

HILLTOWN LODGE, CASTLEWELLAN ROAD, HILLTOWN

WELCOME

HILLTOWN LODGES

Appliances



APPLIANCE
INSTRUCTIONS

FIRE POLICY

Contents



- Instructions for the Hob
- Instructions for the Double Oven
- Instructions for the Dishwasher
- Instructions for the Washing Machine

- Emergency Fire Action Plan
- Fire Safety Policy

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Hob

PKE6..CA., PKF6..CA1.

[en]

Instruction manual

Hob

Operating the appliance

In this section, you can find out how to set the hotplates. The table shows heat settings and cooking times for various meals.

Switching the hob on and off

You can switch the hob on and off with the hotplate controls.

Setting a hotplate

Adjust the heat setting of the hotplates using the hotplate controls.

Heat setting 1 = Lowest setting

Heat setting 9 = Highest setting


The symbol in the display panel indicates the hotplate which the display refers to, e.g.  for the right rear hotplate.

Table of cooking times

You can find a few examples in the following table.

Cooking times and heat settings may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

For bringing liquids to the boil, use heat setting 9.

Stir thick liquids occasionally.

Food that needs to be seared quickly or food which loses a lot of liquid during initial frying is best seared in several small portions.

Tips for energy-saving cooking can be found in the "Environmental protection" section. → Page 4

	Ongoing cooking setting	Ongoing cooking time in minutes
Melting		
Butter, gelatine	1	-
Heating and keeping warm		
Stew (e.g. lentil stew)	1	-
Milk**	1-2	-
Poaching, simmering		
Dumplings	3-4*	20-30 min.
Fish	3*	10-15 min.
White sauces, e.g. Béchamel sauce	1	3-6 min.
Boiling, steaming, stewing		
Rice (with twice the water quantity)	3	15-30 min.
Unpeeled boiled potatoes	3-4	25-30 min.
Boiled potatoes	3-4	15-25 min.

* Ongoing cooking without the lid

** Without lid

	Ongoing cooking setting	Ongoing cooking time in minutes
Pasta, noodles	5*	6-10 min.
Stew, soups	3-4	15-60 min.
Vegetables and frozen vegetables	3-4	10-20 min.
Cooking in a pressure cooker	3-4	-
Braising		
Roulades	3-4	50-60 min.
Pot roast	3-4	60-100 min.
Goulash	3-4	50-60 min.
Frying**		
Escalope, plain or breaded	6-7	6-10 min.
Chop, plain or breaded	6-7	8-12 min.
Steak (3 cm thick)	7-8	8-12 min.
Fish and fish fillet, plain or breaded	4-5	8-20 min.
Fish and fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12 min.
Stir fry, frozen	6-7	6-10 min.
Pancakes	5-6	consecutively

* Ongoing cooking without the lid

** Without lid



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Double oven

MHA133B.0B

[en] Instruction manual

Getting to know your appliance

In this section, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

Note: Depending on the appliance model, individual details and colours may differ.

Control panel

You can set your appliance's various functions on the control panel. Below, you will see an overview of the control panel and the layout of the controls.



- 1 Buttons and display**
The buttons are touch keys with sensors underneath. Simply touch a symbol to select the function.
The display shows symbols for active functions and the time-setting options.
- 2 Main oven**
Controls for the main oven
- 3 Function selector**
Use the function selector to set the heating function or other functions for the main oven. You can turn the function selector clockwise or anti-clockwise from the "Off" position.
- 4 Temperature selector**
Use the temperature selector to set the temperature for the heating function or select the setting for other functions for the main oven. You can only turn the temperature selector clockwise from the "Off" position, until it offers resistance. Do not turn the selector beyond this point.
- 5 Heating-up indicator**
The heating-up indicator for the main oven remains lit while the appliance is heating.
- 6 Top oven**
Controls for the top oven
- 7 Function selector**
Use the function selector to set the heating function or other functions for the top oven. You can turn the function selector clockwise or anti-clockwise from the "Off" position.
- 8 Temperature selector**
Use the temperature selector to set the temperature for the heating function or select the setting for other functions for the top oven. You can only turn the temperature selector clockwise from the "Off" position, until it offers resistance. Do not turn the selector beyond this point.

- 9 Heating-up indicator**
The heating-up indicator for the top oven remains lit while the appliance is heating.

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

Buttons and display

You can use the buttons to set various additional functions on your appliance. You will be able to see the values for these on the display.

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

Display

The value that can be set at the present time or that is elapsing will be shown in large digits on the display.

To use the individual time-setting options, tap the button several times. The symbol that lights up corresponds to the value currently shown in large digits on the display.








en Getting to know your appliance

Types of heating and functions

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

To make sure you always use the right type of heating to cook your food, we have explained the differences and applications below.

Note: Not all heating functions and other functions are available for both ovens. To find out which ones are available, see the symbols on the controls.

Heating function		Use
	Main oven	
	3D hot air	For baking and roasting on one or more levels. The fan distributes the heat from the ring-shaped heating element in the back panel evenly around the cooking compartment.
	Gentle hot air	For gently cooking selected types of food on one level without preheating. The fan distributes the heat from the ring-shaped heating element in the back panel around the cooking compartment. This heating function is used to measure both the energy consumption in air recirculation mode and the energy efficiency class.
	Top oven	
	Top/bottom heating	For baking on one level. Heat is emitted evenly from above and below. This heating function is used to determine the energy efficiency class in conventional mode.
	Grill, small area	For grilling small amounts of steaks or sausages, for making toast, and for cooking au gratin. The centre area under the grill heating element becomes hot.
	Grill, large area	For grilling flat items, such as steaks or sausages, for making toast, and for browning food. The whole area below the grill element becomes hot.

Other functions

Your new oven has yet more functions; see below for a brief description of these.



Function	Use
	Interior lighting Switches on the interior lighting; all other functions remain off. Makes it easier to clean the cooking compartment, for example.

Temperature

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

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

Position	Meaning
●	"Off" position The appliance is not heating.
50-275	Temperature range The temperature that can be set in the cooking compartment in °C.

1, 2, 3 or I, II, III	Grill settings	The configurable settings for the grill, large area  and small area  (depending on the appliance model). Setting 1 = low Setting 2 = medium Setting 3 = high
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Temperature indicator

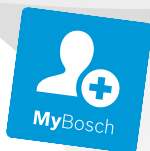
The heating-up indicator remains lit while the appliance is heating.

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

Note: Due to thermal inertia, the actual temperature inside the cooking compartment may differ slightly from the temperature that is displayed.



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Dishwasher

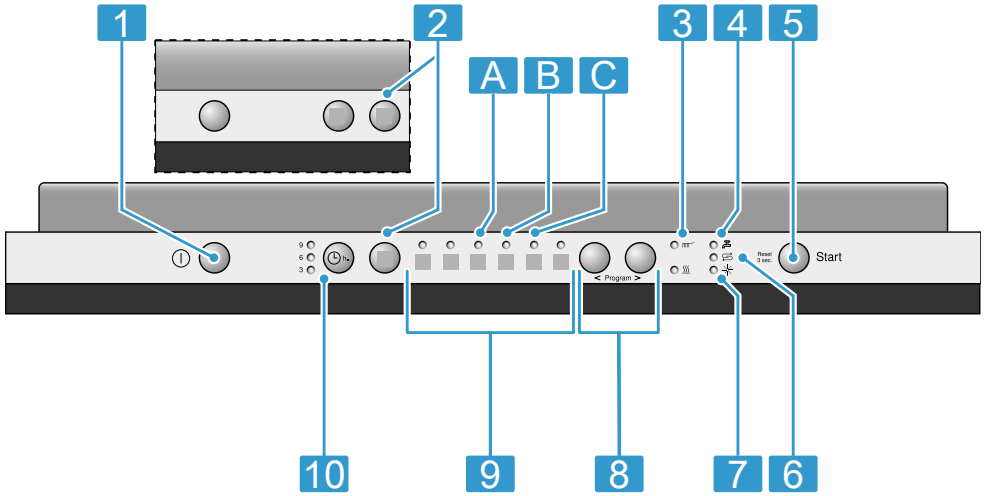
SM...

SB...

[en]






User manual

en Familiarising yourself with your appliance



1	ON/OFF button ①	Switching on the appliance → <i>Page 35</i> Switching off the appliance → <i>Page 37</i>
2	Additional functions ¹	Additional functions → <i>Page 21</i>
3	Programme sequence display	The programme sequence display shows the current cycle of the appliance, e.g. washing or drying.
4	Water supply display	Display for water supply lights up
5	Start button Start and reset button Reset 3 sec.	Starting the programme → <i>Page 36</i> Terminating the programme → <i>Page 37</i>
6	Special salt refill indicator	Water softening system → <i>Page 27</i>
7	Rinse aid refill indicator	Rinse aid system → <i>Page 30</i>
8	Setting buttons	Setting a programme → <i>Page 36</i> Changing basic settings
9	Programmes	Programmes → <i>Page 19</i>
10	Timer programming ¹	Setting timer programming → <i>Page 36</i>

¹ Depending on the appliance specifications

Programme	Use	Programme sequence	Additional functions
  Eco 50°	Tableware: <ul style="list-style-type: none"> ■ Cleaning mixed tableware and cutlery. Level of soiling: <ul style="list-style-type: none"> ■ Removing common household food remnants lightly dried-on. 	Most economical programme: <ul style="list-style-type: none"> ■ Pre-Rinse ■ Cleaning 50 °C ■ Intermediate rinse ■ Rinsing 66 °C ■ Drying 	All → "Additional functions", Page 21
 Delicate 40°	Tableware: <ul style="list-style-type: none"> ■ Cleaning delicate tableware, cutlery, temperature-sensitive plastics, glasses and stemware in the stemware basket. Level of soiling: <ul style="list-style-type: none"> ■ Removing lightly adhering fresh food remnants. 	Gentle: <ul style="list-style-type: none"> ■ PreRinse ■ Cleaning 40 °C ■ Intermediate rinse ■ Rinsing 60 °C ■ Drying 	IntensiveZone VarioSpeed Half Load ExtraDry → "Additional functions", Page 21
 Quick 45°	Tableware: <ul style="list-style-type: none"> ■ Cleaning delicate tableware, cutlery, temperature-sensitive plastics and glasses. Level of soiling: <ul style="list-style-type: none"> ■ Removing lightly adhering fresh food remnants. 	Time-optimised: <ul style="list-style-type: none"> ■ Cleaning 45 °C ■ Intermediate rinse ■ Rinsing 55 °C 	ExtraDry → "Additional functions", Page 21
 PreRinse	Tableware: <ul style="list-style-type: none"> ■ Cleaning all types of tableware. Level of soiling: <ul style="list-style-type: none"> ■ Cold rinsing, intermediate cleaning. 	Cold rinse suitable: <ul style="list-style-type: none"> ■ Pre-Rinse 	None

Information for test institutes

Test institutes are provided with information for comparability tests, e.g. according to EN60436. These are the conditions for conducting the tests, however they are not the results or consumption values.

E-mail enquiries to: dishwasher@test-appliances.com
 The product number (E-Nr.) and the production number (FD) are required here. They can be found on the rating plate on the appliance door.



BORN INNOVATIVE

EN



6. QUICK USER GUIDE

This washing machine automatically adjusts the level of the water to the type and quantity of washing. This system gives a reduction in energy consumption and a saving in washing times.

Program selection

- Turn on the washing machine and select the required program.
- Adjust the washing temperature if necessary and press the required "option" buttons.
- Press the **START/PAUSE** button to start washing.

If there is a break in the power supply whilst the machine is operating, when the power is restored, the machine will restart from the beginning of the phase it was in when the power was lost.

- At the end of the programme, the message "End" will appear on the display or, on some models, all wash stage indicator lights will turn on.

Wait until the **DOOR LOCKED** light has gone out before opening the door.

- Turn off the washing machine.

For any type of wash, see the program table and follow the operating sequence as indicated.

Technical data

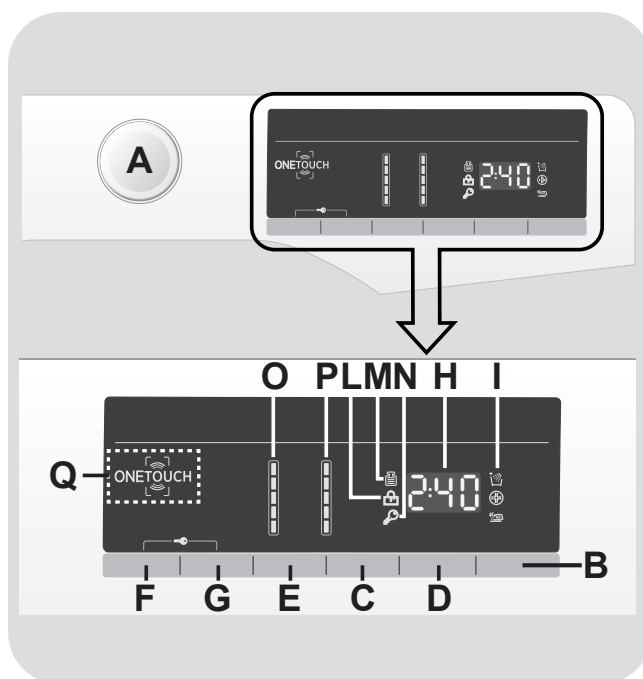
Water pressure:

min 0.05 Mpa / max 0.8 Mpa
(0.05 MPa dispenses approximately 1 litre of water in 10 seconds)

Spin r.p.m.: See rating plate.

Power input / Power current fuse amp / Supply voltage: See rating plate.

7. CONTROLS AND PROGRAMS



A Programme selector with OFF position

B **START/PAUSE** button

C **DELAY START** button

D **OPTIONS** button

E **RAPID / STAIN LEVEL** button

F **TEMPERATURE SELECTION** button

G **SPIN SPEED** button

F+G **KEY LOCK**

H Digital display

I **OPTIONS** indicator lights

L **DOOR LOCKED** indicator light

M **KG MODE** indicator light

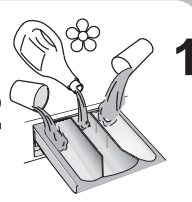

N **KEY LOCK** indicator light

O **TEMPERATURE SELECTION** indicator lights

P **SPIN SPEED** indicator lights

Q **ONE TOUCH** area

Table of programmes

PROGRAMME	kg (MAX.) * (see control panel)								°C (MAX.)				
	7 kg	8 kg	9 kg	10 kg	11 kg	12 kg	13 kg	14 kg		2		1	
Cottons	2)	7	8	9	10	11	12	13	14	90°	●	●	
Cottons + Prewash	2)	7	8	9	10	11	12	13	14	60°	●	●	●
ECO 40-60	2)	7	8	9	10	11	12	13	14	60°	●	●	
20°C	2)	7	8	9	10	11	12	13	14	20°	●	●	
Mixed	2)	3,5	4	4,5	5	5,5	6	6,5	7	60°	●	●	
Drain & Spin		-	-	-	-	-	-	-	-	-			
Rinse		-	-	-	-	-	-	-	-	-	△	●	
Wool & Handwash		1	2	2	2	2	2,5	2,5	2,5	30°	●	●	
Delicates		2,5	2,5	2,5	2,5	2,5	3	3	3,5	40°	●	●	
Sports		3	3,5	4	4	4,5	5	5	5,5	30°	●	●	
Dark Colours	2)	3,5	4	4,5	5	5,5	6	6,5	7	40°	●	●	
Allergy Care 60°		2	2	2	2	3	3	3,5	3,5	60°	●	●	
Rapid Care ³⁾	14'	1	1,5	1,5	1,5	1,5	2	2	2	30°	●	●	
	30'	2,5	2,5	2,5	2,5	2,5	3	3	3	30°	●	●	
	44'	3,5	3,5	3,5	3,5	3,5	4	4	4	40°	●	●	
Cotton Care 59'		3,5	4	4,5	5	5,5	6	6,5	7	40°	●	●	

One Touch 

Customizable setting that interacts with the App on your smartphone and to download the cycles (see the dedicated section). The factory sets the default programme Auto-Hygiene, which will sanitize the machine.

EMERGENCY FIRE ACTION PLAN

All visitors & contractors are to be made aware of the following:

ON DISCOVERING A FIRE

1. Sound the alarm by operating the nearest fire alarm call point.
2. Leave the building by the nearest exit.
3. Assist anyone who needs help to leave.
4. Close all doors behind you.
5. Call 999 and request the Fire Service.
6. Do not stop to collect personal belongings.
7. Do not use the lifts.
8. Report to the Assembly Point which is on the Castlewellan Road.
9. Do not re-enter the building until authorised to do so.

ON HEARING THE FIRE ALARM

1. Leave the building by the nearest fire exit.
2. Assist anyone who needs help to leave.
3. Close all doors behind you.
4. Do not stop to collect personal belongings.
5. Do not use the lifts.
6. Report to the Assembly Point which is on the Castlewellan Road.
7. Do not re-enter the building until authorised to do so.

FIGHTING A FIRE

Only attempt to fight a fire if:

- you are competent to use the media provided;
- there is no risk to your own safety;
- your escape route is clear; and
- the fire is small.

"Fire Action" Notices



'Fire Action' notices are displayed throughout the building. These notices outline the action to be taken in the event of a fire.

Please familiarise yourself with these fire action notices.

Also familiarise yourself with the escape routes and fire exits from the building.

Assembly Point



The assembly point is displayed on all "Fire Action" notices.

Please familiarise yourself with this location.

Hilltown Lodges

Fire Safety Policy

This fire safety policy has been prepared by Stephen Quinn Project Manager as the appropriate person for [Hilltown Lodges, Castlewellan Rd, Hilltown](#).

The purpose of this policy is to ensure the safety, from fire, of all 'relevant persons' on, in or in the vicinity of the premises. 'Relevant persons' includes all members of staff, helpers, volunteers, contractors and suppliers who may be working in or visiting the premises. This will be achieved by effective planning, organisation, control, monitoring and review of the preventive and protective measures.

This Fire Safety Policy also ensures Hilltown Lodges comply with the legal obligations of The Fire and Rescue Services (Northern Ireland) Order 2006 and The Fire Safety Regulations (Northern Ireland) 2010, both of which are enforced by the Northern Ireland Fire and Rescue Service.

This policy will be used to ensure the provision of suitable and sufficient general fire precautions, assessment of risk and management of necessary fire safety arrangements.

As such the following will be provided:

- The position of Fire Safety Officer will be responsible for the provision of safety assistance to assist the 'appropriate person' in carrying out their duties under the relevant legislation.
- A suitable and sufficient fire risk assessment will be prepared, regularly reviewed, and its significant findings acted upon.
- A suitable and sufficient fire emergency plan will be prepared, regularly reviewed, and practised by the carrying out of fire drills.
- All relevant persons will be trained to satisfactorily carry out the emergency fire action plan, take part in regular fire drills and fulfil any other necessary actions to comply with the legislation.
- All relevant persons will be provided with comprehensible and relevant information regarding the risks identified from the fire risk assessment and any other notification of risk highlighted by other relevant persons, the preventative and protective measures, the fire emergency plan, and the identities of persons nominated to carry out the duties of the responsible person.
- The employer of any employees from an outside undertaking and any other persons working on the premises will be provided with the same information as the relevant persons.
- All necessary systems required as part of the general fire precautions (or other general systems or appliances required to be satisfactorily maintained to prevent the likelihood of fire) will be tested and maintained in accordance with the relevant code of practice.

Full records of these measures will be kept and made available for audit by the Northern Ireland Fire & Rescue Service as required.