



APARTMENT OPERATING AND MAINTENANCE INSTRUCTIONS

HOAS
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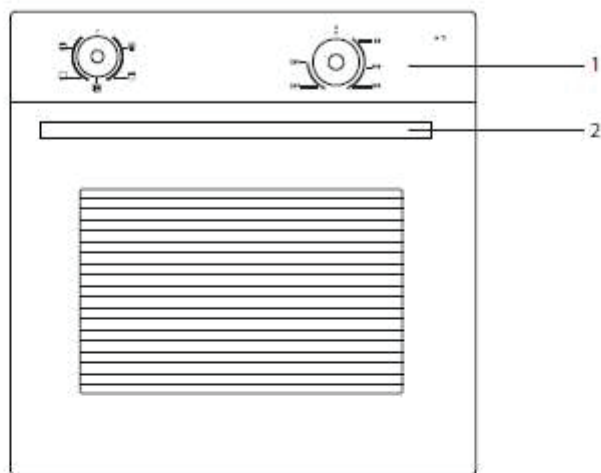
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1. DOMESTIC APPLIANCES

1.1 Electric stove and induction hob

Product Overview

Front View



1. Control Panel

2. Oven Door Handle

Control Panel



- 1. Function Control Dial
- 2. Thermostat Control Dial
- 3. Thermostat Indicator

Operation






First Time Use of the Oven

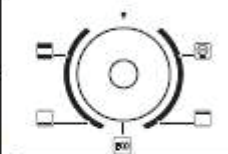
Unpack the oven. Remove any insert cards or plastic bags. Use a damp cloth to carefully wipe the inner cavity wall and housing. Clean all the detachable parts in hot, soapy water before using.

Heat the oven on maximum for 45 minutes. There may be a little smoke and odour upon initial start up (for about 15 mins). This is normal. It is due to the protective substance on the heating elements which protects them from the effects of corrosion during shipping from the factory.

Function Control Dial

This control is used to select the cooking functions available, which are:

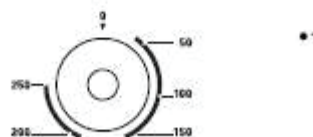
Symbol	Function description
	<ul style="list-style-type: none">To turn on the oven light.Available for all cooking functions, except ECO
	<ul style="list-style-type: none">To turn on the top heating element, which provides a more concentrated heat to the upper side of the food.Appropriate for frying the upper side of already cooked food.
	<ul style="list-style-type: none">For energy-saving cooking. Heating from top and bottom to cook the food evenly.
	<ul style="list-style-type: none">To turn on the bottom heating element, which provides a more concentrated heat to the base of the food.Ideal for slow cooking dishes such as casseroles, stews, etc.
	<ul style="list-style-type: none">To turn on the top and bottom heating elements, which heat the food evenly.Ideal for making pastries, cakes, baked pasta, lasagne and pizza.



Thermostat Control Dial

The temperature can be set from 50°C - 250°C. Select the desired temperature, as follows:

To keep food warm	50 - 100°C position
For traditional oven cooking	50 - 250°C position
For all types of grilling	190°C position



The thermostat indicator reflects whether the oven cavity temperature has reached the preset cavity temperature.

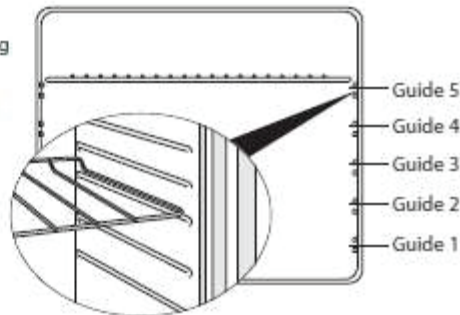
- If the indicator light is on, it means the oven cavity temperature has not yet reached the preset temperature. In this case, the heaters are on.
- If the indicator light is off, it means the oven cavity temperature has already reached the preset temperature. In this case, the heaters are off.

Using the Oven



- Under no circumstances should the oven be lined with aluminium foil as overheating may occur. Do not place dishes or baking trays directly onto the base of the oven as it becomes very hot and damage may occur.
- Bread may catch fire if the toasting time is too long. Close supervision is necessary during toasting.
- During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven.
- Accessible parts may become hot during use. Young children should be kept away.

- To get the best results, the smallest distance allowed between the food and the upper heating element is 30 mm.
- On the wall of inner cavity there are 5 different shelf/tray guide slots. You can place the shelf/tray at different heights to achieve the best cooking performance depending on the heat of the heating elements and the size of food. If only the upper heating element is on, we suggest that you place the shelf/tray on guide 5 (make sure that there is a minimum distance of 30mm between the food and the upper heating element).
- Always monitor the food during cooking to ensure that you are not overcooking it.
- For heavy food, use a pan/tray rather than the grill shelf.
- Select the oven function you require. Select the temperature you require.
- Before placing food in the oven you may need to pre-heat the oven for 10 minutes.
- The thermostat indicator light will go out when the chosen temperature has been reached.
- To switch the oven off, turn the control dials to the off position '0'.



Baking Tips

- Always place baking tins in the centre of the grill shelf.
- Make sure you use bakeware that is oven proof.
- Do not place bakeware too close to the rear of the oven wall.
- You can influence the degree of browning by changing the temperature setting.
- If a cake collapses after removing it from the oven:
 - Use less liquid on your next attempt.
 - Consider using a longer baking time or use a slightly lower temperature setting.

Energy Saving

To save energy and to help protect the environment, we recommend these hints:

- Preheat the oven only if expressly required by the recipe or guidelines.
- Dark baking tins have a higher degree of heat absorption.
- In the case of longer baking times, you can switch off the oven 5–10 minutes before the full baking time and use the residual heat. This will reduce energy usage.
- Use the oven efficiently, by cooking many trays of food at the same time.
- Cook 2 trays of scones, small cakes or sausage rolls at the same time.
- Select the correct shelf location for food being cooked.
- Do not open the oven door more than necessary.
- Use the ECO cooking mode.

Cleaning and Maintenance

Cleaning Tips



Ensure that the appliance is switched off and isolated before cleaning the oven to avoid the possibility of electric shock.

- Allow the oven to fully cool before cleaning. Remove the pan/tray/grill shelf, wash them separately in hot soapy water and dry thoroughly.
- Wash the interior of the oven with hot soapy water and wipe down with a damp cloth.
- Leave the door open until the interior has dried, before replacing the pan/tray/grill shelf.
- Clean the oven after each use, especially after roasting or grilling, this will prevent spilt or splattered food debris burning and becoming difficult to remove.
- Do not use abrasive pads to clean the interior of the oven as this may remove the enamel, which will affect the efficiency of your oven.
- Steam cleaners must never be used to clean this oven.

Cleaning the Outside of the Oven

- You should regularly wipe over the control panel and oven door using a soft cloth and liquid detergent as spilt liquids may damage the finish.
- Wash enameled or chrome plated parts of the oven with hot soapy water or with non-abrasive detergents.
- Never use abrasive pads to clean enameled, chromed or stainless steel surfaces.
- When using commercially available stainless steel cleaning products, avoid cleaning any lettering or symbols, as they can become damaged.

Cleaning the Oven Door Glass

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.

Replacing the Oven Light

It cannot be changed by the user; please contact your service agent.

Bulb specifications

220-240V, 25W, T300°C halogen lamp

Removing the Door for Easier Cleaning

1. We recommend you have someone to assist you during removal of the door.
2. Open the door completely.
3. The door hinge has a small latch. Lift the latch on both hinges.
4. Lift the door slightly as if closing, and then with both hands supporting the door, pull it away from the oven.
5. To replace the door, perform the above in reverse order. Open and close the door to make sure that it has been fitted correctly.



Specifications

Rated Voltage	220-240V~, 50 Hz
Power	2100 W (Max.)
Product Dimensions (H x W x D)	595 x 595 x 627.4 mm (575 mm without handle)

Features and specifications are subject to change without prior notice.

Product Fiche

Brand	Matsui																
Model	MBCONX19E																
Type of oven	Electric oven																
Weight (kg)	29																
Number of cavities	1																
Heat source per cavity	Electrical																
Volume of each cavity	70 L																
Energy consumption (electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy)	0.79 kWh/cycle																
Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy)	-																
Energy efficiency index (EEI _{cavity}) for each cavity of the model	93.6																
Energy efficiency class	A																
Where has been awarded an "EU Ecolabel award" under Regulation (EC) 66/2010	-																
Short title or reference to the measurement and calculation methods used to establish compliance with the above requirements	EN 60350-1:2016																
Information relevant to users in order to reduce total environmental impact (e.g. energy use) of the cooking process	<div>The following are some examples of food and their cooking process for ECO mode:</div> <table><tr><th>Food</th><th>Temperature (°C)</th><th>Duration (min.)</th><th>Preheat</th></tr><tr><td>Potato cheese gratin</td><td>180</td><td>90-100</td><td>X</td></tr><tr><td>Cheese cake</td><td>160</td><td>100-150</td><td>X</td></tr><tr><td>Meatloaf</td><td>190</td><td>110-130</td><td>X</td></tr></table>	Food	Temperature (°C)	Duration (min.)	Preheat	Potato cheese gratin	180	90-100	X	Cheese cake	160	100-150	X	Meatloaf	190	110-130	X
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Potato cheese gratin	180	90-100	X														
Cheese cake	160	100-150	X														
Meatloaf	190	110-130	X														

GB Safety Warnings

Installation

- The appliance must be installed only by an authorized person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and air spaces are not blocked.
- The panels adjacent to the oven must be made of heat-resistant material.
- Cabinets must be designed for the use of built in ovens and capable of resisting the temperatures from them without damage.
- Keep combustible materials, such as: curtains, drapes, furniture, pillows, clothing, linens, bedding, paper, etc., at least 3 feet(0.9 meters) from the oven. Do not use this unit in areas where gasoline, paint or other flammable liquids or their associated vapors may be present.
- To reduce the risk of fire, do not place or install this unit in areas where the ventilation or circulation ducts may become blocked. Make sure there is at least 10mm of space between the back of your oven and the wall.
- The unit's power cord must be connected to a properly grounded and protected, 220-240V electrical outlet. Always use ground fault protection where required by the local regulations.
- Avoid the use of an extension cord, which may overheat and cause a fire.
- When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.
- Do not operate any oven with a damaged cord or after the unit malfunctions, has been dropped or damaged in any manner. Return oven to an authorised service facility for examination, electrical or mechanical adjustment, or repair.
- Only authorized personnel should carry out servicing.
- This appliance must be earthed.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorized service person.
- Use anti-cut safety gloves whilst performing the installation.
- To aid the installation of the oven into the cabinet, it is recommended that the door is opened and the hand is placed within the cavity gripping the underside of the top front of the cavity.

General Warnings

- If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This product has not been designed for any uses other than those specified in this booklet.
- This appliance must not be used as a space heater.
- In order to avoid fire, the appliance must be kept clean and vents kept unobstructed.
- Do not use steam cleaner for cleaning.
- Do not spray aerosols within the vicinity of the appliance during operation.
- Do not store flammable materials in or under the appliance, e.g. aerosols.
- Do not line the bottom of the oven with foil or cookware.
- Always use gloves when handling hot items inside the oven.
- Always turn the grill off immediately after use as fat left behind may catch fire.
- Do not leave the oven unattended when cooking. Oils and fats may catch fire due to overheating.

- Do not put pans or other cookware on the opened door of the oven.
- Do not use the oven in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed.
- Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children should be supervised to ensure that they do not play with the appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements.
- To avoid burns and scalds children should be kept away.
- Accessible parts may become hot when in use. Children should be kept away.
- Take care when handling parts with glass, knocks, chips; heavy handling and dropping could cause the glass to shatter.
- The glass oven door uses toughened glass and is designed to break into many 'nugget' size pieces if it breaks. These pieces will still have sharp edges, handle broken glass with care.

Oven

- During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- Switch the appliance off before removing the oven lamp cover for oven lamp replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down on the open oven door.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

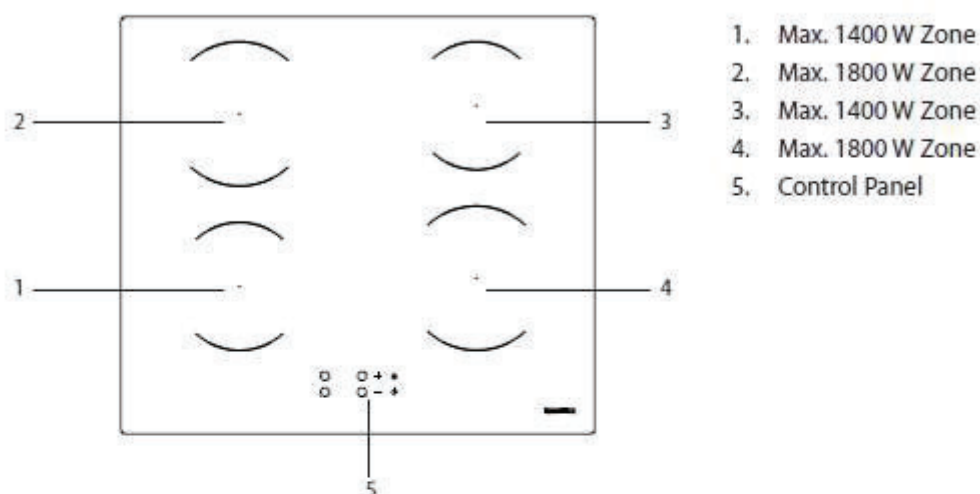
Grill

- Do not cover the grill insert with foil, as fat left there may catch fire.
- Always keep the grill pan clean as any fat there may catch fire.
- Do not leave the grill on unattended.
- To avoid fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.

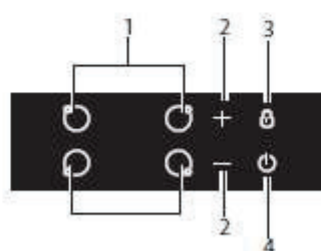
Induction hob

Product Overview

Top View



Control Panel




- 1. Cooking Zone Selection Controls
- 2. Power Regulating Controls
- 3. Keylock Control
- 4. ON/OFF Control

Before Using Your New Induction Hob

- Read this Instruction / Installation Manual, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your induction hob.
- Never use your appliance for warming or heating the room.

Choosing the Right Cookware



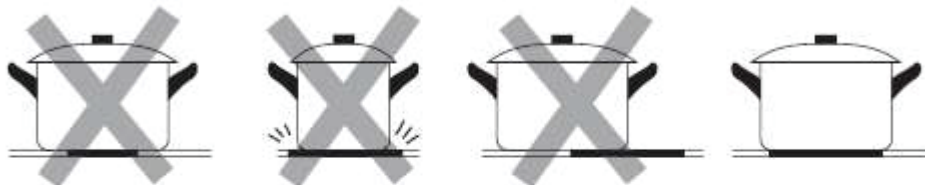
- Only use cookware with a base suitable for induction cooking.
- Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. Follow the steps under 'To Start Cooking'.
 3. If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials are not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



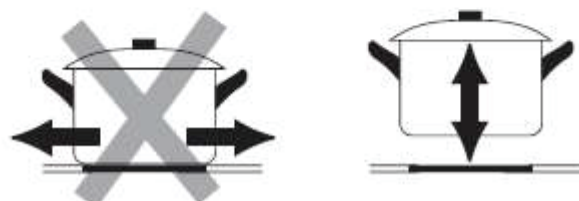
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.




Always lift pans off the induction hob – do not slide, or they may scratch the glass.

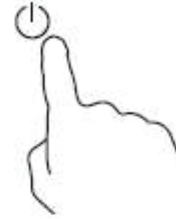


Using Your Induction Hob

To Start Cooking

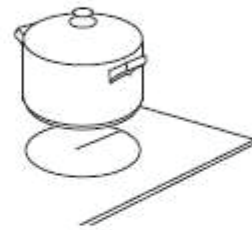
1. Touch the **ON/OFF**  control for about 3 seconds.

After turning on, you will hear a beep and all the displays will show "—" or "--", indicating that the induction hob has entered standby mode.



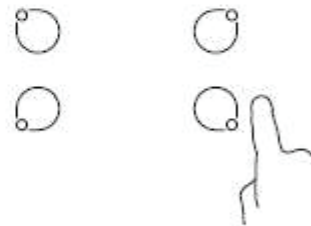
2. Place a suitable pan on the cooking zone that you wish to use.

Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



Do not place hot pans over the control panel as this may cause damage.

3. Touch the **cooking zone selection control** of the selected cooking zone that you placed the pan on.



4. Select a heat setting by touching the — or + controls of the selected cooking zone.

If you don't choose a heat setting within 1 minute, the induction hob will automatically switch off. You will need to start again at step 1.

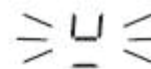
You can modify the heat setting at any time during cooking.



If the Display Flashes

This means that:

- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centred on the cooking zone.





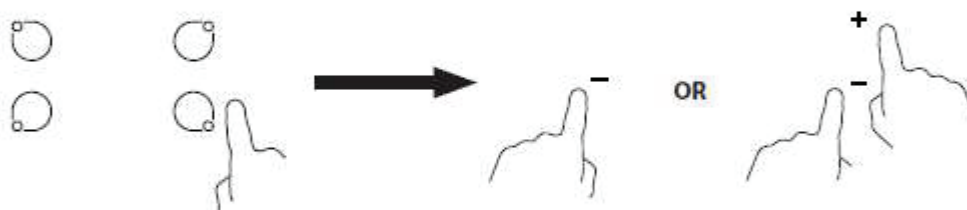
The induction hob continually monitors for the presence of a pan.


No heating takes place unless there is a suitable pan on the cooking zone.

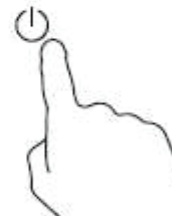
The display will automatically turn off after 2 minutes if no suitable pan is placed on it.

When You Have Finished Cooking

1. **Turn the cooking zone off** by touching the **cooking zone selection control** of the cooking zone, then scroll down the corresponding zone to  or touch **-** and **+** controls together. Make sure the display shows .



2. **Or, turn the whole induction hob off** by touching the ON/OFF  control.




3. **Beware of hot surfaces**


H will display to show which cooking zone is too hot to the touch. It will disappear when the surface has cooled down to a safe temperature.




Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF  control are disabled.


To Lock the Controls

Touch the keylock control . The timer indicator will show "LO".

To Unlock the Controls

1. Make sure the induction hob is turned on.
2. Touch and hold the  keylock control for a while.



Do not lock the controls while a cooking zone is in use. In an emergency, you can always turn the induction hob off with the ON/OFF  control.

Detection of Small Articles

When an unsuitably-sized or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically goes into standby mode after 1 minute. The fan will continue cooling down the induction hob for a further 1 minute.

Auto Shutdown Protection

Auto shut down is a safety protection function for your induction hob. If you ever forget to turn it off, it will shut down automatically. The default working times for various power levels are shown in the below table.

Power Level	1	2	3	4	5	6	7	8	9
Default Shutdown Timer (Hour)	8	8	8	4	4	4	2	2	2

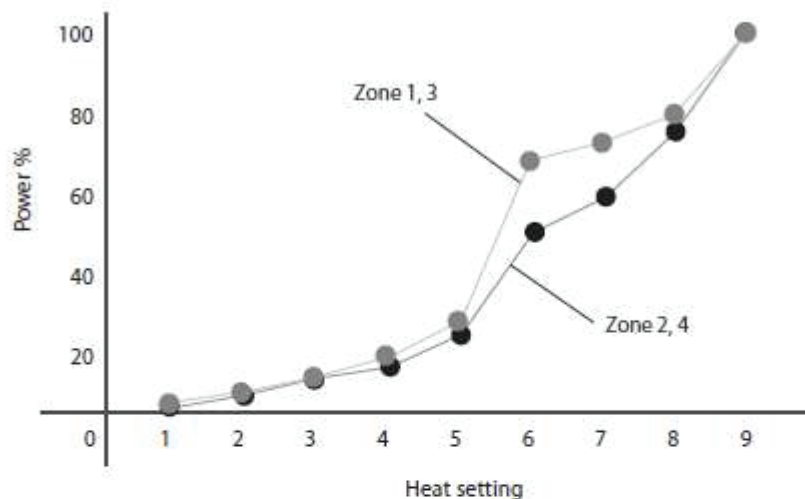
When the pot is removed, the induction hob will stop heating immediately and automatically switch off after 2 minutes.



People with a heart pacemaker should consult with their doctor before using this unit.

Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.




Heat Setting	Suitability
1 - 2	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming
3 - 4	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
5 - 6	<ul style="list-style-type: none">• cooking pancakes
7 - 8	<ul style="list-style-type: none">• sautéing• cooking pasta
9	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water

Cleaning and Maintenance

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> 1. Switch off the power to the induction hob. 2. Apply an induction hob cleaner while the glass is still warm (but not hot). 3. Rinse and wipe dry with a clean cloth or paper towel. 	<ul style="list-style-type: none"> • When the power to the induction hob is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the induction hob: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for glass induction hobs, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch off the power to the induction hob. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the induction hob. 3. Clean the soiling or spill with a dish cloth or paper towel. 4. Follow steps 2 to 3 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch off the power to the induction hob. 2. Soak up the spill. 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 	<ul style="list-style-type: none"> • The induction hob may beep or turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the induction hob back on.

Hints and Tips

Problem	Possible Causes	What to Do
The induction hob cannot be turned on.	No power.	Make sure the induction hob is connected to the mains power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction hob' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass has been scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Cleaning and Maintenance'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for induction cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off while the fan is running.
Pans do not become hot and  appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.
The induction hob or a cooking zone has turned itself off unexpectedly, a beep will sound and an error code will be displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the mains socket, and contact a qualified technician.

Failure Display and Inspection

If an operational abnormality occurs, the induction hob will automatically enter the protective state and display a protective code. (see table below)

Protective Code	Possible Causes	What To Do
F3-F9, FA, FC, FD	Temperature sensor failure	Contact a qualified technician.
E1/E2	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
E3/E4	High temperature	Wait for the temperature to return to normal. Touch ON/OFF control to restart unit.
E5/E6		

Never attempt to disassemble the unit by yourself.

Specifications

Model	MINDHOB19E
Rated Voltage	220 – 240V~
Rated Frequency	50 Hz
Overall Dimension (H x W x D)	60 x 590 x 520 mm
Power Consumption	6400 W

Features and specifications are subject to change without prior notice.

Safety Warnings



For your continued safety and to reduce the risk of injury or electric shock, please follow all the safety precautions listed below.

Installation

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

Cut Hazard

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

Important Safety Instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This unit can also be installed on top of a suitable, flat, stable, heat-resistant, non-slip surface.
- This appliance must be installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the mains power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Operation and Maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked induction hob. If the induction hob surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the induction hob off at the socket before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool.
- Never leave metal objects (such as kitchen utensils) or empty pans on the induction hob as they can become hot very quickly.
- **BEWARE:** Magnetisable metal objects worn on the body may become hot in the vicinity of the induction hob. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check that saucepan handles do not overhang other cooking zones that are on. Keep handles out of the reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of an induction hob scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

Important Safety Instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Do not place or leave any magnetisable objects (e.g. credit cards,

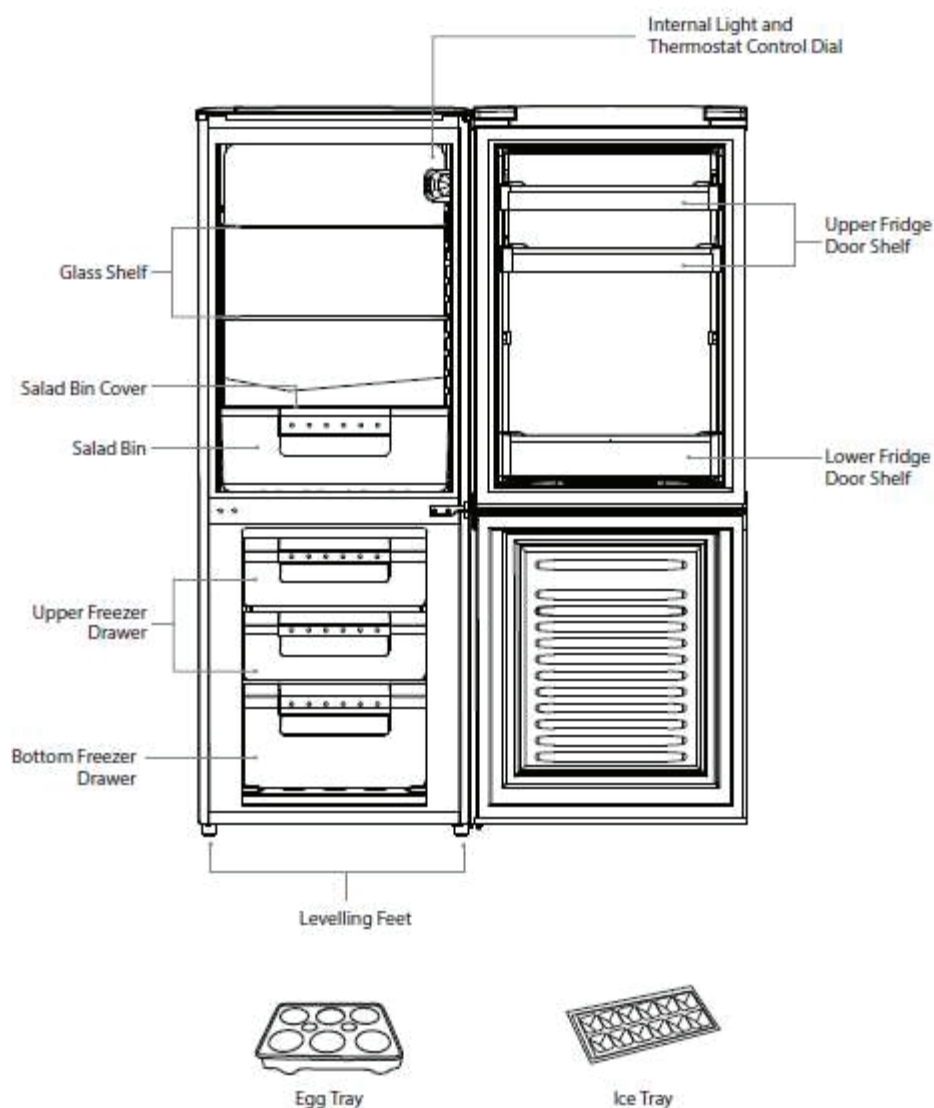
memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.

- We recommend using plastic or wooden kitchen utensils for cooking with your induction hob.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the induction hob as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the induction hob could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your induction hob.
- Do not place or drop heavy objects on your induction hob.
- Do not stand on your induction hob.
- Do not use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your induction hob, as these can scratch the ceramic glass.
- If the mains cable is damaged, it must be replaced by a qualified technician.
- Do not operate your induction hob by means of an external timer or separate remote-control system.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Do not leave any objects such as knives, forks, spoons and lid should not be placed on the hob surface since they can get hot.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

1.2 Refrigerator

APARTMENTS: A2-A17, B20-34, C36-C37, C40-C50

Product Overview

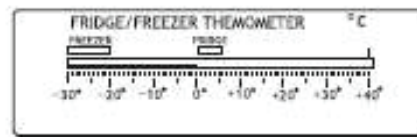
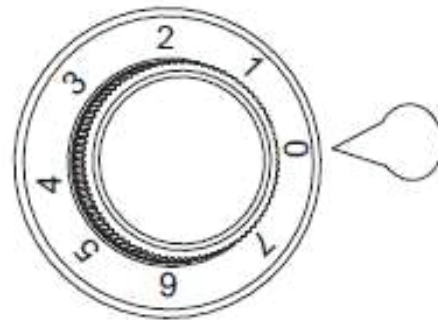


All accessories such as drawers, shelves and balconies should be kept like the diagram here for the most efficient use of energy.

Operation

Switching On Your Unit

1. Connect the mains cable to the mains socket. The internal temperature of your unit is controlled by a thermostat. There are eight settings, of which position 7 is the coldest and position 0 turns the unit off.
2. Adjust the thermostat control dial to the desired position, bear in mind that the higher the number, the lower the temperature. Position 4 is the recommended setting when operating at normal room temperature (between 16°C and 32°C).
3. The unit may not operate at the correct temperature if it is in a particularly hot or a particularly cold room, or if you open the doors often.
4. To ensure that the unit is cool enough to sufficiently chill and freeze your food, wait 24 hours before filling it with food.
5. If you are concerned that your unit is not being kept cold enough and wish to check the temperature, you will need a special fridge/freezer thermometer. These are available from most supermarkets and hardware shops. Place the thermometer in either the fridge or freezer compartment and leave overnight. The correct temperature for the fridge compartment should be lower than 4°C. The correct temperature for the freezer compartment should be -18°C or lower.



Adjusting the Temperature

The internal temperature of the unit is controlled by a thermostat. The recommended position is between 1 to 4 for colder working environments (i.e. during winter) and between 5 to 7 for hotter ambient environments. Please adjust according to the environment.



A high temperature setting may accelerate food to turn bad, hence increase food waste. Therefore for optimum food preservation, a middle temperature setting is generally the most safe and suitable.

Noises Inside the Unit!

You may notice that your unit makes some unusual noises. Most of these are perfectly normal, but you should be aware of them!

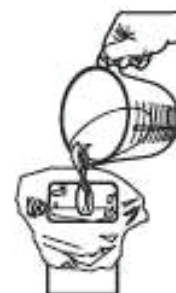
These noises are caused by the circulation of the refrigerant liquid in the cooling system. It has become more pronounced since the introduction of CFC free gases. This is not a fault and will not affect the performance of your unit. This is the compressor motor working, as it pumps the refrigerant around the system.

Tips for Keeping Food in the Unit

- Cooked meats/fishes should always be stored on a shelf above raw meats/fishes to avoid bacterial transfer. Keep raw meats/fishes in a container which is large enough to collect juices and cover it properly. Place the container on the lowest shelf.
- Leave space around your food, to allow air to circulate inside the compartments. Ensure all parts of the unit are kept cool.
- To prevent transfer of flavours and drying out, pack or cover the food separately. Fruit and vegetables do not need to be wrapped.
- Always let pre-cooked food cool down before you put in the unit. This will help to maintain the internal temperature of the unit.
- To prevent cold air escaping from the unit, try to limit the number of times you open the doors. We recommend that you only open the doors when you need to put food in or take food out.

Preparations for Freezing

- Use quality food and handle it as little as possible. Freeze food in small quantities as it freezes faster, takes less time to defrost and enables you to control the quantity you need better.
- Leave cooked food to cool completely. Chill food before freezing if possible.
- Consider how you will want to cook the food before freezing it.
- Don't freeze food in metal containers if you may want to microwave it straight from the freezer.
- Use special freezer bags, freezer film, polythene bags, plastic containers, and aluminium foil (heavy duty grade only). If in doubt, double wrap your food. Don't use aluminium foil for acidic foods, e.g. citrus fruits. Don't use thin cling film, glass, or uncleaned used food containers.
- Exclude as much air from the container as possible. You could buy a special vacuum pump which sucks excessive air out of the packaging.
- Leave a small amount of air space when freezing liquids to allow expansion.
- You can use the space in the freezer most efficiently if you freeze liquids (or solids with liquids, e.g. stew) in square blocks. This is known as "Preforming". Pour the liquid into a polythene bag which is inside a square sided container. Freeze it, and then remove it from the container and seal the bag.
- Label your frozen foods as they will look the same when in frozen state. Use special fridge freezer tapes, labels and pens with different colours. This allows you to easily organise and to effectively use the freezer. Write the contents and date; otherwise the frozen food might exceed the storage time and this could cause food poisoning. Please refer to your food packaging for the recommended storage time.
- You may also add the weight and cooking notes, e.g. "defrost first", "cook from frozen" and keep a separate log of what is in each drawer. This will save opening the door and searching around unnecessarily.



Defrosting Frozen Food

- Take the frozen food out from the freezer compartment and uncover the frozen food. Let it defrost at room temperature. Don't forget that defrosting in a warm area encourages the growth of bacteria and low temperature cooking may not destroy dangerous bacteria.
- Drain off and throw away any liquid lost during defrosting.
- Always make sure there are no ice crystals in the food before cooking, particularly with meat. These crystals indicate that the food has not fully defrosted.
- Cook food as soon as possible after defrosting.
- Many microwaves and ovens have a defrost setting. To avoid bacterial build up, only use these if you intend to cook the food immediately afterwards.



Never re-freeze anything that has been defrosted out unless you cook it again, to kill off harmful bacteria. Never re-freeze defrosted shellfish. Re-seal packs properly after removing items. This prevents drying or freezer-burn and a build up of frost on any remaining food.

Cleaning

Defrosting

Frost might build up in the freezer compartment after it has been used for a period of time. Scrape away the frost using a plastic scraper (not included).



Do not use a metal or sharp instrument to scrape away the frost, nor should you use any electrical appliances to aid defrosting.

We recommend that defrosting should be carried out when the frost layer builds up to 10mm. Choose a time when the stock of frozen food is low, follow these procedures:

1. Take out the food, turn the unit off at the mains supply and leave the door open. Ideally, the frozen food should be put into another freezer. If this is not possible, wrap the food in several sheets of newspaper or large towels and then a thick blanket to keep it cool.
2. Place a dry towel on the edge of the compartment shelf. Scrape away the frost using a plastic scraper. Defrosting the remaining frost can be speeded up by placing a bowl of hot water inside the freezer compartment and closing the door. As the solid frost loosens, scrape it away with the plastic scraper.
3. When defrosting is complete, clean your unit's interior and exterior.

Cleaning the Interior and the Exterior of the Unit

- Remove all foods from the unit. For foods from the freezer, place them well-covered in other cool storage containers.
- Switch off and unplug the unit.
- Remove all the shelves, drawers and other accessories. Wash them then wipe dry.
- Wipe the inside of the unit with a weak solution of bicarbonate soda and then rinse with warm water using a sponge or cloth. Wipe completely dry before replacing the shelves and drawers.
- Use a damp cloth to clean the exterior, and then wipe with a standard furniture polish. Make sure that the door is closed to avoid the polish getting on the magnetic door seal or inside the unit.
- Do not use any abrasive or acidic cleaners. Do not use steam cleaners.

Maintenance

Changing the Internal Light

The internal light is an LED light. It cannot be changed by the user; please contact your service agent.

Care When Handling / Moving the Unit

Hold the unit around its sides or base when moving it.

Under no circumstances should it be lifted by holding the edges of the top surface.

Servicing

The unit should be serviced by an authorised engineer and only genuine spare parts should be used. Under no circumstances should you attempt to repair the unit yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunction. Contact a qualified technician.

Switching Off for Long Periods of Time

When the unit is not in use for a long period of time, disconnect it from the mains supply, empty all food and clean the unit, leaving the door ajar to prevent unpleasant smells.

Condensation

Condensation may appear on the outside of the unit. This may be due to a change in room temperature. Wipe off any moisture residue. If the problem continues, please contact a qualified technician for assistance.

Disposal

Old units still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again. The refrigerant used in the unit and insulation materials require special disposal procedures. Ensure that none of the pipes on the back of the unit are damaged prior to disposal.

Up to date information concerning options of disposing of your old unit and packaging from the new one can be obtained from your local council office.

When disposing of an old unit break off any old locks or latches and remove the doors as a safeguard.

Specifications

Rated Voltage	220-240V~, 50 Hz
Rated Current	0.5 A
Rated Power	85 W
Climate Class	N This appliance is intended to be used at an ambient temperature between 16°C and 32°C to achieve the claimed Energy Consumption and Grading.
Overall Dimension (H x W x D)	1520 x 550 x 580 mm

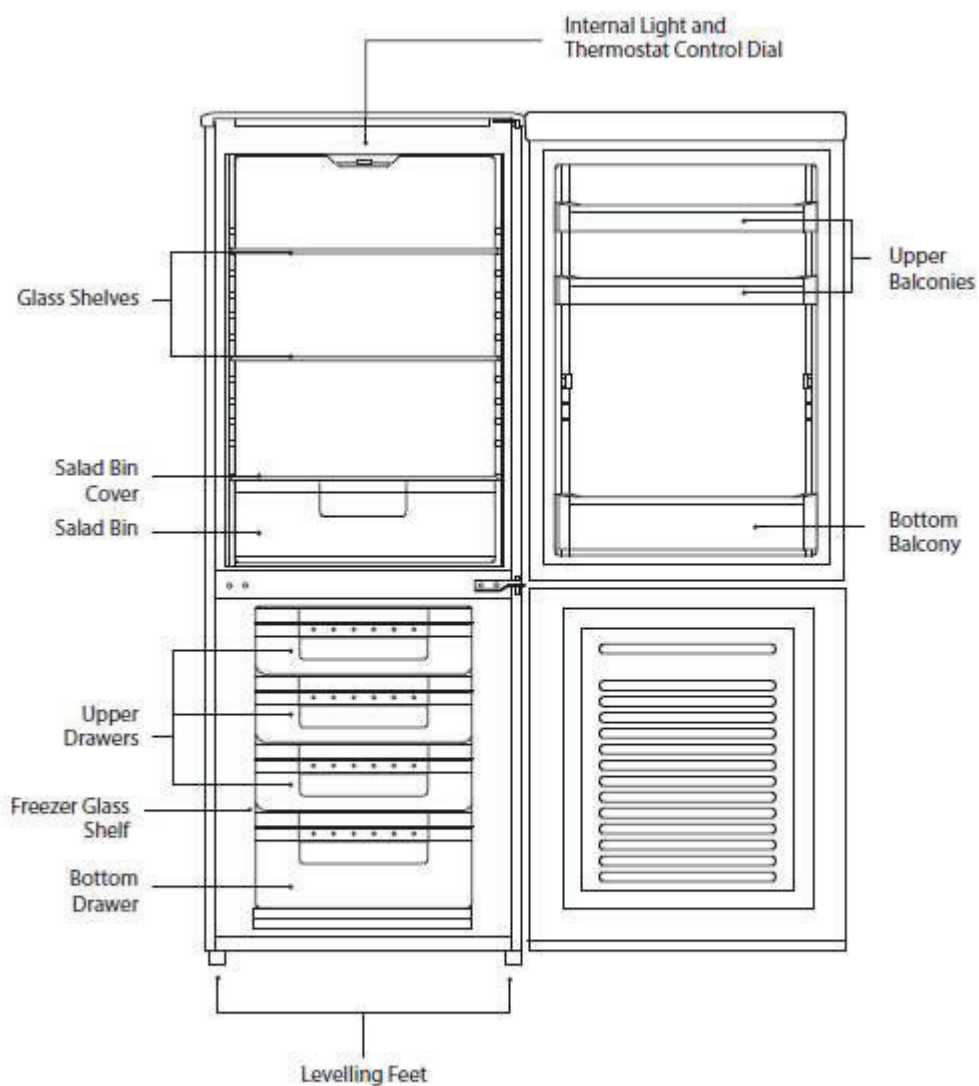
Features and specifications are subject to change without prior notice.

ATTENTION!

A leakage protection is installed under the refrigerator to direct possible waterleakage visible. If you notice water, contact HOAS Service.

APARTMENTS: A1, B18, B19, C35

Product Overview

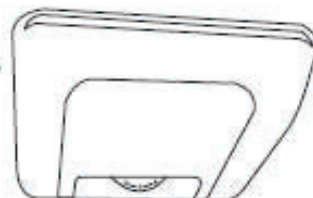


All accessories such as drawers, shelves and balconies should be kept like the diagram here for the most efficient use of energy.

Operation

Switching On Your Unit

1. Before connecting the unit to the mains supply adjust the thermostat control dial to the desired position. Bear in mind that the higher the number, the lower the temperature. Position **3** is the recommended setting when operating at normal room temperature (between 16°C and 38°C).
2. The unit may not operate at the correct temperature if it is in a particularly hot or a particularly cold room, or if you open the door often.
3. To ensure that the unit is cool enough to sufficiently chill your food, wait 24 hours before filling it with food.
4. If you are concerned that your unit is not being kept cold enough and wish to check the temperature, you will need a special fridge/freezer thermometer. These are available from most supermarkets and hardware shops. Place the thermometer in either the fridge or freezer compartment and leave overnight. The correct temperature for the fridge compartment should be an average of 5°C. The correct temperature for the freezer compartment should be -18°C or lower.



Adjusting the Temperature

The internal temperature of the unit is controlled by a thermostat. The recommended position is between **1 to 4** for colder working environments (i.e. during winter) and between **5 to 7** for hotter environments. Please adjust according to the environment.



A high temperature setting may accelerate food to turn bad, hence increase food waste. Therefore for optimum food preservation, a middle temperature setting is generally the most safe and suitable.

Noises Inside the Unit!

You may notice that your unit makes some unusual noises. Most of these are perfectly normal, but you should be aware of them!

These noises are caused by the circulation of the refrigerant liquid in the cooling system. It has become more pronounced since the introduction of CFC free gases. This is not a fault and will not affect the performance of your unit. This is the compressor motor working, as it pumps the refrigerant around the system.

Tips for Keeping Food in the Unit

- Cooked meats/fishes should always be stored on a shelf above raw meats/fishes to avoid bacterial transfer. Keep raw meats/fishes in a container which is large enough to collect juices and cover it properly. Place the container on the lowest shelf at the bottom of the fridge compartment.
- Leave space around your food, to allow air to circulate inside the compartments. Ensure all parts of the unit are kept cool.
- To prevent transfer of flavours and drying out, pack or cover the food separately. Fruit and vegetables do not need to be wrapped.
- Always let pre-cooked food cool down before you put in the unit. This will help to maintain the internal temperature of the unit.
- To prevent cold air escaping from the unit, try to limit the number of times you open the doors. We recommend that you only open the doors when you need to put food in or take food out.

Preparations for Freezing

- Use quality food and handle it as little as possible. Freeze food in small quantities as it freezes faster, takes less time to defrost and enables you to control the quantity you need better.
- Leave cooked food to cool completely. Chill food before freezing if possible.
- Consider how you will want to cook the food before freezing it.
- Don't freeze food in metal containers if you may want to microwave it straight from the freezer.
- Use special freezer bags, freezer film, polythene bags, plastic containers, and aluminium foil (heavy duty grade only). If in doubt, double wrap your food. Don't use aluminium foil for acidic foods, e.g. citrus fruits. Don't use thin cling film, glass, or used food containers without cleaning.
- Exclude as much air from the container as possible. You could buy a special vacuum pump which sucks excessive air out of the packaging.
- Leave a small amount of air space when freezing liquids to allow expansion.
- You can use the space in the freezer most efficiently if you freeze liquids (or solids with liquids, e.g. stew) in square blocks. This is known as "Preforming". Pour the liquid into a polythene bag which is inside a square sided container. Freeze it, and then remove it from the container and seal the bag.
- Label your frozen foods as they will look the same when in frozen state. Use special freezer tapes, labels and pens with different colours. This allows you to easily organise and to effectively use the freezer. Write the contents and date; otherwise the frozen food might exceed the storage time and this could cause food poisoning. Please refer to your food packaging for the recommended storage time.
- You may also add the weight and cooking notes, e.g. "defrost first", "cook from frozen" and keep a separate log of what is in each drawer. This will save opening the door and searching around unnecessarily.



Defrosting Frozen Food

- Take the frozen food out from the unit and uncover the frozen food. Let it defrost at room temperature. Don't forget that defrosting in a warm area encourages the growth of bacteria and low temperature cooking may not destroy dangerous bacteria.
- Drain off and throw away any liquid lost during defrosting.
- Always make sure there are no ice-crystals in the food before cooking, particularly with meat. These crystals indicate that the food has not fully defrosted.
- Cook food as soon as possible after defrosting.
- Many microwaves and ovens have a defrost setting. To avoid bacterial build up, only use these if you intend to cook the food immediately afterwards.



Never re-freeze anything that has been defrosted out unless you cook it again, to kill off harmful bacteria. Never re-freeze defrosted shellfish. Re-seal packs properly after removing items. This prevents drying or freezer-burn and a build up of frost on any remaining food.

Cleaning

Defrosting

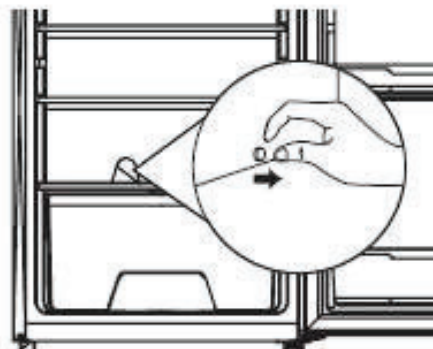
Frost may accumulate on the inner rear surface of the appliance which will automatically defrost during the off cycle of the compressor.

Water is channelled via the drain hole to the collection tray above the compressor where it will evaporate.

Please ensure the drain hole is checked and cleaned on a regular basis so water can exit the storage compartment.

The freezer compartment of this unit is frost-free. With proper use, there should not be any frost accumulated.

However, in case of improper use of the freezer compartment, frost might build up in the freezer compartment after the unit has been used for a period of time. Scrape away the frost using a plastic scraper (not included).



Do not use a metal or sharp instrument to scrape away the frost, nor should you use any electrical appliances to aid defrosting.

We recommend that defrosting should be carried out when the frost layer builds up to 10mm. Choose a time when the stock of frozen food is low, follow these procedures:

1. Take out the food, turn the unit off at the mains supply and leave the door open. Ideally, the frozen food should be put into another freezer. If this is not possible, wrap the food in several sheets of newspaper or large towels and then a thick blanket to keep it cool.
2. Place a dry towel on the edge of the compartment shelf. Scrape away the frost using a plastic scraper. Defrosting the remaining frost can be speeded up by placing a bowl of hot water inside the freezer compartment and closing the door. As the solid frost loosens, scrape it away with the plastic scraper.
3. When defrosting is complete, clean your unit's interior and exterior.

Cleaning the Interior and the Exterior of the Unit

- Remove all foods from the unit. For foods from the freezer, place them well-covered in other cool storage containers.
- Switch off and unplug the unit.
- Remove all the shelves, drawers and other accessories. Wash them then wipe dry.
- Wipe the inside of the unit with a weak solution of bicarbonate soda and then rinse with warm water using a sponge or cloth. Wipe completely dry before replacing the shelves and drawers.
- Use a damp cloth to clean the exterior, and then wipe with a standard furniture polish. Make sure that the door is closed to avoid the polish getting on the magnetic door seal or inside the unit.
- Do not use any abrasive or acidic cleaners. Do not use steam cleaners.

Maintenance

Care When Handling / Moving Your Unit

Hold the unit around its sides or base when moving it. Under no circumstances should it be lifted by holding the edges of the top surface.

Servicing

The unit should be serviced by an authorised engineer and only genuine spare parts should be used. Under no circumstances should you attempt to repair the unit yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunction. Contact a qualified technician.

Switching Off for Long Periods of Time

When the unit is not in use for a long period of time, disconnect it from the mains supply, empty all food and clean the appliance, leaving the doors ajar to prevent unpleasant smells.

Condensation

Condensation may appear on the outside of the unit. This may be due to a change in room temperature. Wipe off any moisture residue. If the problem continues, please contact a qualified technician for assistance.

Disposal

Old units still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again. The refrigerant used in your unit and insulation materials require special disposal procedures. Ensure that none of the pipes on the back of the unit are damaged prior to disposal. Up to date information concerning options of disposing of your old unit and packaging from the new one can be obtained from your local council office.

When disposing of an old unit break off any old locks or latches and remove the door as a safeguard.

Specifications

Rated Voltage	220-240V~, 50 Hz
Rated Current	0.4 A
Rated Power	85 W
Climate Class	N, ST This appliance is intended to be used at an ambient temperature between 16°C and 38°C.
Overall Dimension (H x W x D)	1760 x 550 x 600 mm

Features and specifications are subject to change without prior notice.

1.3 Stove fan

ATTENTION! APPARTMENTS D83-D85 HAVE DIFFERENT MODEL
(See next page)

Vallox X-Line KTX



USING VENTILATION

For buildings with a centralized ventilation system.

The air flow of the KTC cooker hood is adjusted during setup using a joint duct valve that is installed on the hood and also serves as a fire damper.

USING THE UNIT

The cooker hood is designed to be used above the cooker top and as a general extraction valve in the kitchen.

The cooker hood has a sliding glass that can be pulled out of the cooker hood. It is recommended that the sliding glass be pushed or pulled from the aluminum strip on its front edge. Pull the glass out of the cooker hood for maximal extraction capacity.



Cooker hood light

Turn the light on or off by pressing the light switch.

MAINTENANCE

Keep the cooker hood clean. Wipe outer surfaces regularly with water containing a small amount of a mild detergent. Clean off any grease stains immediately. Do not use abrasive or corrosive detergents or tools.

Keep the grease filter clean to ensure an adequate extract air flow. The grease filter must be washed with warm water and detergent at least 1-2 times a month.

Light

The cooker hood has a long-lasting LED lighting module. If the light is not working, contact a servicing company.



PLEASE NOTE!

- Neglecting the cleaning of the grease filter can cause a fire hazard.
- The outer surfaces of the hood can become hot when the cooker or the oven is turned on.
- Flaming is forbidden underneath the cooker hood.
- Always follow the instructions provided on adjusting the efficiency of ventilation.
- Enable a sufficient supply airflow into the room if the cooker hood and non-electric devices are used simultaneously.



WARNING!

The unit is not intended for use by children under 8 or by persons with reduced sensory, physical or mental capabilities, or whose lack of knowledge and experience do not ensure safe operation of the unit. Such persons can use the unit under supervision, or by following the instructions of someone who is responsible for their safety. Do not let children play with the unit or to clean or maintain it without supervision.

Removing and mounting the grease filter



Removing the filter



Mounting the filter

- Pull the locking device of the grease filter towards the front edge of the cooker hood while pulling the grease filter downwards until it comes off.
- Wash the grease filter and leave to dry.
- Mount the grease filter back in place. Push the front edge of the filter into the pins on the cooker hood, and click the rear edge in place.

NOTE! Ensure that the locking device points downwards.

1.4 Dishwasher installation

Instructions for removing the storage cabinet

If you want to install the dishwasher, you must disassemble the cabinet with the following instructions below.

1. Remove the lower plinth from the washing machine charge.
2. Unscrew the cabinet frame and remove the cabinet. Remember to keep the cabinet frame.
3. Install the dishwasher. All the necessary holes and routes for the dishwasher cord and the inlet and outlet hoses are ready.

Dishwasher installation

The installation of the dishwasher must be done by a certified plumber. The dishwasher space must be fitted with a plastic mat with raised edges about 100 mm. Connections to the water and sewerage network must be made with fixed connections and shut-off valves to the water supply.

2. APARTMENT SURFACES

2.1 Floors

DAILY CLEANING

For daily cleaning, use dry methods, e.g. vacuuming or mikro mop.



REGULAR MAINTENANCE

Make sure that the surface is free from any dirt or debris that may scratch the surface, by vacuum cleaning or dry mopping. Dissolve the Cleaner in lukewarm water according to dosage information on the bottle. – or use the ready-to-use Kährs Spray Cleaner.

Damp-clean the floor as necessary using a well-wrung mop or floor cloth. Only dampen the floor

slightly. The film of water left by the floor cloth must dry within a minute. Do not allow spilled water to remain, especially on Beech and Hard Maple (Canadian Maple) floors because they are particularly sensitive to moisture. The frequency of damp cleaning depends on the usage and soiling.

Note: Never pour water onto wood floors. Use a cloth dampened with water and squeezed dry.

STAIN REMOVAL

Remove stains as soon as possible following the advice given below.

Use strong stain-removers with care, because using too much or rubbing too hard can affect the finish.

Do not allow spilled water to remain on the floor, especially on Beech and Hard Maple (Canadian Maple) floors.

STAIN	REMOVE WITH
Asphalt, rubber, oil, shoe polish, soot and dried residues of chocolate or grease.	Alcohol, petroleum ether or similar.
Crayons, lipstick, felt tip pens.	Alcohol.
Candle wax, chewing gum.	Freeze-spray or put a plastic bag of ice cubes on the mark. Then scrape off carefully.
Blood.	Cold water.

2.2 Walls and ceiling

Before you start, ensure the tools you're using, from sponges to cloths to dust mops won't scratch the paintwork. Soft sponges and soft cloths are what's needed.

Dust off any excess dirt before starting to clean painted walls, otherwise you will just spread the grime. You can do this using a lint-free cloth for those areas you can reach, and a soft broom with a rag over its bristles or, better still, a dust mop (we rate the e-cloth deep clean mop) for any high areas.

In most cases, all you need for this is warm, soapy water. Create a cleaning solution in a bucket using water and your mildest cleaning detergent. Use your softest sponge to apply the solution to your walls. Don't over soak the sponge. If you do, wring it out properly before cleaning as dripping can potentially leave water stains on your walls. Leave for five to 10 minutes.

If certain parts of your ceiling are exceptionally dirty, you may need to use a dry microfiber cloth to wipe them. Take your cloth and gently pat or wipe the area.

Avoid applying too much pressure so as not to rub dirt or dust into the ceiling.

Get a new cloth once the one you are using is dirty.

If you can't reach the ceiling, use a chair, ladder, or take a broom and fix your microfiber cloth to the end of it.

Vacuum the ceiling. Simply take the vacuum and gently run it along the surface of the ceiling. Depending on the type of vacuum you have, you may be able to vacuum a substantial amount of debris before doing anything else.

Use a bristle-brush attachment or another attachment intended for easily-scratched surfaces.

Extend the telescoping shaft of your vacuum, if you have one.

Pay special attention to corners, where crown molding meets the ceiling, and areas around air vents.

2.3 Tiles

General

The cleaning and care instructions cover the care and cleaning of ceramic tiles, natural stones, cement tiles and terracotta tiles.

When using cleaning and care products make sure that the manufacturer's operating and safety instructions are followed. Test the suitability on a small area in a corner, for example before use.

In our cleaning and care instructions, we recommend Geal-products, which come directly from us.

The stress on the tiles in different areas should be evaluated and a surface cleaning and care plan should be done. The plan should include at least each individual material as well as their cleaning methods and the substances going to be used.

Daily cleaning, stain removal, renewal of protection:

For regular cleaning, use CB90 neutral detergent (2-5% mixture).

For thorough cleaning, use CB90 with 50%

solution or alkaline power cleaner, Super Deterjet- detergent or acidic Service Ceramic- detergent (for lime precipitation) as directed. Select the roughness of the cleaning device according to the amount of dirt. Rinse the floor with water after cleaning.

Remove excess water and detergent residues. After thorough cleaning, the floor protection process needs to be renewed. Use the Progres No-Lux products to restore the original protection power.

ATTENTION!

It is not allowed to make holes in the bathroom walls and floor.

2.4 Doors

Care and maintenance instructions for interior doors

The painted and varnished surfaces of the interior doors and kernels, tolerate normal substances used in households such as water, soft drinks, alcohol, oils, fats and other nutrients well. However, prolonged exposure of surfaces to external agents must be avoided.

Cleaning doors

The surfaces are cleaned as soon as possible after fouling, so that they can be cleaned more effortlessly. Clammy or moist scrubbing with a cleaning cloth moistened with dishwashing liquid is usually sufficient. After the moist scrubbing, the door surface must be dried. Keep the duration of action of chemicals as short as possible. Remove the dye and water-insoluble stains with heavy naphtha or denatured spirit and finally wipe the area with a damp cloth. Severe stains, as well as traces of heat and moisture, can be carefully rubbed with a furniture wax.

Do not use:

strong solvents (for example acetone and paint thinner), because they might soften the varnish and paint
abrasive detergents and washing utensils (matt and semi-matt lacquered surfaces are most sensitive to abrasion)
detergents containing ammonia
strongly alkaline or acid cleansers

Avoid long-acting fluid effects, water use, hot objects and hot water. Avoid using waxes as their removal might cause difficulties. Also, note that uneven mechanical stress on the surface often results in an uneven gloss.

Maintenance of hinges, locks, gaskets and ferrules

Due to wood being a living substance, the tightness of the hinging screws should be checked within one year of the installation of the door.

The door locks are to be lubricated regularly, so they work properly. Various oils can be used for lubrication. The poles are lubricated on either side, the key cavity and the root of the possible torque.

The seals are mainly made of silicone or EPDM-rubber. The seals do not require special maintenance; regular cleaning when cleaning the door is sufficient. The seals should be checked regularly. If the seals are broken, they must be replaced.

2.5 Windows

In addition to the window cleaner, the usual mild dishwashing detergent is suitable as a window cleaner. After the actual wash, rinse the glass with clean water.

Special care should be taken to dry the corners. Never use a high-pressure washer to clean windows, as moisture is easily trapped between seals or wall insulation under high pressure.

Stains can be wiped with a damp cloth. Alkaline detergent, such as dishwashing detergent, can be added to the wash water. The use of strong solvents should be avoided as they may dull paint surfaces. Special care must be taken when cleaning coated glasses. If you know your window has a coating, especially avoid abrasive tools.

Hard stains such as silicone and adhesive should be removed by scratching first. Suitable so-called. Handy blades can be found in hardware stores and tool shops. After scratching, wipe the window clean with a white dry cloth.

The remaining stains can be removed lightly by rubbing with a cloth moistened with, for example, white spirit or turpentine. Silicone stains work best with acetone or xylene, both of which are sold at hardware stores.

3. FURNITURES

3.1 Bathroom

MIRROR AND LIGHT MIRROR CABINETS

Mirror and light mirror cabinets are made of powder painted steel, so cleaning with standard detergents enough. Cleaning should not be done with abrasive powder or liquid, the paint finish of the product may be damaged.

Mirror surfaces

You can clean it with glass detergents. Periodically check the mirror doors and hinged screws for tightness and tighten if necessary.

IMPORTANT! Be sure to perform the RCD test. Help is located next to the outlet.

REPLACEMENT OF FLIGHT LAMP AND LIGHT LAMP MIRROR CABINETS

You can replace a faulty fluorescent lamp and a lighter without tools:

- switch off the lamp
- gently squeeze the bottom of the plastic cover with your thumb so that the edge comes off its groove
- the plastic cover comes off
- Grasp the fluorescent lamp and pull it out of its holder
- the new fluorescent lamp is pushed into its holder as far as the click sound indicates locking
- first insert the lower edge of the lamp cover into its groove and gently squeeze it again from the top, then push into the upper groove.

NOTE! Electrical failure only for repair by a qualified electrician!

SOCKET

Your lamp cabinet has a shielded socket where you can keep your electrical equipment charged at all times.

Electrical equipment may be outside the cabinet, allowing you to insert the plug and the cord into the cabinet

socket between the mirror and cabinet body - first loosen the screws on the mirror hinge and carefully move the mirror so that

that the lead fits in between; Finally, replace the mirror and tighten the screws.

SINK

Sinks are cleaned with neutral detergents and sponges or brushes for cleaning. Do not use any abrasive detergents or detergents. Do not expose the product to acids, ammonia-containing sewage cleaners, hair dyes and chlorine. Purification can use, for example, the Clean & Shine cleaning and care product found in hardware stores, which is also suitable for porcelain marble basins.

Shower glass wall

Dirt and stains are removed from the glass with a standard sanitary cleaner or dishwashing detergent using plenty of water. After rinsing the glass Thoroughly dry with a spatula to avoid stains. Smudges occur when the tap water dries, leaving the glass white stains. Any stains are removed with a mild detergent. The stains can be rubbed with a cloth and give financial ethics

influence. Repeat the treatment if necessary. Finally, rinse the glass thoroughly water and dry with a soft cloth. Note. Avoid hitting the vinegar solution wall profile and fittings.

The other parts of the shower wall can be cleaned with a mild suitable for the purpose with liquid detergent and a soft cloth. Abrasive, abrasive, cleaners containing acids or ammonia must not be used to the shower wall glass or other parts.

3.2 Kitchen

Doors

- Doors can be lightly wiped with a damp cloth. If the stain does not come off with just plain water, washing can be enhanced with standard household detergents.
- However, do not use abrasive materials or substances or organic solvents.
- Do not expose the door to hot steam. The door has a heat resistance of 80 C.
- Both sides of the hob have heat strips designed to prevent the effect of heat on adjacent furniture.
- The toaster and the coffee and kettle must be placed in such a way that the heat coming from them is not directly accessible to the furniture.

Worktop and intermediate space

- The level / intermediate space is usually cleaned with hand dishwashing detergent. The level / intermediate space does not withstand abrasive / abrasive cleaning agents or hard mechanical cleaning with eg steel wool.
- Stubborn stains can be cleaned with household spirit, acetone or thinner by wiping with a cleaning towel, not rubbing. NOTE! These products should not be used to clean the edges of the plastic or wooden strip laminate.
- The level / intermediate space is resistant to scratches with sharp objects. The platform cannot be used as a cutting deck.
- Do not place hot containers directly on the level, as this may damage the surface.
- The oven vapor removal should not be pointed at a close distance directly to the laminate surface. Make sure the steam of the dishwasher does not condense on the underside of the counter and cause moisture damage.
- Edges and joints on laminate countertops are momentarily splash-proof. Stagnant waters must be wiped away from the edges of the railings within a reasonable time.
- If changes or defects in the levels are noticed, they must be addressed immediately and corrected as necessary to prevent major problems.

ATTENTION!

The sink cabinet is equipped with a leak alarm, the instructions can be found in the technical documentation

3.3 Kitchen sink

Stainless steel care instructions

1.

AFTER INSTALLATION

Remember to protect the surfaces!

- Cover the product carefully with cardboard or other suitable material to avoid damaging the product before use.
- Do not leave tools or such on top of uncovered surfaces.
- Do not use strong chemicals that could damage the surface.

!

SCRATCHES

Use of stainless steel surfaces always results in minor scratching, and the scratches are most visible on the surface of a brand-new product. With regular use the surface area will scratch throughout, and the surface will appear dimmer. Eventually single scratches will not stand out.

Surface scratching of stainless steel during normal use will not cause any deterioration in the product. The sink is protected by an oxide layer that forms on the surface. When scratches occur on the surface, the oxide layer is renewed by the action of oxygen in the surrounding air.

2.

BEFORE USE

Wash the product with an alkaline washing detergent (pH over 8). Rinse well and dry.

Note!

Small particles on the stainless steel surface from installation may appear as rust spots. Remove these impurities from the surface with a careful cleaning using an alkaline detergent, such as Cif cream or Universal Stone.

Spread the detergent with a soft cloth or miracle sponge, **let sit for 15 minutes**, then rinse carefully and dry. Once the impurities are removed from the surface, the chromium included in the stainless steel will react with oxygen and create a passive layer to protect the surface.



3.

CARE: WASH, RINSE AND DRY

Always after use, wipe the surface clean with a soft cloth, sponge or towel. Use warm water and a liquid detergent for cleaning. Rinse well with water and dry with a soft cloth.

Instructions for stain removal

Tough stains

Grease stains

Discoloration caused by coffee or tea

Salt and lime marks

Rust stains from surface contact

Use a cleaning paste (e.g. Cif cream or Universal Stone) with a soft wash cloth or miracle sponge and rinse with warm water.

Dried up lime stains can also be removed by using a 25% vinegar solution. Allow the solution to sit for a while. Then clean, rinse and dry the surface.

REMEMBER!

Do not leave a wet cast iron pan or other metallic kitchen utensils that can rust on the surface for extended periods, for they will leave a mark.

SUBSTANCES TO AVOID

Acidic substances, such as **kitchen soaps containing citric acid**, may damage stainless steel surfaces after they dry (pH under 6).

Scouring powders and steel wool will scratch the surface.

RECYCLING

Stainless steel contains valuable raw materials like chromium and nickel. Recycle the product with metallic waste. Plast from siphon can be recycled as energy waste.

Tip! Re-use stainless steel worktop or sink as a summer cottage or terrace cooking area.

3.4 Bathroom toilet and sink

SANITARY PORCELAIN MAINTENANCE INSTRUCTIONS

What is sanitary porcelain

IDO has manufactured porcelain for more than a century. In production both the customer as well as the environment are taken into consideration. Sanitary porcelain is produced of natural raw materials: clay, kaolin, feldspar, and quartz. The products are fired at a temperature of over 1200 C° resulting in compact porcelain covered with a glossy and hygienic surface.

Maintenance instructions

The hard and glossy surface is easy to keep clean. We recommend regular cleansing of the WC with a brush. For cleaning we recommend ordinary detergents with a pH-value below 10. If the toilet bowl walls have become stained the bowl should be cleansed without delay. WC- or common detergents will be adequate for this purpose.

Organic substances conducive to bacterial growth adhere to the visible and invisible surfaces of the water trap. Therefore it is necessary to clean the water trap regularly with a bactericidal WC-detergent following the manufacturer's instructions. After flushing a trickle of water usually runs down along the back surface of the toilet bowl for a while. For preventing minerals contained in the water from adhering to the inner walls of the bowl an acid detergent (pH-value 1-3) should be used. In case of continual leakage a qualified plumber should be called.

If the porcelain surface has become heavily stained and cannot be cleansed with ordinary sanitary detergents, then solutions containing acetic or citric acid should be tried.

When applying these substances you should note, that

- the solution must be diluted with water (a slightly stronger solution can be used for the WC water trap, the water capacity of which is 1,5-2,0 l depending on the model).
- remember to protect your skin and especially your eyes.
- do not allow any solution to dry upon the porcelain surface, but remove it immediately by brushing after spreading the substance, and flush the surface.
- plastic or other surfaces than porcelain should be protected from contact with the solution.

What substances should not be applied to sanitary porcelain surfaces?

Do not use detergents containing scouring powder, steel wool, or rough cleaning pads containing ceramic grinding components. Neither do we recommend agents containing lye (sodium hydroxide) or hypochlorides (chlorine-based detergents) with a pH-value over 10 (strongly alkaline detergents). Furthermore, do not use strong acids like hydrochloric or sulphuric acid, or strongly alkaline lye-based chemicals used for opening clogged drainpipes. These agents burden the environment considerably. Also strong chemicals like solvents, other toxic substances as well as paints should not be poured into the WC-bowl since they can damage the WC-surface and also the environment.

Detergents or other chemicals should not be poured into the water cistern, since this may damage the plastic parts.

In buildings left unheated for the winter the WC-cistern must be emptied and dried thoroughly. Pour 3-4 dl of anti-freeze solution into the water trap. Then cover the water trap with cooking oil or plastic foil to prevent evaporation.

3.5 Faucets and hand showers

A damp cloth and mild liquid dishwashing soap may be used for a limited amount of time, followed by rinsing with water and drying with a soft cloth. Most common household cleaners (including mild abrasives) can be used, when used in accordance with the manufacturers' instructions for use.

All cleaners should be rinsed off thoroughly with water immediately after cleaning your faucet. Avoid using any harsh cleansers (e.g., lime scale removers) or pads/sponges that are unsafe for polished metallic surfaces. Most green, fibrous pads/-sponges contain microscopic mineral particles that can scratch a faucet's finish.

ATTENTION!

If the water becomes brown or cloudy, drain the water until it is clear. Brown or cloudy water is not dangerous.

3.6 Bathroom chrome pipes

Add dish soap to a bucket of warm water, dip a soft cloth or nonabrasive sponge into the solution, then get to work scrubbing the chrome. As you go along, rinse the cloth or sponge frequently in order to dispel the dirt that has begun to loosen and break free from the metal. To clean any creases or crevices you come across in the chrome, opt for an old toothbrush; the bristles can work the soapy water into areas you wouldn't be able to reach otherwise. Finish up by rinsing the metal with clean water in order to eliminate any residual traces of soap that remain on the chrome.

More potent than dish soap is distilled white vinegar. Using a one-to-one ratio, mix the vinegar with plain old tap water, then apply the solution by means of a cloth or nonabrasive sponge. Again, use a toothbrush for any hard-to-reach areas. Remember that vinegar works so well on account of its acidity, which dissolves even long-established grime. So as not to dilute its strength, take care not to mix the vinegar with too great a volume of water.

Avoiding Damage

The methods discussed here involve neither harsh chemicals nor heavy-duty cleaning tools. That's because chrome is a soft metal. It can be scratched even by a scouring pad, so avoid the temptation to use a sharp edge on stubborn stains. Also, if you're intent on using a commercial cleanser, be sure that its label says the product is suitable for chrome.

4. TECHNICAL INSTRUCTIONS

4.1 Thermostat

Temperature selection

When the temperature selector lever is rotated so that number 3 and the triangle icon are aligned, the room temperature is about 20 degrees Celsius.

Please note that the maximum temperature turns more than number 3. The temperature selector dial is 3 degrees Celsius.

If the handle is later rotated down or up, the room temperature changes slowly in the desired direction.

Ventilation

Turn the thermostat for the time of ventilation so that the triangle and sun icons are aligned. That way, you do not lose any heat. After ventilation, turn the thermostat back to the desired position.

If you want to lower the room temperature by night, turn the thermostat slightly to a lower temperature.

Frost protection

The sun icon is meant for frost protection. The thermostat opens when the room temperature goes below 8 degrees Celsius. This is useful, for example, when travelling for a longer period or the room does not need any heating.

Do not cover the sensor

The thermostat adjusts the room temperature according to the temperature measured by the sensor. The sensor must not be covered with thick curtains, furniture or similar. A detonator is the right solution for concealed radiators.

NB! When the room reaches the desired room temperature, the radiator starts to cool down: The thermostat works, as it should.

The thermostat uses extra heat from the sun, light and the stovetop and increases the comfort of the home

4.2 Fire alarm and fire alarm system

All of the apartments' fire alarms are connected to the building's electricity and the fire alarm system.

Each stairwell in the building has a fire alarm reset button. The system alerts you when the detector responds to a fire. The alarm is sent to maintenance control (does not go to the emergency services) and the event log stores information about the alarm. The system and the alarms will turn off when the button in the staircase is pushed, and if the alarm does not detect a fire (heat/smoke).

Maintenance checks every month that the system works as it should, and a more comprehensive inspection is done once a year. If you notice anything unusual about your apartment's fire alarms (for example, the alarm is not attached to the ceiling or it is broken), inform Hoas or the maintenance company. The fire alarms are changed by maintenance if necessary.

The fire alarm will only ring in one apartment. When one of the apartment's alarms detects smoke or heat, all of the apartment's alarms will activate. The alarms will not sound in the other apartments or hallways.

OPERATING INSTRUCTIONS FOR THE APARTMENT FIRE ALERT ACKNOWLEDGMENT

TENANT OF THE APARTMENT

BEFORE PRESSING THE BUTTON, MAKE SURE OF THE FOLLOWING:

- THERE IS NO FIRE OR OTHER HAZARD IN THE APARTMENT
- THERE ARE NO PERSONS IN THE APARTMENT AND THE APARTMENT HAS BEEN AIRED OUT

AFTER CONFIRMATION, PRESS THE BUTTON IN THE HALLWAY TO TURN OFF THE ALARM IN YOUR APARTMENT. THE ALARM WILL ONLY BE TURNED OFF IF THE SITUATION IS NORMAL AND THE APARTMENT IS AIRED OUT.

ANOTHER TENANT

DO NOT TURN OFF THE FIRE ALARM BEFORE YOU HAVE CHECKED THE FOLLOWING:

- THERE IS NO FIRE OR OTHER HAZARD IN THE APARTMENT
- THERE ARE NO PERSONS IN THE APARTMENT AND THE APARTMENT HAS BEEN AIRED OUT

NOTE!

**THE FIRE ALARM SYSTEM DOES NOT MAKE AN AUTOMATIC ALARM TO EMERGENCY SERVICES!
IN AN EMERGENCY CALL 112!**

**DO NOT REMOVE THE FIRE ALARM FROM THE CEILING
IN ANY SITUATION!**

4.3 Sink water lock

Cleaning the water lock

If you start smelling sewer odor near the sink, it is usually a sign, that the water lock should be cleaned. Another sign is, when the sink does not discharge water normally, the discharge takes longer than usual. If one is experiencing either one issue mentioned above, cleaning the sink water lock is usually the solution.

The necessary tools

For the cleaning process protective gloves (rubber kitchen gloves), a bucket and possibly an old towel or paper towels to clean up the splatters are required. An old dish- or bottlebrush can be used for cleaning the pipes. A disinfecting cleansing solution is usually used when cleaning the water lock.

Removing the water lock

The water lock of the bathroom or kitchen sink is usually attached at two points; on the top and on the side, (the slop enters the water lock through the top joint).

The water lock of the washbasin or the kitchen sink is usually attached at two points; on the top and on the side (the slop enters the water lock through the top joint and the slop exits through the side joint). When the water lock is removed, the side joint is detached first aka the waste pipe.

When detaching the waste pipe, some slop might drip out, so a protective bucket should be placed under the water lock before this step. Next, the top joint is detached and the water lock is pulled down in a controlled matter. The water inside of the trap is poured into the bucket or the toilet. If there is a lot of hair inside of the trap, they should be put in the trash.

Things to note when emptying and cleaning the water lock

The detached water lock can be cleaned easily for example in a bucket. that is halfway filled with water. An old dish- or bottlebrush can be used for help. If the inner surface of the water lock looks very dirty, a disinfecting cleansing solution can be used (typically chloride).

When cleaning the water lock, the pipe entering the drain pipe should also be opened and cleaned (the discharge pipe of the wash-basin) as well as the discharge pipe of the water lock. Particularly the discharge pipe of the washbasin should be cleaned for example with a bottlebrush (if the structure of the washbasin and the discharge pipe allows doing so).

After the water lock and the pipes connected with the slop are cleaned, can the water lock be connected back to its place. Before attaching, the condition of the seals of the water lock and the discharge pipe should be checked; worn out seals can easily be replaced after the cleaning. When the protective cap and the water lock are reattached, drain water for a couple of minutes to make sure the joints hold.

Clean also the overflow channel of the washbasin

Cleaning the water lock is not always enough to remove the unpleasant odors. If this is the case, the washbasin aka the overflow channel should also be cleaned. It is a channel, which tries to prevent the overflow of a fully filled washbasin (it is typically the small hole, which is on the top part of the washbasin).

This channel can be cleaned with a flexible bottlebrush from the top and the bottom. Alternatively, the discharge opening of the channel (the bottom opening) can be clogged temporarily, and the channel can be filled with a cleansing solution (or an odor neutralizing mixture), after which the clog can be removed and the channel rinsed clean. Whatever cleaning method is used, one should make sure, that the method used does not damage the surface of the washbasin. Additionally, the functionality of the channel should be tested after the cleaning is complete.

4.4 Kitchen leakage alarm

The leakage and humidity alarm is a battery independent alarm device. The device alarms with a siren leakage, while testing or when the battery voltage drops. The central sensor detects arise between the underside of the copper water and moisture.

1. Battery

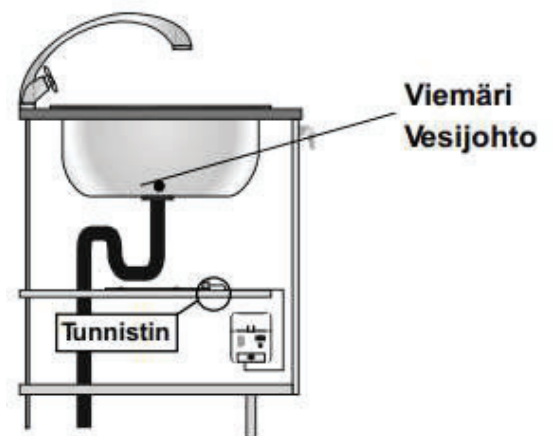
The device can be switched on and off run with the switch provided. Leakage the humidity alarm functions are reset when switching on. The switch should be Off when replacing the battery.

2. On / Off switch

Press this button to test the device alarm siren and relay operation. Remember Perform testing after installation and always during the annual battery replacement.

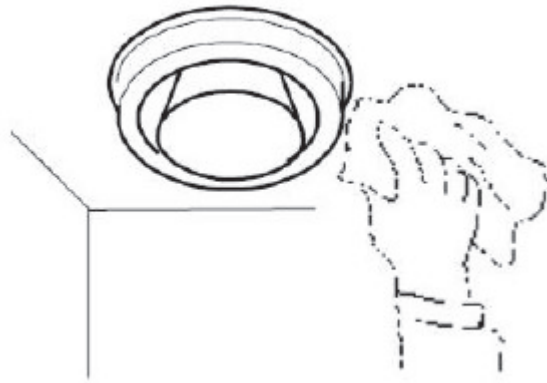
3. Test button

Press this button to test the device alarm siren and relay operation. Remember Perform testing after installation and always during the annual battery replacement



4.5 Air valves

The valve should be cleaned from time to time with a damp cloth. Do not remove any parts. Only superficial cleaning.



4.6 Floor drain

Floor drain cleaning

The floor drain needs to be cleaned at least once a year. The drain may start to smell if it is dirty or dried out. A foul odor may be a sign of trap displacement or gasket damage. Cleaning is advised when the water flow has slowed down or the drain smells. Remove the grating off the floor drain.

Separate the trap from the floor drain by lifting the blue handle. Wash the trap and the floor drain thoroughly; rinse both. The trap may be stuck if it has been unmoved for a long time. The black flow regulator of the side inlets is also removable for cleaning. After cleaning, please check if the trap's grey lip seal is in place and wet it for example with soapy water. Install the trap into position in the floor drain and press it down carefully into place. Press the grating back down into place as well.





Instructions for cleaning the cover and frame of the floor drain

- Open the cover of the drain.
- Remove any dirt, hairs etc.
- Clean both the frame and the cover from both sides carefully with some cleaner.
- Put the cover back on.

You should clean the floor drain at least 3-4 times a year, or any time it seems like the drain is not working as it should!

4.7 Electric Central



Testing of bathroom residual-current device (RCD)

NOTE! Your bathroom is equipped with a RCD socket. The RCD should be tested regularly for example, quarterly.

The control panel has a test button, in which case the fault current should be triggered. Once the RCD is tested, the RCD is reset to position I.

Testing of other RCDs

If any lamp is not working or there is no power to the socket and there is no power failure, check with the control panel whether any circuit breaker or circuit breaker has tripped.

If any circuit breaker or RCD is present In the 0 position, turn it back to position 1. If it does not stay on, contact your service company

4.8 Light bulbs

All the lights installed in the apartment are LED lights.
The bulbs must be replaced by a service company.

5. GUIDE FOR RESIDENTS

Is there something that needs to be repaired in your apartment or the property

You can submit fault reports concerning your apartment, the property and the outdoor areas via the fault report form on the Hoas website. Through the fault report form, a detailed description of the fault is passed efficiently and accurately all the way to the property maintenance company, along with the tenant's permission for the maintenance staff to enter the apartment. On the form you can also specify whether they may use the master key to enter and inform us of any pets that may be in the apartment. For these reasons, we do not accept fault reports over the phone or via email.

If you want to send photos of the faults please mail them to maintenance@hoas.fi. Unfortunately it is not possible to attach photos to the fault report.

For more information about maintaining the apartment and responsibility of tenant you can find from our webpage hoas.fi, taking care of your home - section.