

Operation Instruction

Dish Dryer FD-268



Product profile

Dear valued customers,

Thank you for purchasing our Firenzzi dish dryer cabinet. To operate it safely and achieve the best result, please read *Instruction* Manual carefully before you start using it. We hope you will like and enjoy our product as we greatly value customer's satisfaction in all of our products.

Our company, Asia Summit Marketing Sdn Bhd is the distributor for Firenzzi & Delonghi built-in cooking appliances and other appliances like table ovens, dehumidifier & disinfection cabinet. Now we are proud to import the new Firenzzi dish dryer with the advanced design idea and unique appearance as well as energy-saving. The dish dryer is safe and convenient to use. Firenzzi dish dryer is made to provide more safety protection system by having the best quality materials. Our cabinet cover is design with transparent grey colour for better maintenance.

Cabinet: Please place all your clean kitchen utensils into the racking accordingly in order.

Drying Funtion : Just switch on the desire time set to start drying the kitchen utensils. The LED light will be switched on while operating with hot air heat up to 75 degree for drying function. Our racking is using 304# stainless steel to ensure the safety of the quality. The cabinet is suitable for 4 to 6 family members.

Please log on to www.asmsb.com to find out more of our products & details.

Product technical parameters

| | | | |
|---------------|-----------|-------------------------|---------------|
| Rated voltage | 220V-240V | Rated frequency | 50Hz/60Hz |
| Rated power | 260W-280W | Work temperature | 75°C±5°C |
| Volume | 60L | Basket bearing capacity | 18kg |
| Net weight | 5.0kg | Boundary dimension | 495x409x362mm |

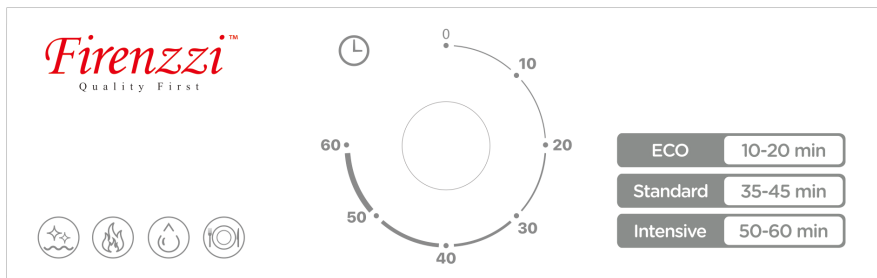
Note: 1. Parameters in the table are for reference only. It shall be subject to the product nameplate;

2. Deviation area of product volume is $\pm 5L$;

3. Company shall keep the right to change product design and specification.

Use introduction

Control panel:



Operation mode:

Select → Automatic start → Automatic end

Application range:

| Mode | Time | Instruction | Family type |
|------------------|-----------|---|-------------|
| ECO | 10-20 min | Big bowl*1 big spoon*1 small spoon*5 plate*4 rice bowl*5 chopstick*10 | 2-4 people |
| Standard | 35-45 min | Big bowl*1 big spoon*1 small spoon*8 plate*5 rice bowl*8 chopstick*10 | 4-6 people |
| Intensive | 50-60 min | Big bowl*1 big spoon*1 small spoon*10 plate*6 rice bowl*8 chopstick*10 | 6-10 people |

Operation instruction:

1. Operate the cupboard after putting the tableware into the cupboard and closing the lid;
2. Select the mode; turn the button to the time state and enter the working state after 3 seconds until the time is up;
3. If it needs to switch the mode, turn the button to the corresponding time place; enter the working state after 3 seconds until the time is up;
4. The product is built with the automatic safety protection device. Don't open the lid in the working state. If the system safety protection mode starts, the machine shall work

again after closing the lid.

Safety precautions of daily use

Before use:

- For the first use, scrub the chamber, remove the protective film, dry the machine for 60 min, put the tableware into it for drying purpose and after cooling in order to achieve better use effect;
- Clean the bowl basket before use, place the tableware well before operating.

In use:

- Don't block the vents on both sides. Don't cover the machine with duster cloth or other scrubbing items. Don't touch the thermo vent with hands to avoid accidents
- If the machine breaks down in use, stop using it immediately.
Contact our service team at 603-61489188 during working hours.

After use

- Do not open the cupboard door around ten minutes as the air is hot. Unplug the power plug or turn off the power after use;
- Suggest to regularly maintain the machine every week. For safety and energy saving, unplug the power plug if the machine is not used for a long time;
- Put the product into a dry ventilated place. Don't let kids use the machines alone to avoid scald, electric shock or other accidents;

Safety precautions

1. The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction
2. Children are advised not to play with the appliance
3. 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
4. Cleaning and user maintenance shall not be made by children without supervision
 - Don't clean the machine with organic solvent or dish brush etc. Clean the bowl basket before use. Put the tableware well to dry and disinfect. Use the machine according to operation instruction;
 - Don't use the impaired power lines (like cutting-off, hot wires). For security, contact the manufacturer or the maintenance department and other similar departments to solve if the power line is impaired. Laypeople can not dismantle the machine or change the parts;
 - Don't use the product to dry lacquerware, resin (stuff which is easy to change under high temperature), silvery food, flammable and combustible etc to avoid accidents;
 - Don't wash the machine body with water or spray it. Use the wet cloth to scrub the inside and outside surface of the machine body. If it is too dirty, first scrub it with neutral detergent, next scrub it with clean wet cloth and finally scrub it with dry cloth. Dispose the water in the water collection box and avoid overflow;

Common faults and treatment methods

Confirm and solve the common faults according to the instructions below. If you could not solve or confirm the fault causes, contact the local after-sales service department. We especially remind you not to dismantle or repair the machine for your security.

| Faults | Causes | Treatment methods |
|-----------------------|---|-----------------------------|
| Unable to work | Whether the lid is closed well; whether the door switch is pressed; | Close the lid well |
| Unable to work | Whether it is power failure; whether it is plugged well; | Plug it well after power up |
| Unable to dry | Whether it is electrical machinery/computer board failure or bad contact of heating part; | Repair or change |
| Unable to work | Whether it is bad contact of rotary knob timer; | Repair or change |
| LED lamp tube failure | Whether it is light tube failure or bad contact of terminal; | Repair or change |
| Function error | Wrong set condition. | Reset |

Customer services

Distinguished users,

Thank you for using our product. Our company provides you with the following services according to *Rules of Parts of Goods Repair Change and Return* and based on warranty card, product purchase receipt:

(I) The products adopt the three-guarantee policy. If there is any quality problem within seven days from purchase date, we will replace it for you;

(II) If there is any quality problem within one year since purchase date, we will repair it for you. We provide a lifetime maintenance service after the warranty expires;

(III) We shall not replace or repair the product if the one of following cases happens:

- (1) The user dismantles the machine or the seal on rear cover is damaged or changed;
- (2) The product is damaged in transit or due to inappropriate storage, misuse or human causes;
- (3) The product is damaged due to other causes.