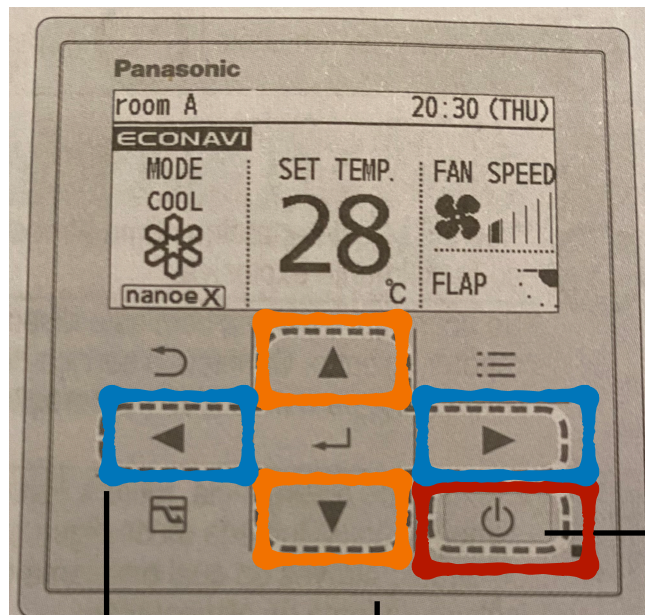


Five on Wilson Operating Guide

Heating and Cooling System
(Panasonic)

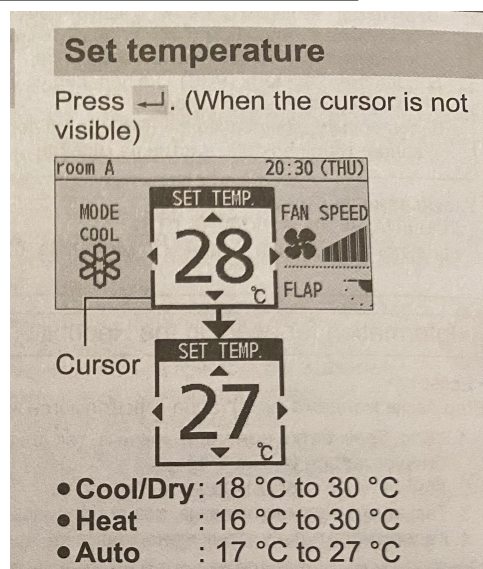
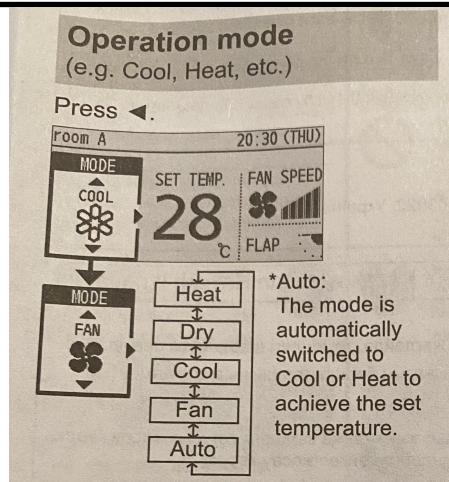


Turn power on
and off

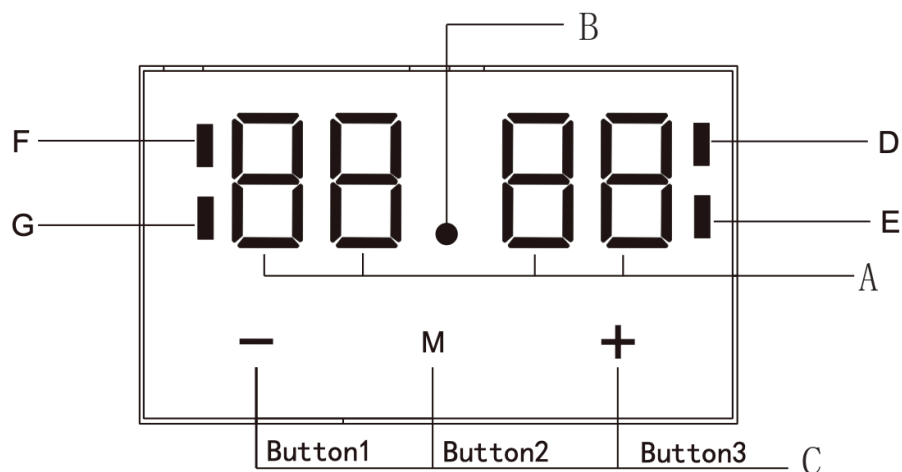
*Please turn off
when not at home*

Temperature
Up and Down

To change between Heating
and Cooling



► Electronic programmer



A – Display field

B – Seconds Icon

C – Buttons

D – Timer

E – Current time

F – Cooking time

G – End of cooking time

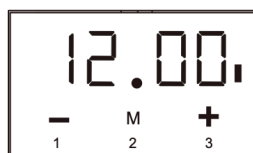
M – Function

– – To decrease the numbers on the digital display

+ – To increase the numbers on the digital display

Setting the time

1. At power on, displayed “12.00”, and ⌚ flashes.



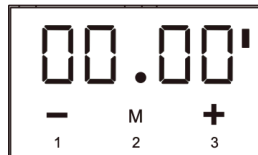
2. The current time can be set with button 1 and 3, 5 seconds after the time has been set, the new data will be saved.

Timer

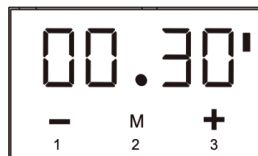
The timer can be activated at any time and any function, the timer can be set from 1 minute to 23 hours and 59 minutes;


To set the timer you should:

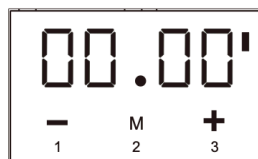
1. Press button 2, flashing . Enter the timer setting.




2. Set the timer using buttons 1 and 3.



3. 5 seconds after the time is set, or directly press the button 2, the signal function  is on. your setting is saved.



4. When the set time is up the alarm signal will be activated and the signal function start  flashing again.

Possible settings of the oven function knob



Full Grill
(Grill and the top element)

When the "combined grill" is active enables grilling with the grill and with the top element switched on at the same time.

This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.



Fan, bottom and top heaters on

At this knob position the oven executes the cake function. Conventional oven with a fan.

Caution!

When the functions with fan have been selected but the temperature knob is set to zero only the fan will be on. With this function you can cool the dish or the oven chamber.



/ Circular heater Fan

At this function, allows the oven to be heating up in a forced way with the thermofan, which is in the central part of the oven chamber.

Heating the oven up in this way permits even heat circulation around the dish in the oven. The advantage of this heating method is:

- Reduction of overheating-up time and of the initial heating stage.
- Possibility to bake at two cooking levels simultaneously.
- Reduction in the amount of fats and juices coming out of meat dishes, which results in an improvement in taste.



Fan and bottom heater on

At this oven function, the oven activates the bottom heater and fan function.

The mode is useful for baking loose pastry and preparation of preserved fruit and vegetables.



Economy Grill (variable)

Use the economy grill to grill or brown small amounts of food. Locate the grill

Pan in the 4th or 5th shelf position. Pre-heat the grill for 5 minutes before use.

Warning!

When the grill is in use accessible parts can become hot. It is best to keep children away from the oven.



Fan, grill element

The oven activates the grill top heater and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of dish, you should only use the grill with the oven door shut.



Separate oven lighting

By setting the knob to this position the lighting inside the oven is switched on



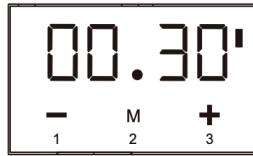
Fan, grill element


When the knob is turned to this position, the oven activates the grill and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish, you should only use the grill with the oven door shut.



Bottom and top element on

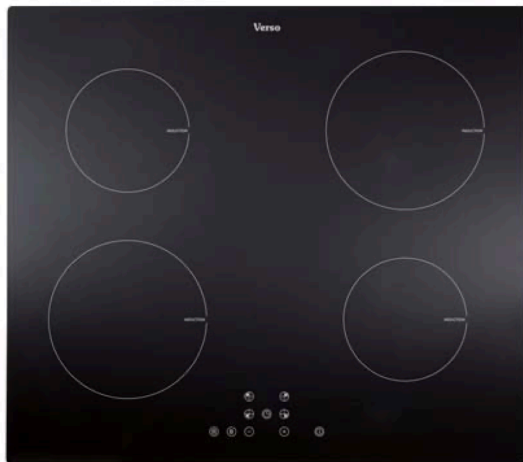
Setting the knob to this position allows the oven to be heated conventionally.



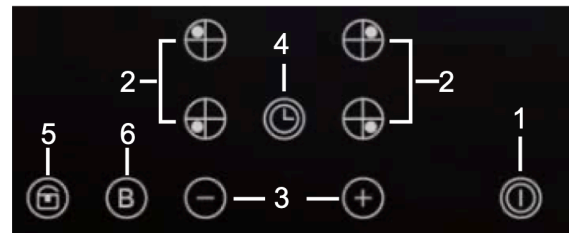
5. Press any button, the signal function  and alarm signal will go off, or the alarm signal will be turned off automatically after 2 minutes.

Cooking hob - VERSO 4X4I-2 HOB

Top View



Control Panel



1. ON/OFF control
2. Cooking zone selection controls
3. Heat/Timer Regulation Controls
4. Timer
5. Key/child Lock Controls
6. Boost Control

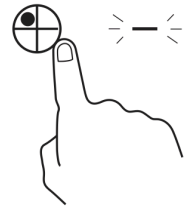
3. Touch the cooking zone you wish to use.



4. Select a heat setting by touching the “-/+” regulating controls
- If you do not choose a heat setting within 1 minute, the Induction hob will automatically switch back to standby mode. You will need to start again at step 1.
 - You can modify the heat setting at any time during cooking.

When you have finished cooking

1. Touch the cooking zone selection control that you wish to switch off.

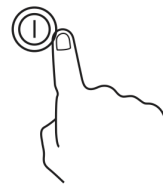


2. Turn the cooking zone off by scrolling down to "0" using the "-" regulating control.

The display will then show "H"




3. Alternatively turn the whole cooktop off by touching the ON/OFF control




Using the Boost function

- The boost function can operate in all cooking zones.
- The cooking zone will return to its original setting after 5 minutes.

Activate the boost function

1. Touch the cooking zone required
2. Touch the boost  control, and "P" will appear in the display.
3. Cooking zone will function at the higher power for 5 minutes only, before reverting the previously selected heat setting.

Cancel the Boost function

1. Touch the cooking zone required
2. Touch  the Boost control, to cancel the boost function. The cooking zone will revert to the previously selected heating level.

Locking the Controls


You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).

When this function is activated, all controls except the ON/OFF control are disabled.

To lock the controls

1. Touch and hold the  keylock symbol and the timer indicator display will show “Lo”

To unlock the controls

1. Make sure the hob is turned on.
2. Touch and hold the keylock  control to unlock the hob control panel. “Lo” will disappear from the display.
3. The hob is now unlocked, and you can now start using it.



When the hob is in lock mode, all controls are disabled except the ON/OFF control. In an emergency, you can turn the induction hob off with the ON/OFF button, but you will have to unlock the hob first before the next use.

Care and Cleaning

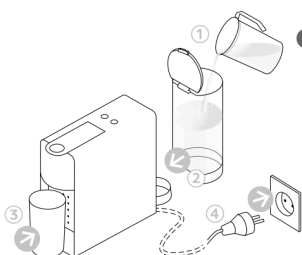
What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass).	<ol style="list-style-type: none">1. Switch the power to the cooktop off.2. Apply a cooktop cleaner while the glass is still warm (but not hot!).3. Rinse and wipe dry with a clean cloth or paper towel.4. Switch the power to the cooktop back on.	<ul style="list-style-type: none">• When the power to the cooktop 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 cooktop: 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 Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none">1. Switch the power to the cooktop off at the wall.2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.3. Clean the soiling or spill up with a dish cloth or paper towel.4. Follow steps 2 to 4 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 the power to the cooktop off. 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. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The cooktop may beep and 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 cooktop back on.
-----------------------------------	---	--

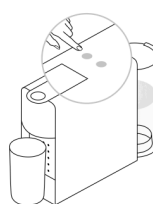
Coffee Machine - Essenza Mini by Breville (Nespresso)



Factory settings: Espresso cup: 40 ml, Lungo cup: 110 ml; Auto Off mode: 9 mins.



- 1 **Rinse the water tank** before filling with potable water. Place a container (min. 1 L) under coffee outlet. Plug into mains.



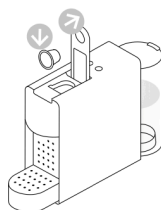
- 2 **To turn the machine ON**, press either the Espresso or Lungo button.
 - Blinking Lights: heating up (25 seconds)
 - Steady Lights: ready

- 3 **Press the Lungo button** to rinse the machine. Repeat 3 times.

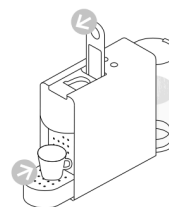
- 4 **To turn the machine off** before automatic Auto Off mode, press both the Espresso and Lungo buttons simultaneously.

Coffee Preparation

- 1 **To turn the machine ON**, press either the Espresso or Lungo button.
 - Blinking Lights: heating up (25 seconds)
 - Steady Lights: ready



- 2 **Lift the lever** completely and insert the capsule.



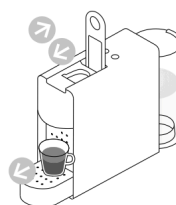
- 3 **Close the lever** and place a cup under the coffee outlet.



During heat up, you can press either coffee button while blinking. The coffee will then flow automatically when the machine is ready.

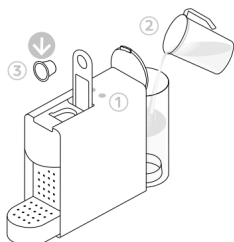


- 4 **Press the Espresso** (40 ml) or the Lungo (110 ml) button to start. Preparation will stop automatically. To stop the coffee flow or top up your coffee, press again.

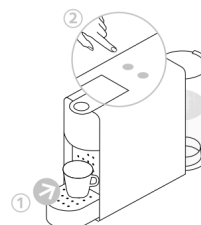


- 5 **Remove the cup.** Lift and close the lever to eject the capsule into the used capsule container.

Programming the Water Volume



- 1 **Turn the machine on** and wait for it to be in ready mode (steady lights). Fill the water tank with fresh potable water and insert the capsule.



- 2 **Place a cup** under the coffee outlet. Press and hold the Espresso or Lungo button. Release button once the desired volume is served. LED will blink fast 3 times to confirm new setting. Water volume level is now stored.



INSTRUCTIONS OF USE – WARNING: Risk of electrical shock and fire! Make sure the under side of the milk frother is dry.

TIP: For optimal milk froth, use whole or semi skimmed milk at refrigerated temperature (about 4–6° C).

- Overview:** a) Lid a1) Storage area for frothing spring a2) Seal b) Start/stop Button c) Milk frother d) Mixer (for hot milk) e) Frothing spring (for milk froth) f) Base.
- Clean** before the first use. Attach the relevant whisk.
- Fill** milk frother up to one of the two «max» level.
- Place** the lid on the Aeroccino. For a hot preparation, briefly press button to start. Button lights up Red. Take approx. 70–80 sec. For cold milk froth, keep button pressed for approx. 2 seconds. Button lights up Blue. Takes approx. 60 sec.
- Clean** after each preparation. Only use non abrasive cloth, never use a brush. Jug is water proof. Do not put in dishwasher.

IMPORTANT - please do not use any abrasive cleaners on milk frother.
Just rinse and wipe clean - but ensure no left over milk residue

