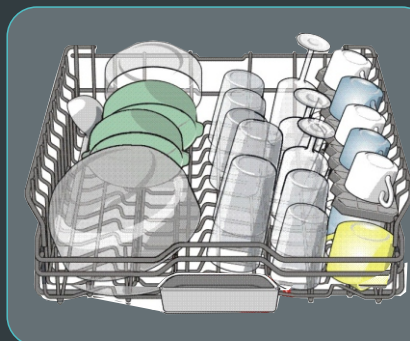


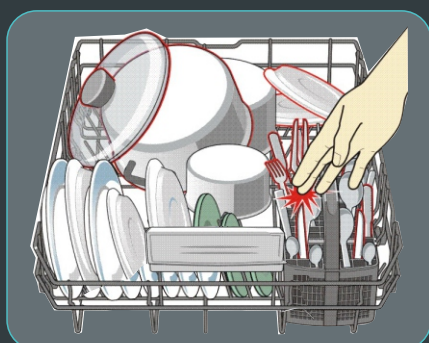
- 1 To begin with, place the small and medium-size utensils systematically in an upside-down manner in the upper basket.



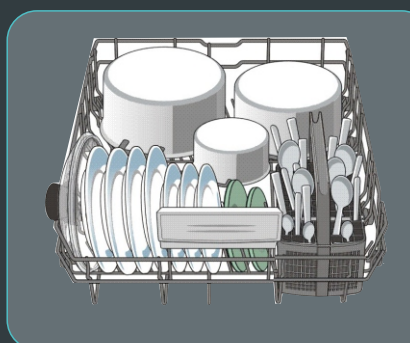
Upper basket



- 2 The large size utensils can be placed upside down in the lower basket. Make sure the long, pointed implements and knives are pointing downwards in the cutlery basket* or in cutlery drawer*/knife shelf* (*available in select models) to prevent any injuries.



Lower basket



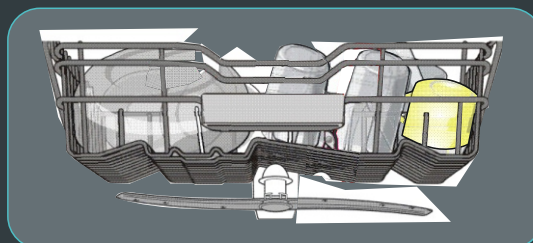
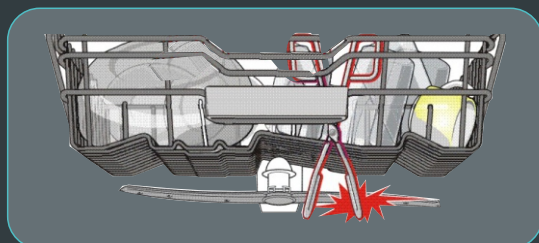
- 3 Carefully place the utensils in a way that does not block the tablet collecting tray.



Tablet tray



- 4 Neatly place the utensils so that they do not block the spray arms. More caution needs to be observed with light-weight utensils which may just slip through during operation and block the spray arms.



Smart tips you should know:

Siemens dishwashers are designed to deal with Indian conditions of water hardness (CaCO_3) up to 883 ppm (62° Clarke), beyond which you might have to use an external water softening system to avoid white mineral residue and achieve the best wash results.

Recommendations for best washing & drying results:

1. In case you are using multiple or a combination of detergents, make sure you use additional rinse aid and salt when the water hardness is above 370 ppm (26° Clarke) to achieve the best drying results.
2. Enhance the performance of your dishwasher by cleaning the filter system and spray arm nozzles regularly to remove any blockages. Scan the QR code for a video or refer to your user manual.
3. Dishwashers are not the cause for rusting of your cutlery. In exceptional cases, if and when this occurs, it is mostly related to poor coating or quality of cutlery/utensils.
4. Corrosion (clouding) in glassware can be easily minimized by using the correct water hardness setting. In rare cases, glassware may experience corrosion (cloudiness) after dishwashing. This relates to the glass properties and is not caused by dishwashers.
5. There might be a few cases where some burnt-in stains especially in tea/milk vessels, masala with oil burns, etc., may not be completely removed by every washing program in dishwashers.
6. Avoid cleaning the following utensils and materials by a dishwasher:
 - Coated Metals, Wooden Materials, Aluminum, Cast Iron, Non-stick Materials, Copper, Thin Plastics, Printed & Hand-painted Glassware.
The surface structure of materials could be damaged.
 - Utensils and materials that are already rust-affected (e.g. metals that already have damaged coatings or rust-affected cutlery).
This may cause corrosion spots on other utensils/materials.
7. Need more help to troubleshoot? You can check our support and demo videos on our website or simply scan this QR code.

