

APPLIANCE INSTRUCTIONS



Intentionally blank

Contents

Important Safety Information	5
Microwave BEL523MS0B	8
Fridge Freezer KGN.	11
Dishwasher SM... / SB.	13
Washer-Dryer WKD28351GB	16
Built-in oven HHF133B.0B	19
Hob PKN8..D17	25
Extractor hood DIA098E50B	28
Wine Coolers FWC304	30
Ceiling Fan 7826340	33

Intentionally blank

Important Safety Information

Intended use

- For domestic use only.
- The appliance may be operated by children from 8 years of age, by persons who have limited physical, sensory or mental abilities and by persons who have inadequate experience or knowledge, provided they are supervised or have been instructed by a responsible person. Children must not perform any cleaning or maintenance work without supervision.
- Keep children below the age of 8 years old at a safe distance from the appliance and power cable.
- Keep pets away from the appliance.
- Report any damages or defects to the Park Office
- Washer dryers are suitable for machine washable textiles and hand washable wool and for drying certain types of textiles according to care instructions.
- Always follow the manufacturer's instructions when operating the appliances including when dosing all detergents, cleaning aids, cleaning products and cleaning agents.

Safety for children

Persons at risk are:

- Children;
- Persons whose powers of perception are physically or psychologically limited
- Persons who do not have sufficient knowledge about how to use the appliance safely.

Action required:

- Make sure that children and other at-risk persons have understood the dangers.
- A person responsible for safety must supervise or instruct children and other at-risk persons when they are using the appliance.
- Do not allow children under 8 years old to use the appliance. Keep children below the age of 8 years old at a safe distance from the appliance and power cable at all times.
- If children play with the appliance they may get into life-threatening situations or injure themselves. Do not let children play with the appliance.
- If the appliance features a lock: keep the key out of the reach of children! Children may lock themselves in appliances, putting their lives at risk.

Warning - Risk of poisoning!

- Detergents and care products may be poisonous if consumed. Keep detergents and care products out of the reach of children.

Warning - Eye / skin irritation!

- Detergents and care products may cause irritation if they come into contact with the eyes or skin. Keep detergents and care products out of the reach of children.

Warning - Risk of injury!

- When you cook/wash/dry at high temperatures, the glass in appliance gets hot. Do not let children touch the hot door.

Washer / Dryer Door

- A safety device prevents the door from being opened during operation. Before opening, make sure that there is no water in the drum and that the drum is not moving.

Electrical safety

Warning – Danger of death if live parts are touched.

- When disconnecting the mains plug, always pull the plug itself and not the cable, otherwise the cable could be damaged.
- Never touch or hold the mains plug with wet hands.

Warning – Danger of death!

- Never cover or block ventilation openings.
- There is a risk of poisoning from flue gases that are drawn back in. Always ensure adequate fresh air in the room if the appliance is being operated in exhaust air mode at the same time as room air-dependent heat-producing appliance is being operated.

⚠ Warning – Risk of electric shock!

- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the Park Office.
- The appliances are high-voltage appliances. Never remove the casing.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- Penetrating moisture may cause electric shock. Never subject the appliance to intense heat or humidity. Only use this appliance indoors.
- Never use electrical appliances inside the appliance (e.g. heaters, electric ice-makers).

General Safety

⚠ Warning - Risk of injury!

- If the appliance is lifted using projecting parts (e.g. the washer dryer door), these components may break off and cause injuries. Do not lift the appliance by its projecting parts.
- Do not climb onto the appliance, the worktop may break and cause injuries.
- Do not stand on or lean heavily against base of appliance, drawers or doors, etc or use the base, rails, doors, etc. as a step or support. The appliance may overturn and cause injuries.
- If you reach into the rotating drum of the washer / dryers, you may injure your hands. Do not grip the rotating drum. Wait until the drum stops rotating.
- Do not use pointed or sharp objects to remove layers of ice and frost in a freezer. You could damage the refrigerant pipes. If refrigerant shoots out, it may ignite or cause eye injuries.
- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack when used in the microwave. Only use microwave-safe ovenware.
- If using the microwave in microwave mode only, do not use cookware / containers made of metal or featuring metal detailing inside the appliance as this may cause sparks when the appliance is operating and may damage the appliance.
- Never allow hard objects to strike the turntable. The microwave glass turntable may splinter. Cracks or chinks in the glass turntable are dangerous. Handle the turntable with care.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.
- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.
- The light emitted by LED lights is very dazzling, and can damage the eyes (risk group 1). Do not look directly into the switched on LED lights for longer than 100 seconds.

⚠ Warning - Risk of Scalding

- When washing at high temperatures you may be scalded if you touch the hot washing water (e.g. if draining hot washing water into a washing basin.)
- Do not contaminate plastic parts or door seals with oil or grease. Plastic parts and door seals will otherwise become porous.
- Never cover or block ventilation openings for the appliance.
- If a drying programme was interrupted, the washer dryers and the laundry may be very hot. Select Intensive Dry or low heat dry and allow 15 minute drying time to cool down the washing then remove.
- Do not store liquids in bottles or tins in the freezer compartment (in particular carbonated drinks). Bottles and tins may burst.
- High proof alcohol stored inside a fridge must always be tightly sealed and stored in an upright position.
- Never eat frozen foods immediately after they have been taken out of the freezer compartment. Risk of freezer burn.
- Avoid prolonged hand contact with frozen foods, ice, and the evaporator tubes, etc. Risk of freezer burn!


⚠ Warning – Risk of explosion!

- Liquids and other food may explode when in containers that have been tightly sealed. Never heat liquids or other food in containers that have been tightly sealed.
- Do not store products with flammable propellant gases (e.g. spray cans) or explosive substances inside the appliance.
- Do not add any solvents to the dishwashing chamber.

⚠ Warning – Risk of fire!

- Fatty deposits in the hood grease filter may catch fire. Never operate the cooker hood without a grease filter
- Grease deposits in the grease filter may catch fire. Never work with naked flames close to the appliance (e.g. flambéing).
- Hot oil and fat can ignite very quickly. Never leave hot fat or oil or fat unattended. Never use water to put out burning oil. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- Cooking oil may catch fire if placed in the microwave. Never use the microwave to heat cooking oil on its own.
- When gas burners are in operation without any cookware placed on them, they can build up a lot of heat. A ventilation appliance installed above the cooker may become damaged or catch fire. Only operate the gas burners with cookware on them.

- Operating several gas burners at the same time gives rise to a great deal of heat. A ventilation appliance installed above the cooker may become damaged or catch fire. Never operate two gas burners simultaneously on the highest flame for longer than 15 minutes. One large burner of more than 5 kW is equivalent to the power of two gas burners.
- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment.
- Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- The appliance may become very hot. If the appliance is installed in a fitted unit with a decorative door, heat will accumulate when the decorative door is closed. Only operate the appliance when the decorative door is open.
- Using the appliance for anything other than its intended purpose is dangerous and may cause damage. The following is not permitted when using the microwave: drying out food or clothing, heating slippers, grain or cereal pillows, sponges, damp cleaning cloths or similar. For example, heated slippers and grain or cereal pillows may catch fire, even several hours after they have been heated. The microwave must only be used for the preparation of food and drinks.
- Do not leave food heating unattended in containers made of plastic, paper or other combustible materials. Food may catch fire. Never heat food in heat-retaining packages.
- Do not select a microwave power or time setting that is higher than necessary.
- Never use the microwave to dry food. Never defrost or heat food with a low water content, e.g. bread, at too high a microwave power or for too long.

 **Warning – Risk of burns!**

- The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.
- There is a risk of overheating. Accessories and ovenware / microwave ware can become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.
- Foods with peel or skin may burst or explode during, or even after, heating.
- Heat is not distributed evenly through microwaved baby food. Never heat baby food in closed containers. Always remove the lid or teat. Stir or shake well after the food has been heated. Check the temperature of the food before it is given to the child.
- Airtight packaging may burst when food is heated. Always observe the instructions on the packaging. Always use oven gloves to remove dishes from the cooking compartment.

 **Warning – Risk of scalding!**

- When you open the appliance door, hot steam or water may escape. Open the appliance door with care. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.
- There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter. After heating, always place a spoon in the container. This will prevent delayed boiling.

 **Warning – Risk of serious damage to health!**

- The surface of the appliance may become damaged if it is not cleaned properly. Microwave energy may escape. Clean the appliance on a regular basis, and remove any food residue immediately. Always keep the cooking compartment, door seal, door and door stop clean.
- Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door or the door seal is damaged. Contact the after-sales service.

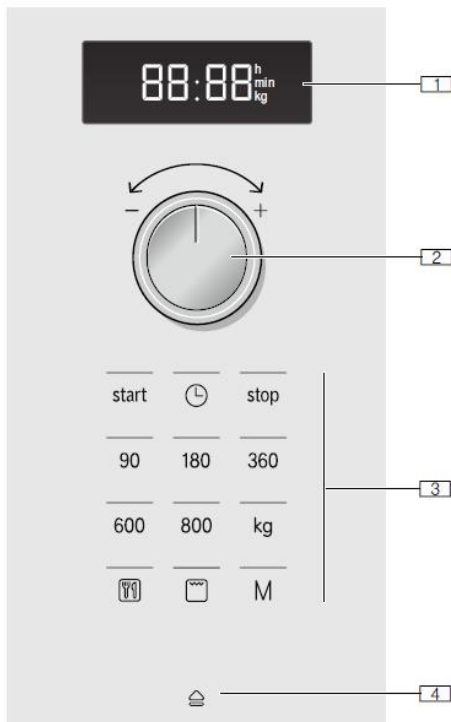
IMPORTANT NOTE

In the following pages you will find basic operating and cleaning instructions for the appliance in the home. Please ensure you are familiar with these instructions prior to using the appliances.

For more detailed information on how to operate the appliances, please refer to the manufacturers operating instructions or contact the Park Office.

Microwave BEL523MS0B




Getting to know your appliance




- 1 Display**
For clock and cooking times
- 2 Rotary selector**
For setting the clock and cooking times or for setting automatic programmes
- 3 Buttons**
- 4 Automatic door opening button**

Setting the clock


When the appliance is first connected or after a power cut, three zeros will appear in the display panel.

1. Press the  button **12:00h** appears in the display and the indicator lamp above the  button lights up.
2. Set the clock using the rotary selector.
3. Press the  button again. The current time is set.

Hiding the clock





Press the  button and then press Stop. The display is blank.

Resetting the clock

Press the  button. " **12:00** " appears in the display. Make settings as detailed in points 2 and 3.

Change the clock, e.g. from Summer to Winter time

Set as described in point 1 to 3.

Buttons	Meaning
Symbol	
Start	Start the appliance
	Setting the time
Stop	Stop or pause the appliance
90	Select a power output of 90 watts
180	Select a power output of 180 watts
360	Select a power output of 360 watts
600	Select a power output of 600 watts
800	Select a power output of 800 watts
Kg	Select a weight for the programmes
	Select automatic programmes
	Select the grill
M	Select the memory
	Open appliance door

Rotary selector

The rotary selector is used to alter the default values and set values.

The rotary selector is retractable. Press on the rotary selector to lock it in or out.

Automatic door opening

The appliance door springs open if you activate the automatic door opening. You can fully open the appliance door manually.

The automatic door opening does not work in the event of a power cut. You can open the door manually.

Notes

- If you open the appliance door during operation, the operation is paused.
- When you close the appliance door, the operation does not continue automatically. You must restart the operation manually.
- If the appliance has been switched off for a long time, the appliance door will open after a time delay.

Cooling fan

The appliance is equipped with a cooling fan. The fan may run on even if the oven has been switched off.

Notes

- The cooking compartment remains cold during microwave operation. The cooling fan will still switch on. The fan may run on even when microwave operation has ended.
- Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. Wipe away the condensation after cooking.

Microwave BEL523MS0B

Microwave power settings

Use the button to set the desired microwave power.

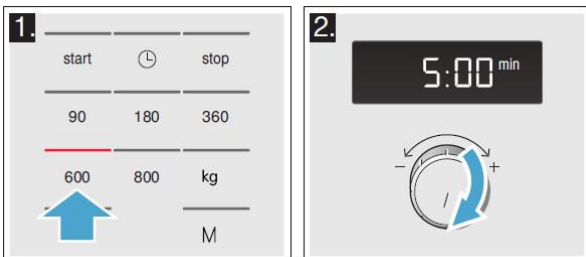
Power	Use
90W	For defrosting delicate foods
180W	For defrosting and continued cooking
360W	For cooking meat and heating delicate foods
600W	For heating and cooking food
800W	For heating liquids

Note: You can set the 800 W microwave power setting for 30 minutes, 600 W for 1 hour, the other power settings for 1 hour and 39 minutes respectively.

Setting the microwave

Example: Microwave power output 600 W, cooking time 5 minutes.

1. Press the required microwave power setting. The indicator light above the button lights up.
2. Use the rotary selector to set a cooking time.



3. Press the "Start" button. The cooking time counts down in the display.

The cooking time has elapsed.

A signal sounds. Open the appliance door or press Stop. The clock reappears.

Changing the cooking time

This can be done at any time. Change the cooking time using the rotary selector.

Pausing the appliance

Touch the Stop button once or open the appliance door. This pauses the appliance. The indicator above the Stop button will light up. After closing the door, touch the Start button again.

Cancelling operation


Press the Stop button twice, or open the door and press the Stop button once.

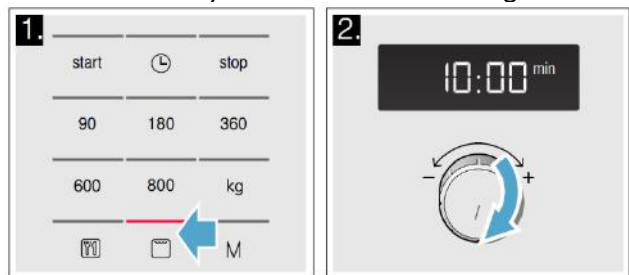
Note: You can also adjust the cooking time first and then the microwave power setting.

Grilling

The grill is perfect for gratinating and browning the top of dishes. You can use the grill on its own or in combination with the microwave.

Setting the grill

1. Press the  Grill button. The indicator light above the button lights up and "10:00 min" appears in the display.
2. Use the rotary selector to set a cooking time.



3. Press the "Start" button. The cooking time counts down in the display.

The cooking time has elapsed

A signal sounds. Open the appliance door or press Stop. The clock reappears.

Changing the cooking time

This can be done at any time. Change the cooking time using the rotary selector.

Pausing the appliance

Touch the Stop button once or open the appliance door. This pauses the appliance. The indicator above the Stop button will light up. After closing the door, touch the Start button again.

Correction

You may correct a set cooking time at any time.


Cancelling

Press the "stop" button twice, or open the door and press the "stop" button once.

Setting the microwave to combi-mode


This involves simultaneous operation of the grill and the microwave. Using the microwave makes your dishes ready more quickly, but they are still nicely browned. You can switch on all microwave power settings. Exception: 800 and 600 W.

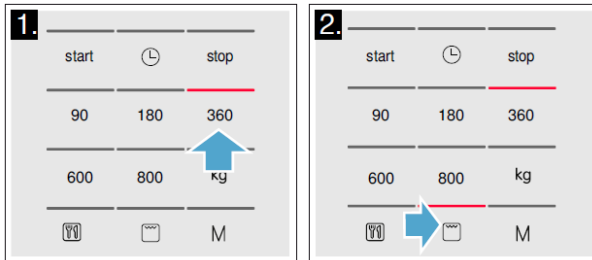
Setting the microwave and grill

Example: 360 W, grill , 5 minutes.

1. Press the required microwave power setting. The indicator light above the button lights up and "1:00 min" appears in the display.

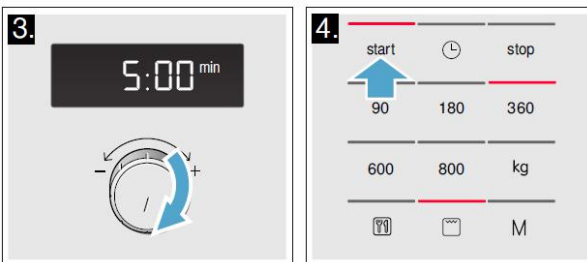
Microwave BEL523MS0B

2. Press the  Grill button.



3. Use the rotary selector to set a cooking time.

4. Press the "Start" button.



The cooking time counts down in the display.

The cooking time has elapsed

A signal sounds. Open the appliance door or press Stop. The clock reappears.

Changing the cooking time

This can be done at any time. Change the cooking time using the rotary selector.

Pausing the appliance

Touch the Stop button once or open the appliance door. This pauses the appliance. The indicator above the Stop button will light up. After closing the door, touch the Start button again.

Cancelling operation

Press the Stop button twice, or open the door and press the Stop button once.

Note: You can also adjust the cooking time first and then the microwave power setting.

Cleaning

Cleaning agent

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, refer to the information in the table.

Do not use:

- Harsh or abrasive cleaning agents.
- Metal or glass scrapers to clean the door panels.
- Metal or glass scrapers to clean the door seal.
- Hard scouring pads or sponges.
- Cleaning agents with high alcohol content.

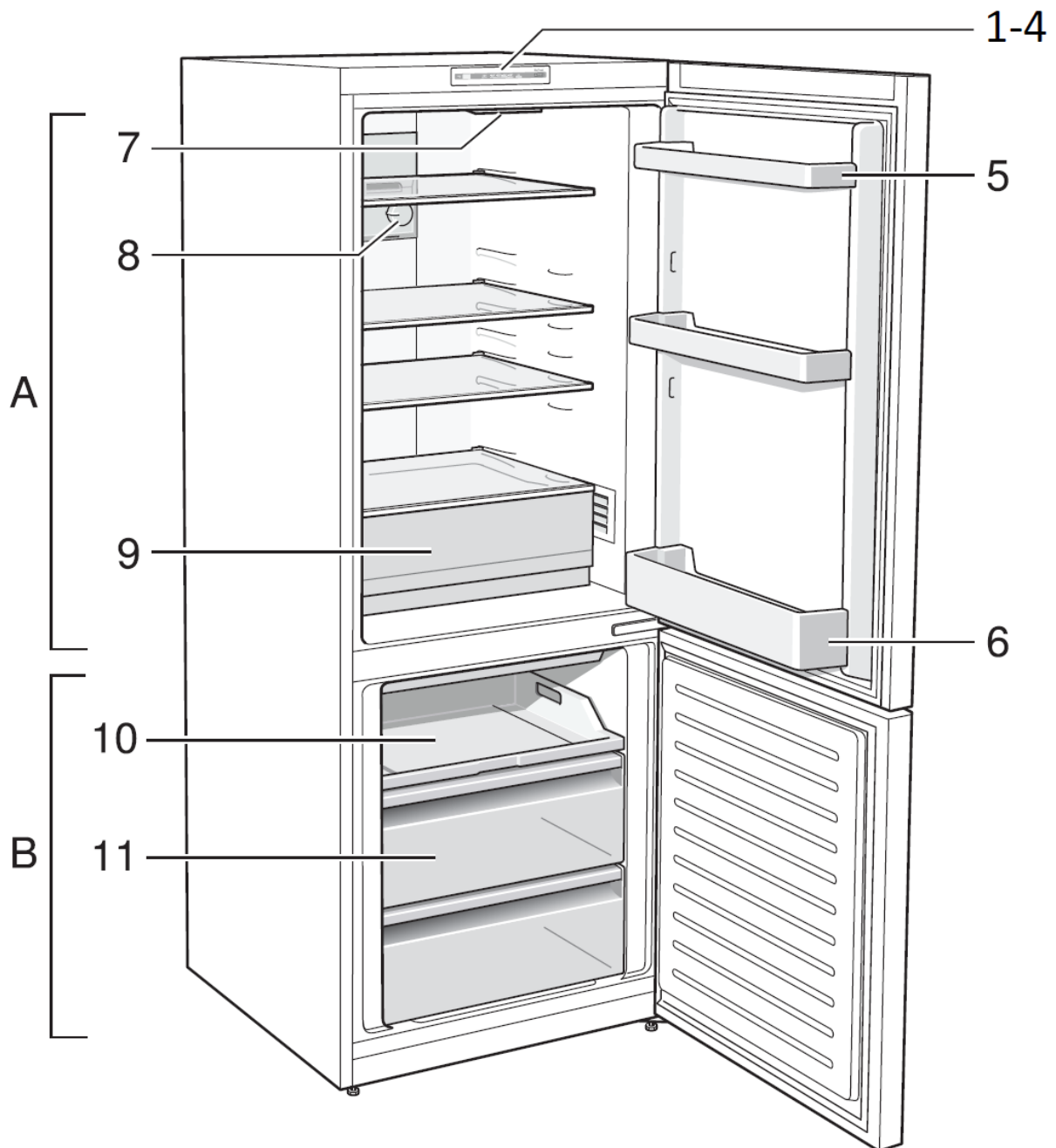
Wash new sponge cloths thoroughly before use.

Area	Cleaning product
Appliance front	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Do not use metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Remove splashes and patches of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under these patches or splashes. Do not use glass cleaners or metal or glass scrapers for cleaning.
Cooking compartment made of stainless steel	Hot soapy water or vinegar solution: Clean using a dish cloth and then dry with a soft cloth. Do not use oven spray or any other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry completely.
Recess in the cooking compartment	Damp cloth: Water must not be allowed to run into the appliance through the turntable drive. Dry the turntable drive with a cloth.
Turntable and roller ring	Hot soapy water: When placing the turntable back into its recess, it must engage properly.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use glass scrapers.

Fridge Freezer KGN..

Getting to know your appliance

The features of the models may vary.



A Refrigerator compartment

B Freezer compartment

1-4 Controls

5 Shelf for small bottles

6 Shelf for large bottles

7 Light

8 Temperature controller

9 Vegetable container

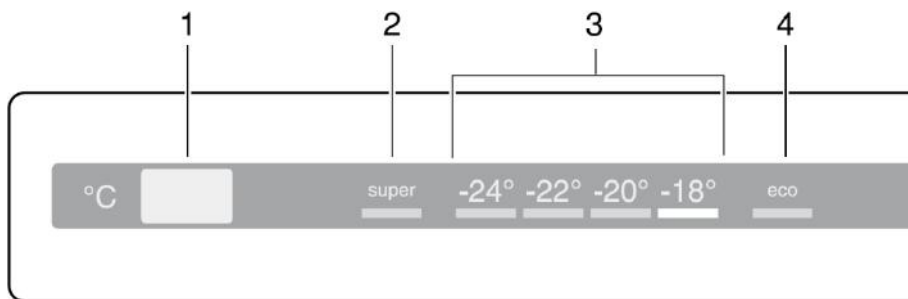
10 Freezer tray

11 Frozen food container (small)

Fridge Freezer

KGN...

Controls



1. **Temperature selection button.**
The required temperature is set with this button.
2. **“Super” display (freezer compartment)**
Illuminates when super freezing is on.
3. **Temperature display freezer compartment.**
The numbers correspond to the set freezer compartment temperatures in °C.
4. **Eco mode indicator**
This lights up when the eco mode is switched on.

Alarm functions

Door alarm

The door alarm (continuous sound) switches on if the appliance door is open for longer than one minute.

Close the door to switch off the warning signal.

Temperature alarm

The temperature alarm switches on if the freezer compartment is too warm and the frozen food is at risk of thawing.

Temperature display (3) is flashing.

The alarm may switch on without any risk to the frozen food:

- when the appliance is switched on,
- when large quantities of fresh food are placed in the appliance,
- if the freezer compartment door is open too long.

Note

Do not refreeze thawing or thawed food. Only ready meals (boiled or fried) may be refrozen.

No longer store the frozen produce for the max. storage period.

Switching off the alarm

Press the temperature setting button (1) to switch off the warning signal.

Cleaning the appliance

Caution

- Do not use abrasive, chloride or acidic cleaning agents or solvents.
- Do not use scouring or abrasive sponges. The metallic surfaces could corrode.
- Never clean shelves and containers in the dishwasher. The parts may become deformed!

The cleaning water must not get into the following areas:

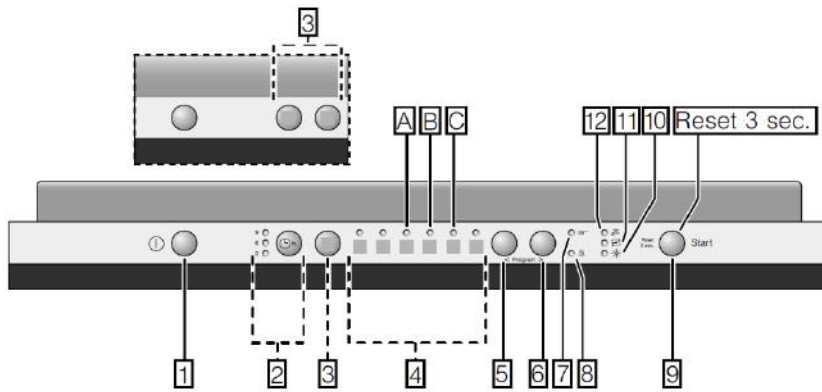
- Controls
- Illumination
- Ventilation openings
- Openings in the separating plate

Proceed as follows:

1. Pull out the mains plug or switch off the fuse.
2. Take out the frozen food and store in a cool location. Place ice pack (if available) on the food.
3. The rinsing water must not drip into the controls, lighting, ventilation openings or the openings in the partition!
4. Clean the appliance with a soft cloth, lukewarm water and a little pH-neutral washing-up liquid.
5. Wipe the door seal with clear water only and then wipe dry thoroughly.
6. After cleaning reconnect the appliance.
7. Put the frozen food back into the appliance.

Dishwasher SM... / SB...

Control Panel

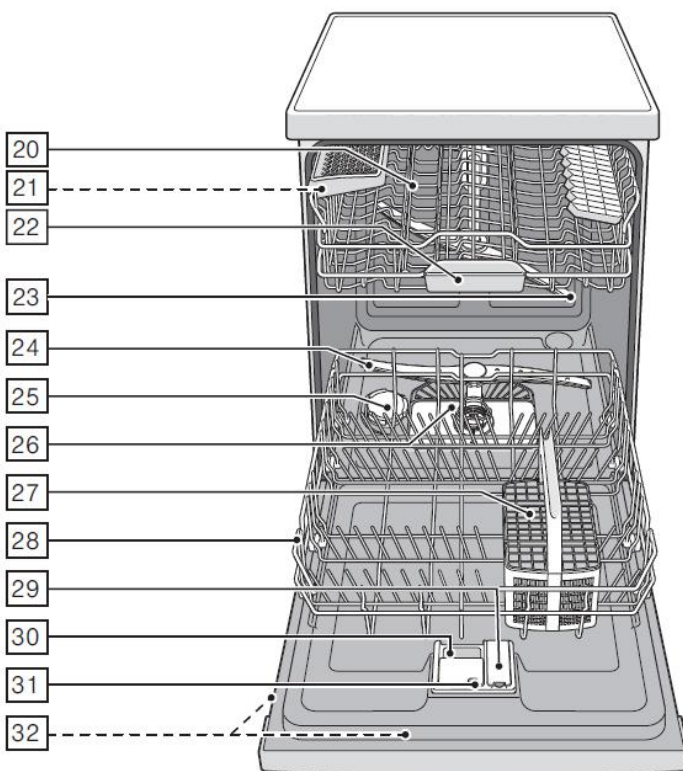


- 1 ON/OFF Switch
- 2 Timer Programming*
- 3 Additional Options **
- 4 Programme**
- 5 Button <
- 6 Button >
- 7 Cleaning Display
- 8 Dry Display
- 9 START Button
- 10 Rinse Aid Refill indicator
- 11 Salt Refill Indicator
- 12 Display "Check water supply"

* depending on model number

** Number depending on model number

Appliance Interior



- 20 Top Basket
- 21 Knife Shelf*
- 22 Tablet Collecting Tray
- 23 Top Spray Arm
- 24 Bottom Spray Arm
- 25 Dispenser for Special Salt
- 26 Filters
- 27 Cutlery Basket
- 28 Bottom Basket
- 29 Dispenser for Rinse Aid
- 30 Detergent Dispenser
- 31 Lock for Detergent Dispenser
- 32 Rating Plate

* depending on model number

Dishwasher SM... / SB...

Detergent

You can use tablets as well as powder or liquid detergents for dishwashers, but never use washing-up liquid.

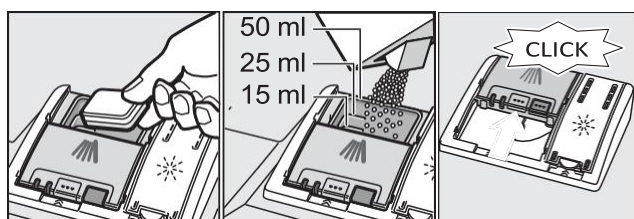
Adding detergent

1. If the detergent dispenser **30** is still closed, press the lock **31** to open the detergent dispenser.

Pour detergent into the dry detergent dispenser **30** only (insert tablet flat, not on its edge).

The graduated detergent dispenser **30** helps you add the correct amount of powder or liquid detergent.

Usually 20ml - 25ml are adequate for normal soiling. If using tablets, one tablet is adequate.



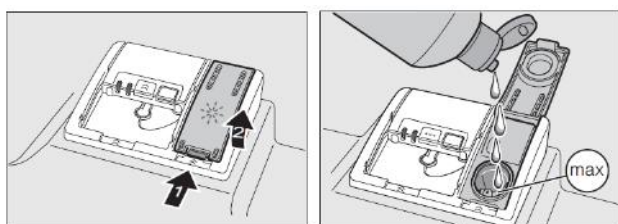
2. Close the cover on the detergent dispenser by sliding it up until the lock engages without difficulty.

Rinse Aid

As soon as the rinse-aid refill indicator **10** is lit on the fascia, there is still a rinse-aid reserve of 1-2 rinsing processes. Refill with rinse aid.

The rinse aid is required for stain-free utensils and clear glasses. Use only rinse-aid for domestic dishwashers.

1. Open the dispenser **29** by pressing and lifting the plate on the cover.
2. Carefully pour rinse-aid up to the max mark in the filler opening.
3. Close cover until it clicks closed.
4. To prevent excessive foam formation during the next rinse cycle, remove any rinse aid which has run over with a damp cloth.



Special Salt

As soon as the salt refill indicator **11 on** the fascia is lit, top up the salt.

Utensils

Items that are not suitable

- Cutlery and utensils made of wood.
- Delicate decorative glasses, craft and antique utensils. These decors are not dishwasher-proof.
- Plastic parts not resistant to heat.
- Copper and tin utensils.
- Utensils which are soiled with ash, wax, lubricating grease or ink.

Loading the dishwasher

1. Remove large food remnants. It is not necessary to pre-rinse utensils under running water.
2. Place the utensils so that:
 - they are secure and cannot tip over.
 - all utensils with their openings face down.
 - parts with curves or indentations are at an angle, thereby allowing water to drain.
 - does not obstruct rotation of the two spray arms **23** and **24**.

Very small utensils should not be washed in the machine, as they may fall out of the baskets.

Cutlery basket

You should always place cutlery unsorted with long, pointed implements and knives on the knife shelf.

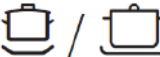

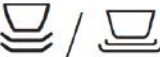

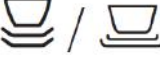

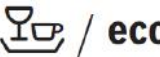
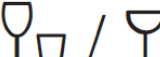

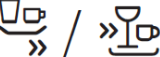

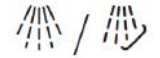

End of programme

The programme has ended when neither of the two displays or **8** is **7** lit.

The end of the programme is also indicated by an acoustic signal.


Dishwasher SM... / SB...

Overview of programmes

Type of utensils	Type of soiling	Programme	Options	Programme sequence
Pots and pans, non-sensitive utensils and cutlery	Very adhesive burned on or dried-on food remnants containing starch or protein	 /  Intensive 70°	All	Pre Rinse Clean 70° Intermediate rinse Final rinse 65° Drying
		 /  Normal 65°	All	Pre Rinse Clean 65° Intermediate rinse Final rinse 65° Drying
Mixed utensils And cutlery	Part dried, common household food remnants	 /  Normal 65°	All	Pre Rinse Clean 65° Intermediate rinse Final rinse 65° Drying
		 / eco Eco 50°	All	Pre Rinse Clean 50° Intermediate rinse Final rinse 65° Drying
Sensitive utensils, cutlery, temperature sensitive plastic and glasses	Slightly adhesive, fresh food remnants	 /  Gentle 40°	IntensivZone Express Wash/ Speed Perfect (VarioSpeed) Half load	Pre Rinse Clean 40° Intermediate rinse Final rinse 55° Drying
		 /  Quick 45°	Extra drying	Clean 45° Intermediate rinse Final rinse 65°
All types of utensils	Cold rinsing, intermediate cleaning	 /  Pre Rinse	None	Pre Rinse

Hygiene

The temperature is increased during the cleaning process. This increases the hygiene status. This additional option is ideal for cleaning e.g. chopping boards and baby bottles.

 **Express Wash / Speed Perfect / (VarioSpeed)** To obtain optimum cleaning and drying results at a reduced running time. Water and energy consumption are increased.

Half Load

If you have only a few items to wash (e.g. glasses, cups, plates), you can switch to "half load". This will save water, energy and time.

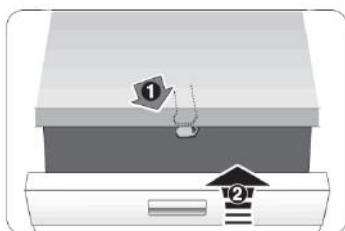
Extra drying

An increased temperature during the final rinse and an extended drying phase ensure that even plastic parts dry better.

Intensive zone

Perfect for a mixed load.

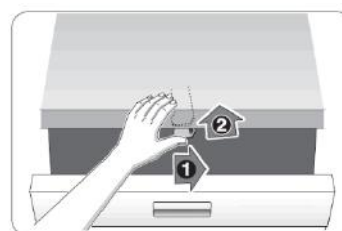
Childproof lock (door lock)



1. Activate the childproof lock.



2. Open the door with activated childproof lock.




3. Deactivate childproof lock.

Washer-Dryer WKD28351GB

Control panel

Indicator lamp

Indicates the settings that have been selected for:

- Spin speed:  - 1400 rpm.
- Options/signal.

Display panel

Shows the settings that have been selected (e.g. spin speed, drying time), the progress of the current programme and the programme status.

Programme progress

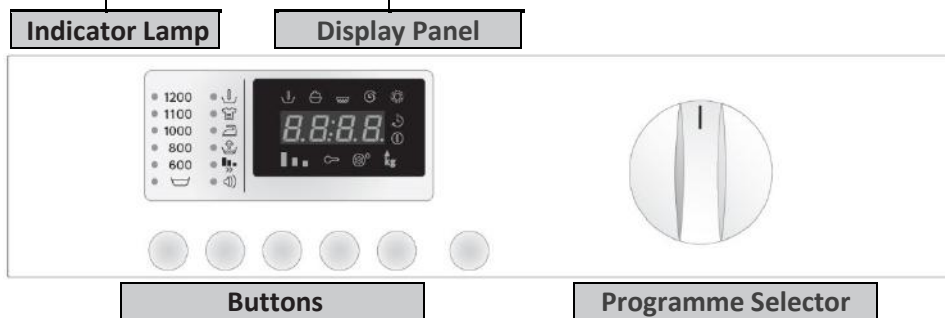


Pre-wash, Main Wash, Rinse, Final Spin, Drying.





Auxiliary displays



Finished in Time, Programme Start, Childproof Lock, Fluff Removal Cycle, Recommended Load.



Washing and drying options

-  **(Spin speed)**: individual adjustment of the spin speed.
- **Option button**: sets washing options.
- **Set**: activation/deactivation of the selected washing options.
-  **(Finished in time)**: delays the Programme start.
-  **(Drying)**: sets the drying options
-  **(Start/Pause)**: starts and stops the washing programme.

Programme selector

For switching the washer-dryer on and off and for selecting the programme, can be turned in both directions. Do not adjust the programme selector while washing/drying is in progress.

Preparing laundry for washing

Loose foreign bodies (e.g. coins, paper-clips, needles, nails) may damage the laundry and components of the washer-dryer

- Empty the pockets of all items.
- Brush any sand out of pockets and collars.
- Pre-treat any stains.
- Close zips, do up cover buttons.
- Remove curtain fittings or place curtains in a laundry bag.
- Wash the following in a laundry bag / pillowcase:
 - Delicates, e.g. tights, curtains,
 - Small items, e.g. socks or handkerchiefs,
 - Underwired bras (the underwiring may come loose during the washing process and cause damage).
- Turn trousers, knitwear and knitted fabrics, e.g. jerseys, T-shirts or sweatshirts inside out.

Preparing and loading laundry for drying

- Only dry fabrics that have already been washed, rinsed and spun.
- Also spin easy-care fabrics before drying.
- Sort the items for washing according to material and desired level of dryness to ensure even drying.
- Before loading the washer-dryer, make sure that there are no foreign bodies or pets in the drum.

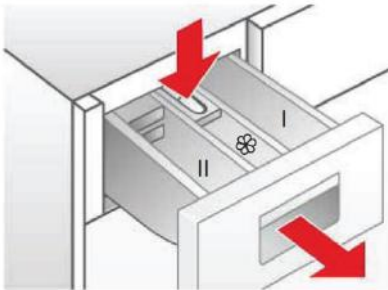
Risk of explosion. Items that have been treated with cleaning agents containing solvents, e.g. stain remover or, must be carefully rinsed out before they are loaded into the washer-dryer, otherwise there is the risk of an explosion.

- Unfold the laundry and place it loosely in the drum.
- Load a mixture of small and large items.
- Observe the maximum drum loads.
- Take care not to trap items of laundry between the door and the rubber seal.
- Close the door. You will hear it click shut.
- Measure out and add detergent and care products for only a washing programme or a combined washing and drying programme.

Washer-Dryer WKD28351GB

Detergents and Care Products

Detergent drawer



The detergent drawer is divided into three compartments

Compartment I : Detergent for pre-wash.

Compartment II : Detergent for main wash,

Compartment III : Liquid additives, such as starch or fabric softener. Additives are automatically dispensed during the final rinse cycle.

- Do not exceed the maximum capacity, otherwise compartment may be emptied too early.

- Dilute viscous additives with water to prevent blockages.

Liquid detergent insert: this must be inserted before liquid detergents are used.






To do this:

- Pull out the detergent drawer as far as the stop.
- Press on the zone labelled **PUSH** and take out the detergent drawer.
- Pull the insert in **compartment II** forwards as far as the stop **and** push it down.
- Insert the detergent drawer.

Table of programmes

Observe the information on care labels, fabric type and load quantity.


































*Programmes and options depend on the model

Programmes*	°C	max.	Type of laundry	Options*					Drying	
				✓	✓	✓	✓	✓	✓	–
 Cottons	30-90	7 kg / 4 kg**	Hard-wearing fabrics, heat-resistant fabrics made of cotton or linen.	✓	✓	✓	✓	✓	✓	–
 Easy-Care	30-40	3.5 kg	Easy-care fabrics made of cotton, linen, synthetic fibres or blended fabrics.	✓	✓	–	✓	✓	–	✓
 Mixed Load	30	3 kg	Fabrics made from cotton or easy-care fabrics.	✓	✓	✓	✓	✓	–	✓
 Delicate/Silk	30	2 kg	For delicate, washable fabrics, e.g. made of silk, satin, synthetic fibres or blended fabrics (e.g. curtains).	–	✓	–	✓	–	–	–
 Wool	cold-30		Suitable for hand or machine-washable fabrics made from wool or a wool blend.	–	–	–	–	–	–	–

**Reduced load quantity for successive washing and drying programme

Washer-Dryer WKD28351GB

Washing and drying options

 Spin speed button	The spin speed can be individually adjusted for each programme. To set the spin speed, press the  (Spin) button repeatedly until the required spin speed is displayed.
 Rinse hold	 (Rinse hold) deactivates the spin function. The laundry remains in the rinsing water.
 Pre-wash	Prewash at 35 °C. Suitable for heavily soiled laundry.
 Intensive	Prolonged washing time. Suitable for particularly heavily soiled laundry with dried-on stains. Cannot be combined with  Flexi Time
 Easy-iron	Special spin sequence with subsequent fluffing. Gentle final spin at reduced speed. Slightly increased residual moisture in the laundry. Reduces creasing and laundry is easier to iron.
 Water Plus	Increased water level and additional rinse cycle. For regions with very soft water or for further improving the rinsing result. Any detergent residues are removed.
 Flexi Time	Sets the washing time. <i>normal-medium-short</i> .
 Signal	Activates or deactivates the audible signal.
 Finished in button	Using the Remaining time, you can determine when the selected programme is to end. The remaining time can be set in one-hour increments, up to a maximum of 24 hours. Press the  (Finished in) button repeatedly until the required number of hours is displayed then press the  (Start/Pause) button. The programme will start after a delay according to the set (Remaining time). The required time to the end of the programme is shown on the display panel.
 Drying button	Press the  (Drying) button repeatedly until the required drying option is shown on the display panel. To deactivate, press the  (Drying) button repeatedly until  is shown on the display.
 Time-controlled drying	The drying time can be set to between 2:40 and 0:00 by repeatedly pressing the  (Drying) button.
Drying programmes	Intensive Dry  - Intensive drying for  (robust fabrics), at 90°C. Gentle Dry  - Gentle drying for  (easy-care fabrics), 60°C.
Start/Pause button	Press the  (Start/Pause) button to start the selected programme. The  (Remaining time) is shown on the display panel. The  (Programme start) symbol is lit. The new programme starts. Press and hold the  (Start/Pause) button while the programme is in progress until <i>PA:US</i> appears on the display panel. <i>PA:US</i> and the Restzeit (Remaining time)  appear alternately on the display while the programme is paused. Press the  (Start/Pause) button to continue with the programme.
Cancelling the programme	Press and hold button  (Start/Pause) until  is displayed.
End of programme	The washing and drying programmes are ended automatically. <i>End</i> appears on the display panel.
Childproof lock	Activate/Deactivate: Press the option and set buttons at the same time to activate or deactivate the Childproof lock. When the Childproof lock is activated,  lights up on the display.

Built-in oven HHF133B.0B

Control Panel



1. Buttons and Display

The buttons are touch keys with sensors underneath. Simply touch a symbol to select the function.

2. Function selector

Use the function selector to set the heating function or other functions. You can turn the function selector clockwise or anti-clockwise from the "Off" position.

3. Temperature selector

Use the temperature selector to set the temperature for the heating function or select the setting for other functions. You can only turn the temperature selector clockwise from the "Off" position, until it offers resistance.


Note: On some appliances, the control knobs can be pushed in. To push the control knob in and engage it or to release it again, turn it to the "Off" position.




Buttons and display

Buttons

The sensors are located under the individual buttons. They must not be pressed too firmly. Only touch the corresponding symbol.






Display

The value that can be set at the present time or that is elapsing will be shown in large digits on the display. To use the individual time-setting options, tap the  button several times. The symbol that lights up corresponds to the value currently shown in large digits on the display.

Buttons	Function
 Time setting options	Tap the symbol repeatedly to select the timer  , duration \rightarrow end time \rightarrow and time.
 Childproof lock	Lock and unlock the oven functions on the control panel by pressing and holding the button for approx. 4 seconds.
- Minus	Reduce setting values.
+ Plus	Increase setting values.

Types of heating and functions

Use the function selector to set the types of heating and other functions.



Function	Use
 3D hot air	For baking and roasting on one or more levels. The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment.
 Gentle hot air	For gently cooking selected types of food on one level without preheating. The fan distributes the heat from the ring-shaped heating element in the back panel around the cooking compartment.
 Grill, large area	For grilling flat items, such as steaks or sausages, for making toast, and for browning food. The whole area below the grill element becomes hot.
 Circulated air grilling	For roasting poultry, whole fish and larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
 Interior Light	Switches on the interior lighting; all other functions remain off.

Built-in Oven HHF133B.0B


Temperature

Use the temperature selector to set the temperature in the cooking compartment. You can also use it to select the settings for other functions.

For temperature settings above 250 °C, the appliance reduces the temperature to approx. 240 °C after approx. 10 minutes. If your appliance has the top/bottom heating or bottom heating types, this reduction does not take place.

Position	Function
● Off	The appliance is not heating.
50-270	Temperature Range The temperature that can be set in the cooking compartment in °C.
1, 2, 3 or I, II, III	Grill settings The configurable settings for the grill, large area  and small area  (depending on the appliance model). Setting 1 = low Setting 2 = medium Setting 3 = high

Temperature display

When the appliance is heating, the  symbol will be lit on the display. It goes out during pauses in the heating.

When you are preheating the appliance, the optimal time to place your food in the cooking compartment is when the symbol first goes out.

Note: Due to thermal inertia, the temperature displayed may be slightly different to the actual temperature inside the oven.

Cooking compartment

Opening the appliance door

If you open the appliance door when the appliance is in operation, the appliance will continue to operate as before.

Interior lighting

With most heating functions and other functions, the interior lighting in the cooking compartment will remain lit while the oven is in operation. When the function selector is turned to bring operation to an end, the lighting will go out.

By turning the function selector to the interior lighting setting, you can switch on the lighting without heating the oven. This makes it easier to clean your appliance, for example.

Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door.

Caution!


Do not cover the ventilation slots. Otherwise, the appliance may overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

Setting the clock

Make sure that the function selector is set to the "Off" position.

The time starts at "12:00".

1. Use the - or + button to set the time.
2. Touch the  button to confirm.


The current time will be shown on the display.


Childproof lock

Your appliance is equipped with a childproof lock so that children cannot switch it on accidentally or change any settings.

Activating and deactivating

To activate the childproof lock, the function selector must be set to the "Off" position.

Press and hold the  button for approx. 4 seconds. *SAFE* appears in the display. This activates the childproof lock.

Note: If a timer duration  has been set, this will continue to count down. While the childproof lock is active, the timer duration cannot be changed.

To deactivate the childproof lock, press and hold the button again for approx. 4 seconds until *SAFE* goes out on the display.

Built-in Oven HHF133B.0B


Operating the appliance

Switching the appliance on and off

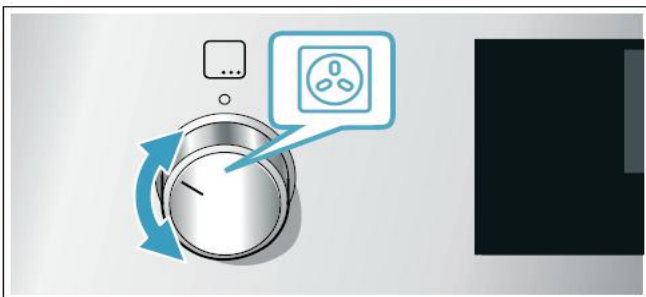
Use the function selector to switch the appliance on or off. Turning the function selector to any position other than the "Off" position switches the appliance on. To switch off the appliance, always turn the function selector to the "Off" position.

Setting the heating function and temperature

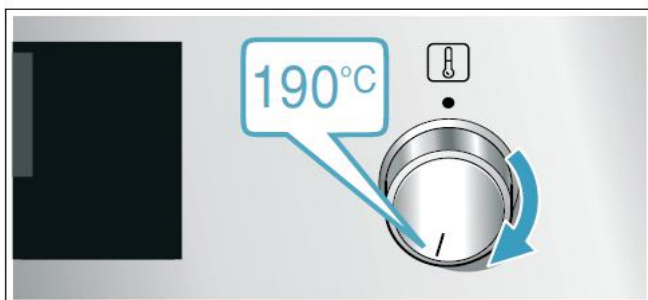
It is very easy to apply the settings you require to your appliance using the function and temperature selector. To find out which heating function is best for which type of food, refer to the beginning of the instruction manual.

Example in the picture: 3D hot air at  190 °C.

1. Use the function selector to set the heating function.



2. Use the temperature selector to set the temperature or the grill setting.







The appliance will start heating after a few seconds. Once the food is cooked, turn the function selector to the "Off" position to switch the appliance off.


Changing


The heating function and temperature can be changed at any time using the relevant selector.

Time Setting Options

Your appliance has different time-setting options.

Time Setting	Use
 Cooking time	Once the set cooking time has elapsed, the appliance will automatically stop heating.
 End time	Enter a cooking time and the required end time. The appliance will start up automatically so that it finishes cooking at the required time.
 Timer	The timer functions like an egg timer. It runs independently of the appliance when it is heating and does not affect the appliance.
 Time	When no other function is running in the foreground, the appliance will show you the time of day on the display.

Before you can call up the cooking time using the  button, you will need to set a heating function. Once you have set a cooking time, the end time can be called up.

An audible signal will sound once the cooking time or timer duration has elapsed. You can cancel the audible signal early by touching the  button.

Setting the cooking time

You can set the cooking time for your food on the appliance. This prevents the food from accidentally being cooked for too long, and means that you do not have to stop what you are doing to switch off the oven.


The maximum time that can be set is 23 hours and 59 minutes. The cooking time can be set in 1-minute increments up to one hour, and then in 5-minute increments.


The cooking time will start at a different default value depending on which button you touch first:

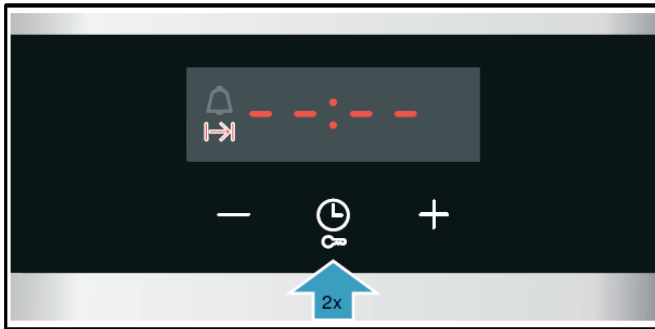
- 10 minutes if you touch the – button
- 30 minutes if you touch the + button.

Built-in Oven HHF133B.0B

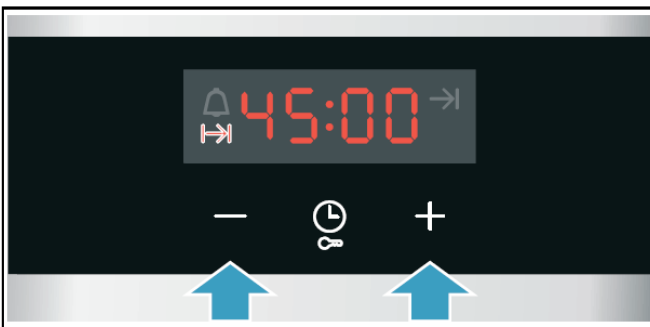
Example in the picture: Cooking time of 45 minutes.
Details in the diagram may differ from what you see on your appliance.

1. Set the type of heating and temperature or setting.
2. Touch the  button twice.

The cooking time  will be highlighted on the display.



3. Use the - or + button to set the cooking time.



The appliance will start heating after a few seconds.
The remaining time will count down on the display.

The cooking time has elapsed

An audible signal will sound. The appliance will stop heating. The cooking time will be zero on the display.

Once the signal stops, you can touch the + button to set a new cooking time.

Once your food is cooked, turn the function selector to the "Off" position to switch the appliance off.

Changing and cancelling

You can use the - or + button to change the cooking time at any time. After a few seconds, the change will be applied.

To cancel, use the + button to reset the cooking time all the way to zero. The appliance will continue heating without a cooking time.

Setting the end time



You can delay the time at which cooking is due to finish. You can, for example, put your food in the cooking compartment in the morning and set the cooking time so that it is ready at lunch time.


Notes

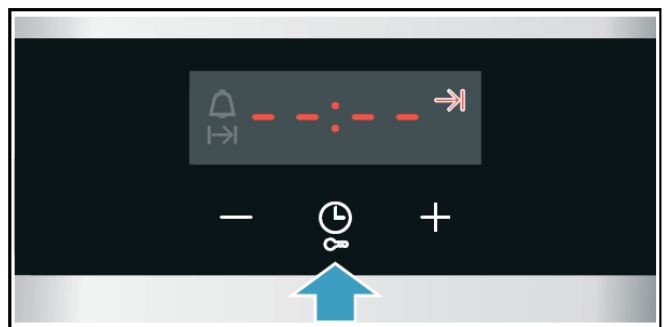
- Make sure that food is not left in the cooking compartment for too long as it may spoil.
- Do not adjust the end time once the appliance is already in operation. Otherwise the cooking result may no longer be satisfactory.

The end of the cooking time can be delayed by up to 23 hours and 59 minutes.

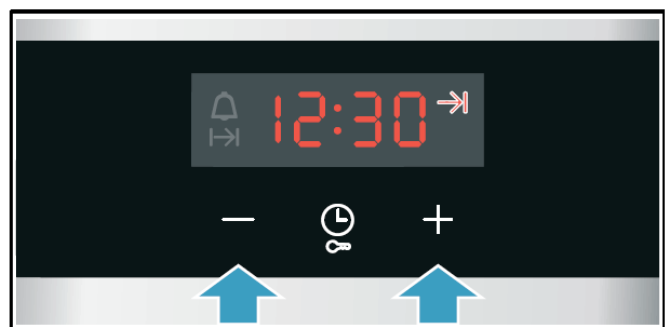
Example in the picture: The time is 10.30 a.m., a cooking time of 45 minutes has been set and you want the food to be ready at 12.30 p.m.

1. Set the type of heating and temperature or setting.
2. Touch the  button twice and use the - or + button to set the cooking time.
3. Touch the  button again.

The end time  will be highlighted on the display.



4. Use the - or + button to delay the end time.



The appliance will apply the settings after a few seconds. The end time will be shown on the display. Once the appliance starts, the time will begin counting down.

The cooking time has elapsed

An audible signal will sound. The appliance will stop heating. The cooking time will be zero on the display.

Once the signal stops, you can touch the + button to set a new cooking time.

Built-in Oven HHF133B.0B

Once your food is cooked, turn the function selector to the "Off" position to switch the appliance off.

Changing and cancelling

You can use the – or + button to change the end time. After a few seconds, the change will be applied. The end time cannot be changed once the cooking time has already started to count down. Otherwise the cooking result would no longer be satisfactory.

To cancel, use the – button to set the end time all the way back to the current time plus the cooking time. The appliance will start to heat and the cooking time will start to count down.

Setting the timer

You can use the timer whether or not the appliance itself is in use. However, it is not possible to set a cooking time or end time.

The maximum time that can be set is 23 hours and 59 minutes. Up to 10 minutes, the timer duration can be set in 30-second increments. Above 10 minutes, the time increments become longer the higher the value.

The timer duration will start at a different default value, depending on which button you touch first:

- 5 minutes if you touch the – button
- 10 minutes if you touch the + button.

1. Touch the ⌚ button until the timer symbol ⏰ is highlighted.
2. Use the – or + button to set the timer duration.

After a few seconds, the timer duration will start to count down.

Tip: If the set timer duration is the duration for which you wish to cook your food, use the cooking time. The appliance will then switch off automatically when it has finished cooking.

The timer duration has elapsed

An audible signal will sound. The timer duration will be zero on the display.

Touch any button to switch off the timer.

Changing and cancelling

You can use the – or + button to change the timer duration at any time. After a few seconds, the change will be applied.

To cancel, use the – button to reset the timer duration all the way to zero. The timer is now switched off.

Setting the time

Once the appliance has been connected to the mains or following a power failure, the clock will flash on the display. Set the time.

The function selector must be set to the "Off" position.

1. Use the – or + button to set the time. The time will stop flashing.
2. Confirm by pressing the ⌚ button. The appliance will apply the time you have set.

Changing the time

You can change the time again when you need to, e.g. from summer to winter time.

To do this, when the appliance is switched off, touch the ⌚ button until the time flashes, and use the – or + button to change the time.

Cleaning

Suitable cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table overleaf.

Depending on the appliance model, not all of the areas listed may be on/in your appliance.

Risk of surface damage

When cleaning the oven do not use:

- Harsh or abrasive cleaning agents,
- Cleaning agents with a high alcohol content,
- Hard scouring pads or cleaning sponges,
- High-pressure cleaners or steam cleaners,
- Special cleaners for cleaning the appliance while it is hot.

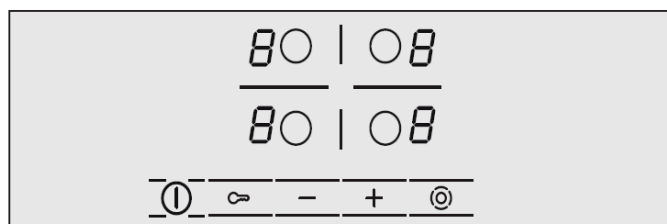
Wash new sponges thoroughly before first use.

Built-in Oven HHF133B.0B

Area	Cleaning product
Stainless steel front	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks.</p> <p>Special stainless steel cleaning products may be used. Apply a very thin layer of the cleaning product with a soft cloth.</p>
Plastic	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Painted surfaces	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
Control Panel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Door panels	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use a glass scraper or a stainless steel scouring pad.
Door handle	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.</p> <p>If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.</p>
Appliance interior	
Enamel surfaces and self-cleaning surfaces	<p>The base, ceiling and side panel are enamelled and have smooth surfaces.</p> <p>Clean the smooth enamel surfaces with a dish cloth and hot soapy water or a vinegar solution. Then dry them with a soft cloth.</p> <p>Soften baked-on food remnants with a damp cloth and soapy water. Use stainless steel wire wool or oven cleaner to remove stubborn dirt.</p> <p>The back wall in the cooking compartment is self cleaning (you can tell this from the rough surface) It cleans itself while the appliance is in operation and does not require any other cleaning unless dark stains appear. Dark stains can be cleaned using targeted heating.</p>
Glass cover for the interior lighting	<p>Hot soapy water:</p> <p>Clean with a dish cloth and then dry with a soft cloth.</p> <p>If the cooking compartment is heavily soiled, use oven cleaner.</p>
Door seal (do not remove)	<p>Hot soapy water:</p> <p>Clean with a dish cloth. Do not scour.</p>
Door cover	<p>Remove the door cover for cleaning.</p> <p>Made from stainless steel: Use stainless steel cleaner. Follow the manufacturers' instructions. Do not use stainless steel care products.</p> <p>Made from plastic: Clean using hot soapy water and a dish cloth. Dry with a soft cloth. Do not use glass cleaner or a glass scraper.</p>
Rails	Hot soapy water: Soak and clean with a dish cloth or brush.
Pull-out system	<p>Hot soapy water: Clean with a dish cloth or a brush.</p> <p>Do not remove the lubricant while the pull-out rails are pulled out – it is best to clean them when they are pushed in. Do not clean in the dishwasher.</p>
Accessories	<p>Hot soapy water: Soak and clean using a dishcloth or brush.</p> <p>If there are heavy deposits of dirt, use a stainless steel scouring pad.</p> <p>Enamelled accessories are dishwasher-safe.</p>

Hob PKN8..D17

Control Panel



Indicators/symbols	
<i>1-9</i>	Heat settings
<i>H/h</i>	Residual heat

Touch control	
①	Main switch
🔒	Child safety lock
○	Hotplate selection
- +	Adjustment fields
⦿	Automatic zone control

Notes

- When you touch a symbol, the respective function is activated.
- Always keep the controls dry. Moisture reduces their effectiveness.
- Do not pull pans close to the displays and sensors. The electronics could overheat.

Childproof lock

You can use the childproof lock to prevent children from switching on the hob.

Switching the childproof lock on and off

The hob must be switched off.

To switch on: Touch the 🔒 symbol for approx. 4 seconds. The display light above the 🔒 symbol lights up for 10 seconds. The hob is locked.

To switch off: Touch the 🔒 symbol for approx. 4 seconds. The hob is unlocked.

Automatic childproof lock

This function automatically activates the childproof lock every time you switch the hob off.

The Hotplates

Hotplate	Activating and deactivating
○ Single-circuit hotplate	
⦿ Dual-circuit hotplate	Select the hotplate and touch the ⦿ symbol
⦿ Extended cooking	Select the hotplate and touch the ⦿ symbol

When the hotplate is activated, the corresponding display lights up.

Switching on the hotplate: the previously set size is automatically selected.

Notes

- Any dark areas in the glow pattern of the hotplate are due to technical reasons. The function of the hotplate is not affected.
- Hotplate temperature is regulated by the heat switching on and off. The heat may also switch on and off at the highest setting.
- With multi-circuit hotplates the heater elements of the inner filament circuits and the heater element of the activations may switch on and off at different times.

Residual heat indicator

The hob has a two-stage residual heat indicator for each hotplate.

If *H* appears in the display the hob is still hot. It may be used, for example, to keep a small meal warm or to melt cooking chocolate. As the hotplate cools down further, the display changes to *h*. The display remains lit until the hotplate has cooled sufficiently.

Automatic safety cut-out

If a hotplate has been switched on for a long time without the setting being changed, the automatic time limit is activated.

The hotplate stops heating. *FB* and the *H/h* residual heat indicator flash alternately on the hotplate display.

The display goes out when you touch any control. You can make new settings.

When the time limit is activated depends on the heat setting selected (1 to 10 hours)



Hob PKN8..D17

Operating the Appliance


Switching the hob on and off

The main switch is used to switch the hob on and off.

Switching on

Touch the symbol . An audible signal sounds. The indicator light above the main switch and the  indicators light up. The cooktop is ready to use.

Switching off

Touch the symbol  until the indicator light above the main switch and the indicators go out. All hotplates are switched off. The residual heat indicator remains on until the hotplates have cooled down sufficiently.

Notes

- The cooktop switches off automatically if all hotplates have been switched off for more than 20 seconds.
- The settings remain stored for 4 seconds after the cooktop has been switched off. If you switch it on again during this time, the cooktop will operate using the previously stored settings.


Setting a hotplate

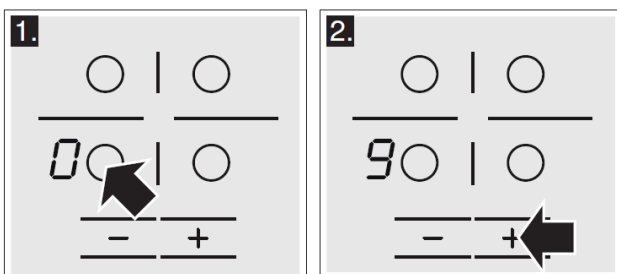
Use the + and – symbols to set the desired heat setting.

- Heat setting 1 = lowest setting
- Heat setting 9 = highest setting

There is an intermediate setting between each heat setting. This is identified by a dot.

Setting the heat setting





1. The hob must be switched on.
2. Touch the  symbol to select the hotplate.
3. Touch the + or – symbol within the next 10 seconds. The basic setting appears:
 - + symbol: Heat setting 9
 - symbol: Heat setting 4



4. To change the heat setting: Touch the + or – symbol until the desired heat setting appears.

Switching off the hotplate.











There are 2 ways to switch off the hotplate.

- Briefly touch the  symbol on the hotplate 2x one after the other.  appears in the heat setting display.
- After about 10 seconds, the residual heat indicator appears.
- Use the  symbol to select the hotplate. Touch the + or – symbol until  appears. After about 10 seconds, the residual heat indicator appears.

Note: The last selected hotplate remains activated. You can set the hotplate without selecting it again.

Basic settings


Your appliance has various basic settings. You can adjust these settings to meet your own needs.

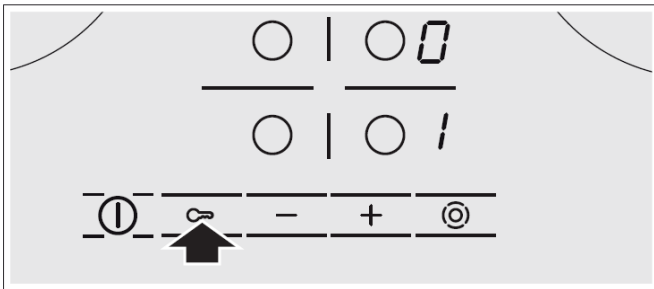
Display	Function
	Automatic child safety lock
	Switched off.*
1	Switched on.
2	Manual and automatic child safety lock switched off.
	Beeping sound
	Confirmation signal and operation error signal are switched off (primary switch signal always remains).
1	Only the operation error signal is switched on.
2	Only the confirmation signal is switched on.
3	Confirmation signal and operation error signal switched on.*
	Activating the heating elements
	Switched off.
1	Switched on.
2	Last setting before the hotplate was switched off.*
	Time for selecting the hotplate
	Unlimited: the last selected hotplate can always be adjusted without having to select it again.*
1	Once you select a hotplate, you have 10 seconds to adjust it, after which you will have to select it again in order to be able to adjust it.
	Reset the basic settings
	Switched off.*
1	Switched on.
* Basic setting	




Hob PKN8..D17




Changing the basic settings

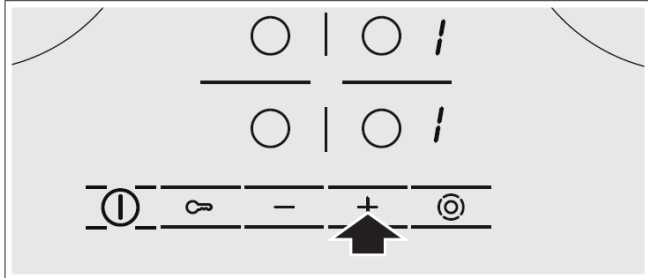
The hob must be switched off.


1. Switch on the hob.
2. Within the next 10 seconds, touch the  symbol for 4 seconds.



 and  flash alternately in the lower display and  lights up in the upper display.

3. Touch the  symbol repeatedly until the desired setting appears in the lower display.
4. Touch the  or  symbol repeatedly until the desired setting appears in the upper display.



5. Touch the  symbol for 4 seconds. The setting is activated.

Switching off

To exit the basic setting, switch off the hob with the main switch and make new settings.

Cleaning

Ceramic

Clean the hob after each use. This will prevent spills from burning onto the ceramic.

Only clean the hob when it has cooled down sufficiently.

Use only cleaning agents which are suitable for glass ceramic. Follow the cleaning instructions on the packaging.

Never use:

- Undiluted washing-up liquid
- Detergent intended for dishwashers
- Scouring agents
- Harsh cleaning agents such as oven spray or stain remover
- Abrasive sponges
- High-pressure cleaners or steam jet cleaners

Hob surround

To prevent damage to the hob surround, observe the following instructions:

- Use only hot soapy water.
- Wash new sponge cloths thoroughly before use.
- Do not use any sharp or abrasive agents.
- Do not use the glass scraper.

Extractor hood DIA098E50B

Operation

These instructions apply to several appliance variants. It is possible that individual features are described which do not apply to your appliance.

Note: Switch on the extractor hood when you start cooking and switch it off again several minutes after you have finished cooking. This is the most effective way of removing the kitchen fumes.

Model 1








Model 2




Model 3



Explanation	
	Fan on/off
	Switch off the saturation display
	Eco function (automatic mode)
-	Reduce the fan settings
+	Increase the fan settings/intensive setting 1, 2
	Fan run-on time
	Light on/off/dimming

Setting the Fan

Switching on the appliance

- Press the  button. The fan starts at setting 2.
- Press the + or - button to change the fan strength.



Switching off


Press the  button.

Intensive setting


You can use the intensive setting if there is a large build-up of odours and fumes/vapours.

Press the + button when the fan is at setting 3.

The intensive boost setting  is activated. Pressing the + button again activates the intensive boost  setting.

After approx. six minutes, the electronics automatically reduce the fan to a lower setting . If you want to end the intensive setting before the preset time expires, press the - button until the required fan setting is reached.

Fan run-on time (Model 1)

Press the - button until  appears.



After approx. ten minutes, the fan switches off automatically.

Lighting

The lighting can be switched on and off independently of the fan.


Fan run-on time (Model 2 & 3)

The fan run-on time is possible at every fan setting (except boost 1 and boost 2).

Select the desired fan setting and press the  button. 9min  appears on the display.


Once this time has elapsed, the fan switches off automatically.

Setting the run-on time

When 9min  appears on the display, press the + or - button. You can set a run-on time of between 1 and 9 minutes.

Automatic Mode (Model 3)



Switching on the appliance

Press the  button. The fan starts at 2 setting.

Press the  button.

The optimum fan setting 1, 2 or 3 is automatically set via a sensor.

Switching off the appliance (Model 3)

Press the  or  button to switch off automatic mode.

The fan switches off automatically if the sensor no longer detects a change in the air quality of the room.

The automatic mode lasts 4 hours at most.


Sensor control (Model 3)

In automatic mode, a sensor in the extractor hood detects the intensity of the cooking and roasting fumes. Depending on the setting of the sensor, the fan automatically switches to another fan setting.


- Default sensitivity setting: 5
- Lowest sensitivity setting: 0
- Highest sensitivity setting: 9

Lighting

The lighting can be switched on and off independently of the fan.

Press the  button.

Setting the brightness

Press and hold the  button until the desired brightness is reached.

Extractor hood DIA098E50B

Saturation display

When the metal mesh grease filters or the activated carbon filter are saturated, a signal sounds for approx. 4 seconds after the fan is switched off.

In addition, the corresponding symbol appears in the display:

- Metal mesh grease filter : ❖
- Activated carbon filter : ⌂ ❖

If the alarm signal sounds, please contact the Park Office.

While the saturation displays are flashing, they can be reset. To do this, press the ❖ button.

Switching over the display for circulating-air mode

For circulating-air mode, the electronic control display must be switched over accordingly:

- The extractor hood must be connected and switched off.
- Press the ① and ↻ buttons at the same time until the ⌂ ❖ display for starter sets for circulating-air mode or ⌂ ❖ display for CleanAir circulating air modules lights up.
- Repeatedly press the button combination to switch the electronic control display back to exhaust air mode (❖ display).

Audible Signal

Switching on the acoustic signal

When the fan is switched off, press the ① and + buttons at the same time for approx. three seconds. An acknowledgement signal sounds.

Switching off the acoustic signal

Repeat the "Switching on the acoustic signal" process.

Cleaning

Cleaning agents

Observe the information in the table to ensure that the different surfaces are not damaged by using the wrong type of cleaning agent. Do not use:

- harsh or abrasive cleaning agents,
- cleaning agents with a high concentration of alcohol, hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

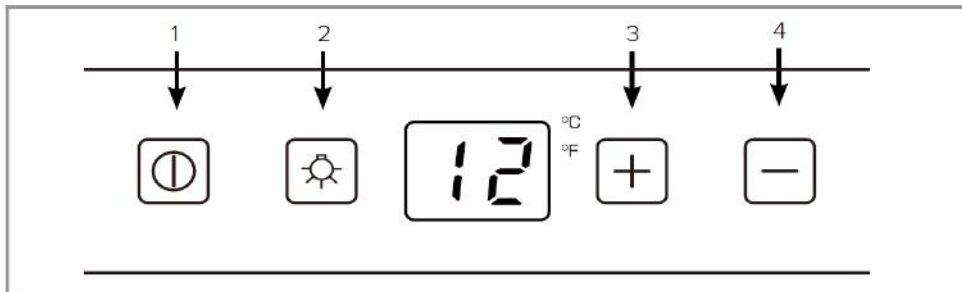
Follow all instructions and warnings included with the cleaning agents.

Symbol	Meaning
Stainless steel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Clean stainless steel surfaces in the direction of the grain only.
Painted surfaces	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use any stainless steel cleaners.
Aluminium and plastic	Glass cleaner: Clean with a soft cloth.
Glass	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.
Operating controls	Hot soapy water: Clean using a damp dish cloth and dry with a soft cloth. Never clean operator controls with a wet cloth. Do not use any stainless steel cleaners.

Wine Coolers FWC304

Control

FWC304



Key:

1. Power button
2. Light button
3. "+" button
4. "-" button

General Operating Instructions

To switch the power on/off

- Press and hold the power button for one second to switch the wine cooler on.
- Press and hold the power button for five seconds to switch the wine cooler off.

To deactivate the safety key lock

- If 2 minutes (or longer) passes with no key being pressed, the key lock will activate automatically. To deactivate the lock, press the "+" and the "-" keys simultaneously for at least 5 seconds.
- The decimal point in the bottom right corner of the temperature display will flash three times to confirm that the key lock has been deactivated.

To use the internal light

- Press the light button to switch the light on or off.

Optimal temperature selection

Whilst wine is best stored at temperatures between 13 and 15°C, your wine can also be stored at drinking temperature. For red wine this is between 15 and 17°C, and for white wine between 12 and 13°C.

To change the temperature

- Press the "+" or "-" buttons until the required temperature is shown on the display.
- The preset temperature is 12°C/ 54°F.
- To change the temperature display from Fahrenheit to Celsius, or Celsius to Fahrenheit, press and hold the light button for five seconds.
- To view the set temperature, touch the "+" or "-" button at any time and the set temperature will flash in the LED display for five seconds.

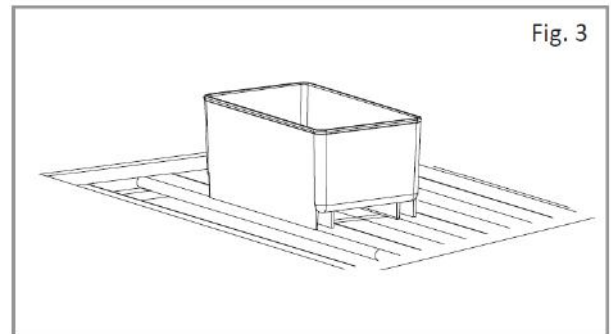
Wine Coolers FWC304

Use

Internal Humidity

The wine cooler is equipped with a humidity system to maintain optimal humidity within the wine cooler.

Fill the humidity reservoir approximately 3/4 full with water. Place the reservoir on the runners on the top shelf as shown in fig. 3. Ensure it is located correctly to prevent water spillage. Check the water level regularly and refill if required.



Temperature display

The temperature display will show the current internal temperature. The display flashes:

- When a different temperature is being set
- If the internal temperature is +/- 5° away from the set temperature. This serves as a warning to prevent damage to the contents of the appliance should the temperature be too high.

Dynamic Cooling and Silent modes

The appliance has different running modes.

Silent mode

Once the required temperature is reached, the appliance will run without the fan. The wine cooler is factory set to silent mode.

To change to dynamic cooling mode, touch and hold the "-" button for approximately five seconds. The wine cooler will beep five times to confirm dynamic cooling is on.

Dynamic cooling mode

The fan cycles on and off to circulate the air even after the required temperature is reached. This ensures consistent humidity and temperature distribution in the wine cooler, creating perfect conditions for long term storage.

Using the dynamic mode increases the level of noise in operation.

To change to silent mode, touch and hold the "+" button for approximately five seconds. The wine cooler will beep three times to confirm silent mode is on.

Sabbath mode

Sabbath mode is available for the observance of certain religious holidays. This will switch off the displays, interior light and audible alarms. The cooling process will continue.

To switch the Sabbath mode on, touch and hold the power and light keys simultaneously for five seconds. The indicator light will flash four times and confirm the Sabbath mode is on. Sabbath mode will switch off automatically after 96 hours, but to switch the Sabbath mode off at any time, touch and hold the power and light keys simultaneously for five seconds.

Door alarm

The wine cooler is equipped with an alarm that will sound if the door is left open for more than 60 seconds. To switch off the alarm, press the power button. If the temperature has risen beyond the set temperature, the display will flash until the zone has returned to the required temperature.

Wine Coolers FWC304

Temperature alarm

If the temperature rises or falls outside the set temperature range, an alarm will sound and the display will flash. This may be because:

- The wine cooler has not yet reached the set temperature (when first switched on).
- There has been a power failure.
- The wine cooler has been overloaded.
- The door is not closed properly.

Cleaning

- Do not use abrasive products or detergents. After washing, rinse and dry thoroughly.
- The exterior of the appliance and the door seal should be cleaned using mild soapy water and dried thoroughly.
- The interior cabinet should be cleaned using a solution of bicarbonate of soda and lukewarm water.
- Clean the shelves separately by hand using soap and water. Do not put them in the dishwasher.
- Ensure that the cloth is only moist when cleaning the control panel and electrical parts, and that all water is thoroughly dried off before reconnecting the power.
- Once cleaning is complete, reconnect the mains electrical supply.
- If the appliance is not to be used for prolonged periods of time, unplug and clean the appliance thoroughly. The door should be left slightly ajar to prevent the formation of odours or condensation.

Ceiling Fan 7826340

Operation

To Operate by Pull Cord



The pull chain controls the fan speeds as follows:

- 1 pull – high;
- 2 pulls – medium;
- 3 pulls – low;
- 4 pulls – off.

To Operate by Wall Control



The wall control operates the fan speed as follows:

- 4 – High
- 3 – Medium High
- 2 – Medium;
- 1 – Low;
- 0 – Off.

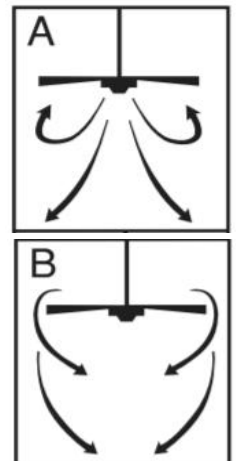
Seasonal Settings

The fan blade direction can be reversed to suit seasonal variations. Ensure the fan is switched off and has stopped rotating before changing the direction setting.

To reverse the direction of the blades, slide the reverse switch (located on the motor housing in the centre of the fan) to the opposite side. Make sure the switch is pushed firmly to one side or the other. The fan will not operate with the switch in the middle.

- Warm weather / down position (forward) – Fan turns counter-clockwise direction. A downward flow creates a cooling effect as shown in illustration A.
- Cool weather / up position (reverse) – Fan turns clockwise direction. An upwards airflow moves warm air off the ceiling as shown in illustration B.

Speed settings for warm or cool weather will depend on factors such as room size and ceiling height.



Cleaning

Clean your fan periodically to help maintain its new appearance over the years. Do not use water when cleaning. This could damage the motor, or the wood, or possibly cause electrical shock.

Use only a soft brush or lint-free cloth to avoid scratching the finish. The plating is sealed with a lacquer coating to minimize discoloration or tarnishing.

Intentionally blank

Intentionally blank

