

altimo

User Manual







Integrated oven
BISOF5SS

Thank you for selecting our product. We hope you are completely satisfied with your purchase, which has been crafted in our advanced, high-quality facilities. With proper maintenance and care, you can enjoy using your oven with confidence for many years to come.

- Please read the entire manual thoroughly.
- Keep the manual handy while using the product.
- If you pass the product on to someone else, be sure to include the manual as well.

⚠ *Please note that this Operating Manual covers multiple models. Some features mentioned may not be available in your specific product.*

| Symbol | Meaning |
|---|------------------------|
|  | Important Information |
|  | Warning - Caution |
|  | Risk of Electric Shock |
|  | Risk of Fire |

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1.Important Safety Warnings


Read the manual carefully before installation and use of the appliance. The appliance shall not be covered under warranty in case of an incorrect installation or use performed by a person other than a specialist.



General Notes

- Follow the safety related instructions.
- Also read other documents that are provided together with the appliance.
- The user manual may be convenient for more than one model.
- Keep it in an easily accessible place for a future use.
- Disconnect all the energy connections before installation, maintenance and repair operations.
- If the appliance is damaged, do not operate it.
- If there is protective gelatin on the panel or cover of your device, please remove it
- Keep the children under 8 years old and the pets away during and after use of the appliance
- It is dangerous for the children under 8 years old to touch the appliance without an adult supervision and to use it on their own.
- Keep the packaging materials out of reach of the children, dispose them in a place where they cannot reach.
- Do not bring damp package into contact with the mouth. Keep it out of reach of the children.
- The appliance should not be maintained and cleaned as long as the children are not under the supervision of the adults.
- The appliance is only intended for cooking. Do not use the appliance for the purposes such as heating the room.
- While the oven is hot, tray and accessories may become hot; use oven gloves or a similar apparatus when you place and remove them.
- Do not use steam cleaner for cleaning the appliance. •Keep the surrounding area of all the compartments, where there is an air circulation, open.
- If you would use an oily baking paper, absolutely do not bring the paper into contact with the base of the oven.
- Do not prepare food with strong alcoholic drinks. Alcohol vaporates at a high temperature, it may catch and cause fire in case of contact with hot surfaces.
- Check whether the appliance is turned off or not after use.
- Keep the cooking duration under control.

Electrical Hazard

 There is a risk of electrocution.

- The appliance should be repaired by an authorized service if it is damaged.
- In case of any damage, turn off the appliance, cut off the electricity.
- Due to the risk of electric shock, do not wash the appliance by spraying or pouring water on it.
- If the lamp would be replaced, disconnect the appliance from the electrical outlet in order to avoid from electric shock before the replacement.
- Our company is not responsible from any damage that would arise for the reason that the appliance is used without connecting it in accordance with local regulations.
- Absolutely do not use the plug with wet hands.
- In order to disconnect the appliance from the electrical outlet, plug it out by holding the plug, not the cable.
- While the appliance operates, its rear surface also gets warm. The electrical connections should not come into contact with the rear surface.
- Unplug the appliance during operations such as cleaning, repair and maintenance.
- Do not dislodge the resistor during cleaning.
- Do not pass the connection cables over the hot surface. If the cables melt, they may cause a short circuit or a fire.

 Do not try to extinguish the fire with water.

- Disconnect the appliance from the electrical outlet and try to cover the fire with an instrument such as a fire blanket in order to prevent the fire from coming into contact with the air.



Risk of Injury

- If there is a crack on the oven door glass or it is exposed to an impact, the glass may break and splatter.
- In order to clean the oven door glass, do not use harsh and abrasive cleaners or metal scrapers.
- Do not touch the heating/power elements.
- The hinges of the appliance door may jam the door during movement. Do not hold the section which contains hinges.
- Never leave combustible materials or oxidizers in the appliance.
- Do not heat glass jars and canned food. Created pressure may cause the jar to explode
- Do not put the tray close to combustible materials or oxidizers after cooking.
- The oven door may consist of 2, 3 or 4 glasses.
- Do not use the oven door with a with removed glass
- The user should not carry the oven on his/her own without gloves.

Intended Use

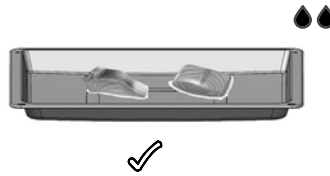
- The appliance is intended for cooking. Do not use it for purposes such as heating
- The appliance has been designed for domestic use. Use it only in a closed area. The oven can be used for defrosting, frying or grilling the food.
- Do not use the oven for drying purposes by hanging a towel or clothes on its handle

2.Environmental Protection

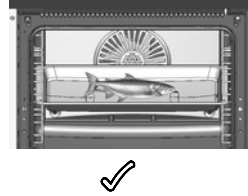
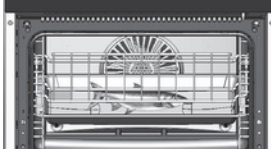
Saving Energy

To learn what should be done while cooking a food in the oven, first of all, we need to talk about pre-heating. You should apply pre-heating only when it is required. Pay attention not to apply pre-heating for more than 10 minutes.

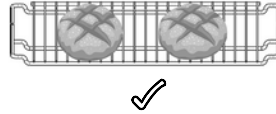
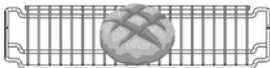
- Before cooking, put the frozen food in the oven after you leave them at the room temperature or defrost them in the microwave oven.



- Do not leave unnecessary accessories in the cooking compartment.



- You can cook more than one food on the wire rack at the same time. Thereby, you save heat.



- The oven door causes heat loss every time it is opened. For this reason, you should not open the oven door unless it is highly necessary. When you need to open the oven door, pay attention to close it as soon as possible.



Compliance With WEEE Regulation and Disposal of the product



Dispose of the old product in a way not harming the environment. On this product, there is a symbol (WEEE), which indicates that electrical and electronic equipment wastes should be collected separately. This means that the equipment should be handled in accordance with 2002/96/EC EU Directive for recycling or dismantling in order to minimize the impacts of it on the environment.

For further information, please refer to local or regional authorities. The electronic products, which are submitted for controlled waste collection, pose a potential hazard in terms of both environmental health and human health due to the harmful materials they contain. You can consult with your authorized dealer or the garbage collection centre of your municipality about how you can dispose of the product. Before disposing of the product, unplug the power cord and break the cover lock, if present, to protect children from danger.

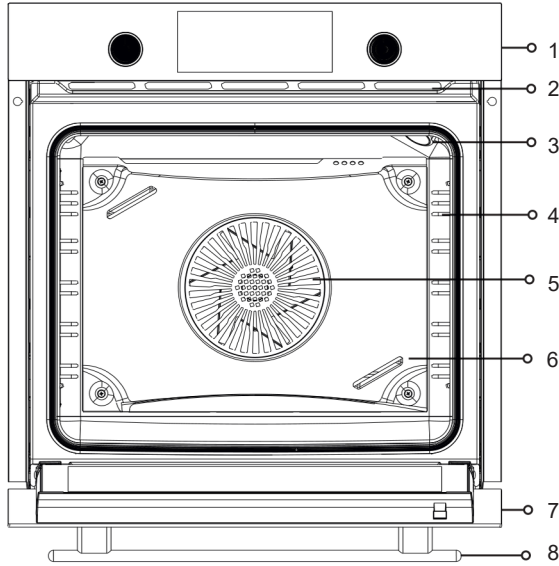
| Technical Features | |
|-------------------------------------|-------------------------------------|
| Voltage/Frequency | 220-240V~50-60 Hz |
| Cable Length | With G Type Plug 3 x 1.50 x 1200 mm |
| External Sizes (height/width/depth) | 595 mm / 595 mm / 547 mm |
| Main Oven | Electro turbo oven |
| Lamp Power | 25 W |
| Thermostat | 50-Max°C |
| Lower Heater | 1200 W |
| Upper Heater | 1100 W |
| Grill | 2450 W |

Essential: Energy label information have been indicated according to EN 60350-1 / IEC 60350-1 standards for domestic type electric ovens. The values are determined according to standard load, lower-upper heater or fan supported heating (if any) functions.

ⓘ The properties are subject to change without giving a prior notice in order to increase the quality of the product.

3.Introducing the Appliance

General Overview



1-Control Panel

5-Fan

2-Air Vents*

6-Fan Protection Sheet **

3-Oven Illumination***

7-Cover

4-Racks****

8-Handle

***Air Vents** may be open/closed depending on your model.

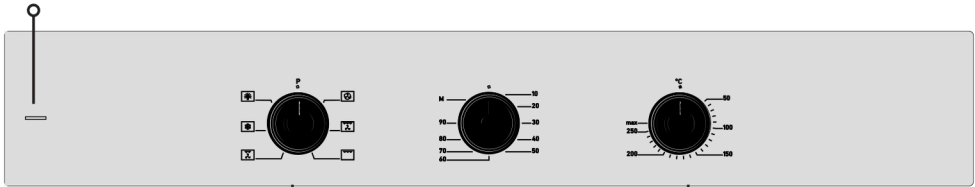
It may not be available depending on your ****FPS** model.

The position of the *****Oven Illumination** may vary.

******Racks** may vary depending on your model. Wire rack is demonstrated as an example.

Control Panel

Signal Lamp



Function Knob

Mechanical Timer

Temperature Knob

Signal Lamp



Function Knob

Digital Timer

Temperature Knob

Function Button

Heating/cooking type is adjusted with function selection button.

You also need to set temperature button to a value with function selection button.

Otherwise, the product will not start to heat.

Temperature Button

It allows you to select the temperature of the oven. The cooking is started by selecting the function type.

Mechanical Timer

It allows you to determine the time for the food to be cooked. The function and temperature knob must also be set.

Digital Timer

It is an electronic timer which makes the food to be cooked prepared at the time you desire.

Signal Lamp

It is the lamp which indicates that the oven is heated. It goes out when the oven reaches to the adjusted temperature.

Turning Off The Electric Oven

Switch the function and temperature buttons to zero (turned off) position.

Heating Types And Functions



Turbo Fan

Turbo heater shall step in and cook your meal evenly with hot air by the help of fan.



* Fan Supported Big Grill

The grill and fan operates together. The fan distributes the hot air evenly. It is convenient for cooking large sized meat dishes,



Big Grill

It is convenient for grilling and frying big and medium portion meals. It heats the whole area under the heater.



Fan Supported Upper Heating

Upper heating and fan are turned on. You can cook your food, which require to be cooked for a long time, by saving energy. Its cooking duration is longer than other functions. It is not recommended for leavened food. **“This mode is the highest mode for energy efficiency.”**




Defrosting

The fan circulates the air around the meal and defrost the frozen food such as meat, bread and cake.



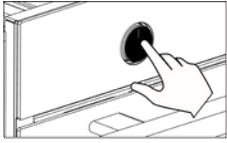
Oven Illumination

It helps to illuminate the inside of the oven. When you switch it to the oven illumination position, the heaters and the fan do not operate. The light will remain on as long as the oven operates.

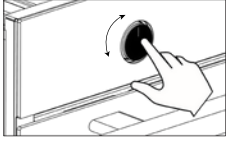
 The functions, which are available on the table, may vary in the different appliances, they may not be available in every model.

*The related energy value in the fan supported cooking mode has been indicated based on this function. The performed tests have been based on TS EN 60350 standard and (EV) No 66/2014 regulation.

Pop-out Button Use

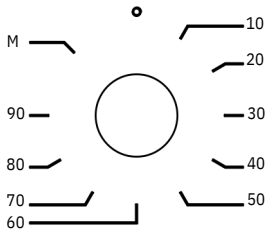


- In the models with a pop-out button, the button should be on the outside in order to apply the setting. (This button is optional.)
- Remove the button out by pressing on it as shown in the picture.



- You can adjust the button by turning it when it is outside.

Use of Mechanical Timer



It allows you to set the time for the food to be cooked.

You can set it by selecting the temperature and type of cooking, turning the cooking time clockwise. When the time is up, it warns with a ringing sound. If you wish, you can start cooking by selecting the temperature and type of cooking without selecting a time by setting it to M mode.

4. Use of The Oven



— M +

| | | | |
|--|----------------------------|--|-----------------------|
| | Cooking duration indicator | | Time increase button |
| | Alarm indicator | | Time reduction button |
| | Mode selector | | Automatic mode |
| | Key lock | | Cooking indicator |

First Use

Set the Clock

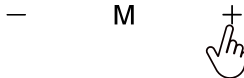
ⓘ Set the current time before using the oven.

When the power is applied  starts flashing. The timer, the display, and the buttons cannot be controlled by the user for 3 seconds.

ⓘ press and hold - / + to set the time quickly.



Touch **M** to activate the time mode.




Touch - / + to set the current time.



Touch **M** to save the setting.

The system automatically saves the time setting if no action is taken for 5 seconds.


ⓘ The current time can be easily set in 10 seconds after the system is turned on. If no settings are made within this time, the  icon becomes active and the display is disabled. Touch and hold **M** to activate the display, and set the current time when the dot in the center is flashing.

ⓘ In the event of a power failure, the current time is reset and requires re-setting. Touch - / + simultaneously to easily set the current time.

⚠ Taking no action on the display for a few seconds, activates the key lock, and disables the display. Touch **M** to reactivate the display.

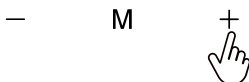
Alarm Setup

You can set the alarm at any time. You may use it as an alarm or a reminder.

Touch **M** once to display alarm settings; the icon  starts flashing. Use the - / + keys to set the alarm. The current time is displayed again.



Touch **M** to activate the alarm mode.



Touch - / + to set the alarm.



Touch **M** save the alarm.

The system automatically saves the setting, and completes the process, if no action is taken for 5 seconds.

At the end of the set time, the unit will sound an audible alarm for 7 minutes.


Touch **M** to stop the alarm. If no action is taken, the alarm stops automatically.

Automatic Cooking Mode

After selecting the appropriate temperature and mode for the food you have placed in the oven, you can start cooking directly by setting the duration using the timer. Touch and hold **M** to deactivate the key lock.



Double tap **M** to turn on the cooking display.

 and cooking duration are displayed consecutively.

Double tap **M**, and then touch the - (**minus sign**) to reset the duration to stop cooking.



Touch - / + to enter cooking duration, and touch **M** to save.



The current time will be displayed when saving is complete.

Settings

Changing the Key Tone (ton)

Touch and hold - for 5 seconds to hear the selected tone when no setting mode is active. Use the - to select one of the 4 tone types. One of the 4 audible alarm tones is the "OFF" option. Selecting the "OFF" mutes all sounds except error and alarm sounds. If no action is taken within 5 seconds, the system automatically saves the last heard tone as the default tone.

Changing the Current Time

Touch - / + simultaneously to easily set the current time. The current time can be set when the dot in the center is flashing.



Touch - / +
simultaneously.

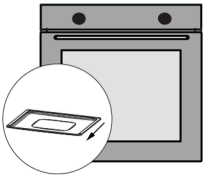

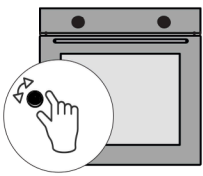




Use - / + to set the
current time.



Touch **M** to save
the setting.

First Heating

| | |
|---|---|
|  | Remove the labels and take out the accessories before using the oven. |
|  | Wipe the oven with a damp cloth and dry it. Refer to “ Maintenance and Cleaning ” section and review it detailedly. |
|  | Perform the first heating in order to remove the new appliance smell. Operate the oven at the Lower + Upper  position, while its door is closed, for 200°/30 min. Then, ventilate the room. |
|  | You need to be careful while opening the oven’s door because vapour may arise after heating. Place the accessories. Your oven is ready to use. |

⚠The surfaces become warmer than normal during the first operation. For this reason, do not touch the oven and keep the children away.

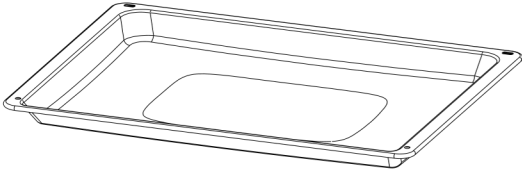
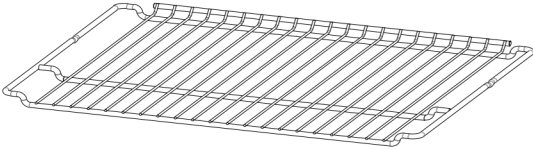
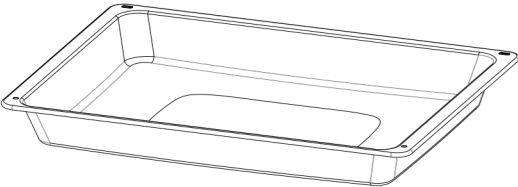
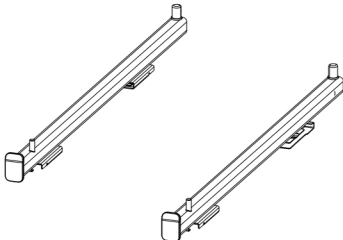
Daily Use

- In order to start cooking, adjust the thermostat button of the oven and the suitable temperature (cooking recommendations) for the food.
- Preheat the oven, if pre-heating is desired.
- After cooking, leave the oven to cool down while its door is open.

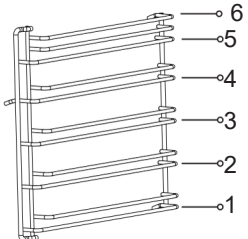
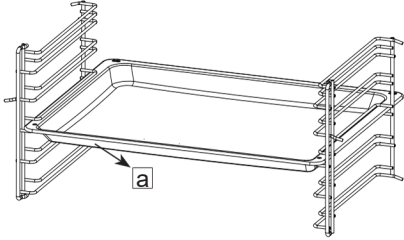
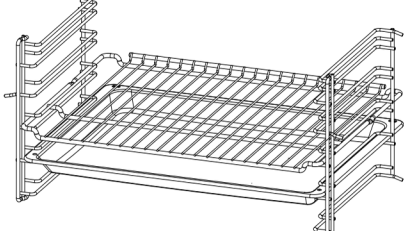
⚠When the cooking duration ends, remember to turn off the oven’s function and temperature button.

5. Accessories

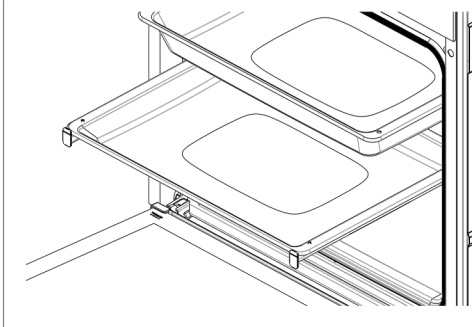
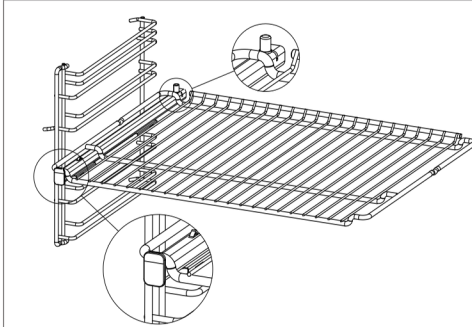
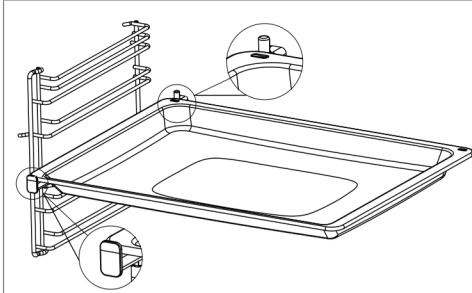
- ① The accessories, which are provided based on the model of the appliance, vary. The accessories, which are mentioned in the user manual, may not be available in the product.
- ① Use the original accessories, which are designed for the appliance.

| | |
|---|---|
|  | <p>Standard Tray</p> <p>It is intended for frozen food, cakes, large sized meat dishes, pastries.</p> |
|  | <p>Wire Rack</p> <p>It is intended for cake and soufflé moulds and for placing the food to be fried on the rack.</p> |
|  | <p>Deep Tray</p> <p>You can use it for stews, fried food in large pieces and for collecting the dripping oils when you grill the food.</p> |
|  | <p>Telescopic Rail</p> <p>Telescopic rails can be pulled completely out of the oven. You can easily move your tray and wire grill to control your meals.</p> |

Use of Accessories

| | |
|--|--|
|  <p>A diagram of a wire rack with six horizontal cooking racks. The racks are numbered 1 through 6 from bottom to top. Each rack has a curved front edge and is supported by vertical side rails.</p> | <p>There are models with wire and self adjusting racks. Wire rack has 6 cooking rack.</p> |
|  <p>A diagram showing a rectangular tray placed between two of the wire racks. The tray is positioned so that its front edge is slightly lower than the racks. An arrow labeled 'a' points to the front edge of the tray.</p> | <p>Accessories should be placed between two racks and the side with a inclination should face the door of the appliance.</p> |
|  <p>A diagram showing a wire rack with a tray placed on top of it. A circular callout highlights the cavities between the parallel bars of the wire rack, showing how they interlock with the tray's structure.</p> | <p>The cavities on the wire rack prevent it from falling off the racks and ensure the safety.</p> |
|  <p>A diagram showing a tray and a wire rack together. The tray is placed below the wire rack, and the wire rack is placed on top of the tray. This setup is used as a drip cap for grilled food and meat dishes.</p> | <p>You can use the tray as a drip cap for grilled food and meat dishes by placing the tray and the rack together.</p> |

Use of Telescopic Rail



Push the rails completely inside without placing the tray and wire grid on them. Accessories must be between the front and rear overhangs of the rails.









If you are going to cook with more than one tray, there should be a level of distance with the rail system.

6. Cooking suggestions





You can see the details of the food, which we have tested in our laboratories and whose cooking values have been determined by us, in the table. The cooking times may vary depending on the grid voltage, the nature and the amount of the material to be cooked and the temperature. By trying out, you can change the values to achieve different tastes and the results, which are suitable for your palatal delight. The lowest rack of the oven is the 1st rack.

***It is recommended to apply 10min. pre-heating.**

****5 minutes were given for the bread toasting.**

| Food | The accessory to be used | Cooking function | Rack position | Temperature (°C) | Cooking duration (min) |
|---|--------------------------|--|---------------|------------------|------------------------|
| Cake in a mould | Cake Mould |  | 3 | 180 | 30...35 |
| Small cakes | Standard Tray |   | 3 | 160 | 25...30 |
| Meaty Stew (Juicy) | Standard Tray |  | 3 | 220 | 50...55 |
| Chicken with vegetables (without water) | Standard Tray |  | 3 | 200 | 45...50 |
| Sponge cake | Standard Tray |  | 3 | 190 | 15...20 |
| York Shine Pudink | Standard Tray |  | 3 | 180 | 25...30 |
| Small breads | Standard Tray |  | 2 | 190 | 35...40 |

Grilling Table



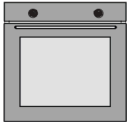
| Food | The accessory to be used | Cooking function | Rack position | Temperature (°C) | Cooking duration (m i n) |
|------------------------|--------------------------|---|---------------|------------------|--------------------------------|
| Lamb chops | Wire rack |  | 5 | max. | First side:12 Second side:7 |
| Burger patty | Wire rack |  | 5 | max | First side:11 Second side:7 |
| Mixed Fried Vegetables | Wire rack |  | 5 | max | 8 |
| Toasted Bread | Wire rack |  | 5 | max | 1 |

7. Maintenance and Cleaning

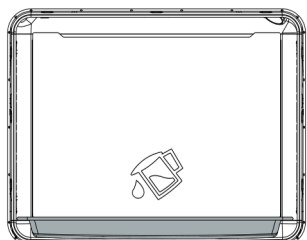
ⓘ Before starting to perform maintenance and cleaning, disconnect the appliance from the electrical outlet against the risk of electric shock.


⚠ Before performing maintenance, make sure that the appliance is cold.

You can extend the lifetime of the appliance by performing regular maintenance and cleaning. You can remove the door, the glass and the racks for cleaning.

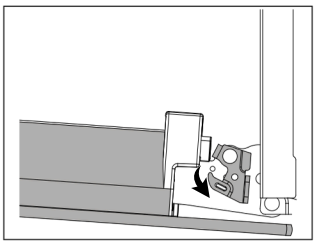
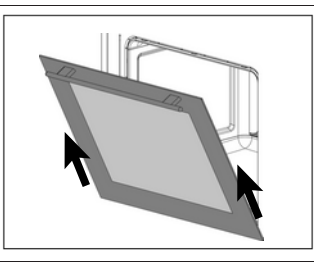
| | |
|---|---|
|  <p>Cleaning Recommendations</p> | Do not use scratching, abrasive tools such as knives, brushes on the internal and frontal parts, trays and other parts of the appliance. Clean and dry the appliance with warm water and soapy, soft cloth. |
|  <p>Accessory Cleaning</p> | Clean and dry the accessories thoroughly after use. Do not wash the accessories in the dishwasher. |
|  <p>Daily Use</p> | The appliance should be cleaned thoroughly after use. The wastes, accumulated oils may cause fire. |

Steam Cleaning

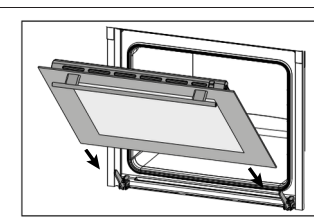
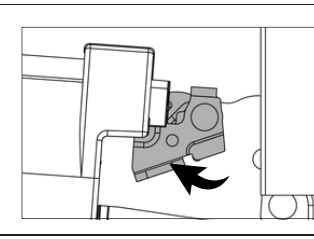


The dirt can be wiped easily by softening them after cooking. Remove all the accessories (if there is a wire rack) from the oven. Place the single tray on the lowest base by adding some water in it and by selecting Lower Heating function ,  operate the oven at for 20 minutes. At the end of the operation, wipe the inside of the oven with a damp cloth or sponge.

Removing The Oven Door

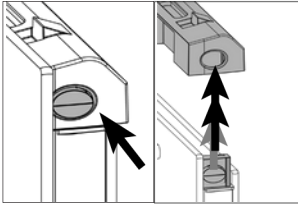
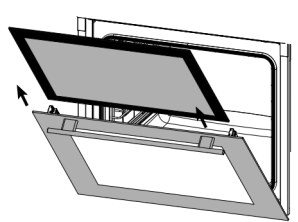
| | | |
|--------|--|--|
| Step 1 | Open the oven door fully. | |
| Step 2 | Push the hinge locks in the direction of arrow and unlock them. |  |
| Step 3 | Close the oven door until it is brought to the position in line with the hinge lock. Pull it outwards in the direction of arrow. |  |

Attaching The Oven Door

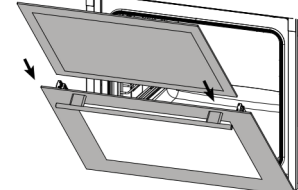
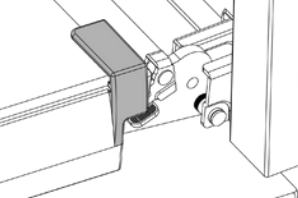
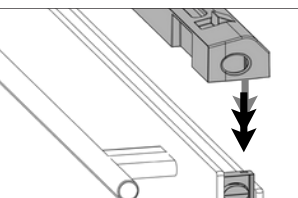
| | | |
|--------|---|--|
| Step 4 | Place the appliance door into the hinges in the direction of the arrow. |  |
| Step 5 | Open the appliance door fully and switch the hinge locks to the closed position in the direction of arrow. Close the oven door. |  |

Removing The Glasses

The number of the glasses may vary according to the model.

| | | |
|--------|--|--|
| Step 1 | Open the oven door halfway. | |
| Step 2 | By pressing on the right and left side of the upper plastic section, pull it upwards. |  |
| Step 3 | Firstly, pull the internal glass, then interim glass outwards in the direction of the arrow. |  |

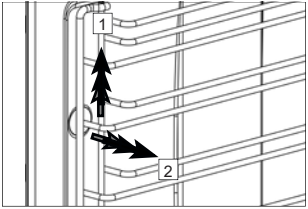
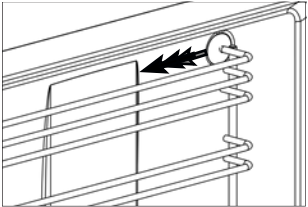
Attaching The Glasses

| | | |
|--------|--|--|
| Step 4 | Open the oven door halfway and firstly, push the interim glass, then the internal glass in the direction of the arrow. |  |
| Step 5 | Make sure that the glass is inserted into the housing of the lateral plastic section correctly. |  |
| Step 6 | Place the upper plastic section in a way that you can hear the click sound and close the appliance's door. |  |

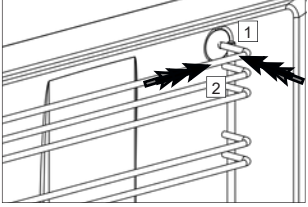
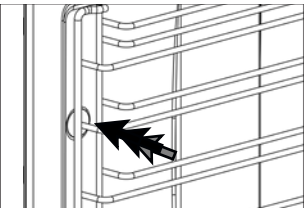
Removing The Wire Racks

⚠ The racks may be hot, do not touch the racks when they are hot. Wait for them to cool down.

① The cleaning process of the oven's side walls may vary depending on the appliance model. This feature may not be available in your appliance.

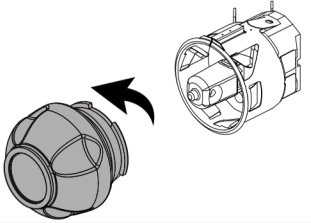
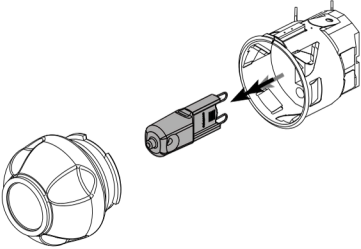
| | | |
|--------|---|--|
| Step 1 | Firstly, lift the rack carefully from the front hanger (1) in the direction of the arrow and remove it (2). |  |
| Step 2 | Afterwards, pull the whole rack out in the direction of the arrow. |  |

Attaching The Wire Racks

| | | |
|--------|--|--|
| Step 3 | Center the racks and firstly, place the rear hanger (1) and press on it (2). |  |
| Step 4 | Then, press on the front hanger. Thereby, the rack would be attached. |  |

Replacing the Oven Lamp

⚠ Due to the hazard of electric shock, make sure that the power is out before replacing the lamp. The lamp may be hot, wait for it to cool down.

| | |
|--------|---|
| Step 1 | Open the oven door fully. |
| Step 2 | Turn the glass door counter clockwise and remove it.  |
| Step 3 | Pull the oven lamp out in the direction of the arrow and replace it. Reattach the glass door.  |

8. Troubleshooting

The malfunctions mentioned here are the situations that may occur usually. You can solve these problems easily without interfering with the product yourself.

- ⓘ If the problem cannot be solved despite the instructions, call the dealer or the Authorised Service where you have bought the appliance from. In this case, never try to repair the appliance on your own.

| Problem | Reason | Solution |
|--|---|--|
| The appliance does not operate. | The appliance may not be plugged in. | Make sure that the appliance is plugged in. |
| | The fuse may have blown or be broken | Check the fuses in the fuse box. If the fuse has blown, engage it. |
| While the appliance operates, steam comes out. | The oven is used for the first time. | Steam may come out during operation. This is not a malfunction. |
| The outside of the oven becomes too hot during cooking. | It is in a place, which is not well-ventilated. | Apply the spaces, which are indicated in the installation manual. |
| The oven does not cook properly. | The oven door may open too much during cooking. | Do not open the door too much to ensure that the internal temperature does not decrease. |
| The cooling fan still operates after the cooking ends. | It operates for a while in order to ventilate the inside of the oven. | This is not a malfunction. |
| Metal sounds come while the appliance gets warm or cools down. | The sounds, which are heard because the parts expand as a result of the heat, are normal. | This is not a malfunction. |
| The door is not closed entirely. | The leftovers may be stuck inside the oven and on the door. | Clean the oven. |
| The oven does not heat. | <ul style="list-style-type: none"> • The door may have remained open. • The function or the temperature may not have been adjusted. • The power may not be supplied. | <ul style="list-style-type: none"> • Check the door and make sure that it is closed entirely. • Switch the oven to a specified temperature and /or the function. |

Product fiche

| PRODUCT FICHE | | |
|---|----------------------------|-------------|
| Energy Label Directive for Electric Ovens EU2010/30/EU-No 65/2014 | | |
| Brand | | |
| Model | | BISOF5SS |
| Number of cavities | | 1 |
| EEL cavity | | 95,2 |
| Energy Efficiency Class | | A |
| Energy consumption (kWh) per cycle for the conventional heating function | kWh/cycle | - |
| Energy consumption (kWh) per cycle for the forced air convection heating function | kWh/cycle | 0,80 |
| Heat source per cavity | | Electricity |
| Volume per cavity | Litre | 68 |
| PRODUCT TECHNICAL INFORMATION | | |
| Complies with EU Directive 2009/125/EC - Regulation 66/2014 | | |
| Model | | BISOF5SS |
| Type of oven | | Built-In |
| Mass of the domestic oven | kg | - |
| Number of cavities | | 1 |
| Heat source per cavity | | Electricity |
| Volume of the cavity | Litre | 68 |
| 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) | 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) | kWh/cycle | 0,80 |
| Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy) | MJ/cycle(1) kWh/cycle | - |
| Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy) | MJ/cycle kWh/cycle | - |
| Energy Efficiency Index per cavity | | 95,2 |
| ⁽¹⁾ 1 kWh/cycle = 3,6 MJ/cycle. | | |

Help & assistance

If you require any technical guidance or find that your fridge freezer is not operating as intended, a simple solution can often be found in the Troubleshooting section of these instructions or online at www.altimo.co.uk

If you still require further assistance, call one of our experts on **0330 041 7490**. To help us give you a fast and efficient service please have the following information ready:

| | | |
|------------------|----------------------|--|
| Model Ref. | <input type="text"/> | You can find these on the rating plate - a small information panel (usually a sticker or metal plate) on the rear of your appliance. |
| Serial number | <input type="text"/> | |
| Date of purchase | <input type="text"/> | This will be shown on your receipt. |

Local call rates apply*

Lines open 9.00am-5:00pm Monday to Friday.

*Calls to enquiry lines may attract a charge and set up fee from residential lines depending on your call plan/tariff. Mobile and other providers costs may vary, see www.bt.com/pricing for details.

For Security and training purposes, telephone calls to and from customer service centres may be recorded and monitored. Calls from Republic of Ireland will attract international call charges.

Your Appliance Guarantee Details (UK only)

Your appliance has the benefit of a comprehensive manufacturer's guarantee which covers the cost of repair due to mechanical or electrical breakdown.

Any claim during the period of the guarantee must be accompanied by proof of purchase. The appliance must be correctly installed and operated in accordance with the manufacturer's instructions.

Your appliance is intended for normal domestic use and not for commercial operations. This guarantee does not cover cosmetic issues with the appliance or failures caused by accidental damage, misuse or alternations which are likely to affect the appliance.

The guarantee is invalid if the product is tampered with or repaired by any unauthorised person.

What to do if you need to report a problem:

1. Please ensure you have ready:
 - The product model **BISOFF5SS** and serial number
 - Your full contact details
2. Call the specialist Service Line for your product: 01759 487835

This guarantee in no way affects your statutory or legal rights.

Any information provided to us for the purposes of product support is subject to our privacy policy, which can be viewed online at www.altimo.co.uk/privacy-policy



www.altimo.co.uk

For customer service call: 0330 041 7490