWP.

Home and Building Technologies

Aux États-Unis:

Honeywell

1985 Douglas Drive North

Golden Valley, MN 55422-3992

customer.honeywell.com

* Marque de commerce déposée aux É.-U.
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Honeywell



33-00187EFS-01

T4 Pro

Termostato programable

Instrucciones para la instalación

El paquete incluye:

- Termostato T4 Pro
- Sistema de montaje UWP™
- Adaptador de instalación estándar de Honeywell (adaptador para cajetín de empalmes)
- Placa de cubierta decorativa Honeywell – pequeña; tamaño 4-49/64 in x 4-49/64 in x 11/32 in (121 mm x 121 mm x 9 mm)
- Tornillos y tarugos
- 2 baterías AA
- Instrucciones de instalación y Guía del usuario

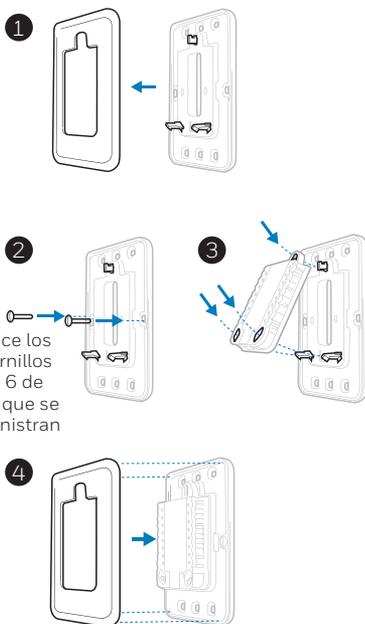


Instalación de la placa de cubierta opcional

NOTA: Si no se necesita la placa de cubierta opcional, consulte "Instalación del sistema de montaje con UWP" en la página siguiente.

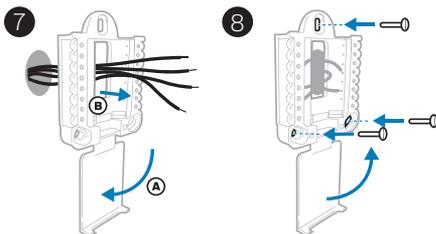
Utilice la **placa de cubierta opcional** cuando:

- Monte el termostato en un cajetín de empalmes eléctricos
 - O cuando necesite cubrir un espacio de pintura que haya dejado el termostato existente.
1. Antes de comenzar, desconecte la alimentación del interruptor o la caja de disyuntores. Separe el adaptador del cajetín de empalmes de la placa de cubierta. Consulte la Figura 1.
 2. Monte el adaptador del cajetín de empalmes a la pared o a un cajetín eléctrico utilizando cualquiera de los ocho agujeros para los tornillos. Inserte y apriete los tornillos de montaje que se suministran con el kit de placa de cubierta. No apriete demasiado. Consulte la Figura 2. Asegúrese de que la placa del adaptador esté nivelada.
 3. Fije la UWP suspendiéndola del gancho superior del adaptador del cajetín de empalmes y luego fijando a presión la parte inferior del UWP en su lugar. Consulte la Figura 3.
 4. Fije la placa de cubierta a presión en el adaptador del cajetín de empalmes. Consulte la Figura 4.



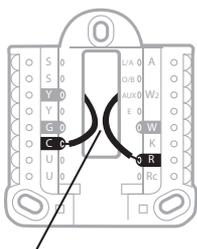
Instalación del sistema de montaje con UWP

1. Antes de comenzar, desconecte el suministro de electricidad en la caja de interruptores de circuito o el interruptor. Abra el paquete para encontrar la UWP. Consulte la Figura 1.
2. Coloque la UWP en la pared. Nivele y marque la posición de los tornillos. Consulte la Figura 2.
Perfore agujeros en las posiciones marcadas y después introduzca en la pared los tarugos que se suministran golpeando ligeramente con un martillo.
 - Perfore orificios de 7/32" (5.6 mm) en el panel de yeso.
3. Hale para abrir la tapa e inserte los cables a través del agujero de cableado en el UWP. Consulte la Figura 3.
4. Coloque la UWP sobre los tarugos de pared. Inserte y apriete los tornillos de montaje que se suministran con la UWP. No apriete demasiado. Apriete solo hasta que la UWP no se mueva. Cierre la tapa. Consulte la Figura 4.

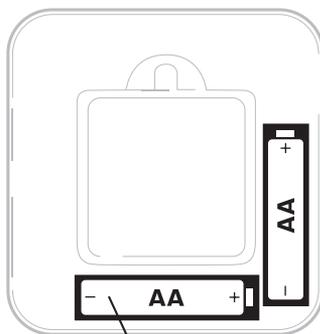


Utilice los 3 tornillos N.º 8 de 1-1/2" que se suministran

Opciones de suministro eléctrico



Inserte los cables **R** y **C** en los terminales designados para el suministro primario de energía de CA (el terminal **C** es opcional si se instalan baterías, pero se recomienda). Retire los cables presionando las lengüetas terminales.



Inserte las baterías AA para suministro de energía primaria o de reserva.

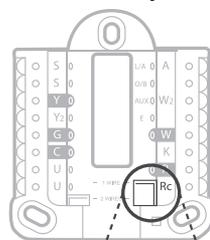
Configuración de las lengüetas de los controles deslizantes (puente incorporado)

Configure la lengüeta del control deslizante R.

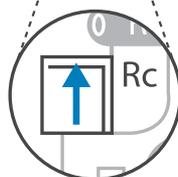
- Utilice el puente integrado (**lengüeta deslizante R**) para diferenciar entre uno o dos sistemas de transformadores.
- Si hay solo un cable **R** y está conectado al terminal **R**, **Rc** o **RH**, coloque el control deslizante en la posición superior (**1 cable**).
- Si hay solo un cable conectado al terminal **R** y un cable conectado al terminal **Rc**, configure el control deslizante en la posición inferior (**2 cables**).

NOTA: Las lengüetas de los controles deslizantes para terminales U deben dejarse en su lugar en los modelos T4 Pro.

Sistema de montaje con UWP

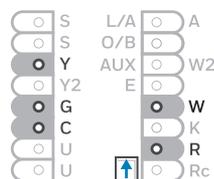


Lengüeta del control deslizante R/Rc (puente incorporado)



Designaciones de los terminales del cableado del UWP

S	No se utiliza para el termostato T4.	L/A - A	Entrada de detección de falla de la bomba de calor (caso más común)
S		O/B	Válvula de cambio
Y	Contactador del compresor (etapa 1)	AUX - W2	Calefacción auxiliar (únicamente TH4210)
Y2	No se utiliza para el termostato T4.	E	Calefacción de emergencia (únicamente TH4210)
G	Relé del ventilador	W	Relé de calefacción (etapa 1)
C	Común de 24 V CA. Para sistemas de 2 transformadores, utilice el cable común del transformador de refrigeración.	K	Conecte a K en el módulo de ahorro de cableado**
U	No se utiliza para el termostato T4.	R	Alimentación de 24 V CA desde el transformador de calefacción*
U		Rc	Alimentación de 24 V CA desde el transformador de refrigeración*



Nota: No todos los terminales se pueden utilizar, dependiendo del tipo de sistema que se está cableando. Los terminales de uso más común están sombreados.

* El terminal se puede puentear utilizando la lengüeta del control deslizante. Consulte "Configuración de las lengüetas de los controles deslizantes"

** El módulo de ahorro de cableado THP9045A1023 se utiliza en los sistemas de calefacción/refrigeración que solo tienen cuatro cables en el termostato y cuando se necesita un quinto cable como cable común. Utilice el terminal K en lugar de los terminales Y y G en sistemas convencionales o de bomba de calor para proporcionar el control del ventilador y del compresor a través de un solo cable: el cable sin usar entonces se convierte en el cable común. Consulte las instrucciones de THP9045 para obtener más información.

Cableado de sistemas convencionales: aire forzado e hidrónico

Sistema de 1 etapa de calefacción/1 etapa de refrigeración (1 transformador)

R	Alimentación [1]
Rc	[R+Rc unidos por la lengüeta del control deslizante] [2]
Y	Contactador del compresor
C	Común de 24 V CA [3]
W	Relé de calefacción
G	Relé del ventilador

Sistema de calefacción únicamente

R	Alimentación [1]
Rc	[R+Rc unidos por la lengüeta del control deslizante] [2]
C	Común de 24 V CA [3]
W	Relé de calefacción

Sistema de calefacción únicamente

(Series 20) [5]

R	Terminal "R" de la válvula de la Serie 20 [1]
Rc	[R+Rc unidos por la lengüeta del control deslizante] [2]
Y	Terminal "W" de la válvula de la Serie 20
C	Común de 24 V CA [3]
W	Terminal "B" de la válvula de la Serie 20

Sistema de calefacción únicamente (Válvula de zona accionada por electricidad) [5]

R	Alimentación [1]
Rc	[R+Rc unidos por la lengüeta del control deslizante] [2]
W	Válvula
C	Común de 24 V CA [3]

Sistema de 1 etapa de calefacción/1 etapa de refrigeración (2 transformadores)

R	Alimentación (transformador de calefacción) [1]
Rc	Alimentación (transformador de refrigeración) [1]
Y	Contactador del compresor
C	Común de 24 V CA [3, 4]
W	Relé de calefacción
G	Relé del ventilador

Sistema de calefacción únicamente con ventilador

R	Alimentación [1]
Rc	[R+Rc unidos por la lengüeta del control deslizante] [2]
C	Común de 24 V CA [3]
W	Relé de calefacción
G	Relé del ventilador

Sistema de refrigeración únicamente

R	Alimentación [1]
Rc	[R+Rc unidos por la lengüeta del control deslizante] [2]
Y	Contactador del compresor
C	Común de 24 V CA [3]
G	Relé del ventilador

Cableado de sistemas de bomba de calor

Sistema de bomba de calor de 1 etapa de calefacción/1 etapa de refrigeración

R	Alimentación [1]
Rc	[R+Rc unidos por la lengüeta del control deslizante] [2]
Y	Contactador del compresor
C	Común de 24 V CA [3]
O/B	Válvula de cambio [7]
G	Relé del ventilador

Sistema de bomba de calor de 2 etapa de calefacción/1 etapa de refrigeración (únicamente TH4210)

R	Alimentación [1]
Rc	[R+Rc unidos por la lengüeta del control deslizante] [2]
Y	Contactador del compresor
C	Común de 24 V CA [3]
O/B	Válvula de cambio [7]
G	Relé del ventilador
AUX	Calefacción auxiliar
E	Relé de la calefacción de emergencia
L	Entrada de falla de la bomba de calor

NOTAS

Especificaciones del cable: Utilice cable para termostato de calibre 18 a 22. No se requiere cable blindado.

[1] Suministro de energía. Proporcione los medios de desconexión y de protección contra sobrecargas según se requiera.

[2] Mueva la lengüeta del control deslizante **R** de la placa de pared a la posición R. Para obtener más información, consulte "Configuración de las lengüetas de los controles deslizantes" en la página 3.

[3] Conexión común de 24 V CA opcional.

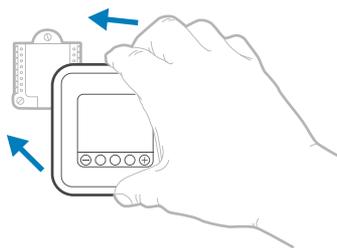
[4] La conexión común deberá realizarse desde el transformador de refrigeración.

[5] En ISU, configure el tipo de sistema en calefacción a calefacción radiante. Configure la cantidad de etapas de refrigeración a 0.

[7] En la configuración por el instalador, configure la válvula de cambio en O (para un cambio a refrigeración) o B (para cambio a calefacción).

Montaje del termostato

1. Introduzca el excedente de cable en la abertura de la pared.
2. Cierre la tapa de la placa de la UWP. Debe permanecer cerrada sin quedar protuberante.
3. Alinee la UWP con el termostato y presione suavemente hasta que el termostato calce en su lugar.
4. Conecte el suministro de electricidad en la caja de interruptores de circuito o en el interruptor.



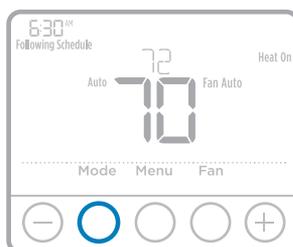
Configuraciones del sistema operativo

1. Presione el botón **Mode** (modo) para pasar al siguiente modo disponible en el sistema.
2. Alternar a través de los modos hasta que se muestre el modo de sistema requerido y deje que se active.

NOTA: Los modos disponibles del sistema varían según el modelo y las configuraciones del sistema.

Modos del sistema:

- **Auto (Automático):** El termostato selecciona el sistema de calefacción o refrigeración según sea necesario.
- **Heat (Calefacción):** El termostato controla solamente el sistema de calefacción.
- **Cool (Refrigeración):** El termostato controla solamente el sistema de refrigeración.
- **Em Heat (únicamente TH4210) (Calefacción Em) (solamente para bombas de calor con calefacción auxiliar):** El termostato controla el calor auxiliar. No se utiliza el compresor.
- **Off (Apagado):** El sistema de calefacción y refrigeración está apagado. El ventilador aún funcionará si está configurado en On (Encendido) o Circulate (Circular)



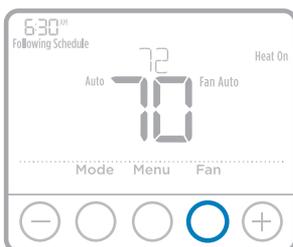
Configuraciones de funcionamiento del ventilador

1. Presione el botón **Fan** (ventilador) para pasar al siguiente modo de ventilador disponible.
2. Alternar a través de los modos hasta que se muestre el modo de sistema requerido y déjelo para que se active.

NOTA: Los modos disponibles del ventilador varían según las configuraciones del sistema.

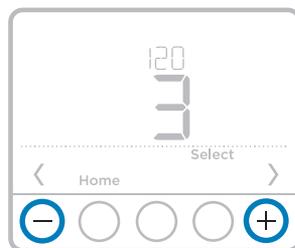
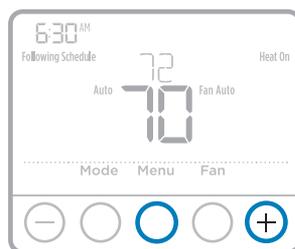
Modos del ventilador:

- **Auto (Automático):** El ventilador funciona solo cuando el sistema de calefacción o de refrigeración está encendido.
- **On (encendido):** El ventilador está siempre encendido.



Configuración por el instalador (ISU)

- 1 Presione y sostenga **CENTER** (centro) y los botones **+** durante aproximadamente 3 segundos para ingresar al menú avanzado.
- 2 Presione **Select** (seleccionar) para ingresar al **ISU**.
- 3 Presione **Select** (seleccionar) para avanzar a través de las opciones del menú de configuración.
- 4 Presione **+** o **-** para cambiar los valores o seleccionar las opciones disponibles.
- 5 Presione **Select** (seleccionar) y confirme la configuración o presione **Back** (atrás) para ignorar los cambios y regresar a la pantalla del menú ISU para continuar revisando otra opción de configuración.
- 6 Para finalizar el proceso de configuración y guardar los cambios, presione **Home** (inicio) y regrese a la pantalla de inicio.



NOTA: Una lista completa de todos los parámetros de configuración y opciones se muestra a continuación y continúa hasta la página 10.

Opciones avanzadas de configuración (ISU)

NOTA: Dependiendo de las configuraciones del sistema, es posible que no todas las opciones estén disponibles.

N.º del ISU	Nombre del ISU	Opciones del ISU (las configuraciones predeterminadas de fábrica están en negrita)
120	Opciones de programación	0 = No programable 2 = Programable 5-2 3 = Programable 5-1-1 4 = Programable para 7 días <i>Nota: Aquí puede cambiar el cronograma predeterminado de MO-FR, SA-SU (LUN-VIE, SAB-DOM). Para editar los períodos durante los días, los puntos de referencia de temperatura o para activar/desactivar el cronograma, toque MENU (Menú) y diríjase a SCHEDULE (Cronograma).</i>
125	Escala de indicación de temperatura	0 = Fahrenheit 1 = Centígrados
200	Tipo de sistema de calefacción	1 = Calefacción de aire forzado convencional 2 = Bomba de calor 3 = Calefacción radiante 5 = Ninguna (refrigeración únicamente) <i>Nota: Esta opción selecciona el tipo de sistema básico que controlará el termostato.</i>
205	Tipo de equipo de calefacción	<i>Calefacción de aire forzado convencional:</i> 1 = Aire forzado por gas de eficiencia estándar 2 = Aire forzado por gas de alta eficiencia 3 = Aire forzado por aceite 4 = Aire forzado por electricidad 5 = Serpentin del ventilador agua caliente <i>Bomba de calor:</i> 7 = Bomba de calor aire a aire 8 = Bomba de calor geotérmica <i>Calefacción radiante:</i> 9 = Agua caliente por calefacción radiante 12 = Vapor <i>Nota: Esta opción selecciona el tipo de equipo que controlará su termostato. Nota: Esta característica NO aparecerá si la característica 200 se configura en Cool Only (Solo refrigeración).</i>

Opciones avanzadas de configuración (ISU) (continuado)

N.º del ISU	Nombre del ISU	Opciones del ISU (las configuraciones predeterminadas de fábrica están en negrita)
218	Válvula de inversión O/B	0 = O (O/B en refrigeración) 1 = B (O/B en calefacción) <i>Nota: Esta opción solo aparece si se configura la bomba de calor. Seleccione si la válvula de inversión O/B debe suministrar energía en refrigeración o en calefacción</i>
220	Etapas de refrigeración / etapas del compresor 200=Conv / 200=HP	<i>Nota: Seleccione cuántas etapas de refrigeración o del compresor de su equipo controlará el termostato. Configure el valor en 0 si no tiene etapa de refrigeración/ etapa del compresor.</i>
221	Fases de calefacción / Fases de la calefacción de respaldo	1 <i>Nota: Seleccione cuántas etapas de calefacción o Aux/E de su equipo controlará el termostato.</i>
230	Control del ventilador en calefacción	1 = El equipo controla el ventilador 2 = El termostato controla el ventilador <i>Nota: este ISU solo se muestra si se configuró ISU 205 como aire forzado eléctrico o como ventiloconvector.</i>
300	Cambio de sistema	0 = Manual 1 = Automático <i>Nota: El termostato puede controlar de manera automática tanto la calefacción como la refrigeración, con el fin de mantener la temperatura interna deseada. Para poder seleccionar el modo de sistema "automático" en la pantalla de inicio del termostato, active esta característica. Desactívela si desea controlar la calefacción o la refrigeración de forma manual.</i>
303	Diferencial de conversión automática	de 0 °F a 5 °F de 0.0 °C a 2.5 °C <i>Nota: El diferencial NO es la banda muerta. El diferencial significa cuánto avanza después de pasar el punto de referencia antes de cambiar al modo seleccionado. La configuración de la banda muerta no es una opción. Honeywell utiliza un algoritmo avanzado que fija la banda muerta en 0 °F. Esto es más avanzado que en los termostatos anteriores.</i>
365	Frecuencia del ciclo del compresor (etapa 1)	1 - 6 <i>Nota: este ISU solo se muestra si se configuró la fase de compresión o de refrigeración como 1 fase. La frecuencia de ciclo limita la cantidad máxima de veces que el sistema puede realizar un ciclo en un período de 1 hora con una carga del 50 %. Por ejemplo, cuando se configura en 3 CPH y con una carga del 50 %, la cantidad máxima de ciclos del sistema será de 3 por hora (10 minutos encendido, 10 minutos apagado). El sistema realiza ciclos con menos frecuencia cuando las condiciones de carga son menores o mayores que una carga del 50 %.</i>
370	Frecuencia del ciclo de calefacción (etapa 1)	1 - 12 <i>Nota: este ISU solo se muestra si se configuró la fase de calefacción como 1 fase. La frecuencia de ciclo limita la cantidad máxima de veces que el sistema puede realizar un ciclo en un período de 1 hora con una carga del 50 %. Por ejemplo, cuando se configura en 3 CPH y con una carga del 50 %, la cantidad máxima de ciclos del sistema será de 3 por hora (10 minutos encendido, 10 minutos apagado). El sistema realiza ciclos con menos frecuencia cuando las condiciones de carga son menores o mayores que una carga del 50 %. A continuación, se detallan las configuraciones recomendadas (predeterminadas) para la frecuencia de ciclo según cada tipo de equipo de calefacción: aire forzado de gas de eficiencia estándar = 5 CPH; aire forzado de gas de alta eficiencia = 3 CPH, aire forzado de petróleo = 5 CPH; aire forzado eléctrico = 9 CPH; ventiloconvector = 3 CPH; calefacción radiante de agua caliente = 3 CPH; vapor = 1 CPH.</i>
370	Calefacción auxiliar de frecuencia de ciclo de la calefacción	1 - 12
387	Protección del compresor	0 = Apagado 1 - 5 minutos <i>Nota: el termostato posee una protección incorporada para el compresor (temporizador de apagado mínimo) que impide que el compresor se reinicie con demasiada anticipación después de un apagado. El temporizador de apagado mínimo se activa después de que se apaga el compresor. Si hay una señal de activación mientras el temporizador de apagado mínimo está activo, el termostato indica "Wait" (Espere) en la pantalla. Este ISU se muestra si se configuró ISU 220 como al menos 1 fase.</i>
425	Recuperación inteligente adaptable (Adaptive Intelligent Recovery, AIR)	0 = No 1 = Sí <i>Nota: Recuperación inteligente adaptable (Adaptive Intelligent Recovery, AIR) es una configuración de confort. El equipo de calefacción o refrigeración se activará más temprano, para que la temperatura en interiores coincida con el punto de referencia a la hora programada.</i>

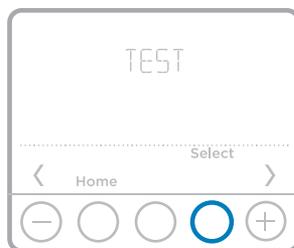
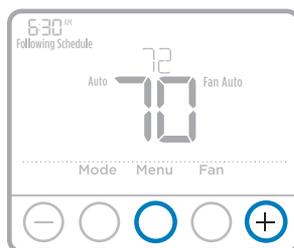
Opciones avanzadas de configuración (ISU) (continuado)

N.º del ISU	Nombre del ISU	Opciones del ISU (las configuraciones predeterminadas de fábrica están en negrita)
430	Punto de referencia mínimo de refrigeración	50 °F a 99 °F (50 °F) 10.0 °C a 37.0 °C (10.0 °C) <i>Nota: La temperatura de refrigeración no puede configurarse por debajo de este nivel.</i>
431	Punto de referencia máximo de calefacción	40 °F a 90 °F (90 °F) 4.5 °C a 32.0 °C (32 °C) <i>Nota: La temperatura de calefacción no puede configurarse por encima de este nivel.</i>
435	Bloqueo del teclado	0 = Ninguno 1 = Parcial 2 = Lleno <i>Nota:</i> Desbloqueado: el usuario tiene acceso a todas las configuraciones del termostato. Parcialmente bloqueado: el usuario puede modificar únicamente las configuraciones de temperatura. Totalmente bloqueado: el usuario no puede modificar ninguna configuración. La pantalla estará bloqueada por un código predeterminado de fábrica y no puede modificarse. Este código se muestra por un tiempo breve, cuando se está por bloquear la pantalla del termostato. Anote el código en un lugar seguro para usarlo como referencia más adelante.
702	Cantidad de filtros de aire	0 - 2 <i>Nota: este ISU se refiere a la cantidad de filtros de aire del sistema.</i>
711	Recordatorio 1 de cambio del filtro de aire	0 = Apagado 1 = 10 días de tiempo de ejecución 2 = 20 días de tiempo de ejecución 3 = 30 días de tiempo de ejecución 4 = 45 días de tiempo de ejecución 5 = 60 días de tiempo de ejecución 6 = 90 días de tiempo de ejecución 7 = 120 días de tiempo de ejecución 8 = 150 días de tiempo de ejecución 9 = 30 días calendario 10 = 45 días calendario 11 = 60 días calendario 12 = 75 días calendario 13 = 3 meses calendario 14 = 4 meses calendario 15 = 5 meses calendario 16 = 6 meses calendario 17 = 9 meses calendario 18 = 12 meses calendario 19 = 15 meses calendario <i>Nota: Configure un recordatorio de cuándo debe cambiar el filtro de aire. Elija si el recordatorio se basará en los días calendario o en los días de funcionamiento del equipo.</i>
712	Recordatorio 2 de cambio del filtro de aire	0 = Apagado 1 = 10 días de tiempo de ejecución 2 = 20 días de tiempo de ejecución 3 = 30 días de tiempo de ejecución 4 = 45 días de tiempo de ejecución 5 = 60 días de tiempo de ejecución 6 = 90 días de tiempo de ejecución 7 = 120 días de tiempo de ejecución 8 = 150 días de tiempo de ejecución 9 = 30 días calendario 10 = 45 días calendario 11 = 60 días calendario 12 = 75 días calendario 13 = 3 meses calendario 14 = 4 meses calendario 15 = 5 meses calendario 16 = 6 meses calendario 17 = 9 meses calendario 18 = 12 meses calendario 19 = 15 meses calendario <i>Nota: Configure un recordatorio de cuándo debe cambiar el filtro de aire. Elija si el recordatorio se basará en los días calendario o en los días de funcionamiento del equipo.</i>
1400	Iluminación de fondo	0 = A petición 1 = Continua <i>Nota: El cable común es necesario para la iluminación continua.</i>
1401	Brillo de la iluminación de fondo	1 - 5 <i>Nota: Solo se muestra si se selecciona la iluminación de fondo continua.</i>
1410	Formato del reloj	12 / 24
1415	Horario de verano	0 = Apagado 1 = Encendido <i>Nota: Configúrelo como Off (apagado) en las regiones en que no se sigue un horario de verano.</i>
1420	Ajuste del indicador de temperatura	-3 a 3F (0) -1.5 a 1.5C (0) <i>Nota: 0 °F. No hay diferencia entre la temperatura que se muestra y la temperatura ambiente real. El termostato puede mostrar hasta 3 °F (1,5 C) menos o más que la temperatura medida real.</i>

Prueba del sistema por parte del instalador

Para realizar una prueba del sistema:

- 1 Presione y sostenga **CENTER** (centro) y los botones **+** durante aproximadamente 3 segundos para ingresar al menú avanzado.
- 2 Use **+** para ir a **TEST** (prueba). Presione **Select** (seleccionar) para iniciar la prueba del sistema.
- 3 Utilice **+** para alternar entre Heat (Calefacción), Cool (Refrigeración), Fan (Ventilador), Em. Heat (Calefacción de emergencia) (únicamente TH4210U) o Ver (Información de versión del termostato).
- 4 Presione **+** para encender la calefacción, la refrigeración o el ventilador. Presione **-** para apagarlos.
- 5 Use el botón **Home** (inicio) para salir de la prueba del sistema.



Prueba del sistema Estados del sistema

Calefacción	0	Todo apagado
	1	Calefacción activada
Refrigeración	0	Todo apagado
	1	Refrigeración activada
Ventilador	0	Ventilador apagado
	1	Ventilador activado
Calefacción de emergencia (únicamente TH4210)	0	Calefacción de emergencia apagada
	1	Calefacción de emergencia encendida

Especificaciones

Rangos de temperatura

Calefacción: de 40 °F a 90 °F (4.5 °C a 32.0 °C)

refrigeración : de 50 °F a 99 °F (10.0 °C a 37.0 °C)

Temperatura ambiente de funcionamiento

de 37 °F a 102 °F (de 2.8 °C a 38.9 °C)

Temperatura de envío

de -20 °F a 120 °F (de -28.9 °C a 48.9 °C)

Humedad relativa de funcionamiento

5% al 90% (sin condensación)

Dimensiones físicas en pulgadas (mm) (alto x ancho x profundidad)

4-1/16" H x 4-1/16" W x 1-5/32" D

103.5 mm de alto x 103.5 mm de ancho x 29 mm de profundidad

Clasificaciones eléctricas

Terminal	Voltaje (50/60Hz)	Corriente de funcionamiento
W Calefacción (Powerpile)	20-30 V CA	0.02-1.0 A
	750 mV CC	100 mA CC
W2 Calefacción (Aux) (únicamente TH4210)	20-30 V CA	0.02-1.0 A
E Calefacción de emergencia (únicamente TH4210)	20-30 V CA	0.02-0.5 A
Y Etapa 1 del compresor	20-30 V CA	0.02-1.0 A
G Ventilador	20-30 V CA	0.02-0.5 A
O/B Cambio	20-30 V CA	0.02-0.5 A
L/A Entrada	20-30 V CA	0.02-0.5 A



PRECAUCIÓN: PELIGRO DE ELECTROCUCIÓN

Puede causar descargas eléctricas o daños al equipo. Desconecte el suministro eléctrico antes de comenzar la instalación.



PRECAUCIÓN: RIESGOS DE DAÑOS AL EQUIPO

Se evita la protección del compresor durante la prueba. Para prevenir daños al equipo, evite encender y apagar rápidamente el compresor.



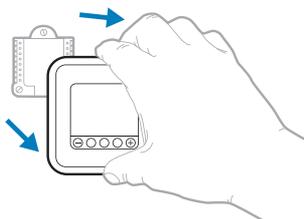
PRECAUCIÓN: AVISO SOBRE EL MERCURIO

Si este producto está reemplazando a un equipo de control existente que contiene mercurio en un tubo sellado, no coloque dicho equipo en la basura. Contacte al organismo encargado del manejo y disposición de desechos de su localidad para obtener instrucciones sobre cómo reciclar y desechar adecuadamente.

Asistencia al cliente

Para obtener asistencia con este producto, visite customer.honeywell.com.

O llame al número gratuito del servicio de atención al cliente, **1-800-468-1502**.



Hale para retirar el termostato de la UWP.

Home and Building Technologies

En los EE. UU.:

Honeywell

1985 Douglas Drive North

Golden Valley, MN 55422-3992

customer.honeywell.com

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Honeywell



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FRONT LOAD WASHER OWNER'S MANUAL

MANUEL DE L'UTILISATEUR DE LA LAVEUSE À CHARGEMENT FRONTAL

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IMPORTANT:

Save for local electrical inspector's use.

IMPORTANT :

À conserver pour consultation par l'inspecteur local des installations électriques.

W11355369C

W11355370C-SP

WASHER SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

▲ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

▲ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury to persons when using your appliance, follow basic precautions, including the following:

- Read all instructions before using the appliance.
- Do not wash articles that have been previously cleaned in, washed in, soaked in, or spotted with gasoline, dry-cleaning solvents, or other flammable or explosive substances, as they give off vapors that could ignite or explode.
- Do not add gasoline, dry-cleaning solvents, or other flammable or explosive substances to the wash water. These substances give off vapors that could ignite or explode.
- Under certain conditions, hydrogen gas may be produced in a hot-water system that has not been used for 2 weeks or more. **HYDROGEN GAS IS EXPLOSIVE.** If the hot-water system has not been used for such a period, before using a washing machine, turn on all hot-water faucets and let the water flow from each for several minutes. This will release any accumulated hydrogen gas. As the gas is flammable, do not smoke or use an open flame during this time.
- Do not allow children to play on or in the appliance. Close supervision of children is necessary when the appliance is used near children.
- Before the appliance is removed from service or discarded, remove the door.
- Do not reach into the appliance if the tub or agitator is moving.
- Do not install or store this appliance where it will be exposed to the weather.
- Do not tamper with controls.
- Do not repair or replace any part of the appliance or attempt any servicing unless specifically recommended in the user-maintenance instructions or in published user-repair instructions that you understand and have the skills to carry out.
- Do not use replacement parts that have not been recommended by the manufacturer (e.g. parts made at home using a 3D printer).
- See the Installation Instructions for grounding requirements and installation.

SAVE THESE INSTRUCTIONS

WARNING

Certain internal parts are intentionally not grounded and may present a risk of electric shock only during servicing.
Service Personnel – Do not contact the thermostat bracket while the appliance is energized.

Internet Connectivity Guide for Connected Appliances Only

IMPORTANT: Proper installation of your appliance prior to use is your responsibility. Be sure to read and follow the installation instructions that came with your appliance.

Connectivity requires Wi-Fi and account creation. App features and functionality are subject to change. Data rates may apply. Once installed, launch the app. You will be guided through the steps to set up a user account and to connect your appliance.

You Will Need:

- A home wireless router supporting Wi-Fi, 2.4 Ghz with WPA2 security. If you are unsure of your router's capabilities, refer to the router manufacturer's instructions.
- The router to be on and have a live internet connection.
- The 10-character SAID code for your appliance. The SAID code is either printed on a label on the appliance or found on the LCD screen.

Federal Communications Commission (FCC) Compliance Notice

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Industry Canada (IC) Compliance Notice

This Device complies with Industry Canada License-exempt RSS standard(s). Operation is subject to the following two conditions:

1. This device may not cause interference.
2. This device must accept any interference, including interference that may cause undesired operation of the device.

Under Industry Canada regulations, this radio transmitter may only operate using an antenna of a type and maximum (or lesser) gain approved for the transmitter by Industry Canada. To reduce potential radio interference to other users, the antenna type and its gain should be so chosen that the equivalent isotropically radiated power (e.i.r.p.) is not more than that necessary for successful communication.

To comply with FCC and Industry Canada RF radiation exposure limits for general population, antenna(s) used for this transmitter must be installed such that a minimum separation distance of 20 cm is maintained between the radiator (antenna) and all persons at all times and must not be co-located or operating in conjunction with any other antenna or transmitter.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

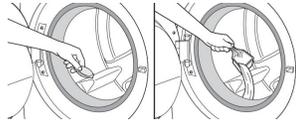
CHOOSING THE RIGHT DETERGENT

Use only High Efficiency detergents. The package will be marked "HE" or "High Efficiency." Low-water washing creates excessive sudsing with a non-HE detergent. Using non-HE detergent will likely result in longer cycle times and reduced rinsing performance. It may also result in component failure and, over time, buildup of mold or mildew. HE detergents should be low-sudsing and quick-dispersing to produce the right amount of suds for the best performance. They should hold soil in suspension so it is not redeposited onto clean clothes. Not all detergents labeled as High Efficiency are identical in formulation and their ability to reduce suds. For example, natural, organic, or homemade HE detergents may generate a high level of suds. If you use one of these and see an "Sd" or "Sud" error code appear in the display, consider using a different HE detergent. Always follow the detergent manufacturer's instructions to determine the amount of detergent to use. Do not go over the Max line on the dispenser.

Adding Laundry Products

Adding HE detergent to basket:

Single-dose laundry packets, Oxi-type boosters, color-safe bleach, or scented crystals can be added to the drum prior to adding laundry. When using single-dose laundry packets, make sure that the bulk dispenser is disabled (on some models) or off.



NOTE: Follow the manufacturer's instructions to determine the amount of laundry products to use.

Adding liquid chlorine bleach to single-load dispenser:

Add liquid chlorine bleach to the bleach compartment. Do not overfill, dilute, or use more than 2/3 cup (165 mL). Do not use color-safe bleach or Oxi in the same cycle with liquid chlorine bleach.

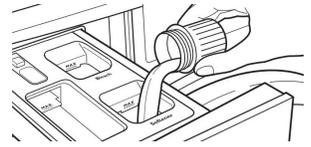


IMPORTANT:

- Always measure liquid chlorine bleach. Use a measuring cup with a pour spout; do not guess.
- Do not fill beyond the "MAX" line. Overfilling could cause garment damage.
- Do not use thickened, easy-pour, or no-splash bleach when running the Clean Washer with affresh[®]† cycle, as excess suds may occur.
- On some models: Do not add liquid chlorine bleach to the bulk dispenser.
- Slowly close dispenser drawers. Make sure the drawers are closed completely (on some models).

Adding liquid fabric softener to single-load dispenser:

Pour a measured amount of liquid fabric softener into liquid fabric softener compartment. Always follow manufacturer's directions for correct amount of fabric softener, based on your load size. Disable the 1-Liter Load & Go[™] dispenser if not used to dispense detergent (on some models).



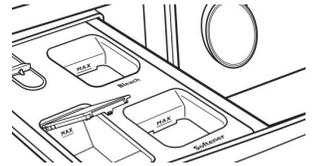
Fabric softener is always dispensed in the last rinse, even if Extra Rinse is selected.

IMPORTANT: Do not overfill, dilute, or use more than the manufacturer-recommended quantity of fabric softener. Do not fill past the "MAX" line. Overfilling dispenser will cause fabric softener to immediately dispense into washer.

- Do not spill or drip any fabric softener onto the clothes.
- Do not use liquid fabric softener dispenser balls in this washer. They will not dispense correctly.
- Do not use fabric softener sheets, as they can stain the load.

Adding HE detergent to Optimal Dispense Drawer (on some models):

This compartment holds up to 14.3 oz (424 ml) of liquid HE detergent allowing you to avoid having to refill detergent for each load. Also, this will use just the right amount of detergent required for a particular load/cycle.

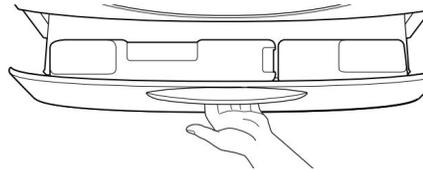


NOTE: Do not add single-dose laundry packets, Oxi-type boosters, color-safe bleach, or fabric softener crystals to dispensers. They will not dispense correctly. The Optimal Dispense Drawer cannot be disabled.

Adding HE detergent to Load & Go[™] dispenser (on some models):

Use only High Efficiency (HE) liquid detergents. The bulk dispensers will hold about 67.6 oz (2 L) or 33.8 oz (1 L) of liquid HE detergent, depending on dispenser, or enough for many loads of laundry.

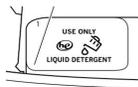
To fill bulk dispensers (on some models):



Open the dispenser drawer by pulling on the handle at the base of the washer. If desired, the drawer can be completely removed from the washer.

†affresh[®] is a registered trademark of Whirlpool, U.S.A.

Locate the Load & Go™ bulk dispenser. Gently pull up on the tab located on the bulk dispenser lid to lift the fill door.



Fill to the “MAX” line (see illustrations at right) with HE liquid detergent or liquid fabric softener (1-liter dispenser only). Close fill door. It will click into place. Make sure the concentration setting is correct (see the online “Cycle Guide”).

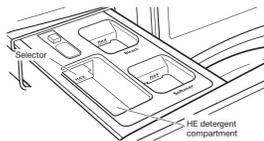


It is recommended that you rinse out the Load & Go™ containers when refilling, when changing detergent types or concentrations, or when the washer will not be used for an extended period. For instructions on cleaning the dispenser cartridge, see “Washer Care” in the “Washer Maintenance and Care” section of your Owner’s Manual.



Adding HE detergent to single-load dispenser:

Pour a measured amount of HE detergent into detergent compartment. For powdered detergent, lift the selector to the high position. For liquid detergent, push down the selector to the low position.

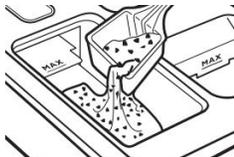


Do not overfill; adding too much detergent may cause detergent to be dispensed into the washer too early.

IMPORTANT:

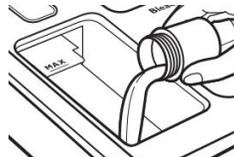
- Disable the Load & Go™ option before starting a single load (on some models). The Optimal Dispense Drawer cannot be disabled.
- Do not add single-dose laundry packet to dispenser drawer.

Powdered detergent:



Lift the selector to the high position. Add directly to the compartment.

Liquid detergent:



Push down the selector to the low position. Add directly to the compartment.

NOTE: Unless the Optimal Dispense Drawer is empty, it is not recommended to use powdered detergent.

WASHER MAINTENANCE AND CARE

Cleaning the Washer Location

Keep washer area clear and free from items that would block airflow. This includes clearing piles of laundry in front of the washer.

Water Inlet Hoses

Replace inlet hoses after 5 years of use to reduce the risk of hose failure. Periodically inspect and replace inlet hoses if bulges, kinks, cuts, wear, or leaks are found.

When replacing your inlet hoses:

- Mark the date of replacement on the label with a permanent marker.
- Check that the old washers are not stuck on the washer inlet valves.
- Use new washers in the new inlet hoses to ensure a proper seal.

Washer Care

Recommendations to Help Keep Your Washer Clean and Performing at Its Best

1. Always use High Efficiency (HE) detergents and follow the HE detergent manufacturer’s instructions regarding the amount of HE detergent to use. Never use more than the recommended amount because that may increase the rate at which detergent and soil residue accumulate inside your washer, which, in turn, may result in undesirable odor.
2. Use warm or hot water washes sometimes (not exclusively cold water washes), because they do a better job of controlling the rate at which soils and detergent accumulate.
3. Always leave the washer lid open between uses to help dry out the washer and prevent the buildup of odor-causing residue.
4. Periodically clean residue from all interior surfaces of the window. For better care, wipe the entire inside of the door with a damp cloth.

Cleaning Your Front-Loading Washer

Read these instructions completely before beginning the routine cleaning processes recommended below. This Washer Maintenance Procedure should be performed, at a minimum, once per month or every 30 wash cycles, whichever occurs sooner, to control the rate at which soils and detergent may otherwise accumulate in your washer.

Cleaning the Door Seal

1. Open the washer door and remove any clothing or items from the washer.
2. Inspect the gray-colored seal between the door opening and the drum for stained areas, soil buildup, or lint. Pull back the seal to inspect all areas under the seal and to check for foreign objects or lint.

3. If stained areas, soil buildup, or lint are found, wipe down these areas of the seal using either of the following two procedures:
 - a. **affresh® Machine Cleaning Wipes Procedure:**
 - i. When the cycle is complete, gently pull back the rubber door seal and clean the entire surface with the textured side of an affresh® Machine Cleaning Wipe.
 - b. **Dilute Liquid Chlorine Bleach Procedure:**
 - i. Mix a dilute bleach solution, using 3/4 cup (177 mL) of liquid chlorine bleach and 1 gallon (3.8 L) of warm tap water.
 - ii. Wipe the seal area with the dilute solution, using a damp cloth.
 - iii. Let stand 5 minutes.
 - iv. Wipe down area thoroughly with a dry cloth and let washer interior air dry with door open.

IMPORTANT:

- Wear rubber gloves when cleaning with bleach.
- Refer to the bleach manufacturer's instructions for proper use.

Cleaning the Inside of the Washer

This washer has a special cycle that uses higher water volumes in combination with affresh® Washer Cleaner or regular liquid chlorine bleach to thoroughly clean the inside of the washer. Steam washer models also utilize steam to enhance cleaning in this special cycle.

IMPORTANT: Do not use thickened, easy-pour, or no-splash bleach when running the Clean Washer with affresh® cycle as excess suds may occur.

NOTE: Read these instructions completely before beginning the cleaning process.

Begin Procedure

1. **Clean Washer with affresh® Cycle Procedure (Recommended for best performance):**
 - a. Open the washer door and remove any clothing or items.
 - b. Use an affresh® Machine Cleaning Wipe or a soft, damp cloth or sponge to clean the inside door window.
 - c. Add an affresh® Washer Cleaner tablet to the washer drum.
 - d. Do not add the affresh® Washer Cleaner tablet to the dispenser drawer.
 - e. Do not add any detergent or other chemical to the washer when following this procedure.
 - f. Close the washer door.
 - g. Select the Clean Washer with affresh® cycle.
 - h. **On some models:** Select the FanFresh®/TumbleFresh™/Fresh Hold®/Fresh Spin™ option to help dry the washer interior after the cycle is complete.
- NOTE:** The washer remembers your last option selection and will use it for future wash cycles until you deselect that option.
- i. Touch and hold Start/Pause to begin the cycle. See the "Description of Clean Washer with affresh® Cycle Operation" section.

2. Chlorine Bleach Procedure:

- a. Open the washer door and remove any clothing or items.
- b. Open the dispenser drawer and add liquid chlorine bleach to the Max level in both the bleach compartment and the fabric softener compartment. Either traditional or HE chlorine bleach can be used.

IMPORTANT: Do not use thickened, easy-pour, or no-splash bleach as excess suds may occur.

NOTE: Use of more liquid chlorine bleach than is recommended above could cause washer damage over time.

- c. Close the washer door and the dispenser drawer.
- d. Do not add any detergent or other chemicals to the washer when following this procedure.
- e. Select the Clean Washer with affresh® cycle.
- f. **On some models:** Select the FanFresh®/TumbleFresh™/Fresh Hold®/Fresh Spin™ option to help dry the washer interior after the cycle is complete.

NOTE: The washer remembers your last option selection and will use it for future wash cycles until you deselect that option.

- g. Touch and hold Start/Pause to begin the cycle. See the "Description of Clean Washer with affresh® Cycle Operation" section.

NOTE: For best results, do not interrupt cycle.

Description of Clean Washer with affresh® Cycle Operation

1. The Clean Washer with affresh® cycle will determine whether clothing or other items are in the washer.
2. If no items are detected in the washer, it will proceed with the cycle.
 - a. If any items are detected in the washer, "rL" (remove load) will be displayed. The door will unlock. Open washer and remove any garments from the washer drum.
 - b. Touch Power to clear the "rL" code.
 - c. Touch and hold Start/Pause to restart the cycle.
3. **Steam models only:** During the first 20 minutes of the cycle, it will activate the steamer but the drum will not spin or fill with water. You may see condensation on the door window during this initial phase. If you are using an affresh® Washer Cleaner tablet, it will not dissolve completely during the steam phase. This is normal.

After the cycle is complete, leave the door open slightly to allow for better ventilation and drying of the washer interior.

Cleaning the Dispensers

After a period of using your washer, you may find some residue buildup in the washer's dispensers.

For the Single-Load or Optimal dispenser: Remove the drawer and wipe the surfaces with an affresh® Machine Cleaning Wipe or a damp cloth, and towel dry either before or after you run the Clean Washer with affresh® cycle. Use an all-purpose surface cleaner, if needed.

For the Load & Go™ dispenser: Lift the handle on the dispenser housing and pull to remove it from the washer cabinet; then rinse the dispenser thoroughly with running water. Wipe the outside dispenser surface with an affresh® Machine Cleaning Wipe or a damp cloth, and towel dry. Use an all-purpose surface cleaner, if needed.

Replace the dispenser in the washer cabinet and make sure that it is correctly seated.

IMPORTANT: Dispensers are not dishwasher-safe.

Cleaning the Outside of the Washer

IMPORTANT: To avoid damaging the washer's finish, do not use abrasive products.

Use an affresh® Machine Cleaning Wipe or a soft, damp cloth or sponge to wipe up any spills. Occasionally wipe the outside of your washer to help keep it looking new. Use an affresh® Machine Cleaning Wipe or mild soap and water.

Clean Washer Cycle Reminder

NOTE: Not all models have the Clean Washer with affresh® cycle reminder light.

The Clean Washer with affresh® message will flash at the end of a wash cycle when the washer has run 30 wash cycles. This is a reminder to run the Clean Washer with affresh® cycle.

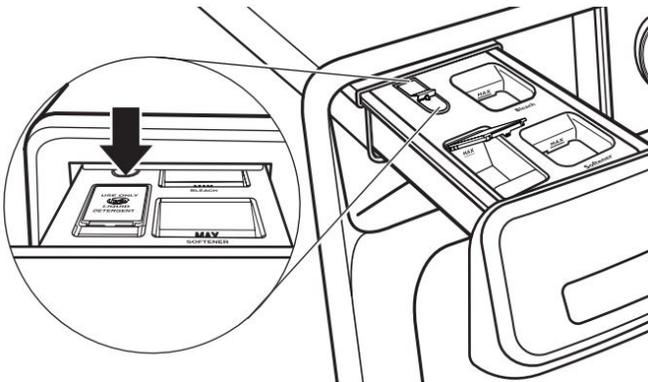
If the Clean Washer with affresh® cycle is not run, the message will stop flashing at the end of a wash cycle after running three more regular wash cycles. After 30 more wash cycles are completed, the Clean Washer with affresh® message will again flash at the end of a wash cycle as a reminder.

Removing the Dispenser

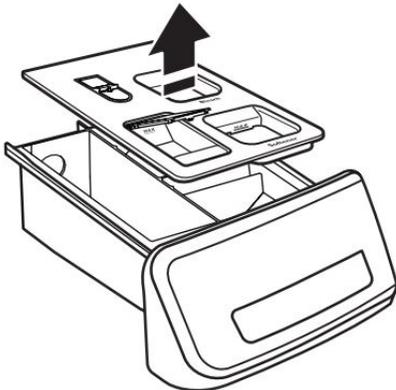
Optimal Dispenser Drawer (on some models)

To remove:

1. Pull dispenser drawer out until it stops.
2. Press down on the release tab and pull straight out to remove the dispenser.

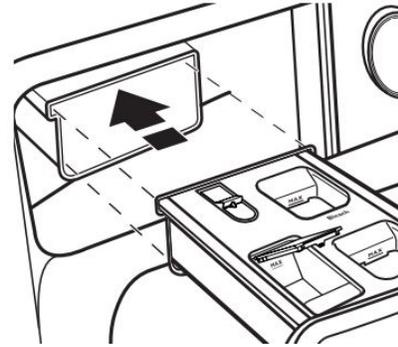


3. Lift off cover panel by pulling straight up.



To replace:

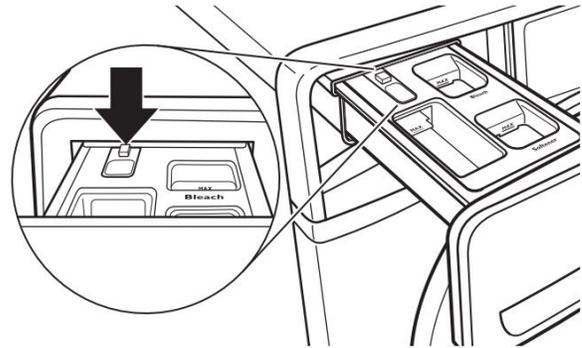
1. Slide cover panel back onto posts on dispenser.
2. Align edges of dispenser with guides in washer; then slide dispenser back into slot.



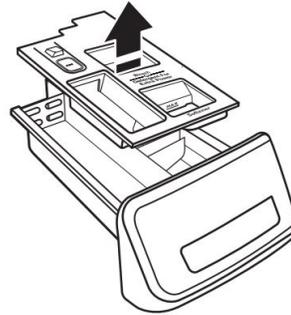
Single-Load Dispenser Drawer (on some models)

To remove:

1. Pull dispenser drawer out until it stops.
2. Press down on the release tab and pull straight out to remove the dispenser.

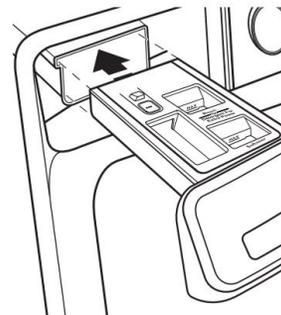


3. Lift off cover panel by pulling straight up.



To replace:

1. Position cover panel back onto posts on dispenser. Apply slight pressure on cover panel to seat it.
2. Align edges of dispenser with guides in washer; then slide dispenser back into slot.

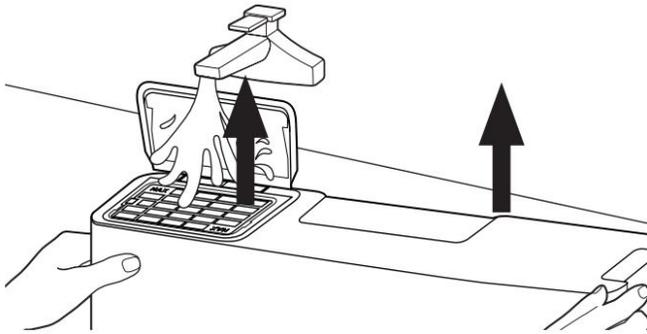


Cleaning Load & Go™ Containers (on some models)

IMPORTANT: Containers are not dishwasher-safe.

It is recommended that you rinse out the Load & Go™ containers when refilling, when changing detergent types or concentrations, or when the washer will not be used for an extended period.

1. Pull the dispenser drawer out until it stops.
2. Lift out the Load & Go™ containers.
3. Lift the fill lid and flush interior thoroughly with warm water.



4. Allow to air dry.

Nonuse and Vacation Care

Operate your washer only when you are home. If moving, or not using your washer for a period of time, follow these steps:

1. Unplug or disconnect power to washer.
2. Turn off water supply to washer to avoid flooding due to water pressure surges.

HELPFUL TIP: Attach a reminder note to the washer to turn the water back on before washer's next use.

3. Clean the dispensers. See "Cleaning the Dispensers."

Winter Storage Care

IMPORTANT: To avoid damage, install and store washer where it will not freeze. Because some water may stay in hoses, freezing can damage washer. If storing or moving during freezing weather, winterize your washer.

To winterize washer:

1. Shut off both water faucets; disconnect and drain water inlet hoses.

HELPFUL TIP: Attach a reminder note to the washer to turn the water back on before washer's next use.

2. Remove drain pump filter.
3. Put 1 quart (1 L) of R.V.-type antifreeze in drum and run washer on Normal cycle for about 2 minutes to mix antifreeze and remaining water.
4. Unplug washer or disconnect power.

Transporting Your Washer

1. Shut off both water faucets. Disconnect and drain water inlet hoses.
2. If washer will be moved during freezing weather, follow "Winter Storage Care" directions before moving.
3. Disconnect drain hose from drain system and from back of washer.
4. Unplug power cord.
5. Place inlet hoses and drain hose inside drum.
6. Bundle power cord with a rubber band or cable tie to keep it from hanging to the ground.

IMPORTANT: Call for service to install new transport bolts. Do not reuse transport bolts. Washer must be transported in the upright position. To avoid structural damage to your washer, it must be properly set up for relocation by a certified technician.

Reinstalling/Using Washer Again

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

To reinstall washer after nonuse, vacation, winter storage, or moving:

1. Refer to Installation Instructions to locate, level, and connect washer.
2. Before using again, run washer through the following recommended procedure:

To use washer again:

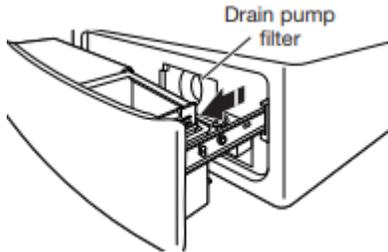
1. Flush water pipes and hoses.
2. Reconnect water-inlet hoses.
3. Turn on both water faucets.
4. Plug into a grounded 3-prong outlet or reconnect power.
5. Run washer through Heavy Duty/Power Wash cycle to clean washer and remove antifreeze, if used. Use only HE detergent. Use half the manufacturer's recommended amount for a medium-size load.

Cleaning the Drain Pump/Draining Residual Water (on some models)

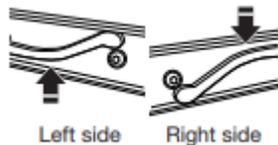
IMPORTANT: Make sure the washer is off before cleaning the drain pump filter.

NOTE: Perform the following procedure occasionally.

1. Open the dispenser drawer by pulling on the handle at the base of the washer. This will reveal the drain pump filter. Remove the drawer by releasing the tab on each side.

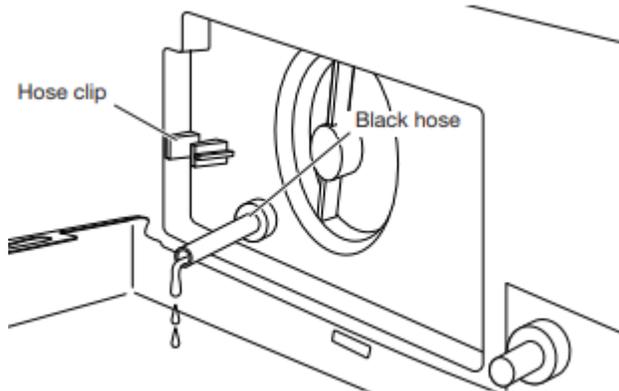


With your finger, push down on tab on right side of drawer, and up on tab on left side of drawer.

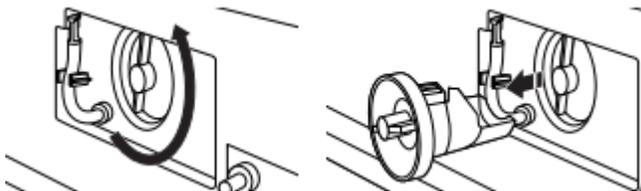


2. Place a broad, flat container beneath the drain pump filter to collect the drain water. Release the black hose from the hose clip, remove the plug, and drain the hose into the container. Empty the container. Repeat this procedure if necessary until all the water has drained. Make sure that the black hose is completely dry, replace the plug, and secure the hose in the clip.

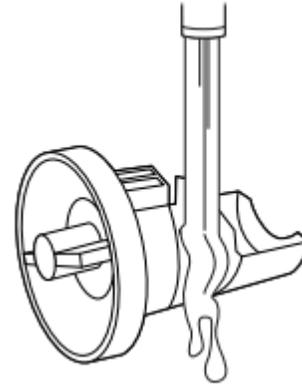
NOTE: If water does not drain well, push in hose slightly to remove any possible kinks.



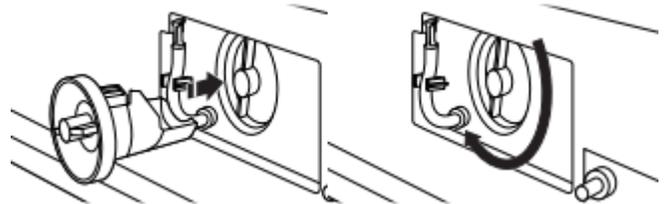
3. Lay a cotton cloth beneath the drain pump filter to absorb any water still in it. Then remove the drain pump filter by turning it counterclockwise.



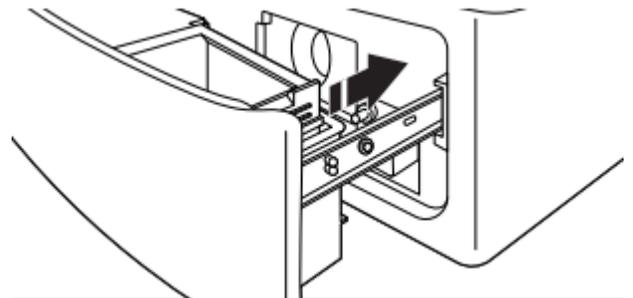
4. Remove large clumps of lint by hand from the filter and place lint in a suitable waste container. Remove remaining residue from the filter by rinsing with water.



5. Reinsert the drain pump filter by turning it clockwise. Make sure to turn it in as far as it will go, with the filter handle remaining as close as possible to the vertical position.



6. Replace and close the dispenser drawer. Make sure to insert both rails simultaneously when replacing the drawer. You will hear a clicking sound that indicates the rails have engaged. To ensure proper placement of the drawer, pull out fully. The drawer should be fully engaged and the rails locked in place. Make sure the drain hose is secured in the hose clip and tucked underneath the cutout.



Additional Cleaning

Gently pull back the rubber door seal and clean any stained areas, soil buildup, or lint with the textured side of an affresh® Machine Cleaning Wipe.

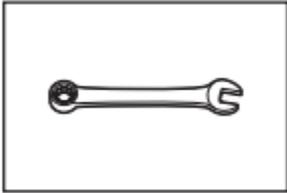


INSTALLATION INSTRUCTIONS REQUIREMENTS

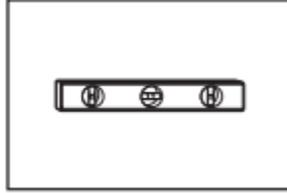
Tools and Parts

Gather required tools and parts before starting installation.

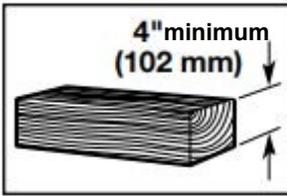
Tools Needed:



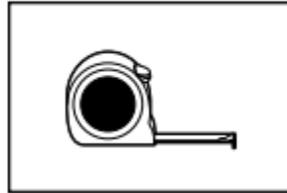
Adjustable or open end wrenches 1/2" (13 mm), 5/8" (16 mm), and 9/16" (14.3 mm)



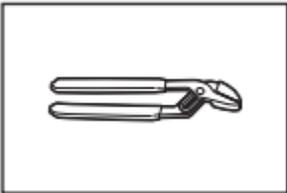
Level



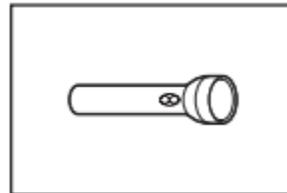
Wood block



Ruler or measuring tape



Adjustable pliers that open to 1 9/16" (39.7 mm)



Flashlight



Bucket

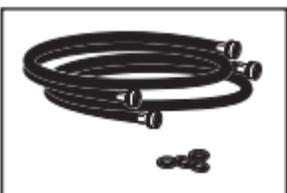
Parts Supplied:

NOTE: All parts supplied for installations are in the washer.



Drain hose with clamp, U-form, and cable tie

Parts Needed: (if not supplied with washer)



Inlet hoses with flat washers

NOTE: Various inlet hose options are available; check your Quick Start Guide for ordering information.

Available Accessories

An optional matching pedestal is available for your washer. Please contact your retailer for ordering information, or see your Quick Start Guide.

Alternate Parts (not supplied with washer)

Your installation may require additional parts. To order, please refer to contact information on your Quick Start Guide.

If you have:	You will need:
Overhead sewer	Standard 20 gallon (76 L) 39" (990 mm) tall drain tub or utility sink, sump pump, and connectors (available from local plumbing suppliers)

Location Requirements

IMPORTANT: Do not install, store, or operate washer where it will be exposed to weather or in temperatures below 32°F (0°C). Water remaining in washer after use may cause damage in low temperatures. See "Washer Maintenance and Care" for winterizing information.

Select proper location for your washer to improve performance and minimize noise and possible "washer walk." Install your washer in a basement, laundry room, closet or recessed area.

Proper installation is your responsibility.

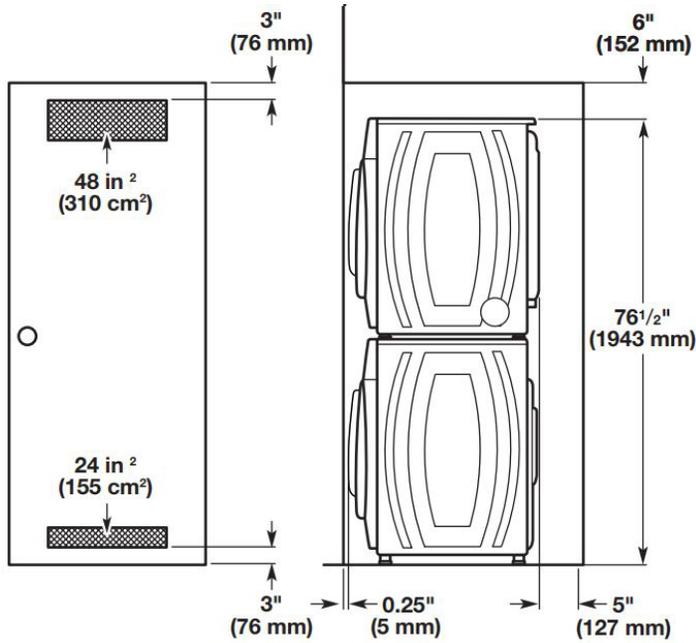
You will need

- A water heater set to 120°F (49°C).
- A grounded electrical outlet located within 6 feet (1.8 m) of power cord on back of washer.
- Hot and cold water faucets located within 4 feet (1.2 m) of hot and cold water fill valves on washer, and water pressure of 20–100 psi (137.9–689.6 kPa).
- A level floor with maximum slope of 1" (25 mm) under entire washer. Installing on carpet or surfaces with foam backing is not recommended.
- Floor must support washer's total weight (with water and load) of 315 pounds (143 kg).

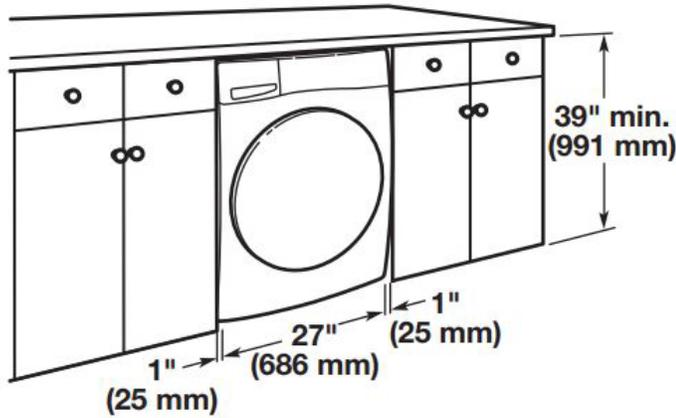
All dimensions show minimum spacing allowed. For each arrangement, consider allowing more space for ease of installation and servicing, and spacing for companion appliances and clearances for walls, doors, and floor moldings. Space must be large enough to allow door to fully open. Add spacing of 1" (25 mm) on all sides of washer to reduce noise transfer. If a closet door or louvered door is installed, top and bottom air openings in door are required.

NOTE: For additional details (or information) specific to your model, refer to your Quick Start Guide.

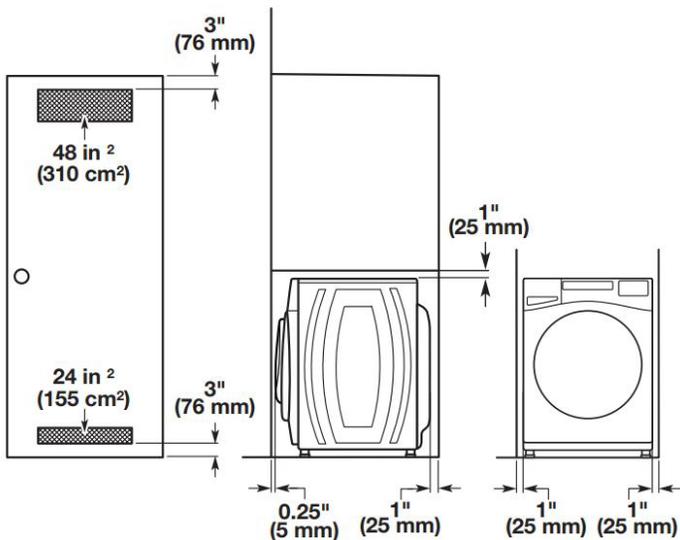
Recessed area or closet installation (stacked washer and dryer)



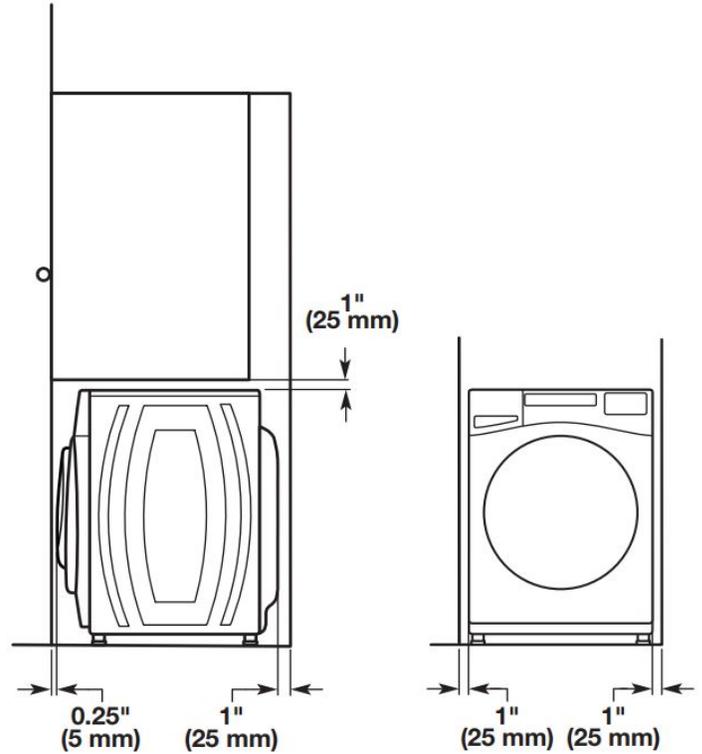
Custom under counter installation



Recessed area or closet installation (washer only)



Custom cabinet installation



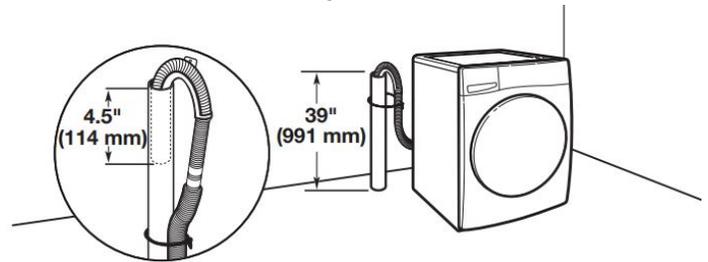
Drain System

It is the responsibility of the installer to install and secure the drain hose in to the provided plumbing/drain in a manner that will avoid the drain hose coming out of or leaking from the plumbing/drain.

Drain system can be installed using a floor drain, wall standpipe, floor standpipe, or laundry tub. Select the method you need.

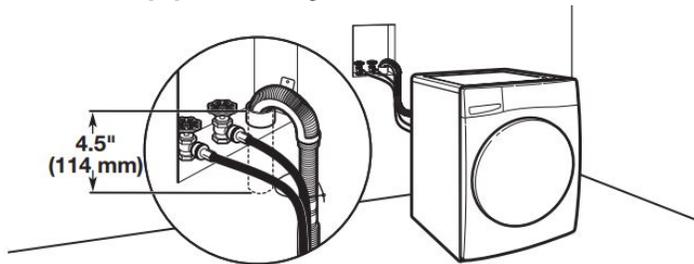
IMPORTANT: To avoid siphoning, only 4.5" (114 mm) of drain hose should be inside standpipe. Always secure drain hose with cable tie.

Floor standpipe drain system



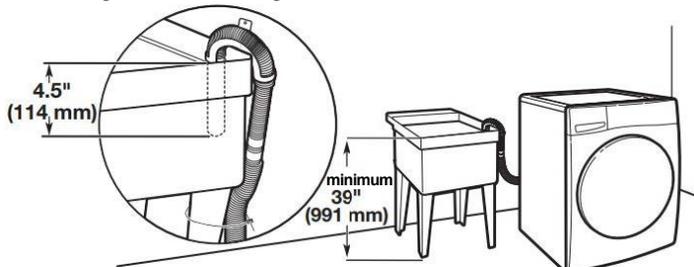
Minimum diameter for a standpipe drain: 2" (51 mm). Minimum carry-away capacity: 17 gallons (64 L) per minute. A 1/4" (6 mm) diameter to 1" (25 mm) diameter Standpipe Adapter Kit is available; refer to the Quick Start Guide for online ordering information. Top of standpipe must be at least 39" (762 mm) high; install no higher than 96" (2.4 m) from bottom of washer. If you have an overhead sewer and need to pump higher than 96" (2.4 m), a sump pump and associated hardware are needed. See "Alternate Parts."

Wall standpipe drain system

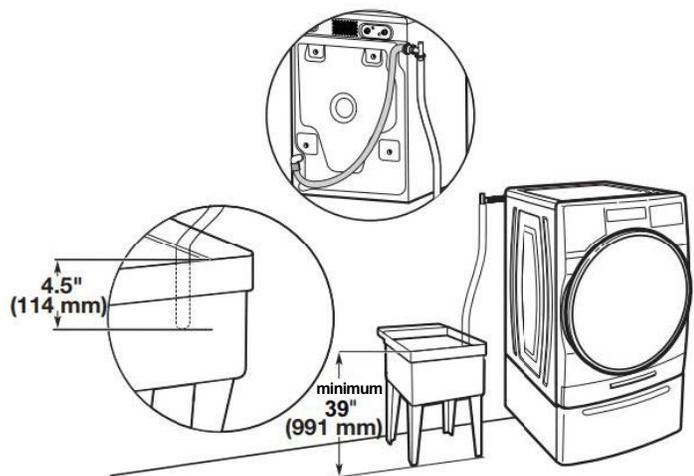


See requirements in "Floor standpipe drain system."

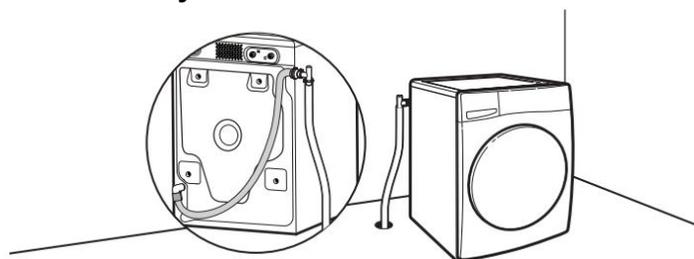
Laundry tub drain system



Minimum capacity: 20 gallons (76 L). Top of laundry tub must be at least 39" (991 mm) from the floor; install no higher than 96" (2.4 m) from bottom of washer.



Floor drain system



Floor drain system requires a Siphon Break Kit, 2 Connector Kits, and an Extension Drain Hose that may be purchased separately; refer to the Quick Start Guide for online ordering information. Minimum siphon break height: 28" (710 mm) from bottom of washer. (Additional hoses may be needed.)

Electrical Requirements

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

- A 120 V, 60 Hz, AC only, 15 or 20 A, fused electrical supply is required. A time-delay fuse or circuit breaker is recommended. It is recommended that a separate circuit breaker serving only this appliance be provided.
- This washer is equipped with a power supply cord having a 3-prong grounding plug.
- To minimize possible shock hazard, the cord must be plugged into a mating, 3-prong, grounding-type outlet, grounded in accordance with local codes and ordinances. If a mating outlet is not available, it is the personal responsibility and obligation of the customer to have the properly grounded outlet installed by a qualified electrician.
- If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate.
- Do not ground to a gas pipe.
- Check with a qualified electrician if you are not sure the washer is properly grounded.
- Do not have a fuse in the neutral or ground circuit.

GROUNDING INSTRUCTIONS

For a grounded, cord-connected appliance:

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

WARNING: Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Check with a qualified electrician or serviceman if you are in doubt as to whether the appliance is properly grounded. Do not modify the plug provided with the appliance: If it will not fit the outlet, have a proper outlet installed by a qualified electrician.

For a permanently connected appliance:

This appliance must be connected to a grounded metal, permanent wiring system, or an equipment-grounding conductor must be run with the circuit conductors and connected to the equipment-grounding terminal or lead on the appliance.

SAVE THESE INSTRUCTIONS

INSTALLATION

Unpacking

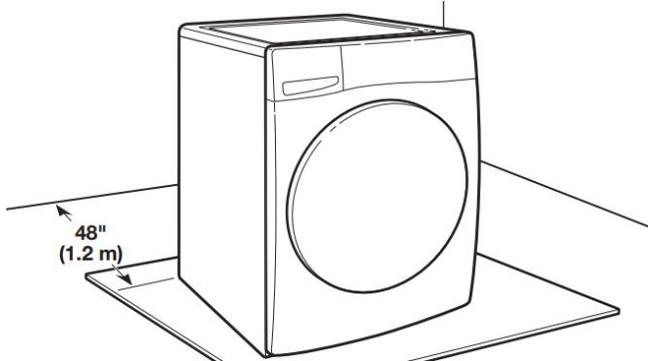
⚠ WARNING

Excessive Weight Hazard

Use two or more people to move and install or uninstall appliance.

Failure to do so can result in back or other injury.

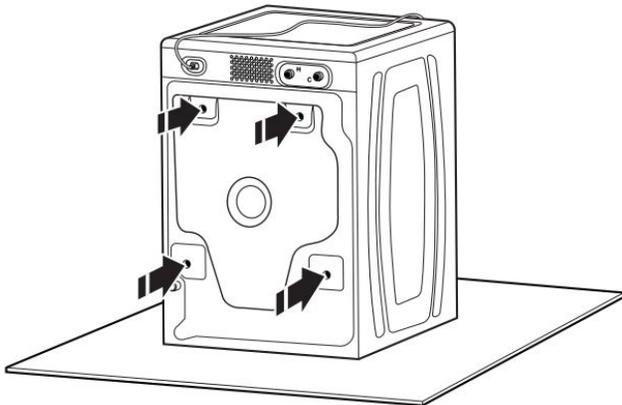
1. Move washer



It is necessary to remove all shipping materials for proper operation and to avoid excessive noise from washer.

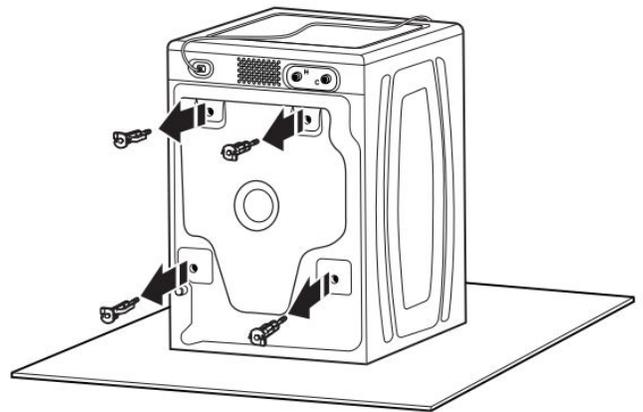
Move washer to within 4 feet (1.2 m) of its final location. It must be in a fully upright position.

2. Locate transport bolts



Locate four transport bolts on rear of washer.

3. Remove transport bolts from washer

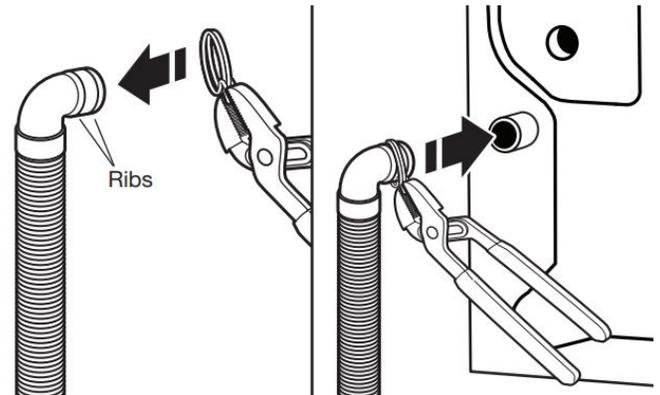


Loosen bolts with a 5/8" (16 mm) wrench. Slide each bolt and spacer to center of hole. Pull bolts and plastic spacers from back of washer. Discard bolts and spacers.

IMPORTANT: Do not plug washer in until installation has been completed.

Connect Drain Hose

4. Attach drain hose to drain port



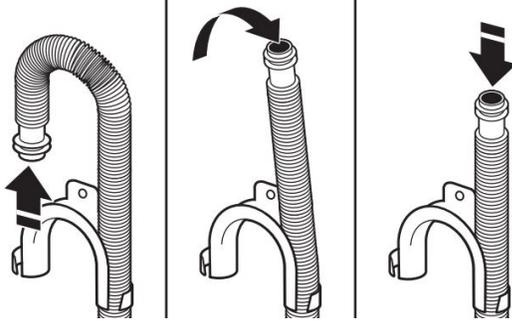
If clamp is not already in place on elbow end of drain hose, squeeze clamp with pliers and slide it over end of hose, centering it between the ribs, as shown. Squeeze clamp with pliers and slide elbow end of drain hose onto drain port and secure with clamp.

For a laundry tub or standpipe drain, go to step 6.

For a floor drain, remove the preinstalled drain hose form as shown in step 5. You may need additional parts with separate directions. See "Alternate Parts."

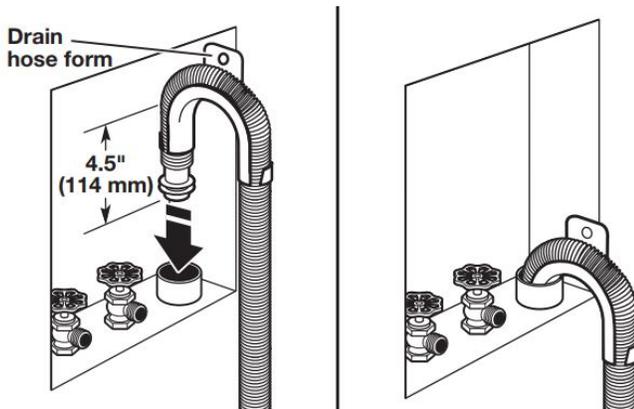
It is the responsibility of the installer to install and secure the drain hose into the provided plumbing/drain in a manner that will avoid the drain hose coming out of or leaking from the plumbing/drain.

5. Remove drain hose form (floor drain installations only)



For floor drain installations, you will need to remove the drain hose form from the end of the drain hose. You may need additional parts with separate directions; refer to the Quick Start Guide.

6. Place drain hose in standpipe



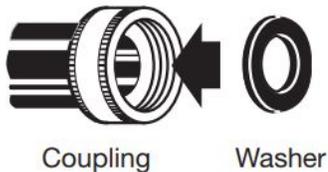
Place hose into standpipe (shown in picture) or over side of laundry tub.

IMPORTANT: 4.5" (114 mm) of drain hose should be inside standpipe; do not force excess hose into standpipe or lay on bottom of laundry tub. Drain hose form must be used.

Connect Inlet Hoses

IMPORTANT: To avoid leaks, check that your water inlet hoses have flat washers at both ends. Washer must be connected to water faucets with new inlet hoses with flat washers (not provided). Do not use old hoses. Do not use hoses without washers.

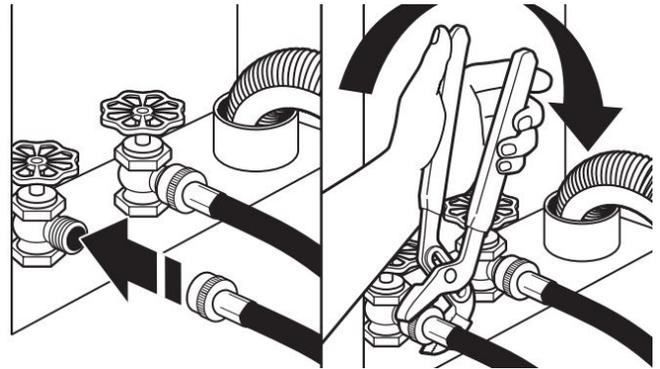
7. Insert new flat washers



Coupling

Washer

8. Connect inlet hoses to water faucets



IMPORTANT: Do not overtighten or use tape or sealants on valve when attaching to faucets or washer. Damage can result.

Attach the hose labeled hot to hot water faucet. Screw on coupling by hand until it is seated on washer. Use adjustable pliers to tighten couplings an additional two-thirds turn. Repeat this step with the hose labeled cold for the cold water faucet. Both hoses must be connected for washer to work properly.

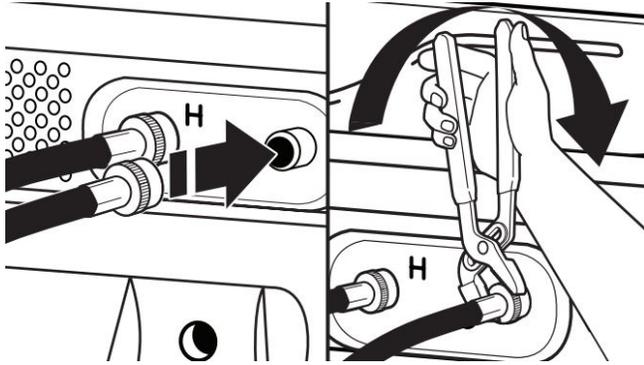
HELPFUL TIP: Make note of which hose is connected to hot water to help in attaching hoses to washer correctly. In most standard configurations, hoses will cross over each other when attached correctly.

9. Clear water lines



Run water for a few seconds through hoses into a laundry tub, drainpipe, or bucket to prevent clogs. Water should run until clear.

10. Connect inlet hoses to washer

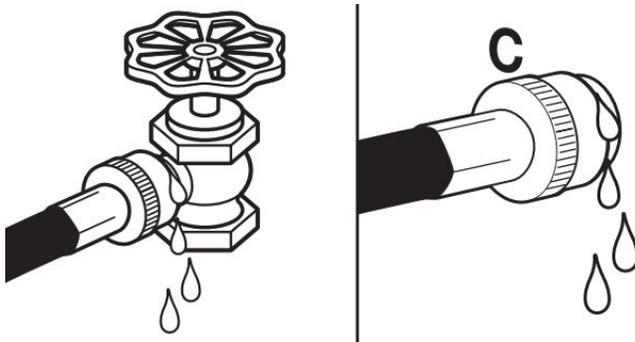


IMPORTANT: To reduce risk of hose failure, replace the hoses every 5 years. Record hose installation or replacement dates for future reference.

- Do not overtighten hose or use tape or sealants on the valve. Damage to the valves can result.
- Periodically inspect and replace hoses if bulges, kinks, cuts, wear, or leaks are found.

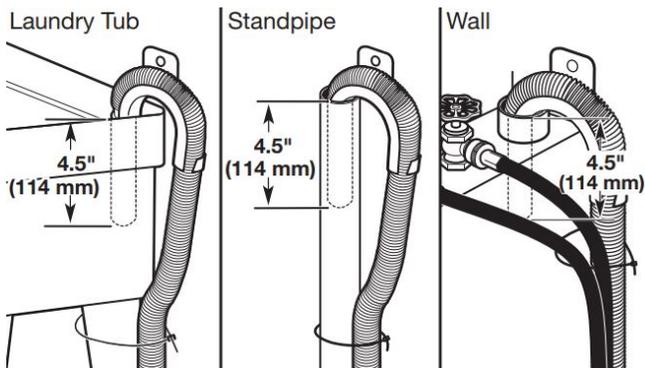
Attach hot water hose to hot water inlet valve. Screw coupling by hand until it is snug. Use adjustable pliers to tighten couplings an additional two-thirds turn. Repeat with cold water inlet valve.

11. Check for leaks



Slowly turn on water faucets to check for leaks. A small amount of water may enter washer. It will drain later.

12. Secure drain hose



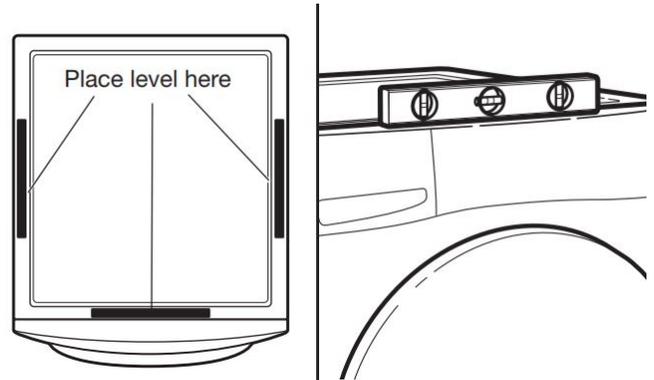
Secure drain hose to laundry tub leg, drain standpipe, or inlet hoses for wall standpipe with cable tie or beaded tie strap.

It is the responsibility of the installer to install and secure the drain hose in to the provided plumbing/drain in a manner that will avoid the drain hose coming out of or leaking from the plumbing/drain.

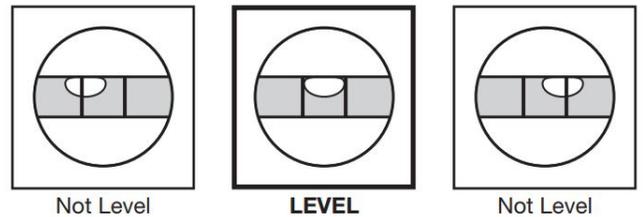
Level Washer

IMPORTANT: Leveling your washer properly reduces excess noise and vibration.

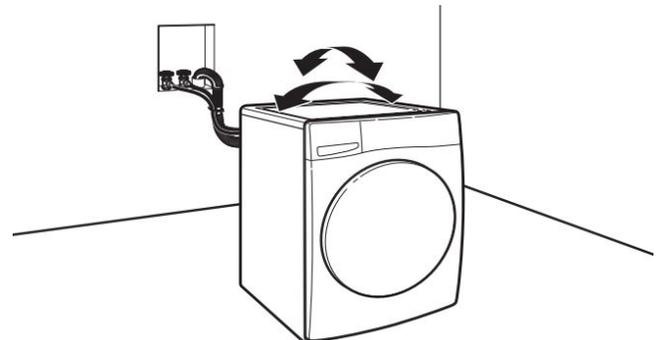
13. Check levelness of washer



Remove cardboard from beneath washer. Place a level on top edges of washer, checking each side and front. If not level, tip washer and adjust feet up or down as shown in steps 15 and 16, repeating as necessary.

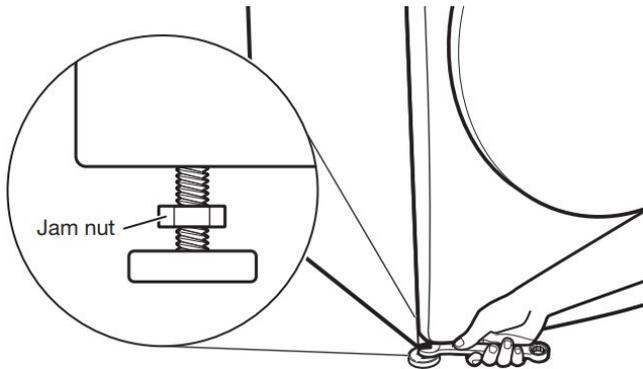


14. Rock washer to test foot contact



Grip washer from top and rock back and forth, making sure all four feet are firmly on floor. Repeat, rocking washer from side to side. If washer rocks, go to step 15 and adjust leveling feet. If all four feet are in firm contact with floor, go to step 16.

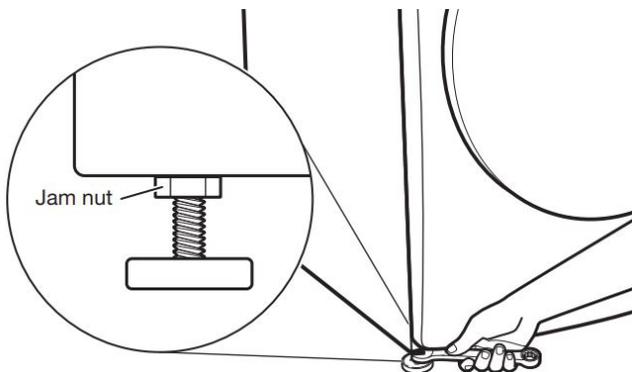
15. Adjust leveling feet



If washer is not level, use a 9/16" (14.3 mm) open-end or adjustable wrench to turn jam nuts clockwise on feet until they are about 1/2" (13 mm) from the washer cabinet. Then turn the leveling foot clockwise to lower the washer or counterclockwise to raise the washer. Do not exceed 2" (50 mm) from bottom of foot to bottom of cabinet. Recheck levelness of washer and that all four feet are firmly in contact with the floor. Repeat as needed.

HELPFUL TIP: You may want to prop up front of washer about 4" (102 mm) with a wood block or similar object that will support weight of washer.

16. Tighten leveling feet



When washer is level and all four feet are firmly in contact with the floor, use a 9/16" (14.3 mm) open-end or adjustable wrench to turn jam nuts counterclockwise on leveling feet tightly against washer cabinet.

HELPFUL TIP: You may want to prop washer again with a wooden block.

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

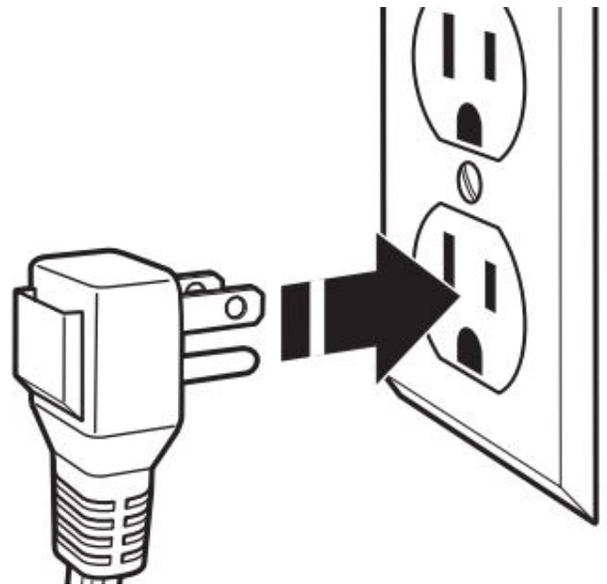
Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

17. Plug into a grounded 3 prong outlet



Complete Installation Checklist

- Check electrical requirements. Be sure you have correct electrical supply and recommended grounding method.
- Check that all parts are now installed. If there is an extra part, go back through steps to see what was skipped.
- Check that you have all of your tools.
- Check that shipping materials were completely removed from washer.
- Check that the washer is level.
- Check that water faucets are on.
- Check for leaks around faucets and inlet hoses.
- Remove protective film from console and any tape remaining on washer.
- Check that washer is plugged into a grounded 3-prong outlet.
- Dispose of/recycle all packaging materials.
- Read the "Washer Maintenance and Care" section.
- To test and clean your washer, press Power and choose the Quick cycle and run it without clothes. Use only HE detergent. Use 1/2 the manufacturer's recommended amount for a medium-size load.

FISHER & PAYKEL

**ACTIVESMART™
INTEGRATED REFRIGERATOR**

**RS32A72, RS36A72, RS36A80
& RS36W80 models**

**USER GUIDE
US CA
849754C 09.19**

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IMPORTANT!

SAVE THIS USER GUIDE

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, visit our website fisherpaykel.com or contact your local Fisher & Paykel dealer.

Note: the word 'refrigerator', throughout this user guide, refers to the combination of refrigerator/freezer products.

Registration

Register your product with us so we can provide you with the best service possible.

To register your product visit our website: fisherpaykel.com

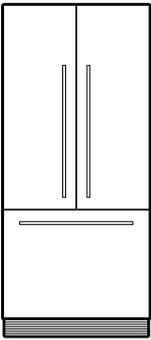
INTRODUCTION

Thank you for buying this Fisher & Paykel integrated refrigerator.

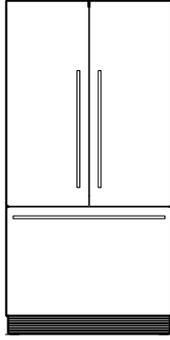
Introducing the next generation in Fisher & Paykel refrigeration. With a new flush-fit design, and the ability to easily slide into existing kitchen spaces or be integrated behind kitchen cabinetry, these family-sized fridges offer a seamless look to the kitchen while providing excellent food care with ActiveSmart™ technology.

As your life changes, so can your refrigerator. This book explains the features and functions that will help you get the most out of your refrigerator.

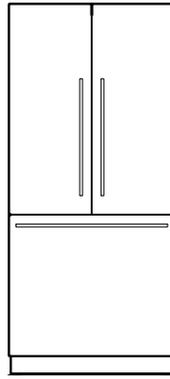
We hope you enjoy your new integrated refrigerator.



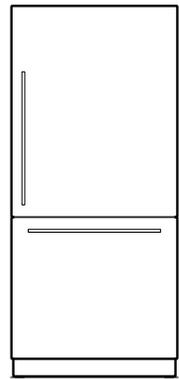
RS32A72J



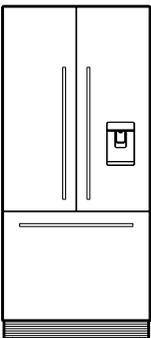
RS36A72J



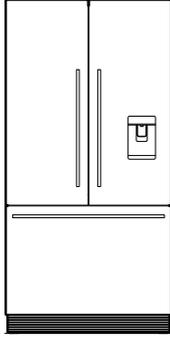
RS36A80J



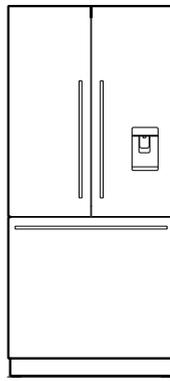
RS36W80J



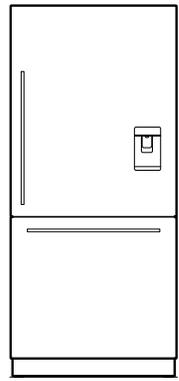
RS32A72U



RS36A72U



RS36A80U



RS36W80U

Note: Not all models are available in all countries.

⚠ WARNING!



Electric Shock Hazard

Read and follow the safety and warnings outlined in this user guide before operating this appliance.

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



R600a

This appliance contains flammable refrigerant isobutane (R600a).

Use this appliance only for the intended purpose as described in the user guide.

IMPORTANT SAFETY INSTRUCTIONS

WARNING!

Read the entire user guide. Failure to follow all guides and rules could cause personal injury or property damage. When using this appliance always exercise basic safety precautions including the following:

- **Children should be supervised to ensure that they do not play with the appliance.**
- **Children aged 3 to 8 years may load and unload this appliance under supervision.**
- **Cleaning and user maintenance shall not be undertaken by children without supervision.**
- **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.**
- **The manufacturer's installation instructions for product and cabinetry ventilation must be followed when installing the appliance.**
- **To avoid hazard due to instability of the appliance, it must be fixed in accordance with installation guide.**
- **Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.**
- **Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.**

- **Do not damage the refrigerant circuit.**
- **In case of damage to the refrigerant circuit, ventilate the area by opening all windows.**
- **Do not operate electrical equipment or any other equipment that may produce arcs, sparks or flames in the area. Contact your Fisher & Paykel trained and supported service technician immediately to arrange for the appliance to be repaired.**
- **It is hazardous for anyone other than a Fisher & Paykel trained and supported service technician to service this appliance. In Queensland, Australia, the service technician must hold a gas work license or authorization for hydrocarbon refrigerants to carry out service or repairs which involve removal of covers.**

Electrical WARNING!

- **This appliance must be installed in accordance with the installation instructions before use.**
- **To allow disconnection of the appliance from the supply after installation, incorporate a switch in the fixed wiring in accordance with the wiring rules.**
- **Never unplug your refrigerator by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet.**
- **Do not plug in any other appliance at the same power point as your refrigerator or use extension cords or double adapters.**

- **Repair or replace immediately all electric service cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion along its length or at either the plug or appliance end.**
- **If the power supply cord is damaged, it must only be replaced by your Fisher & Paykel trained and supported service technician because special purpose tools are required.**
- **When moving your appliance away from the wall, be careful not to roll over or damage the power cord.**
- **Do not use electrical appliances inside the food storage compartments of the appliance.**
- **When positioning the appliance, ensure the power cord is not trapped or damaged.**
- **Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.**

IMPORTANT!

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

- **If you suspect that the product is not getting cold—items such as ice cream are melting—remove all perishable food and store in another appliance or cooler to prevent spoilage. Immediately call for a service technician.**

Cleaning

- **Use only soap-based cleaning products.**
- **Many commercially available cleaning products contain solvents that may degrade the plastic components of your refrigerator and cause them to crack.**
- **Avoid using anti-bacterial cleaning products on either the interior or exterior of the cabinet as they may cause rusting of metal components and cracking of plastic components.**
- **Regularly clean accessible draining systems and surfaces that come in contact with food.**
- **If the appliance will be left empty for long periods, switch off, defrost, clean, dry, and leave the door open to prevent mould developing within the appliance.**
- **Please refer to the 'Cleaning care' section of this user guide for further information.**

Disposal

- **Extreme care must be taken when disposing of your old appliance to avoid hazards:**
 - **The flammable refrigerant gas must be safely removed by a qualified service technician.**
 - **The thermal insulation foam in this appliance contains flammable insulation which can emit gases. Any exposed foam may be highly flammable and must be carefully treated during disposal.**
 - **DANGER: The doors and panels should be removed and the shelves left in place so that children may not easily climb inside.**

- **DANGER: Risk of child entrapment. Before you throw away your old refrigerator or freezer, the doors and panels should be removed and the shelves left in place so that children may not easily climb inside.**
- **Consult your local energy authority or local codes as to the best way to dispose of your old appliance.**
- **Your Fisher & Paykel trained and supported service technician will be able to give advice on environmentally-friendly methods of disposing of your old refrigerator or freezer.**

Storing food and drinks

- **Store raw meat and fish in suitable containers in the refrigerator, so that it is not in contact with or drip onto other food.**
- **Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.**
- **Never store volatile or flammable materials in your appliance as they may explode.**
- **Never freeze liquids in glass containers. Liquid expands when it freezes and can cause the container to explode.**
- **Never freeze carbonated drinks to prevent the container from exploding.**
- **Do not consume food if it is too cold. Food removed from the freezer compartment may be cold enough to cause damage when brought into contact with bare skin, eg frozen ice cubes.**

Water filter

IMPORTANT!

- The water connection to your Ice & water refrigerator must be installed by an authorised plumber or Fisher & Paykel trained and supported service technician and comply with all state and local laws.
- Installation and use **MUST** comply with all state and local plumbing codes. Check with your local public works department for plumbing codes. You must follow their guidelines as you install the water filtration system.
- Connect to a safe drinking water supply only.
- Use new tubing supplied with the appliance. **DO NOT** reuse old tubing from old water and ice connections.
- Clean the water tanks if they have not been used for 48 hours. Flush the water system connected to the water supply if water has not been used for 5 days.

WARNING!

To reduce the risk associated with choking:

- **DO NOT** allow children under 3 years of age to have access to small parts during the installation of the water filter.

Power failure — food safety

Do not refreeze frozen foods that have thawed completely. The food may be dangerous to eat. Follow the recommendations below if you discover food in your freezer has thawed:

- Ice crystals still visible — food may be refrozen but should be stored for a shorter period than recommended.

- **Thawed but refrigerator cold – refreezing generally not recommended. Fruit and some cooked food can be refrozen, but make sure it is use as soon as possible.**
- **Meat, fish, poultry – use immediately or cook then refreeze.**
- **Vegetables – discard as they usually become limp and soggy.**
- **Thawed and warmer than 5°C – discard all food.**

Ice making

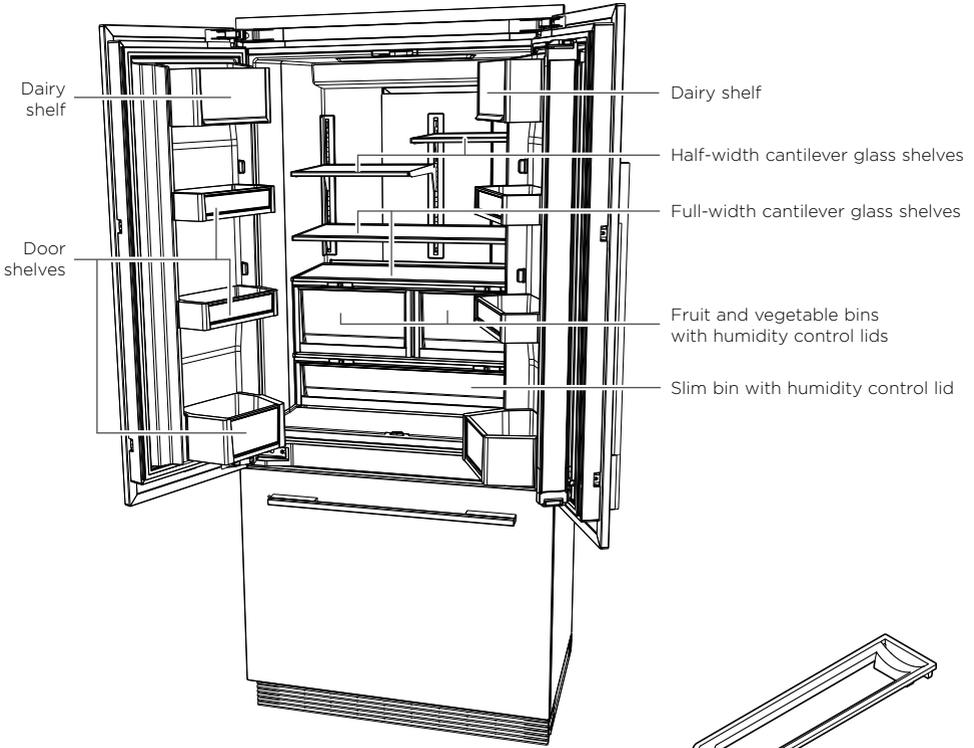
IMPORTANT!

- **Avoid contact with the moving parts of the ice maker ejector mechanism, and do not place your fingers on the automatic ice-making mechanism while the appliance is in operation.**
- **Do not use ice cubes that may have become discolored, usually with a green-blue color. If such discoloration is noted, discard the ice cubes and contact your Fisher & Paykel trained and supported service technician.**

STORAGE FEATURES

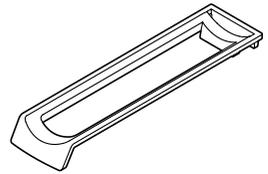
RS32A72, RS36A72 and RS36A80 models

Refrigerator compartment

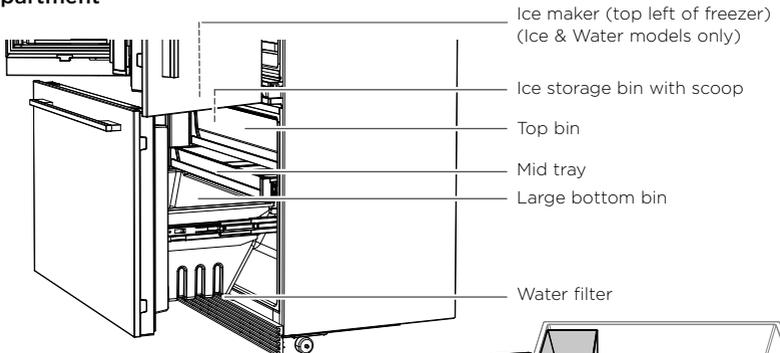


Accessories

- Single bottle holders

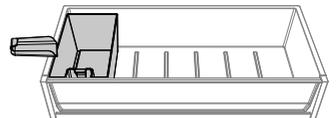


Freezer compartment



Accessories

- Manual ice tray with lid (non-Ice & Water models only)



STORAGE FEATURES

REFRIGERATOR COMPONENTS

Fruit and vegetable bins with humidity control lids

- Store all fruit and vegetables in separate bins without external packaging.
 - Separate the fruit and vegetables to prevent the ethylene-sensitive produce from ripening too quickly—helps to extend their storage life.
-

Slim bin with humidity control lid

- The slim bin stores long vegetables which cannot fit in the fruit and vegetable bins.
 - Also used for storing deli items and beverages, or for defrosting foods.
-

Cantilever glass shelving

- Heat treated safety glass.
 - Can be removed and positioned at heights to suit your storage requirements.
 - The half-width shelves can be positioned side by side; best when storing large items such as platters.
 - Maximize the storage space when storing items of varying heights by positioning the half-width shelves at different levels.
-

Dairy shelf and door shelves

- The top shelves are dairy compartments (designed to store butter and cheeses).
 - The middle shelves are designed for general items, condiments and drinks.
 - The bottom shelves are designed to store large drinks or those drinks you require frequent access to.
 - Clear windows give ultimate visibility to what is being stored in the door shelves.
 - Adjustable door shelves with dividers.
-

Single bottle holders

- Placed along the length of any shelf to store a variety of bottles.
 - Store bottles with the neck facing the front of the refrigerator.
 - Unused bottle holders can be stacked on top of one another to maximize shelf space.
-

FREEZER COMPONENTS

Ice maker (Ice & Water models only)

- Removable ice container.
 - Hygienic ice scoop.
-

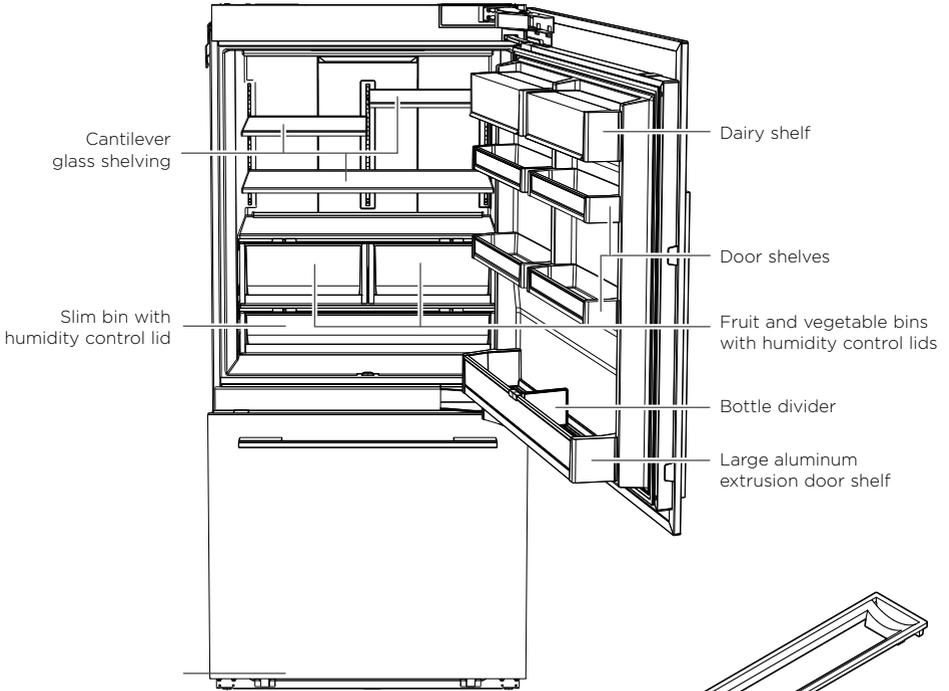
Freezer bins

- Allow for easy storage of frozen food items.
-

STORAGE FEATURES

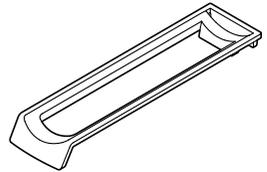
RS36W80 models

Refrigerator compartment

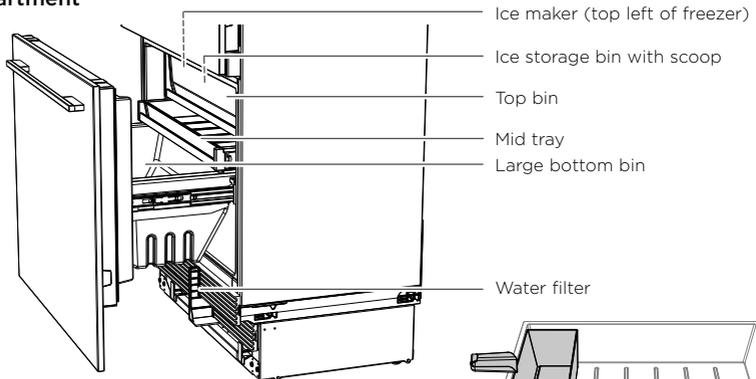


Accessories

- Single bottle holders

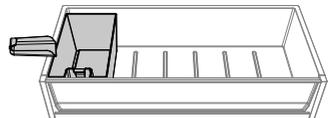


Freezer compartment



Accessories

- Manual ice tray with lid (non-Ice & Water models only)



STORAGE FEATURES

REFRIGERATOR COMPONENTS

Fruit and vegetable bins with humidity control lids

- Store all fruit and vegetables in separate bins without external packaging.
 - Separate the fruit and vegetables to prevent the ethylene-sensitive produce from ripening too quickly—helps to extend their storage life.
-

Slim bin with humidity control lid

- The slim bin stores long vegetables which cannot fit in the fruit and vegetable bins.
 - Also used for storing deli items and beverages, or for defrosting foods.
-

Cantilever glass shelving

- Heat treated safety glass.
 - Can be removed and positioned at heights to suit your storage requirements.
 - The half-width shelves can be positioned side by side; best when storing large items such as platters.
 - Maximize the storage space when storing items of varying heights by positioning the half-width shelves at different levels.
-

Dairy shelf and door shelves

- The top shelves are dairy compartments (designed to store butter and cheeses).
 - The middle shelves are designed for general items, condiments and drinks.
 - The bottom shelves are designed to store large drinks or those drinks you require frequent access to.
 - Clear windows give ultimate visibility to what is being stored in the door shelves.
 - Adjustable door shelves with dividers.
-

Single bottle holders

- Placed along the length of any shelf to store a variety of bottles.
 - Store bottles with the neck facing the front of the refrigerator.
 - Unused bottle holders can be stacked on top of one another to maximize shelf space.
-

FREEZER COMPONENTS

Ice maker (Ice & Water models only)

- Removable ice container.
 - Hygienic ice scoop.
-

Freezer bins

- Allow for easy storage of frozen food items.
-

ACTIVESMART™ SPECIAL FEATURES

Control panel

The control panel enables you to view and modify all the features and options of your refrigerator.



Ice & Water models



Non-Ice & Water models

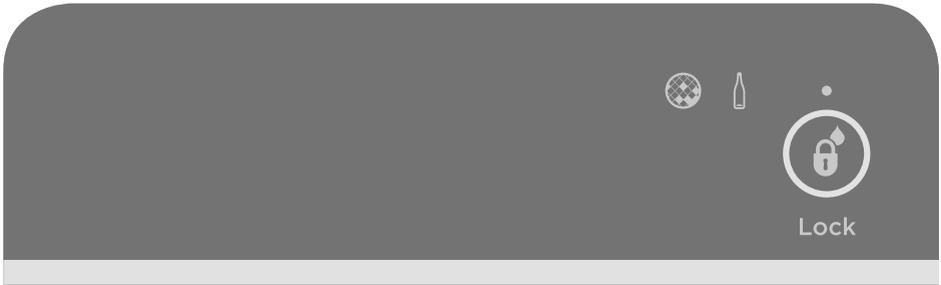
SmartTouch™ CONTROL PANEL FEATURES

	Compartment	Allows you to select which compartment to adjust the temperature.
	Alarm mute	Deactivates the door alarm for 20 minutes.
-	Colder	Reduces the temperature of compartments.
+	Warmer	Increases the temperature of compartments.
	Fast Freeze	Boosts the freezing speed by dropping the freezer to its coldest temperature for 12 hours.
	Bottle Chill	Allows you to rapidly chill your beverage for a set time of 15 minutes.
	Ice On/Off	Indicates when automatic ice maker is on or off.
	Ice Boost	Increases ice production up to 30% from standard ice making, and deactivates automatically after 24 hours.
	Key lock	Allows you to disable the buttons on the control panel.
	Filter change indicator	Icon will illuminate indicating that water filter requires changing.
	Sabbath mode	All alarms, lights and displays are deactivated for 80 hours.
	Key mute	Allows you to silence all button presses.

ACTIVESMART™ SPECIAL FEATURES

External display (Ice & Water models only)

The external display enables you to lock the water dispenser, indicates to you when 'Bottle Chill' is activated and when your water filter requires changing.



EXTERNAL DISPLAY FEATURES



Lock

Dispenser lock button and LED light

Locks/unlocks the water dispenser.
When locked the LED above the button will illuminate.



Bottle Chill indicator

Icon illuminates to indicate when 'Bottle Chill' is activated and flashes when beverage is ready.



Filter change indicator

Icon will illuminate indicating when water filter requires changing. Check online at fisherpaykel.com for information on how to reorder a filter.

Humidity control system

Humidity control lids

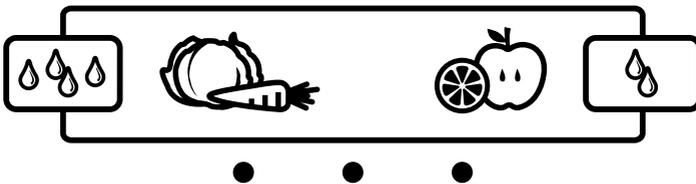
The control lids are fitted to the fruit and vegetable bins and slim bin of your refrigerator.

- These lids seal the bins and provide a humid microclimate to extend the storage times of fruit and vegetables.
- The lids have specially designed grooves that retain moisture to prevent condensation from dripping onto the fruits and vegetables at times of high humidity.

Humidity slide

Each bin has an adjustable humidity slide that enables you to choose a fruit or vegetable setting depending on your storage needs.

- If there is too much water in the bins (due to high humidity), the control can be adjusted towards the fruit setting  to reduce drips of water and/or wipe the water dry (if required).
- Be aware that a small amount of water in the bins is beneficial for fruit and vegetable storage.
- Use the vegetable setting  when you store ethylene-sensitive vegetables such as lettuce, spinach, broccoli, cabbage, carrots.
- Use the fruit setting  when you store high-ethylene fruits such as citrus fruits, stone fruits and some tropical fruits.
- We recommend adjusting the humidity slide to the center when you store both fruits and vegetables.
- We recommend storing all fruit and vegetables without external packaging and in separate bins.
 - Separating the fruit and vegetables prevent ethylene-sensitive produce from ripening too quickly, and help extend their storage life.



Humidity control graphic

Fast Freeze

'Fast Freeze' boosts the freezing speed by dropping the freezer to its coldest temperature for 12 hours. This helps retain the freshness, texture and taste during the freezing process.

- To activate, press  on the control panel. The light above  illuminates to indicate this feature is activated.

Ice On/Off

The ice maker is off when you turn on your refrigerator for the first time after installation.

- To activate your automatic ice maker, press  once. The light above  illuminates to indicate the Ice maker is on.

Ice Boost

Increases ice production by up to 30%, and deactivates automatically after 24 hours.

- The 'Ice Boost' feature is off when you turn on your ice maker for the first time.
- To activate, press . The light above  will illuminate when the 'Ice Boost' feature is on.
- To deactivate 'Ice Boost' feature manually, press  again. The light above  button will not illuminate.
- Activating the 'Ice Boost' feature will automatically turn on the ice maker.
- Deactivating the ice maker automatically deactivates the 'Ice Boost' feature.

Bottle Chill

This feature allows you to rapidly chill your beverage for 15 minutes. The time taken to chill depends on the size of your beverage. If your beverage is not cold enough, return it to the freezer and reset the 'Bottle Chill' feature.

- To activate, press . The light above  will illuminate to indicate this feature is activated. For Ice & Water model, the  icon will illuminate on the external display.
- An alarm will sound after 15 minutes to remind you to remove your beverage from the freezer.

To silence the alarm—Automatic ice model

Open the fresh food compartment door and press the  button on the control panel.

To silence the alarm—Ice & Water model:

Open the fresh food compartment door and press the  button on the control panel, or press the  button once on the external display.

- When 'Bottle Chill' is deactivated, the light above will not illuminate and the icon is not visible on the **external** display (Ice & Water model only).

OPERATING INSTRUCTIONS

Temperature control

- Once you turn on your refrigerator for the first time, the cooling system will automatically cool all compartments to their set temperatures.
- This will take between 2 - 3 hours
- The control panel enables you to change and control the temperatures of both compartments accurately and independently regardless of the temperature or humidity of the surroundings whether it is summer or winter.
- We recommend checking the operation of your refrigerator once every 4 hours for the first 24 hours.
- If at any time you notice that the refrigerator is not cooling properly, call your installer or Fisher & Paykel trained and supported service technician to verify if the unit is operating properly. Take immediate steps to prevent food from spoiling by storing in another refrigerator or freezer.

Adjusting the fresh food compartment temperature

When the fresh food compartment door is opened, the interior light automatically illuminates. The temperature for this compartment will show as a series of lights.

- To increase the temperature, press **+**. This will increase the number of lights.
- To decrease the temperature, press **-**. This will decrease the number of lights.
- Fewer lights illuminated indicates a colder temperature for the compartment selected.

Adjusting the freezer compartment temperature

- Press  once, the freezer compartment light will be illuminated.
- To increase the temperature, press **+**. This will increase the number of lights.
- To decrease the temperature, press **-**. This will decrease the number of lights.
- Fewer lights illuminated indicates a colder temperature for the compartment selected.

Note: successively pressing  will automatically scroll between compartments. When the door is re-opened the control panel will return automatically to the fresh food compartment setting.

OPERATING INSTRUCTIONS

Door alarms

- If the fresh food compartment door is left open, the alarm will beep after 90 seconds, if the freezer door is left open, the alarm will beep after 60 seconds.
- If either of the doors remains open, subsequent beeps will sound every 30 seconds for 5 minutes
- If either door remains open for 5 minutes or longer, an alarm will sound continuously and the interior compartment light(s) will turn off. The alarm will stop only when the door(s) is closed.

Alarm Mute

- To activate, press  once.
- The light above  will illuminate to indicate the appliance is muted.
- If the doors are left open for 5 minutes or more, the compartment light turns off and normal door alarms are suspended.
- 'Alarm Mute' will deactivate after 20 minutes.
- To deactivate manually, press  again.
- Closing the door also deactivates the 'Alarm Mute'.

Key mute

Key mute allows you to silence all button presses.

- To activate key mute, press  for 4 seconds.
- The  icon on the control panel illuminates.
- Once key mute is activated, all key sounds are silenced.
- Door alarms and 'Bottle Chill' alarm are still operational.
- To deactivate, press  for 4 seconds. The  icon will no longer illuminate.

Key lock

'Key Lock' allows you to disable the buttons on the control panel. This is useful when cleaning your appliance.

- To activate key lock, press **=** and **+** together for 4 seconds.
- The  icon on the control panel will illuminate.
- Pressing any buttons will sound several beeps to let you know they are disabled.
- To deactivate, press **=** and **+** together for 4 seconds.
- The  icon will not illuminate.

Sabbath mode

When activated – the display, all alarms and lights are deactivated for 80 hours.

- To activate Sabbath mode, press ,  and **=** together for 4 seconds.
- The  icon on the control panel will illuminate.
- To deactivate manually, press ,  and **=** together for 4 seconds.

Note: If you turn off your appliance while in Sabbath mode, it will resume automatically once the appliance is switched on again.

OPERATING INSTRUCTIONS

Before you start using the Ice & Water or automatic ice

- Ensure your ice and water system is correctly installed by following the installation guide supplied with your appliance.
- Check your refrigerator is switched on.
- Allow at least 2 hours for your refrigerator to cool before use.
- Complete all the flushing steps detailed in this user guide to ensure optimum performance of your water filter.

Water dispenser (Ice & Water model only)

Flushing out the water filtration system

- Press the water dispenser pad to dispense 1 gal (4L) of water.
 - There may be carbon residue dispensed together with water. This is not harmful, and normal during flushing process.
- Wait for 4 minutes before dispensing again.
- Dispense another 1 gal (4L) of water. Your water dispenser is now ready for use.
- Water will continue to drip from the dispenser for a few more days after installation as the remaining trapped air is released from the system.



Water dispenser

Dispensing

- Your water dispenser is designed for one-handed operation.
- To dispense water, gently press the dispensing pad with a glass or container.
- To stop the flow of water, simply pull your glass away from the dispensing pad.
- Pressing hard against the dispensing pad will not increase the flow or dispense more water.

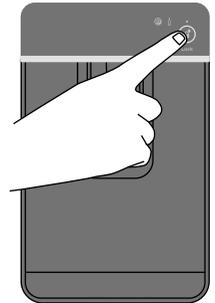
IMPORTANT!

To avoid damage to property or personal injury do not put hands, fingers or objects up the dispenser opening.

Dispenser lock

The dispenser lock is located on the **external** display and can be activated to prevent water from being dispensed. This is useful when you are cleaning the **external** display or when there are small children around.

- To activate dispenser lock, press  for 4 seconds. The light above  will illuminate.
- When the dispenser pad is pressed, several beeps will sound to alert the user that water cannot be dispensed.
- To deactivate dispenser lock and dispense water, press  for 4 seconds. The LED above  will not illuminate.



Dispenser lock

OPERATING INSTRUCTIONS

Automatic ice maker

Before turning on your automatic ice maker, the water filter must be installed (refer to your installation guide) and flushed to remove any impurities or trapped air in the filter system.

- ① To activate your automatic ice maker, press  once. The light above  illuminates to indicate the ice maker is on.
- ② Press the ,  and  together for 4 seconds then close the doors. The ice tray will empty the water into the bin below. The ice tray will only empty after the doors are closed.
- ③ Repeat step ② to remove dust in the ice tray collected during manufacture and transport.
- ④ Empty the water, dry the bin and return it correctly.
- ⑤ Once your ice maker is turned on the first bin of ice may be discolored, this is not harmful and normal during the flushing process. Discard the first full bin of ice made. Your ice maker is now ready for use.
 - **For Ice & Water models**, the water filter will reach optimum performance after two to three full bins of ice.
 - **For Ice only models**, the water filter will reach optimum performance after four to five full bins of ice.



Turning ice maker on

Turn the ice maker off if:

- There is no water supply for several hours.
- You are removing the ice storage bin for a period of time.
- You are going on holiday/vacation.

Collecting ice

Your automatic ice maker produces approximately eight cubes of ice every 3–4 hours, depending on the freezer compartment temperature and the number of times the door is opened.

- The ice cube tray is filled with filtered water.
- Frozen ice cubes are dispensed from the ice tray and into the ice storage bin below.
- Ice making will continue until the storage bin is full, and only resumes once you start to use the stored ice.
- When the 'Ice Boost' feature is activated, ice production will increase up to 30% from standard ice making. This function automatically deactivates after 24 hours.
- If large amounts of ice are needed, remove the ice storage bin and allow ice to fill the top freezer bin.
- For maximum ice storage, level the stored cubes with the ice scoop.
- If ice is not used often, the quality of ice cubes will deteriorate. Empty the ice storage bin periodically and wash in lukewarm water. Dry thoroughly and place back into the correct position.

IMPORTANT!

Avoid contact with the moving parts of the ice maker ejector mechanism, and do not place your fingers on the automatic ice making mechanism while the refrigerator is in operation.

OPERATING INSTRUCTIONS

Water filter

The water supplied to your appliance for ice making is filtered to remove impurities through a filter located in the bottom front of your appliance. Replace your filter cartridge every 6 months.

- There is a replacement indicator icon  on the control panel which will appear when the filter needs replacing.
- Replacement filter cartridges can be purchased online from fisherpaykel.com or by calling Fisher & Paykel Customer Care. Details of the replacement filter cartridge are labeled on the cartridge. Instructions on how to install your replacement water filter are provided with the filter.

To reset indicator:

- Press  and  together for 4 seconds.
- The  on the control panel will turn off when reset.

IMPORTANT!

- **We recommend the water filter to be used from the time of installation.**
- **Do not reset indicator before filter is changed or filter monitoring will be inaccurate.**

To disable the filter indicator:

When no filter is fitted, you can disable the filter indicator.

- To disable filter indicator, press ,  and  together for 4 seconds to turn it off. The  will flash once on the internal and external displays.
- To turn on the filter indicator again, press ,  and  together for 4 seconds. The  on the control panel and external display will flash twice.

CLEANING CARE

Exterior

Stainless exterior doors

- Clean the exterior door with liquid dishwashing detergent dissolved in warm water and a soft cloth.
- Dry the door with a lint-free cloth.
- DO NOT use any stainless steel cleaners or solvents that are abrasive on the door surface.

Other exterior surfaces

- Clean all other exterior surfaces with a mix of warm water and liquid dishwashing detergent, and a soft cloth.
- Rinse with clean water and dry with a clean, lint-free cloth.
- For custom door panels follow manufacturers cleaning instructions

Door gasket

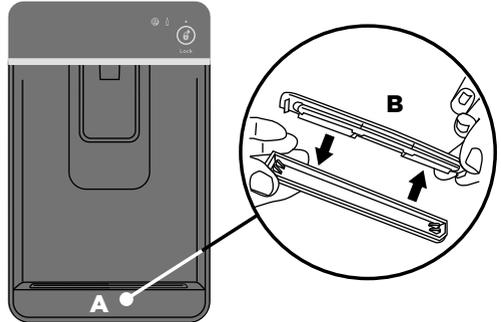
We recommend you clean the magnetic door gasket every three months with a toothbrush, and liquid detergent dissolved in warm water.

External display and water dispenser (Ice & Water models only)

Activate the 'Lock' function to prevent water from dispensing when cleaning, refer to 'Dispenser lock'. Clean the pad and interface panel with a damp, soft lint-free cloth.

Drip tray (Ice & Water models only)

- To clean, remove the drip tray from the dispenser panel (**A**).
- Pull the two halves of the tray apart (**B**).
- Clean with liquid detergent dissolved in water and a soft lint-free cloth.
- Rinse with clean water and dry with a clean, lint-free cloth.
- Securely clip the two halves together.
- Re-insert the drip tray back into the dispenser panel.



Cleaning the drip tray

CLEANING CARE

Toe kick grilles and filter

Your refrigerator is fitted with a toe kick grille and filter to protect the internal working components. We recommend cleaning the grille and filter in conjunction with changing your water filter cartridge (every 6 months).

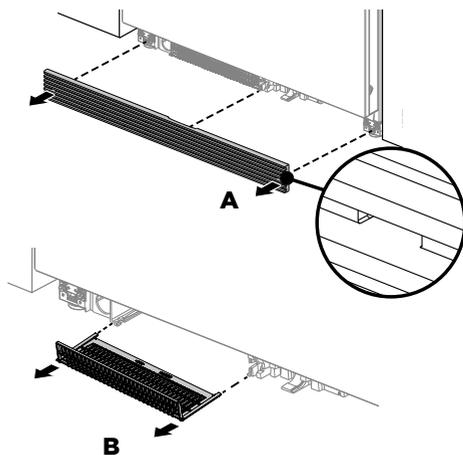
IMPORTANT!

- Keep ventilation openings clear of obstructions by regularly vacuuming the flooring in front of your appliance to maximize the operating efficiency of your appliance.
- Clean your appliance regularly especially for houses that are dusty or houses with pets that shed hair.

RS32A72 and RS36A72 models only

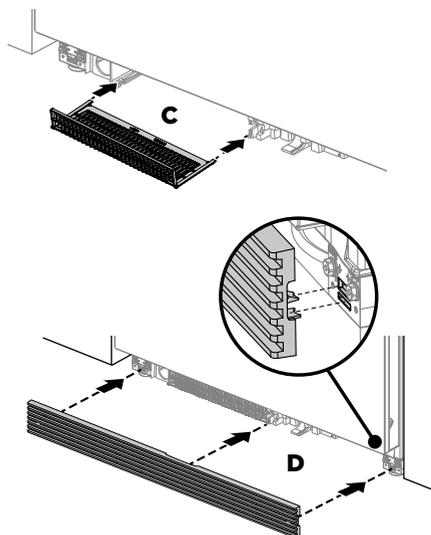
To clean the toe kick grille and filter

- ① Remove the toe kick grille by inserting fingers into the left and right square openings on the grille. Pull towards you (**A**).
- ② To remove toe kick filter, insert fingers into the left and right square openings on the filter. Pull towards you (**B**).
- ③ Clean both components with liquid dishwashing detergent dissolved in warm water and a soft lint-free cloth.
- ④ Rinse with clean water and dry with a clean, lint-free cloth.



To replace toe kick filter and grille

- ⑤ To replace toe kick filter, align filter tabs onto the rails and push to the rear until it clips securely (**C**).
- ⑥ To replace toe kick grille, ensure spacers on the inside of the toe kick are positioned correctly. Align securing hooks then firmly push grille onto product until it clips securely (**D**).

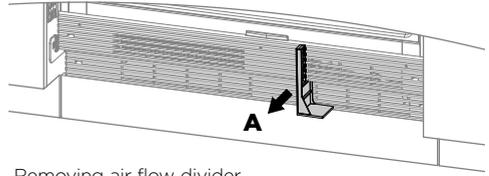


CLEANING CARE

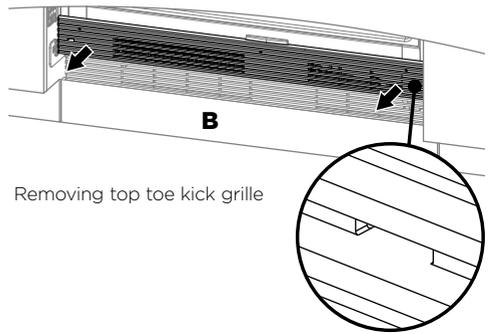
RS36A80 and RS36W80 models only

To clean the toe kick grille and filter:

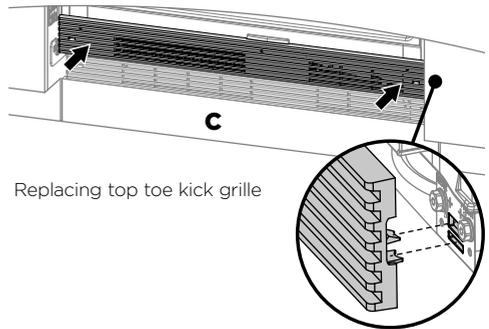
- ① Remove the air flow divider by pulling towards you (**A**).
- ② To remove the top toe kick grille, insert fingers into the left and right square openings on the grille. Pull towards you (**B**).
- ③ To remove toe kick filter, insert fingers into the left and right square openings on the filter. Pull towards you. Refer to 'Removing and replacing toe kick filter' drawing.
- ④ Clean both components with liquid dishwashing detergent dissolved in warm water and a soft lint-free cloth.
- ⑤ Rinse with clean water and dry with a clean, lint-free cloth.



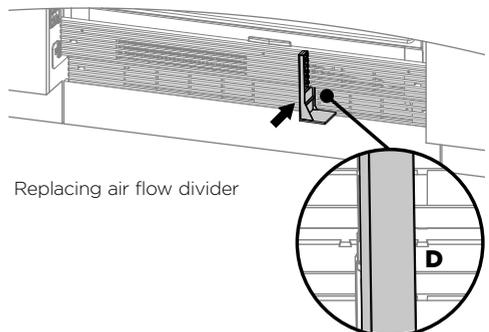
Removing air flow divider



Removing top toe kick grille



Replacing top toe kick grille



Replacing air flow divider

To replace toe kick filter and toe kick grille:

- ⑥ To replace toe kick filter, align filter tabs onto the rails and push to the rear until it clips securely.
- ⑦ To replace top toe kick grille, align securing hooks then firmly push grille onto product until it clips securely (**C**).
- ⑧ To replace air flow divider, align the divider underneath the grille tabs indicator and clip onto the vanes of the bottom grille (**D**).

CLEANING CARE

Interior

- It is important to keep the interior of the refrigerator clean to help prevent food from becoming contaminated during storage.
- The amount and types of food stored determines how often cleaning should be carried out in the refrigerator (ideally once every 1-2 weeks).
- For ease of cleaning, empty the refrigerator first and remove all glass shelves, door shelves and storage bins.
- Do not use harsh chemicals, abrasives, ammonia, chlorine, bleach, concentrated detergents, solvents or abrasive scouring pads on any part of your appliance. Some of these chemicals may damage your appliance.
- Clean all surfaces with a mild liquid detergent dissolved in warm water and a soft cloth. Rinse with clean water and dry with a clean, lint-free cloth.

Cantilever glass shelves

- Clean with liquid detergent dissolved in warm water and a soft lint-free cloth.
- Rinse with clean water and dry with a clean, lint-free cloth.

- ① To remove glass shelves, hold the front and back edge of the shelf firmly.
- ② Push the shelf up vertically to dislodge from back support lugs.
- ③ Pull the shelf towards you.

Single bottle holders

- Clean with liquid detergent dissolved in warm water and a soft lint-free cloth.
- Rinse with clean water and dry with a clean, lint-free cloth.

Humidity control system

- We recommend to use only liquid detergent dissolved in warm water and a soft lint-free cloth when you clean the glass shelf above the fruit and vegetable bins.
- Rinse with clean water and dry with a clean, lint-free cloth.
- You don't need to disassemble the parts when cleaning the humidity control lid that is attached to the underside of the glass shelf.
- Clean the lid by simply wiping the grooves with a damp, lint free cloth.

CLEANING CARE

Fruit and vegetable bins and slim bin

When cleaning, use only liquid detergent dissolved in warm water and a soft lint-free cloth. Rinse with clean water and dry with a clean, lint-free cloth.

- ① To remove a bin, extend the bin on its runners, and make sure you empty the bin.
- ② Hold both sides of the bin corners and push the bin firmly upwards to dislodge from the securing tabs.
- ③ Pull the bin towards you to remove. Push both runners back into the refrigerator.
- ④ To return the bin, extend the runners and place the bin on top of the runners.
- ⑤ Push the bin slowly onto of the runners until you feel it clip onto the runners. Ensure the bin tabs are clipped securely onto the runners before use.

IMPORTANT!

The runners are pre-lubricated to help opening and closing the bins. They do not need to be lubricated again. Do not remove the grease from the runners to maintain smooth function. Do not immerse the runners in water.

Freezer bins and freezer tray

Removing the freezer bins and tray when cleaning is not necessary. Simply wipe clean with a soft lint-free cloth.

Ice storage bin

- We recommend that you regularly clean your ice bin and discard any old ice in the bottom of the bin(s) regularly. Cleaning the ice maker components is not necessary.
- Use only liquid detergent dissolved in warm water and a soft lint free cloth when cleaning. Rinse with clean water and dry with a clean, lint-free cloth.
- Ensure that the ice scoop is always placed in front of the bin.
- We recommend that you turn off the ice maker before you leave for a vacation/holiday. Refer to 'Automatic ice maker' section.
- On your return, turn on the automatic ice maker and discard the first full bin of ice. Refer to 'Automatic ice maker' section.

Holiday/Vacation

Leave your refrigerator operating while you are on holiday/vacation.

For Ice & Water models

- Turn the ice maker off on the control panel.
- Shut off the water supply to the refrigerator.
- On your return, turn on the water supply to the refrigerator.
- Dispense 1 gal (4L) of water and discard to ensure the water tank is refilled with fresh water.
- Turn on the ice maker.
- Discard the first full bin of ice.

For best food care

- Store only high-quality, fresh food in your appliance.
- Store perishable foods in the appliance immediately after purchase. Storing at room temperature increases the rate of deterioration and can allow harmful microbial growth.
- Foods such as meat, poultry and seafood should be well wrapped or sealed in suitable packaging to prevent dehydration, color deterioration, loss of flavor, and transfer of odor.
 - We recommend storing these foods on the bottom shelf of your appliance or in one of the bins to prevent potential spills and cross-contamination with other foods.
- Ensure hot foods and beverages are cooled sufficiently before placing them into the appliance. Hot items may cause other foods to warm to unsafe temperatures. It may also cause sealed items to sweat/condensate — which is undesirable.
- Beverages are best stored standing upright in the door shelves or on the bottle racks provided.
- Ensure raw and cooked foods are stored separately to avoid cross-contamination.
- Consume food items within the recommended storage times. Discard foods that show sign of spoilage.
- Keep door openings to a minimum to maintain optimum storage temperatures inside your appliance.
- We recommend using 'Fast Freeze' when you are adding food items to your freezer, such as after grocery shopping. This feature will ensure the food is frozen within the shortest period of time, locking in the freshness and extending the shelf life of your food.

Items stored in your refrigerator

- Dairy items such as butter and cheeses should be stored in the covered door shelf to minimize any transfer of odor or odor absorption from other foods.
- Eggs should be stored in their carton to avoid absorption of strong odors through their porous shell structure.

Items stored in your freezer

- We recommend cooling carbonated beverages in your freezer only when the 'Bottle Chill' function is active.
 - Do not store carbonated drinks without activating this function. Beverages stored for long periods of time can lead to freezing liquid and the possibility of bottle/can explosion.
- Ensure air is removed from packaging to avoid large formation of ice crystals and prevent freezer burn.
- We recommend defrosting foods in the refrigerator to maintain freshness and quality. Ensure partially or fully defrosted foods are never re-frozen — cook immediately.

USER WARNINGS AND SOUNDS

Faults

- Count the number of beeps made when the fresh food compartment door is opened.
- Record the number and sequence of temperature lights displayed on the internal control panel and contact a Fisher & Paykel trained and supported service technician in order to repair the fault. You can do this by going online to fisherpaykel.com or by contacting our Customer Care Centre.
- To silence the fault alarm press any button on the **internal** control panel.

Normal refrigerator sounds

ActiveSmart™ refrigerators are designed to have excellent energy ratings and cooling performance. As a result, you may hear sounds somewhat different to your old refrigerator.

Normal operational sounds include:

- **Fan air flow sound.** ActiveSmart™ refrigerators have fans which change speed depending on demand. During cooling periods, such as after frequent door openings, fans circulate the cold air in the refrigerator and freezer compartments producing some air flow sound. This is quite normal.
- **Cracking or popping sounds.** This may occur when the automatic defrost function is operating.
- **Running water sound.** This is the liquid refrigerant in the system and can be heard as a boiling or gurgling noise.
- **An audible hissing sound after closing the freezer door.** This is due to the pressure difference between the warm air that has entered the cabinet and suddenly cooled, and the outside air **pressure**.
- **Humming sounds.** This is the compressor running and is quite normal.
- **Gasket noises.** Normally occur over time due to a build up of dirt and/or grime. See 'Cleaning care' section.
- **Ice maker and water dispenser sounds:**
 - Motor operation (low humming).
 - Running water as the ice maker and/or water tank fills.
 - Water valve opening and closing (hissing sound).
 - Loosened from the ice molding tray (cracking).
 - ice dropping into bin (clunking).
- **Other sounds may be heard for the following reasons:**
 - Cabinet not level
 - Floor uneven or weak
 - Bottles or jars rattling on shelves

TROUBLESHOOTING

If there is a problem with your appliance, check the following points before contacting your local Fisher & Paykel trained and supported service technician or the Customer Care Centre.

Product parts and accessories can be purchased through Fisher & Paykel Customer Care Centre or online at fisherpaykel.com (this service is available to selected markets only).

All models

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Appliance does not operate	No electricity at power outlet.	Check that the plug is correctly connected and power switched on.
		Check another appliance at the same outlet.
		Check house fuse.
Light not working	Light not functioning.	The light cannot be serviced by the user. Contact your Fisher & Paykel trained and supported service technician.
	Refrigerator not working.	Check refrigerator is turned on at the wall or at the isolating switch.
Motor operates for long periods	Hot weather.	Minimize door openings to allow temperature to stabilize.
	Frequent door openings.	
	Large amount of food recently added.	
	Temperature control set too low.	See 'Operating instructions' section.
	Doors not sealing properly.	Check that cabinet is level and gasket seals are clean. See 'Cleaning Care' section.
Storage compartments too warm	Temperature setting not correct.	See 'Operating instructions' section.
	Frequent door openings.	Minimize door openings to allow temperature to stabilize.
	Large amount of food recently added.	
Food freezing in the fridge compartment	Temperature setting not correct.	See 'Operating instructions' section.
	Food placed directly in front of air outlets.	Move chill sensitive foods away from the center back of the shelves.
Unfamiliar noises	Cabinet not stable or level.	See 'Installation instructions' booklet.
	Freezer is defrosting.	This is normal.

TROUBLESHOOTING

All models		
PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Fault alarm sounds when the fresh food compartment door is opened		Record the number of beeps along with the number and sequence of temperature lights displayed on the internal control panel. Contact Customer Care Center.
Water in the vegetable bins	Condensation is formed by the water produced by fruit and vegetables.	A small amount of condensation is beneficial for fruit and vegetable storage. Wipe out water with a cloth.
Exterior of cabinet is warm	This is normal.	
Condensation on outside of refrigerator/freezer	Not unusual during periods of high humidity.	Wipe dry.
Condensation inside fridge compartment	Frequent or long door openings. Door gasket leaking.	Minimize door openings. Check that gasket is sitting flat and sealing tightly.
Tray/bin does not slide in and out evenly	Packaging trapped.	Check to ensure no food or packaging is trapped behind the tray/bin.
Ice cubes taste tainted	Unsealed packages may be transmitting odor/taste.	Discard ice cubes and clean ice storage bin. See 'Cleaning care' section. Wrap or cover strong smelling foods.
Excessive gasket noise	May be due to a build up of dirt and/or grime.	See 'Cleaning care' section.
Door not closing	An obstruction is blocking door closing.	Move obstruction.

TROUBLESHOOTING

Ice & Water models only

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Automatic ice maker does not work	Ice maker has not been turned on.	Switch on ice maker, see 'Automatic ice maker' section.
	Water supply turned off or not connected.	Connect water supply.
	Freezer compartment not working.	Contact Customer Care Center.
	Water pressure too low.	Check water pressure.
	Water line kinked/squashed.	Check water line for kinks/squashing.
	Filter clogged.	Water filter may need replacing.
Ice cubes taste tainted	Ice cubes stick in ice bin.	Remove ice bin, loosen cubes and remove clumped ice. Refit ice box.
	Unsealed packages may be transmitting odor/taste.	Discard ice cubes and clean ice storage bin. See 'Cleaning care' section. Wrap or cover strong smelling foods.
	Poor taste from incoming water.	Replacement filter cartridges can be purchased online from fisherpaykel.com or by calling Fisher & Paykel Customer Care.
Slow ice cube freezing	Door may have been left ajar.	Close door.
	Freezer compartment set too warm.	Turn temperature to a colder setting. (See 'Operating instructions' section).
Small cubes	Low water pressure.	Check water pressure.
	Filter blocked.	Replace filter cartridge. Replacement filter cartridges can be purchased online from fisherpaykel.com or by calling Fisher & Paykel Customer Care. Instructions on how to install your replacement water filter are provided with the filter.
Wet ice/ ice clumping	Long freezer door openings.	Gently tap ice to unstick or, if large clumps occur, empty ice bin and make new ice.
	High ambient temperature.	
	Ice bin left out of freezer compartment for a length of time.	
	Ice will stick together over time.	

TROUBLESHOOTING

Ice & Water models only

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Water has poor taste/odor	Refrigerator not used for an extended period.	Flush the water filtration system. Dispense and discard 1 gal (4L) of water, this will ensure the water tank is refilled with fresh water.
Poor incoming water quality	Refrigerator not used for an extended period.	Flush the water filtration system. Dispense and discard 1 gal (4L) of water, this will ensure the water tank is refilled with fresh water.
Water dispenser does not work	Water supply turned off or not connected.	Turn water on.
	Supply line may be blocked.	Check incoming connection for kinks or leaks.
	On first installation there may be air in water system.	To remove air, run 1 gal (4L) of water through the dispenser.
	Filter may be blocked and needs replacing.	Replace filter cartridge. Replacement filter cartridges can be purchased online from fisherpaykel.com or by calling Fisher & Paykel Customer Care.
Water in first glass is warm	Water dispenser not used for extended period.	Increase temperature to a warmer setting in fresh food compartment and freezer.
	Tank capacity used recently.	Discard first glass of water dispensed.
Drips overflow drip tray	Air trapped in tank.	Allow water time to cool.
	New filter installed.	Flush the water filtration system. Dispense and discard 1 gal (4L) of water, then rest the dispenser pad for a further 2 minutes. Dispense and discard a further 1 gal (4L) of water. This will displace trapped air in the water tank and filter system.
Water flow rate has slowed down	Filter cartridge is restricted. Check if filter icon is illuminating.	Replace filter cartridge. Replacement filter cartridges can be purchased online from fisherpaykel.com or by calling Fisher & Paykel Customer Care.
Ice buildup inside freezer compartment	Kinked water supply line.	
	Freezer door not closing tightly.	Arrange items in freezer so door can close tightly. Check and clean door gasket seal.
Ice maker sounds	Normal ice maker operation.	See 'User warnings and sounds' section.
Small or large ice cubes	Insufficient or excessive water pressure.	Check water pressure.

EUROPEAN DIRECTIVE 2012/19/EU ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

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

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

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or your Fisher & Paykel retailer/dealer from whom you purchased this product.

SERVICE & WARRANTY

For details of your manufacturer's warranty and contacts for servicing, refer to your separate service and warranty book provided with your appliance.

This product has been designed for use in a normal domestic (residential environment). This product is not designed for any commercial use. Any commercial use by the customer will affect this products manufacturer's warranty

Complete and keep for safe reference:

Model _____

Serial No. _____

Purchase Date _____

Purchaser _____

Dealer _____

City _____

State _____

Zip _____

Country _____

FISHERPAYKEL.COM

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

US CA

849754C 09.19

FISHER & PAYKEL

**RÉFRIGÉRATEUR ENCASTRABLE
ACTIVESMART™**

Modèles RS90A, RS9120W, RS80A, RS32A
RS36A72, RS36A80 et RS36W80

GUIDE D'UTILISATION

US CA

849754C 09.19

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IMPORTANT!

CONSERVEZ CE GUIDE D'UTILISATION

Les modèles illustrés dans ce guide d'utilisation peuvent ne pas être disponibles dans tous les pays et sont sujets à modifications sans préavis. Pour les plus récentes informations sur la disponibilité des modèles et des caractéristiques dans votre pays, visitez notre site Web fisherpaykel.com ou contactez votre détaillant Fisher & Paykel local.

Remarque : le terme 'réfrigérateur' utilisé dans ce guide d'utilisation sert à désigner des produits combinant un réfrigérateur et un congélateur.

Enregistrement

Enregistrez votre produit afin que nous puissions vous offrir un service de la meilleure qualité possible.

Pour enregistrer votre produit, visitez notre site Web : fisherpaykel.com

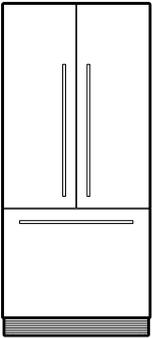
INTRODUCTION

Nous vous remercions d'avoir acheté ce réfrigérateur encastrable de Fisher & Paykel.

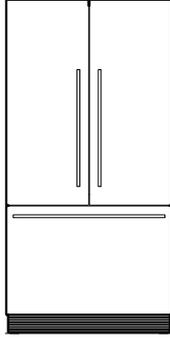
Nous vous présentons la nouvelle génération d'appareils de réfrigération de Fisher & Paykel. Offrant une nouvelle conception encastrable permettant de les installer facilement dans les espaces de cuisine existants ou de les encastrer derrière les armoires, ces réfrigérateurs de format familial procurent un style parfaitement adapté à votre cuisine, tout en garantissant une conservation des aliments de niveau supérieur grâce à la technologie ActiveSmart™.

Votre vie change et votre réfrigérateur saura s'adapter à vos besoins. Ce guide vous présente les caractéristiques et fonctions de votre réfrigérateur, pour vous aider à en profiter pleinement.

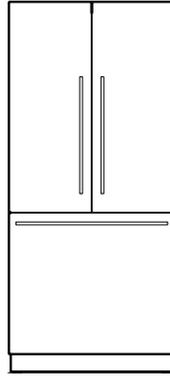
Nous espérons que vous apprécierez votre nouveau réfrigérateur encastrable.



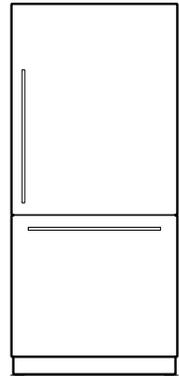
RS80A
RS32A72J



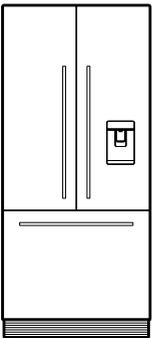
RS90A
RS36A72J



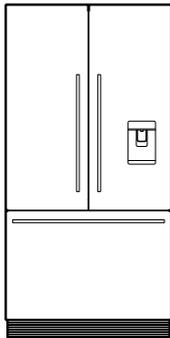
RS36A80J



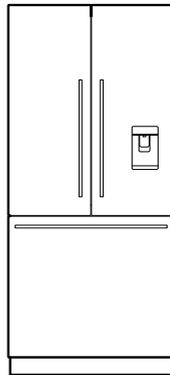
RS9120W
RS36W80J



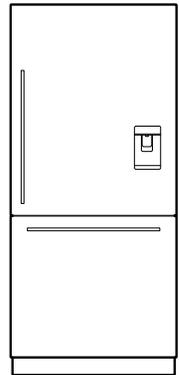
RS80AU
RS32A72U



RS90AU
RS36A72U



RS36A80U



RS9120WU
RS36W80U

Remarque : Certains modèles ne sont pas disponibles dans tous les pays.

⚠ MISE EN GARDE!



Risque de choc électrique
Lisez et observez les consignes de sécurité et mises en garde contenues dans ce guide d'utilisation avant d'utiliser cet appareil.
Le fait de ne pas respecter ces consignes peut causer la mort, un choc électrique, un incendie ou des blessures.



R600a

Cet appareil contient de l'isobutane réfrigérant inflammable (R600a).

Utilisez uniquement cet appareil aux fins pour lesquelles il a été conçu, comme le stipule le guide d'utilisation.

CONSIGNES DE SÉCURITÉ IMPORTANTES

MISE EN GARDE!

Lisez la totalité du guide d'utilisation. Le fait de ne pas respecter toutes les consignes et réglementations pourrait entraîner des blessures ou des dommages matériels. Lors de l'utilisation de cet appareil, observez toujours les consignes de sécurité de base, notamment :

- **Les enfants doivent être supervisés afin de s'assurer qu'ils ne jouent pas avec l'appareil.**
- **S'ils sont supervisés, les enfants de 3 à 8 ans peuvent ajouter des aliments dans cet appareil ou les retirer de celui-ci.**

- **Le nettoyage et l'entretien par l'utilisateur ne doivent pas être effectués par des enfants sans supervision.**
- **Cet appareil peut être utilisé par des enfants d'au moins 8 ans et des personnes aux capacités physiques, sensorielles ou mentales réduites, ou encore ne possédant pas l'expérience et les connaissances requises, s'ils sont supervisés ou ont reçu des instructions concernant l'utilisation de l'appareil d'une manière sécuritaire et s'ils comprennent bien les dangers potentiels.**
- **Lors de l'installation de cet appareil, suivez les instructions d'installation du fabricant concernant l'espace de ventilation adéquat entre l'appareil et les armoires.**
- **Pour réduire les risques dus à l'instabilité de l'appareil, veillez à le fixer conformément aux instructions du guide d'installation.**
- **Gardez les ouvertures de ventilation du châssis de l'appareil ou de la structure encastrée exemptes de toute obstruction.**
- **N'utilisez pas d'appareils mécaniques ou d'autres moyens pour accélérer le processus de décongélation, à moins qu'ils ne soient recommandés par le fabricant.**
- **N'endommagez pas le circuit frigorifique.**
- **En cas de dommage au circuit frigorifique, ventilez la pièce en ouvrant toutes les fenêtres.**
- **N'utilisez aucun appareil électrique ou appareil pouvant produire des arcs, des étincelles ou des flammes dans la pièce. Communiquez immédiatement avec un technicien de service formé et supporté par Fisher & Paykel pour prévoir une réparation.**

- **Il est dangereux qu'une personne autre qu'un technicien de service formé et supporté par Fisher & Paykel répare cet appareil. Dans le Queensland, en Australie, le technicien de service doit détenir un permis de travaux avec des gaz ou une autorisation de travaux avec des réfrigérants hydrocarbures pour procéder à nos entretiens ou réparations nécessitant le retrait des couvercles.**

Alimentation électrique

MISE EN GARDE!

- **Cet appareil doit être installé conformément aux instructions d'installation avant d'être utilisé.**
- **Afin de permettre la déconnexion de l'appareil de l'alimentation électrique après l'installation, incorporez un interrupteur dans le câblage fixe, conformément aux réglementations de câblage.**
- **Ne débranchez jamais votre réfrigérateur en tirant sur le cordon d'alimentation. Saisissez toujours la fiche du cordon pour le débrancher de la prise de courant.**
- **Ne branchez aucun autre appareil à la prise de courant servant à alimenter votre réfrigérateur et n'utilisez aucun adaptateur double ni aucune rallonge pour le brancher.**
- **Faites réparer ou remplacer immédiatement tous les cordons d'alimentation effilochés ou endommagés. N'utilisez pas de cordon d'alimentation présentant des craquelures ou des traces d'abrasion sur sa longueur ou au niveau de la fiche ou de l'appareil.**
- **Si le cordon d'alimentation est endommagé, faites-le remplacer uniquement par un technicien de service formé et supporté par Fisher & Paykel qui dispose des outils spéciaux nécessaires.**

- Lorsque vous dégagez votre appareil du mur, assurez-vous de ne pas rouler sur le cordon d'alimentation pour ne pas l'endommager.
- N'utilisez pas d'appareils électriques à l'intérieur des compartiments de l'appareil.
- Lors du positionnement de l'appareil, veillez à ne pas coincer ou endommager le cordon d'alimentation.
- Ne placez pas de boîtiers portatifs à prises multiples ou d'alimentations portatives à l'arrière de l'appareil.

IMPORTANT!

Votre réfrigérateur est conçu pour fonctionner pendant de nombreuses années sans nécessiter de vérifications d'entretien. Toutefois, si votre réfrigérateur devait présenter un problème de fonctionnement, faites-le vérifier le plus rapidement possible par un technicien de service formé et supporté par Fisher & Paykel. Toutes les réparations électriques doivent être effectuées par un technicien de service adéquatement formé ou un électricien qualifié.

- Si vous pensez que le produit ne refroidit pas — et que des aliments comme de la crème glacée fondent — retirez tous les aliments périssables et placez-les dans un autre appareil ou une glacière pour éviter les pertes. Appelez immédiatement un technicien de service.

Nettoyage

- Utilisez uniquement des produits de nettoyage à base de savon.
- La plupart des détergents offerts sur le marché contiennent des solvants qui peuvent dégrader les pièces en plastique de votre réfrigérateur et causer des craquelures.

- **Évitez d'utiliser des produits antibactériens sur les pièces à l'intérieur ou l'extérieur de l'appareil. Ces produits pourraient corroder les pièces métalliques et causer des craquelures sur les pièces en plastique.**
- **Nettoyez régulièrement les surfaces et systèmes d'éégouttage accessibles qui entrent en contact avec les aliments.**
- **Si le réfrigérateur doit demeurer vide pendant une longue durée, éteignez l'appareil, laissez-le décongeler, nettoyez et séchez-le, puis laissez la porte ouverte pour éviter la formation de moisissure à l'intérieur.**
- **Veillez consulter la section 'Nettoyage et entretien' du présent guide d'utilisation pour obtenir plus d'informations.**

Mise au rebut

- **Afin de réduire les risques de danger, soyez vigilant lors de la mise au rebut de votre ancien appareil :**
 - **Le gaz réfrigérant inflammable doit être vidé de façon sécuritaire par un technicien de service qualifié.**
 - **La mousse d'isolation thermique de cet appareil contient un isolant inflammable pouvant émettre des gaz. Toute mousse exposée pourrait être hautement inflammable et doit être traitée avec soin lors de la mise au rebut.**
 - **DANGER : Retirez les portes et panneaux de l'appareil et laissez les tablettes en place afin d'éviter que les enfants puissent facilement pénétrer à l'intérieur.**
 - **DANGER : Les enfants risquent de s'enfermer dans le produit. Avant de mettre au rebut votre ancien réfrigérateur ou congélateur, retirez les portes et panneaux de l'appareil et laissez les tablettes en place afin d'éviter que les enfants puissent facilement pénétrer à l'intérieur.**

- **Communiquez avec le service d'énergie local ou consultez les codes locaux pour connaître la meilleure méthode de mise au rebut pour votre ancien appareil.**
- **Un technicien de service formé et supporté par Fisher & Paykel sera en mesure de vous renseigner sur les méthodes de mise au rebut de votre ancien réfrigérateur ou congélateur qui seront sans danger pour l'environnement.**

Conservation des aliments et des boissons

- **Utilisez des contenants adéquats pour conserver les viandes et poissons non cuits dans le réfrigérateur, afin d'éviter tout contact avec les autres aliments ou égouttement sur ceux-ci.**
- **Ne rangez pas de substances explosives telles que des produits en aérosol avec propulseur inflammable dans cet appareil.**
- **N'entrez jamais de matières volatiles ou inflammables dans votre appareil, car elles pourraient exploser.**
- **Ne congelez jamais de liquides dans des contenants en verre. Comme les liquides prennent de l'expansion en congelant, ils risquent de provoquer l'explosion du contenant.**
- **Ne congelez jamais de boissons gazeuses, car leur contenant pourrait exploser.**
- **Ne consommez jamais d'aliments trop froids. Les aliments sortis du congélateur peuvent être suffisamment froids pour causer des lésions au contact de la peau (ex. : glaçons).**

Filtre à eau

IMPORTANT!

- **Le raccordement de la conduite d'eau à votre réfrigérateur Ice & water (Glaçons et eau) doit être effectué par un plombier autorisé ou un technicien de service formé et supporté par Fisher & Paykel, conformément à toutes les réglementations provinciales et locales.**
- **L'installation et l'utilisation DOIVENT être conformes à tous les codes de plomberie provinciaux et locaux. Communiquez avec votre service local de travaux publics pour prendre connaissance des codes de plomberie. Vous devez vous conformer à ces directives lors de l'installation du système de filtration d'eau.**
- **Raccordez uniquement à une alimentation en eau potable.**
- **Utilisez le tuyau neuf fourni avec l'appareil. NE réutilisez PAS d'anciens tuyaux ayant servi pour d'anciens raccordements de distribution d'eau et de glaçons.**
- **Nettoyez les réservoirs d'eau s'ils n'ont pas été utilisés pendant 48 heures. Rincez le système de distribution d'eau raccordé à l'alimentation en eau si le distributeur d'eau n'a pas été utilisé pendant 5 jours.**

MISE EN GARDE!

Pour réduire les risques de suffocation :

- **NE permettez PAS aux enfants de moins de 3 ans d'accéder aux petites pièces pendant l'installation du filtre à eau.**

Panne d'électricité — conservation des aliments

Ne recongelez pas les aliments qui sont entièrement décongelés. Ces aliments peuvent être impropres à la consommation. Observez les recommandations suivantes si vous constatez que les aliments de votre congélateur sont décongelés :

- **Cristaux de glace toujours visibles — les aliments peuvent être congelés de nouveau, mais ils ne doivent pas être conservés aussi longtemps que la période recommandée.**
- **Aliments décongelés, mais réfrigérateur encore froid — il n'est habituellement pas recommandé de congeler ces aliments de nouveau. Les fruits et certains aliments cuits peuvent être congelés de nouveau, mais assurez-vous de les consommer dès que possible.**
- **Viande, poisson et volaille — consommez immédiatement ces aliments, ou faites-les cuire et congelez-les de nouveau.**
- **Légumes — jetez ces aliments, car ils ramollissent et sont généralement détremés.**
- **Aliments décongelés et température supérieure à 5 °C — jetez tous les aliments.**

Production de glaçons

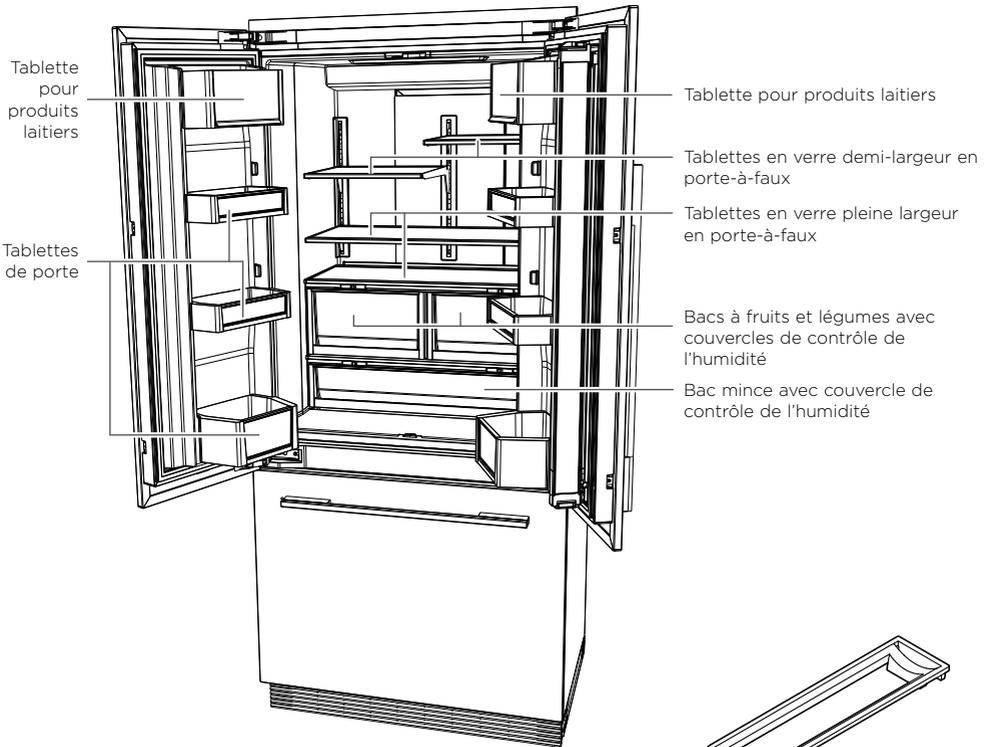
IMPORTANT!

- **Évitez tout contact avec les pièces mobiles du mécanisme d'éjection des glaçons et n'insérez pas vos doigts dans le mécanisme de production de glaçons automatique lorsque l'appareil est en marche.**
- **N'utilisez pas les glaçons qui sont décolorés (avec une teinte habituellement verte bleuâtre). Si vous constatez la présence de décoloration, jetez les glaçons et communiquez avec un technicien de service formé et supporté par Fisher & Paykel.**

CARACTÉRISTIQUES DE RANGEMENT

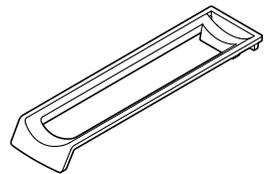
Modèles RS32A72, RS36A72 et RS36A80

Compartiment réfrigérateur

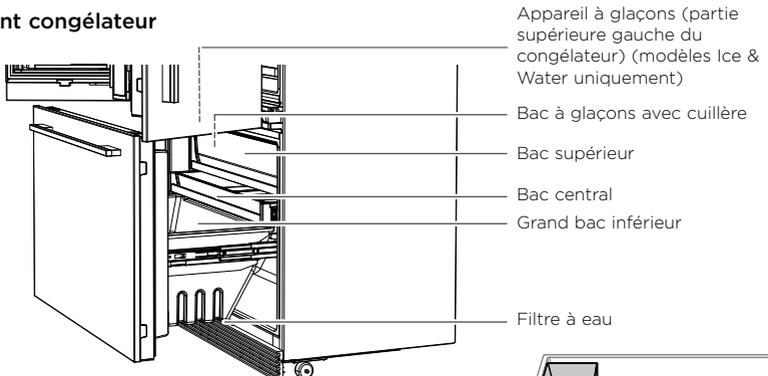


Accessoires

- Porte-bouteilles simples

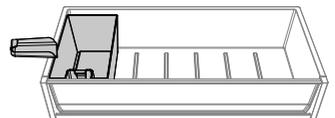


Compartiment congélateur



Accessoires

- Plateau à glaçons manuel avec couvercle (modèles autres que Ice & Water uniquement)



CARACTÉRISTIQUES DE RANGEMENT

COMPOSANTS DU RÉFRIGÉRATEUR

Bacs à fruits et légumes avec couvercles de contrôle de l'humidité

- Rangez tous les fruits et légumes dans des bacs distincts, sans emballage externe.
- Séparez les fruits et les légumes pour éviter aux produits sensibles à l'éthylène de mûrir trop rapidement — ce qui aide à prolonger leur durée de conservation.

Bac mince avec couvercle de contrôle de l'humidité

- Le bac mince permet de conserver les légumes qui sont trop longs pour les bacs à fruits et légumes.
- Il est également utilisé pour le rangement des viandes froides et des boissons ou encore pour les aliments à décongeler.

Tablette en verre en porte-à-faux

- Verre de sécurité trempé.
- Elle peut être retirée et positionnée à une hauteur qui convient à vos besoins.
- Les tablettes demi-largeur peuvent être placées côte à côte; cela s'avère pratique pour les grands articles comme les plats de service.
- Maximisez l'espace de rangement pour les articles de diverses hauteurs en positionnant les tablettes demi-largeur à différents niveaux.

Tablette pour produits laitiers et tablettes de porte

- Les tablettes supérieures comportent des compartiments à produits laitiers (permettant de ranger le beurre et les fromages).
- Les tablettes centrales sont conçues pour les articles généraux, les condiments et les bouteilles.
- Les tablettes inférieures servent à ranger les bouteilles de grande taille ou les bouteilles que vous utilisez fréquemment.
- Les parois transparentes vous permettent de bien voir ce qui est rangé sur les tablettes de porte.
- Tablettes de porte ajustables avec séparateurs.

Porte-bouteilles simples

- Placés le long d'une tablette pour y ranger un large éventail de bouteilles.
- Rangez-y les bouteilles avec le goulot orienté vers l'avant du réfrigérateur.
- Vous pouvez empiler les porte-bouteilles inutilisés afin de maximiser l'espace disponible sur la tablette.

COMPOSANTS DU CONGÉLATEUR

Appareil à glaçons (modèles Ice & Water uniquement)

- Contenant à glaçons amovible.
- Cuillère à glaçons hygiénique.

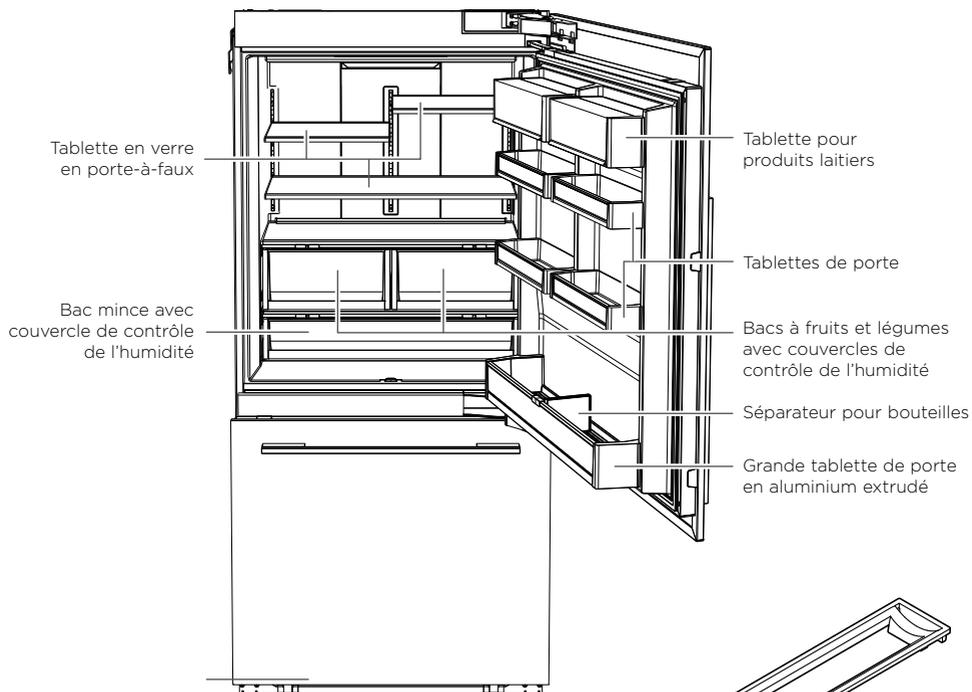
Bacs de congélateur

- Permettent de ranger facilement les aliments congelés.

CARACTÉRISTIQUES DE RANGEMENT

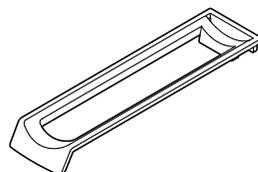
Modèles RS36W80

Compartiment réfrigérateur

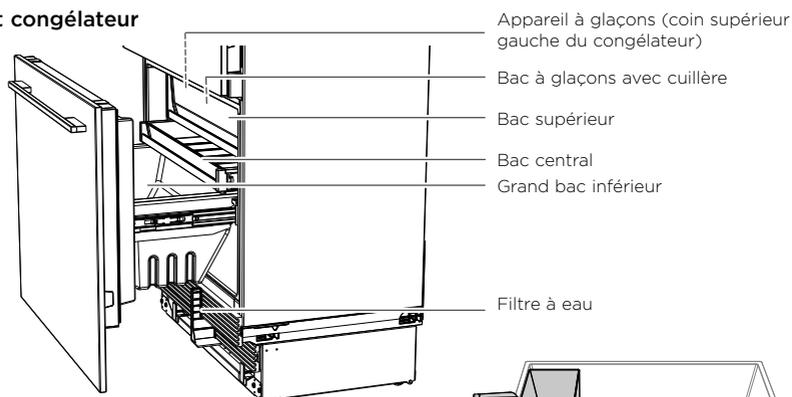


Accessoires

- Porte-bouteilles simples

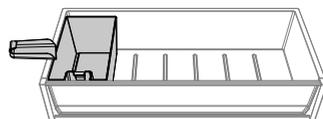


Compartiment congélateur



Accessoires

- Plateau à glaçons manuel avec couvercle (modèles autres que Ice & Water uniquement)



CARACTÉRISTIQUES DE RANGEMENT

COMPOSANTS DU RÉFRIGÉRATEUR

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COMPOSANTS DU CONGÉLATEUR

Appareil à glaçons (modèles Ice & Water uniquement)

- Contenant à glaçons amovible.
- Cuillère à glaçons hygiénique.

Bacs de congélateur

- Permettent de ranger facilement les aliments congelés.

CARACTÉRISTIQUES SPÉCIALES ACTIVESMART™

Panneau de commande

Le panneau de commande vous permet de voir et de modifier toutes les fonctions et les options de votre réfrigérateur.



Modèles Ice & Water



Modèles autres que Ice & Water

FONCTIONS DU PANNEAU DE COMMANDE SmartTouch™

	Compartment	Permet de sélectionner un compartiment pour en régler la température.
	Mise en sourdine de l'alarme	Désactive l'alarme de porte pendant 20 minutes.
	Plus froid	Réduit la température des compartiments.
	Moins froid	Augmente la température des compartiments.
	Fast Freeze (Congélation rapide)	Optimise la vitesse de congélation en réglant le congélateur à sa température la plus froide pendant 12 heures.
	Bottle Chill (Refroidissement de bouteille)	Permet de refroidir rapidement vos bouteilles pendant une durée définie de 15 minutes.
	Ice On/Off (Activation/désactivation des glaçons)	Indique si l'appareil à glaçons automatique est activé ou désactivé.
	Ice Boost (Production accélérée de glaçons)	Augmente la production de glaçons de 30 % maximum par rapport au fonctionnement normal, puis est désactivée automatiquement après 24 heures.
	Verrouillage des touches	Permet de désactiver les touches du panneau de commande.
	Témoin de remplacement de filtre	L'icône s'allume pour indiquer que le filtre à eau doit être remplacé.
	Mode Sabbat	Tous les témoins, toutes les alarmes et tous les affichages sont désactivés pendant 80 heures.
	Touches silencieuses	Permet de désactiver les sons émis par toutes les touches.

CARACTÉRISTIQUES SPÉCIALES ACTIVEMART™

Afficheur externe (modèles Ice & Water uniquement)

L'afficheur externe permet de verrouiller le distributeur d'eau, d'indiquer si la fonction 'Bottle Chill' (Refroidissement de bouteille) est activée et de vous prévenir lorsque le filtre à eau doit être remplacé.



FONCTIONS DE L’AFFICHEUR EXTERNE



Lock

Touche et témoin DEL de verrouillage du distributeur

Permet de verrouiller/déverrouiller le distributeur d'eau. Lorsqu'il est verrouillé, le témoin DEL au-dessus de la touche s'allume.



Témoin de refroidissement de bouteille

L'icône s'allume si la fonction 'Bottle Chill' (Refroidissement de bouteille) est activée et clignote lorsque la bouteille est froide.



Témoin de remplacement de filtre

L'icône s'allume lorsque le filtre à eau doit être remplacé. Visitez le site fisherpaykel.com pour obtenir des informations sur la façon de commander un filtre.

Système de contrôle de l'humidité

Couvercles de contrôle de l'humidité

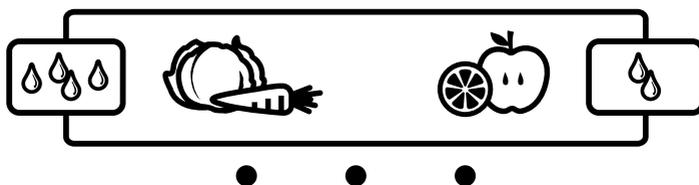
Les couvercles de contrôle sont adaptés aux bacs à fruits et légumes aussi bien qu'au bac mince de votre réfrigérateur.

- Ces couvercles scellent les bacs et procurent un microclimat humide pour prolonger la durée de conservation des fruits et légumes.
- Ils sont dotés de rainures spécialement conçues qui emprisonnent l'humidité pour empêcher la condensation de s'écouler sur les fruits et légumes pendant les périodes où l'humidité est élevée.

Curseur de contrôle de l'humidité

Tous les bacs sont munis d'un curseur de contrôle de l'humidité réglable vous permettant de choisir un réglage en fonction des fruits ou légumes conservés dans le bac.

- Lorsque la quantité d'eau est trop importante dans les bacs (en raison d'un taux d'humidité élevé), déplacez le curseur vers le réglage des fruits 🍏 pour diminuer les gouttes d'eau et/ou essuyez cette eau (au besoin).
- Veuillez noter qu'une petite quantité d'eau au fond des bacs est bénéfique pour la conservation des fruits et légumes.
- Utilisez le réglage des légumes 🥕 lorsque vous rangez des légumes sensibles à l'éthylène comme la laitue, les épinards, le brocoli, le chou et les carottes.
- Utilisez le réglage des fruits 🍏 lorsque vous rangez des fruits dont le taux d'éthylène est élevé comme les agrumes, les fruits à noyau et certains fruits tropicaux.
- Nous recommandons de régler le curseur de contrôle de l'humidité à la position centrale lorsque vous rangez à la fois des fruits et des légumes.
- Nous recommandons de conserver tous les fruits et légumes dans des bacs distincts, sans emballage externe.
 - La séparation des fruits et des légumes évitera aux produits sensibles à l'éthylène de mûrir trop rapidement, ce qui aidera à prolonger leur durée de conservation.



Graphique de contrôle de l'humidité

Fast Freeze (Congélation rapide)

La fonction 'Fast Freeze' (Congélation rapide) optimise la vitesse de congélation en réglant le congélateur à sa température la plus froide pendant 12 heures. La fraîcheur, la texture et le goût sont ainsi préservés durant le processus de congélation.

- Pour l'activer, appuyez sur  depuis le panneau de commande. Le témoin au-dessus de  s'allume pour indiquer que cette fonction est activée.

Ice On/Off (Activation/désactivation des glaçons)

L'appareil à glaçons est éteint lorsque vous mettez en marche votre réfrigérateur pour la première fois après l'installation.

- Pour activer votre appareil à glaçons automatique, appuyez une fois sur . Le témoin au-dessus de  s'allume pour indiquer que l'appareil à glaçons est en marche.

Ice Boost (Production accélérée de glaçons)

Augmente la production de glaçons de jusqu'à 30 %, puis est désactivée automatiquement après 24 heures.

- La fonction 'Ice Boost' (Production accélérée de glaçons) est désactivée lorsque vous mettez en marche votre appareil à glaçons pour la première fois.
- Pour l'activer, appuyez sur . Le témoin au-dessus de  s'allume lorsque la fonction 'Ice Boost' (Production accélérée de glaçons) est activée.
- Pour désactiver manuellement la fonction 'Ice Boost' (Production accélérée de glaçons), appuyez de nouveau sur . Le témoin au-dessus de  ne s'allumera pas.
- L'activation de la fonction 'Ice Boost' (Production accélérée de glaçons) démarre automatiquement la production de glaçons.
- La désactivation de l'appareil à glaçons désactive automatiquement la fonction 'Ice Boost' (Production accélérée de glaçons).

Bottle Chill (Refroidissement de bouteille)

Cette fonction vous permet de refroidir rapidement vos bouteilles pendant 15 minutes. Le temps de refroidissement dépend du format de votre bouteille. Si votre bouteille n'est pas suffisamment froide, replacez-la dans le congélateur et activez de nouveau la fonction 'Bottle Chill' (Refroidissement de bouteille).

- Pour l'activer, appuyez sur . Le témoin au-dessus de  s'allume pour indiquer que cette fonction est activée. Pour le modèle Ice & Water, l'icône  s'allumera sur l'afficheur externe.
- Une alarme retentit après 15 minutes pour vous rappeler de retirer votre bouteille du congélateur.

Pour arrêter l'alarme — Modèle avec appareil à glaçons automatique

Ouvrez la porte du compartiment réfrigérateur et appuyez sur la touche  du panneau de commande.

Pour arrêter l'alarme — Modèle Ice & Water :

Ouvrez la porte du compartiment réfrigérateur et appuyez sur la touche  du panneau de commande ou appuyez une fois sur la touche  de l'afficheur externe.

- Lorsque la fonction 'Bottle Chill' (Refroidissement de bouteille) est désactivée, le témoin au-dessus s'éteint et l'icône disparaît sur l'afficheur **externe** (modèle Ice & Water uniquement).

Réglage de température

- Lorsque vous mettez en marche votre réfrigérateur pour la première fois, le système de refroidissement refroidit automatiquement tous les compartiments à leur température programmée.
- Cette opération peut prendre de 2 à 3 heures
- Le panneau de commande vous permet de modifier et contrôler les températures des deux compartiments avec précision et indépendamment l'un de l'autre, peu importe la température et l'humidité environnantes, que ce soit en été ou en hiver.
- Nous recommandons de vérifier le fonctionnement de votre réfrigérateur une fois toutes les 4 heures pendant les premières 24 heures.
- Si vous remarquez à un quelconque moment que le réfrigérateur ne refroidit pas correctement, appelez votre installateur ou un technicien de service formé et supporté par Fisher & Paykel pour vérifier si l'appareil fonctionne correctement. Pour empêcher la détérioration des aliments, placez immédiatement ces derniers dans un autre réfrigérateur ou congélateur.

Réglage de la température du compartiment réfrigérateur

Lorsque vous ouvrez la porte du compartiment réfrigérateur, l'éclairage intérieur s'allume automatiquement. La température de ce compartiment sera indiquée à l'aide d'une série de témoins lumineux.

- Pour augmenter la température, appuyez sur **+**. Le nombre de témoins augmentera.
- Pour réduire la température, appuyez sur **-**. Le nombre de témoins diminuera.
- Moins il y a de témoins allumés, plus la température du compartiment sélectionné est froide.

Réglage de la température du compartiment congélateur

- Appuyez une fois sur ; le témoin du compartiment congélateur s'allumera.
- Pour augmenter la température, appuyez sur **+**. Le nombre de témoins augmentera.
- Pour réduire la température, appuyez sur **-**. Le nombre de témoins diminuera.
- Moins il y a de témoins allumés, plus la température du compartiment sélectionné est froide. Remarque : le fait d'appuyer successivement sur  permet d'alterner automatiquement entre les compartiments. Lorsque la porte est rouverte, le panneau de commande retourne automatiquement au réglage du compartiment réfrigérateur.

Alarmes de porte

- Si la porte du compartiment réfrigérateur demeure ouverte, l'alarme retentit après 90 secondes; si la porte du compartiment congélateur demeure ouverte, l'alarme retentit après 60 secondes.
- Si l'une des portes demeure ouverte, l'alarme continue de retentir toutes les 30 secondes pendant 5 minutes.
- Si une porte demeure ouverte pendant 5 minutes ou plus, une alarme retentit de façon continue et la ou les lumières s'éteindront à l'intérieur du compartiment. L'alarme cesse uniquement lorsque vous fermez la ou les porte(s).

INSTRUCTIONS D'UTILISATION

Mise en sourdine de l'alarme

- Pour l'activer, appuyez une fois sur .
- Le témoin au-dessus de  s'allumera pour indiquer que l'appareil est mis en sourdine.
- Si les portes demeurent ouvertes pendant 5 minutes ou plus, le témoin de compartiment s'éteint et les alarmes de porte normales sont interrompues.
- La fonction 'Alarm Mute' (Mise en sourdine de l'alarme) est désactivée après 20 minutes.
- Pour la désactiver manuellement, appuyez de nouveau sur .
- Le fait de fermer la porte désactive également la fonction 'Alarm Mute' (Mise en sourdine de l'alarme).

Touches silencieuses

La fonction de touches silencieuses permet de désactiver les sons émis par toutes les touches.

- Pour l'activer, appuyez sur  pendant 4 secondes.
- L'icône  s'allumera sur le panneau de commande.
- Une fois la fonction activée, tous les sons émis par les touches sont désactivés.
- Les alarmes de porte et l'alarme 'Bottle Chill' (Refroidissement de bouteille) demeurent fonctionnelles.
- Pour la désactiver, appuyez sur  pendant 4 secondes. L'icône  s'éteindra.

Verrouillage des touches

Le mode 'Key Lock' (Verrouillage des touches) vous permet de désactiver les touches du panneau de commande. Cette fonction s'avère utile lors du nettoyage de votre appareil.

- Pour activer la fonction de verrouillage des touches, appuyez sur **-** et **+** simultanément pendant 4 secondes.
- L'icône  s'allumera sur le panneau de commande.
- Le fait d'appuyer sur l'une des touches produit alors plusieurs bips vous indiquant que les touches sont désactivées.
- Pour la désactiver, appuyez sur **-** et **+** simultanément pendant 4 secondes.
- L'icône  s'éteindra.

Mode Sabbat

Lorsque ce mode est activé — l'afficheur et la totalité des alarmes et témoins sont désactivés pendant 80 heures.

- Pour activer le mode Sabbat, appuyez sur   et **-** simultanément pendant 4 secondes.
- L'icône  s'allumera sur le panneau de commande.
- Pour le désactiver manuellement, appuyez sur   et **-** simultanément pendant 4 secondes.

Remarque : Si vous éteignez votre réfrigérateur pendant qu'il est en mode Sabbat, il retournera automatiquement dans ce mode lorsqu'il sera remis en marche.

INSTRUCTIONS D'UTILISATION

Avant de commencer à utiliser la fonction Ice & Water ou Automatic Ice

- Vérifiez que votre système de distribution d'eau et de glaçons est correctement installé conformément au guide d'installation fourni avec votre appareil.
- Assurez-vous que le réfrigérateur est en marche.
- Laissez refroidir votre réfrigérateur pendant au moins 2 heures avant de l'utiliser.
- Exécutez toutes les étapes de rinçage détaillées dans ce guide d'utilisation pour assurer le rendement optimal de votre filtre à eau.

Distributeur d'eau (modèle Ice & Water uniquement)

Rinçage du système de filtration d'eau

- Appuyez sur la plaque du distributeur d'eau pour faire couler 1 gal (4 L) d'eau.
 - Des résidus de carbone peuvent s'écouler avec l'eau. La présence de ces résidus aucunement nocifs est normale lors du processus de rinçage.
- Attendez 4 minutes avant de faire couler l'eau de nouveau.
- Faites couler 1 gal (4 L) d'eau de plus. Votre distributeur d'eau est maintenant prêt à l'utilisation.
- Des gouttes d'eau continueront de s'écouler du distributeur pendant quelques jours après l'installation, lors de l'évacuation de l'air toujours emprisonné dans le système.



Distributeur d'eau

Distribution

- Le distributeur d'eau est conçu pour être activé d'une seule main.
- Pour distribuer de l'eau, appuyez légèrement un verre ou un contenant contre la plaque du distributeur.
- Pour interrompre l'écoulement, retirez simplement le verre ou le contenant de la plaque du distributeur.
- Le fait d'appuyer plus fort sur la plaque du distributeur n'augmentera pas le débit et ne distribuera pas davantage d'eau.

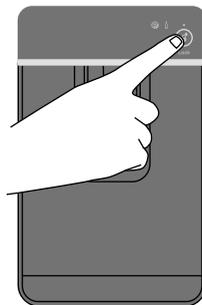
IMPORTANT!

Pour éviter les dommages matériels et les blessures, n'insérez pas vos mains, vos doigts ou des objets dans l'ouverture du distributeur.

Verrouillage du distributeur

Vous pouvez activer la fonction de verrouillage du distributeur sur l'afficheur externe afin d'empêcher la distribution d'eau. Cette fonction s'avère utile lors du nettoyage de l'afficheur externe ou lorsque de jeunes enfants se trouvent à proximité.

- Pour activer la fonction de verrouillage du distributeur, appuyez sur  pendant 4 secondes. Le témoin au-dessus de  s'allumera.
- Lorsque vous appuyez sur la plaque du distributeur, plusieurs bips retentissent pour indiquer à l'utilisateur que l'eau ne peut pas être distribuée.
- Pour désactiver la fonction et permettre la distribution d'eau, appuyez sur  pendant 4 secondes. Le témoin DEL au-dessus de  ne s'allumera pas.



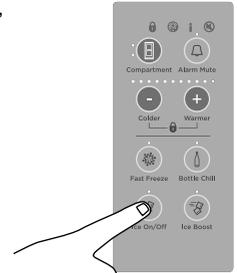
Verrouillage du distributeur

INSTRUCTIONS D'UTILISATION

Appareil à glaçons automatique

Avant de mettre en marche votre appareil à glaçons automatique, vous devez installer le filtre à eau (reportez-vous à votre guide d'installation) et faire couler de l'eau dans le filtre pour éliminer les impuretés ou l'air emprisonné dans le système de filtration.

- ① Pour activer votre appareil à glaçons automatique, appuyez une fois sur . Le témoin au-dessus de  s'allume pour indiquer que l'appareil à glaçons est en marche.
- ② Appuyez sur , **-** et **+** simultanément pendant 4 secondes, puis fermez les portes. L'eau du plateau à glaçons sera vidée dans le bac situé en dessous. Le plateau à glaçons se videra uniquement après la fermeture des portes.
- ③ Répétez l'étape ② pour nettoyer la poussière accumulée dans le plateau à glaçons pendant la fabrication et le transport.
- ④ Videz l'eau, séchez le bac et réinstallez-le correctement.
- ⑤ Une fois l'appareil à glaçons activé, les glaçons produits dans le premier lot pourraient être décolorés; cette décoloration aucunement nocive est normale lors du processus de rinçage. Jetez le premier lot complet de glaçons produits. Votre appareil à glaçons est maintenant prêt à l'utilisation.
 - **Pour les modèles Ice & Water**, le rendement du filtre à eau atteint un niveau optimal après deux ou trois lots complets de glaçons.
 - **Pour les modèles Ice uniquement**, le rendement du filtre à eau atteint un niveau optimal après quatre ou cinq lots complets de glaçons.



Activation de l'appareil à glaçons

Désactivez l'appareil à glaçons si :

- L'alimentation en eau est interrompue pendant plusieurs heures.
- Vous retirez le bac à glaçons pendant un certain temps.
- Vous quittez la maison pour les vacances ou un congé.

Collecte des glaçons

Votre appareil à glaçons automatique produit environ huit glaçons toutes les 3 ou 4 heures, selon la température du congélateur et la fréquence d'ouverture de la porte.

- Le plateau à glaçons se remplira d'eau filtrée.
- Les glaçons sont distribués depuis le plateau à glaçons, dans le bac situé sous le plateau.
- La production de glaçons s'arrête lorsque le bac est plein; elle reprend uniquement lorsque vous commencez à utiliser les glaçons.
- Lorsque la fonction 'Ice Boost' (Production accélérée de glaçons) est activée, la production de glaçons augmente de 30 % maximum par rapport au fonctionnement normal. Cette fonction est automatiquement désactivée après 24 heures.
- Lorsque de grandes quantités de glaçons sont nécessaires, retirez le bac et laissez les glaçons tomber dans le bac de congélateur supérieur.
- Pour accumuler une plus grande quantité de glaçons, nivelez ces derniers dans le bac au moyen de la cuillère à glaçons.
- Si la fonction de production de glaçons n'est pas souvent utilisée, la qualité des glaçons se détériorera. Videz le bac à glaçons périodiquement et nettoyez-le dans de l'eau tiède. Séchez-le complètement, puis réinstallez-le dans la position adéquate.

IMPORTANT!

Évitez tout contact avec les pièces mobiles du mécanisme d'éjection des glaçons et n'insérez pas vos doigts dans le mécanisme de production de glaçons automatique lorsque le réfrigérateur est en marche.

Filtre à eau

L'eau acheminée à votre appareil pour la production de glaçons est filtrée pour éliminer les impuretés, par un filtre situé dans la partie avant inférieure de votre appareil. Remplacez votre cartouche de filtre tous les 6 mois.

- L'icône de remplacement de filtre  s'affiche sur le panneau de commande lorsque vous devez remplacer le filtre.
- Vous pouvez vous procurer des cartouches de filtre de rechange en visitant le site fisherpaykel.com ou en appelant le service à la clientèle de Fisher & Paykel. Les renseignements sur le filtre de rechange sont inscrits sur la cartouche. Les instructions d'installation du filtre à eau de rechange sont fournies avec le filtre.

Pour réinitialiser le témoin :

- Appuyez sur  et **+** simultanément pendant 4 secondes.
- L'icône  s'éteint sur le panneau de commande après la réinitialisation.

IMPORTANT!

- **Nous vous recommandons d'utiliser le filtre à eau dès l'installation.**
- **Pour éviter de fausser les données de remplacement du filtre, ne réinitialisez pas l'icône avant d'avoir remplacé le filtre.**

Pour désactiver le témoin de remplacement de filtre :

Vous pouvez désactiver le témoin de filtre lorsqu'aucun filtre n'est installé.

- Pour désactiver le témoin de remplacement de filtre, appuyez sur ,  et **+** simultanément pendant 4 secondes pour l'éteindre. L'icône  clignotera une fois sur les afficheurs interne et externe.
- Pour réactiver le témoin de remplacement de filtre, appuyez sur ,  et **+** simultanément pendant 4 secondes. L'icône  clignotera deux fois sur le panneau de commande et l'afficheur externe.

Extérieur

Portes extérieures en acier inoxydable

- Nettoyez l'extérieur des portes en utilisant un chiffon doux et un détergent liquide à vaisselle dissout dans de l'eau tiède.
- Séchez les portes avec un chiffon non pelucheux.
- N'utilisez PAS de nettoyeurs pour acier inoxydable ou de solvants abrasifs sur la surface de la porte.

Autres surfaces extérieures

- Nettoyez toutes les autres surfaces extérieures en utilisant un chiffon doux et une solution d'eau tiède et de détergent liquide à vaisselle.
- Rincez à l'eau propre, puis séchez avec un chiffon propre non pelucheux.
- Pour les panneaux de portes sur mesure, suivez les instructions de nettoyage du fabricant.

Joint d'étanchéité

Nous vous recommandons de nettoyer le joint magnétique tous les trois mois à l'aide d'une brosse à dents et d'un détergent liquide dissout dans de l'eau tiède.

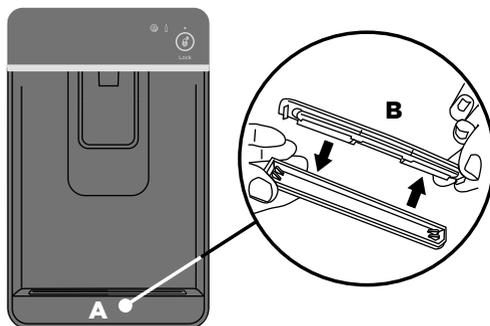
Afficheur externe et distributeur d'eau (modèles Ice & Water uniquement)

Activez la fonction 'Lock' (Verrouillage) pour empêcher la distribution d'eau lors du nettoyage; reportez-vous à 'Verrouillage du distributeur'. Nettoyez la plaque et le panneau d'interface avec un chiffon doux non pelucheux et humide.

Plateau d'égouttage

(modèles Ice & Water uniquement)

- Pour le nettoyage, retirez le plateau d'égouttage du panneau de distributeur (A).
- Séparez les deux moitiés du plateau (B).
- Nettoyez en utilisant un chiffon doux non pelucheux et un détergent liquide dissout dans de l'eau.
- Rincez à l'eau propre, puis séchez avec un chiffon propre non pelucheux.
- Fixez solidement les deux moitiés ensemble.
- Réinsérez le plateau d'égouttage dans le panneau du distributeur.



Nettoyage du plateau d'égouttage

Grilles de plinthe et filtre

Votre réfrigérateur est muni d'une grille de plinthe et d'un filtre permettant de protéger les pièces internes. Nous vous recommandons de nettoyer la grille et le filtre lors du remplacement de la cartouche filtrante (tous les 6 mois).

IMPORTANT!

- Pour maximiser l'efficacité de l'appareil, gardez les ouvertures de ventilation libres de toute obstruction en passant régulièrement l'aspirateur sur le sol devant celui-ci.
- Nettoyez régulièrement votre appareil, plus particulièrement si votre maison est poussiéreuse ou si vous possédez des animaux qui perdent leurs poils.

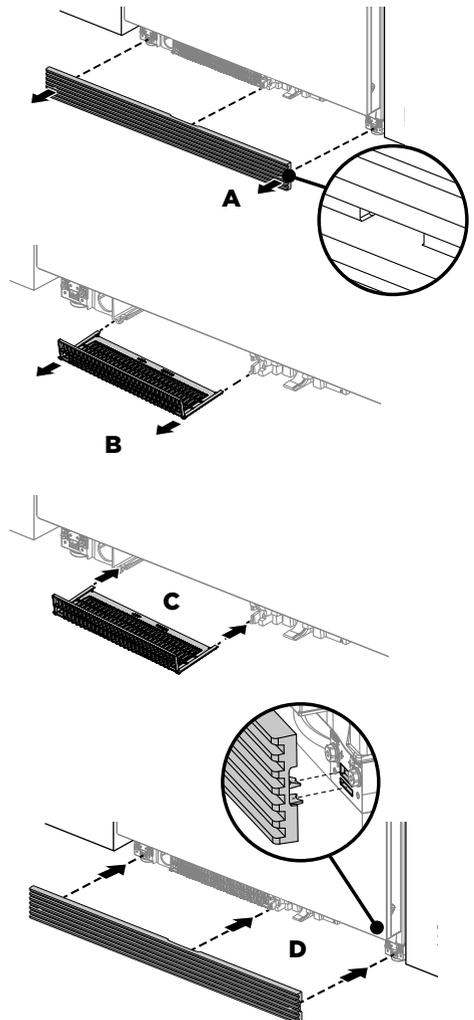
Modèles RS32A72, RS36A72 et RS36A80 uniquement

Pour nettoyer la grille de la plinthe et le filtre :

- ① Retirez la grille de la plinthe en insérant les doigts dans les ouvertures carrées à gauche et à droite de la grille. Tirez vers vous (**A**).
- ② Pour retirer le filtre de la plinthe, insérez les doigts dans les ouvertures carrées à gauche et à droite du filtre. Tirez vers vous (**B**).
- ③ Nettoyez les deux pièces en utilisant un chiffon doux non pelucheux et un détergent liquide à vaisselle dissout dans de l'eau tiède.
- ④ Rincez à l'eau propre, puis séchez avec un chiffon propre non pelucheux.

Pour réinstaller le filtre et la grille de la plinthe :

- ⑤ Pour réinstaller le filtre de la plinthe, alignez les languettes du filtre sur les rails, puis poussez vers l'arrière jusqu'à ce qu'il s'enclenche solidement (**C**).
- ⑥ Pour réinstaller la grille de la plinthe, assurez-vous de positionner correctement les espaceurs à l'intérieur de la plinthe. Alignez les crochets de fixation, puis poussez fermement la grille sur le produit jusqu'à ce qu'elle s'enclenche solidement (**D**).



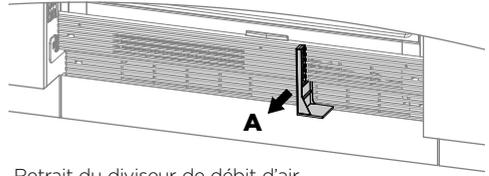
Modèles RS36W80 uniquement

Pour nettoyer la grille de la plinthe et le filtre :

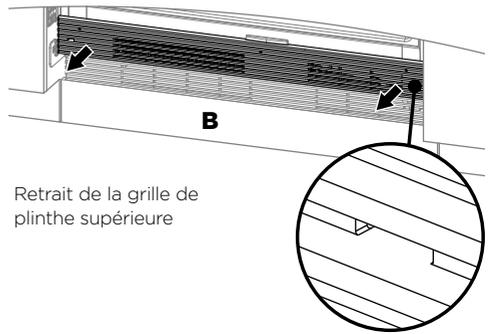
- ① Retirez le diviseur de débit d'air en le tirant vers vous (**A**).
- ② Pour retirer la grille de plinthe supérieure, insérez les doigts dans les ouvertures carrées à gauche et à droite de la grille. Tirez vers vous (**B**).
- ③ Pour retirer le filtre de la plinthe, insérez les doigts dans les ouvertures carrées à gauche et à droite du filtre. Tirez vers vous. Reportez-vous à l'illustration 'Retrait et réinstallation du filtre de plinthe'.
- ④ Nettoyez les deux pièces en utilisant un chiffon doux non pelucheux et un détergent liquide à vaisselle dissout dans de l'eau tiède.
- ⑤ Rincez à l'eau propre, puis séchez avec un chiffon propre non pelucheux.

Pour réinstaller le filtre et la grille de la plinthe :

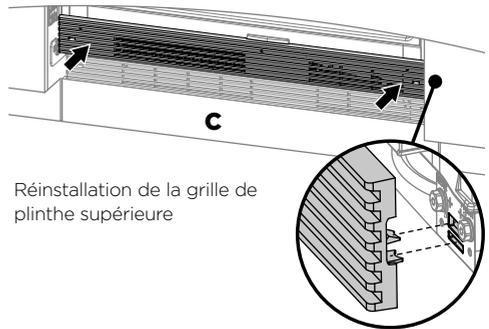
- ⑥ Pour réinstaller le filtre de la plinthe, alignez les languettes du filtre sur les rails, puis poussez vers l'arrière jusqu'à ce qu'il s'enclenche solidement.
- ⑦ Pour réinstaller la grille de plinthe supérieure, alignez les crochets de fixation, puis poussez fermement la grille sur le produit jusqu'à ce qu'elle s'enclenche solidement (**C**).
- ⑧ Pour réinstaller le diviseur de débit d'air, alignez le diviseur sous l'indicateur de languettes de la grille, puis fixez-le sur les ailettes de la grille inférieure (**D**).



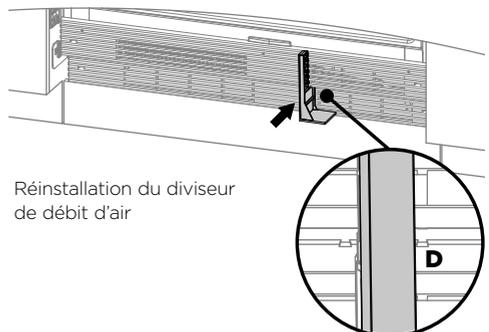
Retrait du diviseur de débit d'air



Retrait de la grille de plinthe supérieure



Réinstallation de la grille de plinthe supérieure



Réinstallation du diviseur de débit d'air

Intérieur

- Il est important que l'intérieur du réfrigérateur demeure propre pour éviter la contamination des aliments.
- La quantité et le type d'aliments conservés déterminent la fréquence de nettoyage du réfrigérateur (toutes les 1 ou 2 semaines, idéalement).
- Pour faciliter le nettoyage, videz d'abord le réfrigérateur et retirez les tablettes en verre, les tablettes de porte et les bacs de rangement.
- N'utilisez pas de produits corrosifs, de substances abrasives, d'ammoniaque, de chlore, de javellisant, de détergents concentrés, de solvants ou de tampons à récurer abrasifs sur une partie quelconque de votre appareil. Certains de ces produits chimiques pourraient endommager votre appareil.
- Nettoyez toutes les surfaces en utilisant un chiffon doux et un détergent liquide doux dissout dans de l'eau tiède. Rincez à l'eau propre, puis séchez avec un chiffon propre non pelucheux.

Tablettes en verre en porte-à-faux

- Nettoyez en utilisant un chiffon doux non pelucheux et un détergent liquide dissout dans de l'eau tiède.
- Rincez à l'eau propre, puis séchez avec un chiffon propre non pelucheux.

- ① Pour retirer les tablettes en verre, saisissez fermement les rebords avant et arrière de la tablette.
- ② Poussez la tablette vers le haut, à la verticale, afin de la déloger des butées de soutien à l'arrière.
- ③ Tirez la tablette vers vous.

Porte-bouteilles simples

- Nettoyez en utilisant un chiffon doux non pelucheux et un détergent liquide dissout dans de l'eau tiède.
- Rincez à l'eau propre, puis séchez avec un chiffon propre non pelucheux.

Système de contrôle de l'humidité

- Nous recommandons d'utiliser uniquement un détergent liquide dissout dans de l'eau tiède et un chiffon doux non pelucheux pour nettoyer la tablette en verre située au-dessus des bacs à fruits et légumes.
- Rincez à l'eau propre, puis séchez avec un chiffon propre non pelucheux.
- Vous n'avez pas besoin de démonter les pièces lors du nettoyage du couvercle de contrôle de l'humidité qui est fixé sous la tablette en verre.
- Nettoyez le couvercle en essayant simplement les rainures à l'aide d'un chiffon humide non pelucheux.

Bacs à fruits et légumes et bac mince

Lors du nettoyage, utilisez uniquement un détergent liquide dissout dans de l'eau tiède et un chiffon doux non pelucheux. Rincez à l'eau propre, puis séchez avec un chiffon propre non pelucheux.

- ① Pour retirer un bac, faites-le sortir sur ses glissières et assurez-vous de le vider.
- ② Maintenez les coins de chaque côté du bac et poussez fermement le bac vers le haut pour le déloger des languettes de fixation.
- ③ Tirez le bac vers vous pour le retirer. Poussez les deux glissières dans le réfrigérateur.
- ④ Pour réinstaller le bac, faites sortir les glissières et placez le bac sur celles-ci.
- ⑤ Poussez le bac lentement sur les glissières jusqu'à ce qu'il s'enclenche sur celles-ci. Avant de l'utiliser, vérifiez que les languettes du bac sont solidement fixées aux glissières.

IMPORTANT!

Les glissières sont prélubrifiées afin de faciliter l'ouverture et la fermeture des bacs. Elles ne nécessitent aucune lubrification subséquente. Ne nettoyez pas la graisse appliquée sur les glissières, car elle est nécessaire à leur bon fonctionnement. N'immergez pas les glissières dans l'eau.

Bacs et plateau de congélateur

Il n'est pas nécessaire de retirer le plateau et les bacs de congélateur lors du nettoyage. Essuyez-les simplement avec un chiffon doux non pelucheux.

Bac à glaçons

- Nous vous recommandons de nettoyer régulièrement votre bac à glaçons et de jeter régulièrement les vieux glaçons qui se trouvent dans le fond du ou des bac(s). Il n'est pas nécessaire de nettoyer les composants de l'appareil à glaçons.
- Lors du nettoyage, utilisez uniquement un détergent liquide dissout dans de l'eau tiède et un chiffon doux non pelucheux. Rincez à l'eau propre, puis séchez avec un chiffon propre non pelucheux.
- Vérifiez que la cuillère à glaçons est toujours placée devant le bac.
- Nous vous recommandons de désactiver l'appareil à glaçons lorsque vous quittez pour les vacances ou un congé. Reportez-vous à la section 'Appareil à glaçons automatique'.
- À votre retour, activez l'appareil à glaçons automatique et jetez le premier lot complet de glaçons produits. Reportez-vous à la section 'Appareil à glaçons automatique'.

Vacances/congé

Laissez votre réfrigérateur fonctionner lorsque vous êtes en vacances ou congé.

Pour les modèles Ice & Water

- Désactivez l'appareil à glaçons à partir du panneau de commande.
- Fermez l'alimentation en eau au réfrigérateur.
- À votre retour, rétablissez l'alimentation en eau au réfrigérateur.
- Pour vous assurer que le réservoir est rempli avec de l'eau fraîche, faites couler 1 gal (4 L) d'eau et jetez-la.
- Activez l'appareil à glaçons.
- Jetez le premier lot complet de glaçons produits.

Pour une conservation optimale des aliments

- Conservez uniquement des aliments frais de grande qualité dans votre appareil.
- Conservez les aliments périssables dans l'appareil immédiatement après l'achat. La conservation à la température ambiante accélère la détérioration et peut entraîner une croissance microbienne néfaste.
- Les aliments tels que la viande, la volaille et les fruits de mer doivent être bien emballés ou scellés dans des emballages adéquats pour éviter la déshydratation, la détérioration des couleurs, la perte de saveur et le transfert d'odeurs.
 - Nous vous recommandons de ranger ces aliments sur la tablette inférieure de votre appareil ou dans l'un des bacs pour éviter les déversements accidentels et les contaminations croisées avec d'autres aliments.
- Assurez-vous de laisser refroidir suffisamment les aliments chauds et les boissons chaudes avant de les placer dans l'appareil. Les articles chauds peuvent faire augmenter la température des autres aliments à des niveaux risqués. Cela pourrait également causer de la condensation dans les aliments scellés — ce qui est indésirable.
- Il est préférable de ranger les boissons à la verticale dans les tablettes de porte ou sur les porte-bouteilles fournis.
- Assurez-vous de conserver séparément les aliments crus et cuits pour éviter toute contamination croisée.
- Consommez les aliments dans les périodes de conservation recommandées. Jetez les aliments présentant des signes de détérioration.
- Évitez d'ouvrir la porte inutilement pour maintenir des températures de conservation optimales dans votre appareil.
- Nous vous recommandons d'utiliser la fonction 'Fast Freeze' (Congélation rapide) lorsque vous ajoutez des aliments dans votre congélateur, notamment à votre retour de l'épicerie. Cette fonction permet de congeler les aliments le plus rapidement possible, en emprisonnant la fraîcheur et prolongeant la durée de conservation de vos aliments.

Aliments rangés dans votre réfrigérateur

- Les produits laitiers tels que le beurre et les fromages doivent être rangés sur les tablettes de porte couvertes pour minimiser le transfert d'odeur ou l'absorption d'odeur provenant des autres aliments.
- Les œufs doivent être rangés dans leur boîte pour éviter l'absorption d'odeurs fortes par leur structure de coquille poreuse.

Aliments rangés dans votre congélateur

- Nous vous recommandons de refroidir des boissons gazeuses dans votre congélateur uniquement lorsque la fonction 'Bottle Chill' (Refroidissement de bouteille) est activée.
 - Ne placez jamais de boissons gazeuses dans le congélateur sans avoir activé cette fonction. Le refroidissement de boissons pendant de longues périodes peut entraîner la congélation du liquide et une explosion de la bouteille/canette.
- Assurez-vous d'évacuer l'air des emballages pour éviter la formation de grands cristaux de glace et l'apparition de brûlure de congélation.
- Nous vous recommandons de décongeler les aliments dans le réfrigérateur pour en maintenir la fraîcheur et la qualité. Assurez-vous de ne jamais recongeler les aliments partiellement ou entièrement décongelés — faites-les cuire immédiatement.

Défaillances

- Comptez le nombre de bips émis lors de l'ouverture de la porte du compartiment réfrigérateur.
- Notez le nombre et la séquence des témoins de température affichés sur le panneau de commande interne, puis contactez un technicien de service formé et supporté par Fisher & Paykel pour demander une réparation. Vous pouvez également le faire en visitant le site fisherpaykel.com ou en contactant notre centre de service à la clientèle.
- Pour arrêter l'alarme de défaillance, appuyez sur n'importe quelle touche du panneau de commande **interne**.

Sons émis par le réfrigérateur

Les réfrigérateurs ActiveSmart™ sont conçus pour offrir une excellente cote d'efficacité énergétique et un rendement de refroidissement exceptionnel. Par conséquent, vous pourriez entendre des sons différents de ceux produits par votre ancien réfrigérateur.

Parmi les sons émis normalement pendant le fonctionnement, on compte :

- **Son du ventilateur.** Les réfrigérateurs ActiveSmart™ sont pourvus de ventilateurs dont la vitesse varie en fonction des besoins. Pendant les périodes de refroidissement, comme lorsque la porte est ouverte fréquemment, les ventilateurs font circuler l'air froid dans le réfrigérateur et le congélateur. Cela est tout à fait normal.
- **Sons de craquement ou claquement.** Ces sons peuvent être émis lorsque la fonction de décongélation automatique est activée.
- **Son d'écoulement d'eau.** Le fluide réfrigérant du système peut produire un bruit d'ébullition ou de gargouillement.
- **Sifflement après la fermeture de la porte du congélateur.** Ce sifflement est produit par la différence de pression entre l'air chaud qui est soudainement refroidi en pénétrant dans le congélateur et la **pression d'air extérieure**.
- **Sons de bourdonnement.** Ces sons produits par le fonctionnement du compresseur sont tout à fait normaux.
- **Bruits de joint d'étanchéité.** Ces bruits peuvent se produire normalement avec le temps, en raison d'une accumulation de saletés et/ou de salissures. Consultez la section 'Nettoyage et entretien'.
- **Sons de l'appareil à glaçons et du distributeur d'eau :**
 - Fonctionnement du moteur (léger bourdonnement).
 - Écoulement de l'eau lors du remplissage de l'appareil à glaçons et/ou du réservoir.
 - Ouverture et fermeture du robinet d'eau (sifflement).
 - Glaçons se détachant du plateau (craquement).
 - Glaçons tombant dans le bac (bruit sourd).
- **D'autres sons peuvent être émis pour les raisons suivantes :**
 - Appareil qui n'est pas de niveau
 - Plancher inégal ou faible
 - Présence de bouteilles ou de contenants sur les tablettes

DÉPANNAGE

Si vous éprouvez des problèmes avec votre appareil, vérifiez d'abord les points suivants avant de communiquer avec un technicien de service local formé et supporté par Fisher & Paykel ou le centre de service à la clientèle.

Vous pouvez vous procurer des pièces et accessoires en communiquant avec le centre de service à la clientèle de Fisher & Paykel ou en ligne sur le site fisherpaykel.com (ce service est disponible uniquement dans certaines régions).

Tous les modèles

PROBLÈME	CAUSES POSSIBLES	SOLUTIONS
L'appareil ne fonctionne pas	Aucune alimentation à la prise de courant.	Assurez-vous que la fiche est bien branchée et que l'alimentation est activée.
		Vérifiez le fonctionnement d'un autre appareil avec la même prise de courant.
		Vérifiez les fusibles du domicile.
Le dispositif d'éclairage ne s'allume pas	Le dispositif d'éclairage ne fonctionne pas.	Le dispositif d'éclairage ne peut pas être réparé par l'utilisateur. Contactez un technicien de service formé et supporté par Fisher & Paykel.
	Le réfrigérateur ne fonctionne pas.	Assurez-vous que l'alimentation du réfrigérateur est activée à la prise de courant ou à l'interrupteur de sectionnement.
Le moteur fonctionne pendant de longues périodes	La température est élevée.	Ouvrez la porte le moins souvent possible pour permettre à la température de se stabiliser.
	Ouvertures fréquentes de la porte.	
	Grande quantité d'aliments ajoutés récemment.	
	Le réglage de température est trop bas.	Consultez la section 'Instructions d'utilisation'.
	Les portes ne sont pas étanches.	Assurez-vous que l'appareil est de niveau et que les joints d'étanchéité sont propres. Consultez la section 'Nettoyage et entretien'.
La température des compartiments est trop élevée	Le réglage de température est incorrect.	Consultez la section 'Instructions d'utilisation'.
	Ouvertures fréquentes de la porte.	Ouvrez la porte le moins souvent possible pour permettre à la température de se stabiliser.
	Grande quantité d'aliments ajoutés récemment.	
Congélation des aliments dans le compartiment réfrigérateur	Le réglage de température est incorrect.	Consultez la section 'Instructions d'utilisation'.
	Les aliments sont placés directement devant les sorties d'air.	Déplacez les aliments sensibles au froid à bonne distance de la partie arrière centrale des tablettes.

DÉPANNAGE

Tous les modèles

PROBLÈME	CAUSES POSSIBLES	SOLUTIONS
Bruits inhabituels	L'appareil n'est pas stable ou de niveau. Le congélateur est en mode dégivrage.	Consultez le livret 'Instructions d'installation'. Cela est normal.
Alarme de défaillance émise lors de l'ouverture de la porte du compartiment réfrigérateur		Notez le nombre de bips émis, ainsi que le nombre et la séquence des témoins de température affichés sur le panneau de commande interne . Communiquez avec le centre de service à la clientèle.
Accumulation d'eau dans les bacs à fruits et légumes	L'eau produite par les fruits et les légumes se condense.	Une petite quantité de condensation est bénéfique pour la conservation des fruits et légumes. Essayez l'eau avec un chiffon.
L'extérieur de l'appareil est chaud	Cela est normal.	
Condensation à l'extérieur du réfrigérateur/ congélateur.	Cela n'est pas inhabituel lorsque le climat est très humide.	Essayez la condensation.
Condensation à l'intérieur du compartiment réfrigérateur	Ouvertures fréquentes ou prolongées de la porte. Le joint d'étanchéité de la porte présente une fuite. Cela n'est pas inhabituel lorsque le climat est très humide.	Ouvrez la porte le moins souvent possible. Assurez-vous que le joint repose à plat et qu'il est parfaitement étanche. Essayez la condensation.
Plateau/bac difficile à ouvrir et fermer	Obstruction causée par un matériel d'emballage.	Assurez-vous qu'aucun aliment ou matériel d'emballage n'est coincé à l'arrière du plateau/bac.
Les glaçons ont un goût inhabituel	Des emballages non scellés peuvent transmettre l'odeur ou le goût.	Jetez les glaçons et nettoyez le bac à glaçons. Consultez la section 'Nettoyage et entretien'. Emballez ou recouvrez les aliments qui dégagent une forte odeur.
Bruit de joint d'étanchéité excessif	Ce bruit pourrait être causé par une accumulation de saletés et/ou de salissures.	Consultez la section 'Nettoyage et entretien'.
La porte ne ferme pas	Un objet empêche la porte de fermer.	Retirez cet objet.

DÉPANNAGE

Modèles Ice & Water uniquement

PROBLÈME	CAUSES POSSIBLES	SOLUTIONS
L'appareil à glaçons automatique ne fonctionne pas	L'appareil à glaçons n'est pas activé.	Activez l'appareil à glaçons (consultez la section 'Appareil à glaçons automatique').
	L'alimentation en eau est fermée ou non raccordée.	Raccordez l'alimentation en eau.
	Le compartiment congélateur ne fonctionne pas.	Communiquez avec le centre de service à la clientèle.
	La pression d'eau est trop faible.	Vérifiez la pression d'eau.
	La conduite d'eau est entortillée ou écrasée.	Vérifiez si la conduite est entortillée ou écrasée.
	Le filtre est bloqué.	Le filtre à eau doit être remplacé.
Des glaçons sont coincés dans le bac à glaçons.		Retirez le bac à glaçons, délogez les glaçons, puis enlevez les amas de glace. Réinstallez le bac à glaçons.
Les glaçons ont un goût inhabituel	Des emballages non scellés peuvent transmettre l'odeur ou le goût.	Jetez les glaçons et nettoyez le bac à glaçons. Consultez la section 'Nettoyage et entretien'.
		Emballez ou recouvrez les aliments qui dégagent une forte odeur.
	Le mauvais goût provient de l'eau.	Vous pouvez vous procurer des cartouches de filtre de rechange en visitant le site fisherpaykel.com ou en appelant le service à la clientèle de Fisher & Paykel.
Production de glaçons trop lente	La porte pourrait être entrouverte.	Fermez la porte.
	La température du congélateur est trop élevée.	Réglez la température à un réglage plus froid. (Consultez la section 'Instructions d'utilisation'.)
Les glaçons sont de trop petite taille	La pression d'eau est faible.	Vérifiez la pression d'eau.
	Le filtre est bloqué.	Remplacez la cartouche de filtre. Vous pouvez vous procurer des cartouches de filtre de rechange en visitant le site fisherpaykel.com ou en appelant le service à la clientèle de Fisher & Paykel. Les instructions d'installation du filtre à eau de rechange sont fournies avec le filtre.
Glace mouillée/ amas de glace	La porte du congélateur est ouverte pendant de longues périodes.	Frappez doucement sur les glaçons pour les déloger, ou si de gros amas de glace se sont formés, videz le bac pour fabriquer de nouveaux glaçons.
	La température ambiante est élevée.	
	Le bac à glaçons a été laissé hors du compartiment congélateur pendant un certain temps.	
	Les glaçons se collent ensemble avec le temps.	

DÉPANNAGE

Modèles Ice & Water uniquement

PROBLÈME	CAUSES POSSIBLES	SOLUTIONS
L'eau présente un goût/une odeur désagréable	Le réfrigérateur n'a pas été utilisé pendant un certain temps.	Rincez le système de filtration d'eau. Pour remplir le réservoir avec de l'eau fraîche, faites couler 1 gal (4 L) d'eau et jetez-la.
Mauvaise qualité de l'eau	Le réfrigérateur n'a pas été utilisé pendant un certain temps.	Rincez le système de filtration d'eau. Pour remplir le réservoir avec de l'eau fraîche, faites couler 1 gal (4 L) d'eau et jetez-la.
Le distributeur d'eau ne fonctionne pas	L'alimentation en eau est fermée ou non raccordée.	Ouvrez l'eau.
	La conduite d'alimentation pourrait être bloquée.	Vérifiez si la conduite raccordée est entortillée ou présente des fuites.
	À la première installation, de l'air peut être emprisonné dans le système.	Pour évacuer l'air, utilisez le distributeur pour faire couler 1 gal (4 L) d'eau.
	Le filtre peut être bloqué et doit être remplacé.	Remplacez la cartouche de filtre. Vous pouvez vous procurer des cartouches de filtre de rechange en visitant le site fisherpaykel.com ou en appelant le service à la clientèle de Fisher & Paykel.
	L'eau est gelée dans le réservoir.	Augmentez la température des compartiments réfrigérateur et congélateur.
Le premier verre d'eau est chaud	Le distributeur n'a pas été utilisé pendant un certain temps.	Jetez le premier verre d'eau produit par le distributeur d'eau.
	Le réservoir a été vidé récemment.	Laissez l'eau refroidir.
Des gouttes s'écoulent du plateau d'égouttage	De l'air est emprisonné dans le réservoir.	Rincez le système de filtration d'eau. Faites couler et jetez 1 gal (4 L) d'eau, puis relâchez la plaque du distributeur pendant 2 autres minutes.
	Un nouveau filtre a été installé.	Faites couler et jetez de nouveau 1 gal (4 L) d'eau. Cela permettra d'évacuer l'air emprisonné dans le réservoir d'eau et le système de filtration.
Le débit d'eau est réduit	La cartouche de filtre est bloquée. Vérifiez si l'icône de filtre s'allume.	Remplacez la cartouche de filtre. Vous pouvez vous procurer des cartouches de filtre de rechange en visitant le site fisherpaykel.com ou en appelant le service à la clientèle de Fisher & Paykel.
	Conduite d'alimentation en eau entortillée.	
Accumulation de glace dans le compartiment congélateur	La porte du congélateur ne ferme pas correctement.	Déplacez les aliments dans le congélateur afin de pouvoir fermer la porte correctement.
		Vérifiez et nettoyez le joint d'étanchéité de la porte.
Sons produits par l'appareil à glaçons	Fonctionnement normal de l'appareil à glaçons.	Consultez la section 'Avertissements à l'intention de l'utilisateur et sons'.
Les glaçons sont de trop petite ou grande taille	La pression d'eau est insuffisante ou excessive.	Vérifiez la pression d'eau.

DIRECTIVE EUROPÉENNE 2012/19/UE RELATIVE AUX DÉCHETS D'ÉQUIPEMENTS ÉLECTRIQUES ET ÉLECTRONIQUES (DEEE)

UE Cet appareil est marqué conformément à la Directive Européenne 2012/19/UE relative aux Déchets d'Équipements Électriques et Électroniques (DEEE). En vous assurant que ce produit soit mis au rebut de manière adéquate, vous aidez à prévenir les conséquences négatives potentielles pour l'environnement et la santé humaine, causées par une manutention inappropriée de ce produit.

Le symbole , apposé sur la plaque signalétique ou les documents qui accompagnent le produit, indique que cet appareil ne doit pas être traité avec les déchets ménagers. Vous devez le remettre à un point de collecte approprié pour le recyclage des équipements électriques et électroniques. La mise au rebut de l'appareil doit être effectuée conformément aux réglementations environnementales locales, en veillant à ce que le circuit frigorifique ne soit pas endommagé.

Pour obtenir des informations supplémentaires au sujet du traitement, de la récupération et du recyclage de ce produit, veuillez communiquer avec votre municipalité, le service de collecte des ordures ménagères ou le détaillant Fisher & Paykel qui vous a vendu ce produit.

SERVICE ET GARANTIE

Pour plus de détails sur la garantie du fabricant et les coordonnées pour le service, reportez-vous au manuel d'entretien et de garantie distinct, fourni avec votre appareil.

Ce produit a été conçu pour une utilisation dans un environnement domestique normal (résidentiel). Il n'est pas conçu pour une utilisation commerciale quelconque. Toute utilisation commerciale affectera la garantie du fabricant de ce produit

Remplir et conserver pour référence ultérieure :

Modèle _____

N° de série _____

Date d'achat _____

Acheteur _____

Détaillant _____

Ville _____

État/Province _____

Code postal _____

Pays _____

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Les caractéristiques de produit présentées dans ce livret s'appliquent aux modèles et produits spécifiques qui y sont décrits à la date de publication. Dans le cadre de notre politique d'amélioration en permanence de nos produits, ces caractéristiques peuvent être modifiées à tout moment. Nous vous recommandons de vérifier auprès de votre détaillant que ce livret décrit le produit actuellement disponible.

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