

cooking collection

Instructions for use and warranty details

Steam Microwave
Convection Oven
Model No.: SMC4530

 **kLEENmaid**

Dear Customer,

Thank you and congratulations for choosing Kleenmaid.

Your new appliance has been designed and meticulously tested to ensure that it meets all your culinary requirements, and has been carefully manufactured using top quality materials to give you years of reliable performance.

For best results, carefully read the instructions on how your new appliance is to be installed. Correct installation will avoid delays and unnecessary service call costs.

Once installation is complete, please read this instruction manual carefully and get to know the controls and the features of your new Kleenmaid appliance. These simple instructions will enable you to achieve excellent results from the very first time you use it.

Again, congratulations and thank you for choosing The Best You Can Own.

KLEENMAID

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow dirt or cleaner residue to accumulate on sealing surfaces.
- (c) **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a qualified person.

ATTENTION

Failure to maintain the oven in a clean condition may lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

CAUTION

Personal Injury Hazard

It is hazardous for anyone other than a qualified person to carry out any service or repair operation that involves the removal of the cover which gives protection against exposure to microwave energy.

Specifications

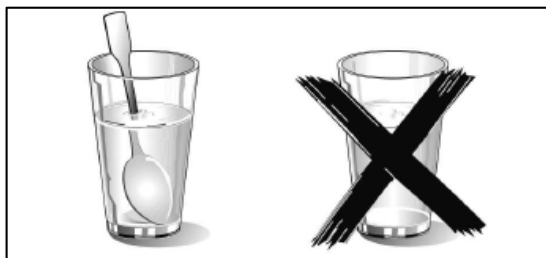
Model:	SMC4530
Rated Voltage:	230-240V, 50Hz
Rated Input Power (Microwave):	1550W
Rated Output Power (Microwave):	900W
Rated Output Power (Grill):	1300W
Rated Input Power (Convection):	1900W
Rated Input Power (Steam):	1500W
Rated Input Power (Maximum):	3000W
Oven Capacity:	35L
External Dimensions:	595×525× 454mm
Net Weight:	Approx. 33kg

IMPORTANT SAFETY INSTRUCTIONS

WARNING To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

1. Warning: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
2. Warning: It is hazardous for anyone other than a qualified person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
3. This appliance can be used by children 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. Children shall not play with the appliance. Children shall be kept away unless continuously supervised. Cleaning and user maintenance shall not be made by children without supervision.
5. Only use utensils suitable for use in microwave ovens.
6. The oven should be cleaned regularly and any food deposits should be removed.
7. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
8. When heating food in plastic or paper containers, be vigilant to avoid the possibility of ignition.
9. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
10. Do not overcook food.
11. Do not use the oven cavity for storage purposes. Do not store items, such as bread, cookies, etc. inside the oven.
12. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
13. Install or locate this oven only in accordance with the installation instructions provided.
14. Eggs in the shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
15. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotels, motels and other residential type environments;
 - farm houses;
 - bed and breakfast type environments.
16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
17. Do not store or use this appliance outdoors.
18. Do not use this oven near water, in a wet basement or near a swimming pool.
19. The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use. Keep the cord away from heated surface, and do not cover any vents on the oven.
20. Do not let the cord hang over the edge of a table or counter.
21. Failure to maintain the oven in a clean condition may lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
22. The contents of feeding bottles and baby food jars should be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

23. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
24. Children should be supervised to ensure that they do not play with the appliance.
25. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
26. Accessible parts may become hot during use. Young children should be kept away.
27. A Steam cleaner is not to be used.
28. The water in the receiving tank, inside the oven and in the water tank should be cleaned up after each use.
29. Warning: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children shall be kept away unless continuously supervised.
30. The surface of a storage cabinet can get hot.
31. The microwave oven must not be operated behind a closed cabinet door .
32. The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloths and similar items may lead to risk of injury or fire.
33. Warning : Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.
34. Do not use paper cups and plastic containers with a melting temperature below 120 degrees C. Glass, ceramic, and stainless steel utensils can be used.
35. Steam is the main heating function for this product.
36. The oven lamp should only be replaced by a qualified service technician.



- If you are heating liquid in the microwave, then you must also place a teaspoon in the container. This will ensure that the liquid does not boil suddenly after being removed from the microwave cavity.

**READ THIS USER MANUAL CAREFULLY
AND KEEP FOR FUTURE REFERENCE**

Earthing Installation to Reduce the Risk of Injury to Persons

DANGER

Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death.

Do not disassemble this appliance.

WARNING

Electric Shock Hazard

Improper use of earthing can result in electric shock. Do not plug into an outlet until the appliance is properly installed and earthed.

This appliance must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having an earthing wire with an earthed plug. The plug must be plugged into an outlet that is properly installed and earthed.

Consult a qualified electrician or serviceman if the earthing instructions are not completely understood or if doubt exists as to whether the appliance is properly earthed. If it is necessary to use an extension cord, use only a 3-wire extension cord.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long cord set or extension cord is used:
 - 1)The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

- 2)The extension cord must be an earthed-type 3-wire cord.

- 3)The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
5. Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch:
Place half a lemon in a bowl, add 300ml of water and heat on 100% microwave power for 10 minutes.
Wipe the oven clean using a soft, dry cloth.

UTENSILS

See the instructions below on "Materials you can use in microwave oven or to be avoided in microwave oven." There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. Do not exceed 1 minute cooking time.

Materials you can use in microwave oven

Utensils	Remarks
Browning dish	Follow manufacturer's instructions. The bottom of the browning dish must be at least 5mm above the cavity base. Incorrect usage may break the base of the cavity.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed on the package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

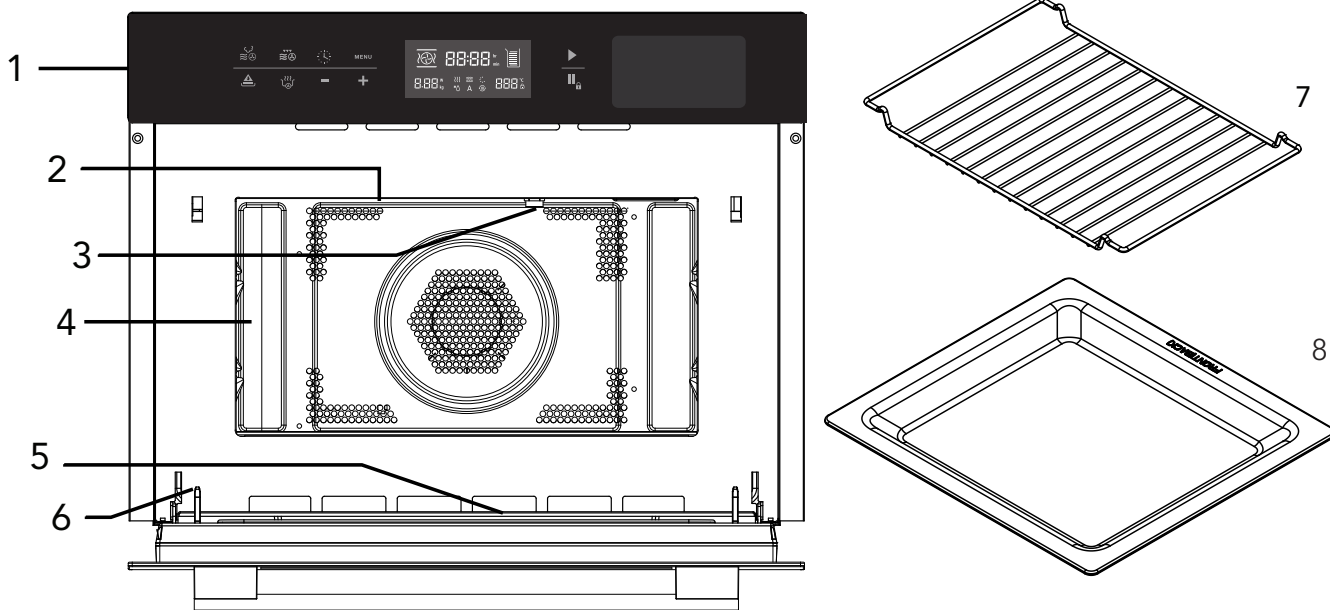
Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

SETTING UP YOUR OVEN

Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity



- 1. Control panel
- 2. Grill element
- 3. Light
- 4. Cavity
- 5. Door glass
- 6. Hinge
- 7. Grill Rack
- 8. Glass Pan

IMPORTANT INFORMATION ABOUT INSTALLATION

- This appliance is NOT intended for use in a commercial environment.
- Please observe the installation instructions provided and note that this appliance should only be installed by a qualified technician.
- The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.
- In case a new socket is needed, installation and cable connection must only be done by a qualified electrician. If the plug is no longer accessible following installation, a pole disconnecting device must be present on the installation site with a contact gap of at least 3 mm.
- Adapters, power boards and extension cords must not be used. Overloading can result in fire.
- If the appliance is not fitted with a supply cord and a plug, the connection equipment must have adequate contact separation of all poles to provide full disconnection, and the appliance must be incorporated in the fixed wiring in accordance with the wiring rules.
- It is necessary to allow disconnection of the appliance from the supply after installation. The disconnection can be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.



The accessible surface may be hot during operation.



WARNING: IT MUST BE ENSURED THAT EACH APPLIANCE IS CONNECTED ONLY TO A 230VAC +10%/-6% 50Hz MAINS POWER SUPPLY WHICH CONTINUOUSLY COMPLIES WITH THE RELEVANT AUSTRALIAN STANDARD. FAILURE TO DO SO MAY SERIOUSLY DAMAGE THE APPLIANCE AND ANY SUCH DAMAGE IS NOT COVERED BY THE MANUFACTURER'S WARRANTY.



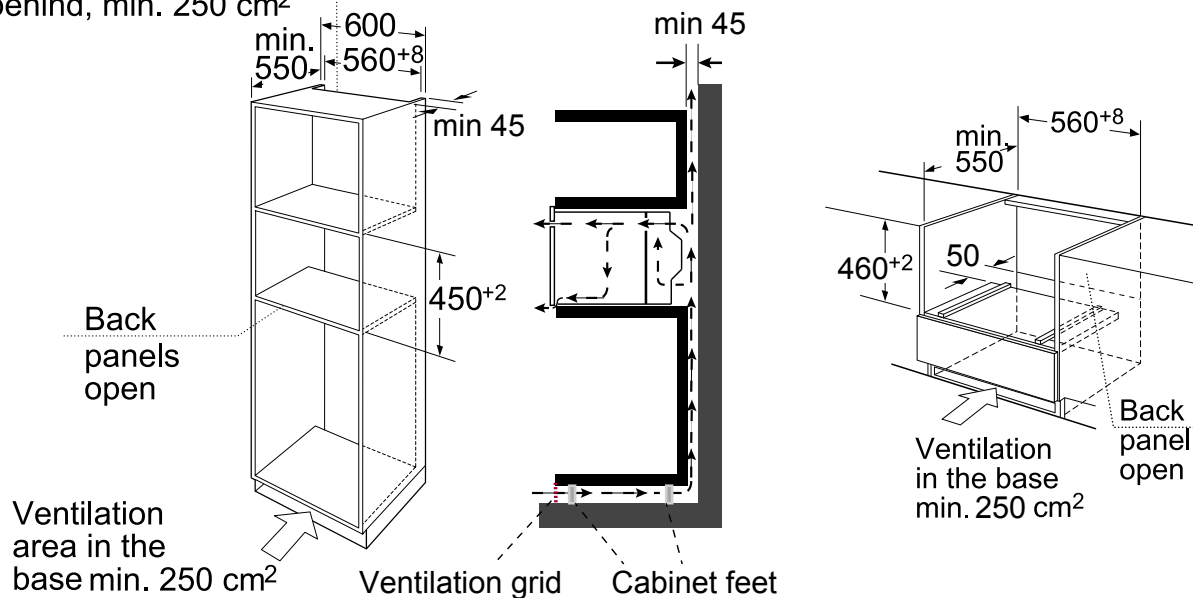
Built-in Only

- This appliance is only intended to be fully fitted in a kitchen.
- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 45 mm must be maintained between the wall and the base or back panel of the unit above.
- The fitted cabinet must have a ventilation opening of 250 cm² on the front. To achieve this, cut back the base panel or fit a ventilation grille.
- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The fitter is liable for any damage resulting from incorrect installation.
- The units into which the appliance is fitted must be heat-resistant up to 90 °C .

Installation dimensions

Ventilation openings

behind, min. 250 cm²



Note: There should be a gap above the oven.

Building in

Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.

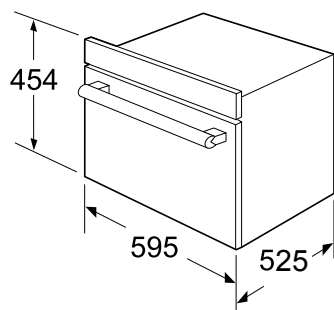
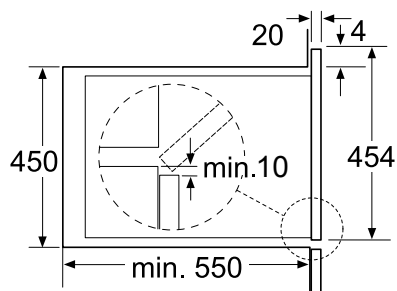


Fig. 1



Side view (not to scale)

Fig. 2

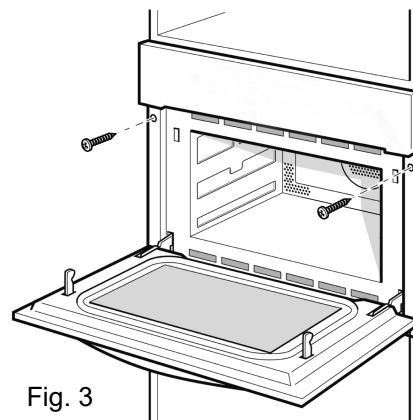


Fig. 3

- Place the oven into the niche ensuring that it is centred. Do not kink the connecting cable.
- The setback from the glass fascia to the niche front should be 20mm (see Fig. 2 above).
- Once the oven is correctly positioned open the door and fasten the oven with the screws supplied (see Fig. 3 above).
- The gap between the worktop and the appliance must not be blocked by additional battens.

Important information for Electrical Connection

If the appliance is fitted with a plug and it must only be connected to a properly installed earthed socket. Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation.

Connect the wires of the mains power cord in accordance with the following colour coding:

Green and yellow	Earth wire (E)
Blue	Neutral wire (N)
Brown	Live (L)




Do not connect the appliance using a 15 A plug or protect it with a 15A fuse. The appliance must be protected using a fuse that is rated 16 A or higher. The appliance must be disconnected from the power supply during all installation work.

BEFORE FIRST USE

Initial cleaning and heating

Remove all accessories from the microwave oven. For more information see the "CLEANING" on page 6.

Before using the appliance for the first time:

- Remove all accessories.
- Wash the interior of the microwave oven with a mild detergent solution. Do not use abrasive cleaners or scouring pads.
- New appliances typically emit an odour when first used. Before using the electrical appliance to cook food, follow the steps below to help banish any odours:-
 - Touch "  " to start the oven and choose the convection function. Recommended temperature will be highlighted.
 - Raise the temperature to maximum temperature. This can be achieved by using the adjustment "  " key.
 - Touch "  " symbol. Heat the empty oven for at least an hour. Make sure that the room is well ventilated to the exterior. Close the doors to any interior rooms to avoid odours pervading the house.
 - Let the appliance cool down to room temperature. Use a solution of neutral detergent mixed with hot water to clean inside the microwave oven, then wipe dry with a clean soft cloth. Keep the door open until the interior of the oven is completely dry.

OPERATING INSTRUCTIONS

Control Panel



This microwave oven uses modern electronic controls to adjust cooking parameters to better meet your cooking needs.

1. Clock Setting

When the microwave oven has power, "00:00" will blink, and the beeper will sound once.

1) Press " — " or " + " to set the right time (between 00:00 and 23:59.)

2) After you have set the right time, press " ⌚ ". The clock is now set.

Note: 1) If you want to change the time, you have to press and hold " ⌚ " for 3 seconds. The actual time disappears and then the time will blink in the display.

Press " — " or " + " to set the new time and press " ⌚ " to confirm the setting.

2) When you set the clock, long press " — " or " + " to adjust by 10MIN increments and use a short press to adjust by 1MIN at a time.

Note: Pressing " ⌚ " allows you to choose Microwave, Grill, Convection, Grill+Convection, MW+Convection, MW+Grill, Microwave+Grill+Convection functions.

2. Microwave Cooking

1) Press " ⌚ " to activate the microwave function. "01:00" will display and the microwave icon appears.

2) Press " ⌚ " or " — " or " + " to select cooking mode.

3) Press " MENU ", then press " — " or " + " to set the microwave power (900W,700W,450W,300W,100W). The default power is 900W

4) Press " ⌚ ", then press " — " or " + " to set the cooking time.

The maximum cooking time depends on the power that has been set. When the power is 900W, the maximum time is 30 minutes and for other power levels it's 90 minutes

5) Press " ▶ " to start cooking.








Microwave Power Chart




Microwave Power	100%	80%	50%	30%	20%
Display	900W	700W	450W	300W	100W

You can see from the table below what power levels are recommended for various foods and cooking processes.











Power level	Food
900 W	- Boiling water, reheating - Cooking chicken, fish, vegetables
700 W	- Reheating - Cooking mushrooms, shell fish - Cooking dishes containing eggs and cheese
450 W	- Cooking rice, soup
300 W	- Defrosting - Melting chocolate and butter
100 W	- Defrosting sensitive/delicate foods - Defrosting irregularly-shaped foods - Softening ice cream - Allowing dough to rise

3. Grill Cooking











- 1) Press "  " to activate the microwave function. "01:00" displays and the microwave icon appears.
- 2) Press "  " or "  " or "  " to select grill mode. The default grill power is the third level.
- 3) Press " **MENU** " to choose the grill level.
- 4) Press "  " or "  " to select level 3 (maximum), level 2 or level 1 (minimum).
- 5) Press "  " to select the time setting mode. The default time is 10 minutes.

Press "  " or "  " to select the cooking time of grill. The maximum time is 90 minutes.
- 6) Press "  " to start cooking.













4. Convection Cooking

- 1) Press "  " to activate the microwave function. "01:00" displays and the microwave icon appears.
- 2) Press "  " or "  " or "  " to select convection mode.
The default temperature is 180 degrees.
- 3) Press " **MENU** " to enter the temperature selection mode.
- 4) Press "  " or "  " to select temperature. The temperature can be set to 50 degrees or from 100 to 230 degrees in 5 degree increments.
- 5) Press "  " to select the time setting mode. The default time is 10 minutes.
Press "  " or "  " to select the cooking time. The maximum time is 5 hours.
- 6) Press "  " to start cooking.










5. Grill Convection Cooking




- 1) Press "  " to activate the microwave function. "01:00" displays and the microwave icon appears.
- 2) Press "  " or "  " or "  " to select Grill Convection mode. The default temperature is 180 degrees.
- 3) Press " **MENU** " to enter the temperature selection mode.
- 4) Press "  " or "  " to select the temperature. The temperature can be set to 35 degrees or from 100 to 180 degrees in 5 degree increments.
- 5) Press "  " to select the time setting mode. The default time is 10 minutes.
Press "  " or "  " to select the cooking time. The maximum time is 5 hours.
- 6) Press "  " to start cooking.

6. Microwave + Grill Cooking













- 1) Press "  " to activate the microwave function. "01:00" displays and the microwave icon appears.
- 2) Press "  " or "  " or "  " to select the " MW+GRILL " combination mode.
- 3) Press " **MENU** " to enter the grill level selection mode.
- 4) Press "  " or "  " to select level 3 (maximum), level 2 or level 1 (minimum).
- 5) Press " **MENU** " to enter the microwave power level selection mode.
- 6) Press "  " or "  " to select the microwave power (700W, 450W, 300W, 100W).
The default power is 300W.
- 7) Press "  " to select the time setting mode. The default time is 10 minutes.
- 8) Press "  " or "  " to select the cooking time. The maximum time is 90 minutes.
- 9) Press "  " to start cooking.

7. Microwave + Convection Cooking






- 1) Press "  " to activate the microwave function. "01:00" displays and the microwave icon appears.
- 2) Press "  " or "  " or "  " to select the "MW+ CONV." combination mode.
- 3) Press " **MENU** " to enter the temperature selection mode.
The default temperature is 180 degrees.
- 4) Press "  " or "  " to select the temperature which can be set to 50 degrees or from 100 to 230 degrees in 5 degree increments.
- 5) Press " **MENU** " to enter the microwave power level selection mode.
- 6) Press "  " or "  " to select the microwave power (700W, 450W, 300W, 100W).
The default power is 300W.
- 7) Press "  " to select the time setting mode. The default time is 10 minutes.

- 8) Press "  " or "  " to select the cooking time. The maximum time is 90 minutes.
- 9) Press "  " to start cooking.


8. Microwave + Grill + Convection Cooking

- 1) Press "  " to activate the microwave function. "01:00" displays and the microwave icon appears.
- 2) Press "  " or "  " or "  " to select the "MW+GRILL+CONVECTION" mode.
- 3) Press " **MENU** " to enter the temperature selection mode.
The default temperature is 180 degrees.
- 4) Press "  " or "  " to select the temperature. The temperature can be set from 100 to 180 degrees in 5 degree increments.
- 5) Press " **MENU** " to enter the microwave power level selection mode.
- 6) Press "  " or "  " to select the microwave power (700W, 450W, 300W, 100W).
The default power is 300W.
- 7) Press "  " to select the time setting mode. The default time is 10 minutes.
- 8) Press "  " or "  " to select cooking time. The maximum time is 90 minutes.
- 9) Press "  " to start cooking.

9. Auto Cook

- 1) In standby mode, press "  " once, the display " *Δ " lights, go into defrost menu mode.
Press the key more than once to switch between the different cooking types such as d01, P01, S01. At this point you can press "  " or "  " to choose defrost, non steam menu, or steam menu, to switch between these three types of cooking.
When " **A** " lights in the display, entering menu mode automatically, the default symbol weight, cooking time and cooking display; and the display shows P01 or S01.
- 2) Press " **MENU** " and the flashing display shows P01 or S01. At this point, you can press "  " or "  " to select the menu type (P01-P40 or S01-S40).

Note:



- 1) For non-steam menu (P01-P40), press " MENU " to confirm menu selection and enter the menu weight selection state automatically. At this point, you can press " - " or " + ", to choose the automatic menu weight cooking time display.
- 2) For the steam menu, at this time, if you need to adjust the default cooking time, you can press "  " which makes the default cooking time flash then press " - " or " + " to adjust the cook time menu.

3) Press "  " to start cooking.

NOTE:





- 1) After steam cooking completes, you may hear the sound of the water pump drawing water back into the water tank. This is normal.
- 2) After using steam cooking, wipe up the water on the cavity and door panel with a soft cloth.
- 3) If the menu specifies preheating, don't put the food in the oven during preheating. Only put the food in to start cooking when the set temperature is reached.

10. Defrost

- 1) In standby mode, press "  " button once, select defrost mode, The display " *Δ " appears as auto defrost mode. d01, initial weight, cooking time and cooking signs display.
- 2) Press " MENU ", to confirm the selected defrost mode and enter the defrost weight selection state. Press " - " or " + " to select automatic defrost weight cooking time display.
- 3) Press "  " to start cooking.

11. Preheating Function




The preheating function can be activated after you have set the functions: Convection, Grill-Convection, MW-Convection, MW-Grill-Convection.

- 1) Press "  ". The preheat icon "  " will appear in the display.
- 2) Press "  " to start preheating. When the right temperature is reached, you will hear three beeps. You can stop preheating by opening the oven door or by pressing "  ".





During preheating, don't put the food in the oven. Only put the food in to start cooking when the set temperature is reached.

Note: The preheating function only works if you have previously chosen one of the modes above. During preheating, the microwave function is switched off.





12. Steam Function

- 1) In standby mode, press "  " to enter the steam mode, time displays by default 10:00
The icons and signs display. "10:00", "Min" and "C" symbols display. The tank icon on the right shows the current water level. The default temperature 100 displays.
- 2) Press the " MENU " key to switch to the temperature selected, the temperature flashes.
At this point, press " - " or " + " to select a temperature (50,60,70,80,90,100).
- 3) Press "  " to select the time setting mode. The default time is 10 minutes.
- 4) Press " - " or " + " to select the cooking time. The maximum time is 90 minutes.
- 5) Press "  " to start cooking.

13. Convection+Steam Function

- 1) In standby mode, press "  ", enter the steam mode, time displays by default 10:00. Press "  " or " - " or " + " repeatedly to select Conv. + Steam mode and the icon is displayed. The default temperature is 180 degrees.
- 2) Press " MENU " to enter temperature selection mode.
- 3) Press " - " or " + " to select temperature (180,190,200,210,220 degrees).
- 4) Press " MENU " to adjust the steam (10,20,30), and the steam display flashes, then press " - " or " + " to set steam (default 30 percent). If steam is not in Flash mode, you can press the " MENU " key to make it Flash and then press " - " and " + " to set the steam.
- 5) Press "  " to select the time setting mode. The default time is 10 minutes.
- 6) Press " - " or " + " to select the cooking time. The maximum time is 90 minutes.
- 7) Press "  " to start cooking.



14. Microwave+Steam Function

- 1) In standby mode, press "  ", to enter the steam mode, time displays by default 10:00. Press "  " or " - " or " + " to select the MW+Steam mode. The icon is displayed, then displays 300W.
- 2) Press " MENU " to enter microwave power level selection mode.
- 3) Press " - " or " + " to select the microwave power (900W, 700W, 450W, 300W, 100W). The default power is 300W.
- 4) Press " MENU ", to adjust the steam, and steam display flashes. Then press " - " or " + " to set steam (default 30 percent). If steam is not in Flash mode, you can press " MENU " to make it Flash and then press " - " and " + " to set the steam.
- 5) Press "  " to select the time setting mode. The default time is 10 minutes.
- 6) Press " - " or " + " to select the cooking time . The maximum time depends on the power that has been set. When the power is 900W, the maximum time is 30 minutes and for other power levels it's 90 minutes.
- 7) Press "  " to start cooking.

The steam volume associated with different microwave power settings:



Microwave Power	Steam Volume Relative to Maximum Steam
100W	10%,20%,30%
300W	10%,20%,30%,40%,50%,60%
450W	10%,20%,30%,40%,50%,60%,70%
700W	10%,20%,30%,40%,50%,60%,70%
900W	10%,20%,30%,40%,50%,60%,70%,80%90%,100%

15. Child Safety Lock

Lock: In standby mode, press "  " for 3 seconds, there will be a long "beep" denoting the locked state and "  " indicator displays.


Unlock : In locked mode, press "  " for 3 seconds, there will be a long "beep" denoting that the lock is released, and "  " indicator will disappear.

16. Oven and Control Panel Operating Notes

- (1) Settings will be confirmed automatically after 10 seconds if no other operations are performed. This does not apply when setting the clock for the first time.
- (2) Adjustments made during the setting programme will be confirmed automatically after 3 seconds, except when using auto menu where adjustments are confirmed after 10 seconds.
- (3) When the oven is in setting state or pause state, including auto menu and defrost program, it will turn off after 5 minutes if there are no selections made.
- (4) The oven lamp will stay alight when the door is open.
- (5) The oven lamp will stay alight when the oven is paused.
- (6) "  " must be pressed to continue cooking if the oven door is opened during the cooking process.
- (7) "  " can be pressed in any state to open the water tank.

Steam Cooking Notes:

1. Before steam cooking:

To determine if the tank water level is low before steam cooking press "  ", a warning beeper will sound and the screen icon will show the water level status to remind you to add water.

Note: Please clean the water tank before using the steam cooking mode,

2. During steam cooking:

During steam cooking mode, if the tank water level is low, a warning beeper will sound and the screen icon will show the water level status to remind you to add water. After water is added it will return to normal operation.

3. After steam cooking:

- 1) After the steam function is finished, the water in the boiler will be withdrawn to the water tank. This process lasts for about 1 minute.
- 2) Should the water tank become full during the process to withdraw water to the water tank, the system will beep 10 times to remind you to empty the tank. Once the water tank is empty, the system will continue to withdraw water.

Note: After steam cooking, please empty the water tank.

Error codes

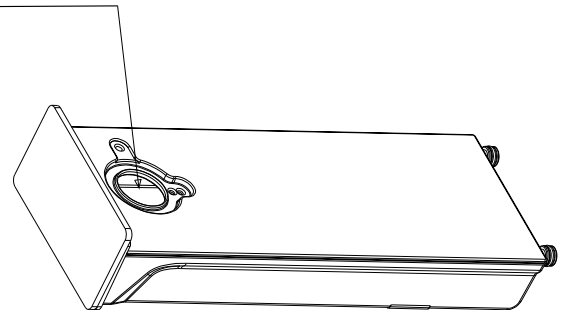
The following error codes may occur during steam functions :

E-06: 1-Water tank is not properly closed.

E-05: There may be irregularities in the water system. Contact an authorised repairer to check this system including:





- 1-The water sensor
- 2-The water pipe
- 3-The water pump
- 4-The water tank

Add water to here



17. Auto Scale Cleaning Function

For best cleaning results, we recommend that you use detergent containing sodium citrate that is approved for descaling steam microwave ovens. Follow the manufacturer's instructions on the packaging. It is suggested that the descaling function should be used after each 20 hours of use of the steam function.

- 1) Power up the system, remove the water tank, inject 1000ml of fresh water into the water tank, adding a pack of descaling agent.
- 2) Return the water tank to the appropriate location of the appliance.
- 3) In standby mode, press "  ", the display " * " lights, screen displays default mode d01, default weight 0.10, corresponding cooking time and " Kg" "Min" display.
- 4) Press "  " repeatedly - when "CLE" appears you have started the Scale Removal Function. "Min" and default time "20:00" light up, the tank icon will show current water level, and other icons disappear.
- 5) Press "  " to start the program.
- 6) Wait 1 minute after the program has finished, take out the water tank and pour out the water in the tank. Thoroughly clean the water tank.
- 7) Replace with fresh water, repeat steps 3 to 6.

Note: The descaling process should not be interrupted. If it is shutdown before completion the process should be started again from Step 3.

18. Steam Auto Cooking Menu

AUTO-MENU	DISPLAY	WEIGHT	POWER
Trout	S01	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Salmon Filet	S02	200	Steam100°C +100W
		300	
		400	
		500	
		600	
Pikeperch	S03	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Prawns	S04	200	Steam100°C
		300	
		400	
		500	
		600	
Halibut Filet	S05	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Cockles	S06	200	Steam100°C+100W
		300	
		400	
		500	
		600	
Cod Filet	S07	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Herring	S08	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Tuna Filet	S09	200	Steam100°C +100W
		300	
		400	
		500	
		600	

Crab	S10	2	Steam100°C +300W
		3	
		4	
		5	
		6	
Chicken Leg	S11	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Chicken Breast	S12	200	Steam100°C +300W
		300	
		400	
		500	
		600	
		700	
		800	
Meatball	S13	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Turkey Escalope	S14	400	Steam100°C +300W
		500	
		600	
		700	
		800	
Pork Filet, whole	S15	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Sausages	S16	200	Steam100°C +100W
		300	
		400	
		500	
		600	
Eggs, runny	S17	1	Steam100°C
		3	
Eggs, hard	S18	1	Steam100°C
		3	
Eggs, soft	S19	1	Steam100°C
		3	
Brown Rice + water	S20	200g+400mL	Steam100°C+ 450W/ Steam100°C+ 300W
		400g+800mL	
Rice + water	S21	200g+300mL	Steam100°C+ 450W/ Steam100°C+300W
		400g+600mL	

Eggplant/ Aubergine	S22	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Beans	S23	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Broccoli	S24	200	Steam100°C
		300	
		400	
		500	
		600	
Cauliflower	S25	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Peas	S26	200	Steam100°C +300W
		300	
		400	
		500	
		600	
Potatoes with skin (whole, small)	S27	1	Steam100°C+ 300W
		2	
		3	
		4	
Potatoes with skin (whole, large)	S28	1	Steam100°C+ 300W
		2	
		3	
		4	
Potatoes without skin (pieces)	S29	200	Steam100°C+ 300W
		300	
		400	
		500	
		600	
Carrots	S30	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Corn Cobs	S31	2	Steam100°C+300W
		3	
		4	
		5	
		6	

Capsicum	S32	200	Steam100°C
		300	
		400	
		500	
		600	
Hot Peppers	S33	200	Steam100°C
		300	
		400	
		500	
		600	
Mushrooms	S34	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Leeks	S35	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Brussels Sprouts	S36	200	Steam100°C
		300	
		400	
		500	
		600	
Celery	S37	200	Steam100°C+300W
		300	
		400	
		500	
		600	
		700	
		800	
Asparagus	S38	200	Steam100°C+100W
		300	
		400	
		500	
		600	
Spinach	S39	200	Steam100°C+300W
		300	
		400	
		500	
		600	
Courgette/ Zucchini	S40	200	Steam100°C+300W
		300	
		400	
		500	
		600	

19. Non Steam Auto Cooking Menu

AUTO-MENU	DISP LAY	WEIGHT	POWER
Melt Chocolate	P01	100	450W
		150	450W
		200	450W
Melt Butter	P02	100	450W
		150	450W
		200	450W
Sweet Potato	P03	200	100W+220°C
		400	100W+220°C
		600	100W+220°C
Chicken Whole	P04	800	100W+220°C
		1000	100W+220°C
		1200	100W+220°C
Chicken Leg	P05	200	450W+220°C
		300	450W+220°C
		400	450W+220°C
		500	450W+220°C
		600	450W+220°C
		700	450W+220°C
		800	450W+220°C
Chicken Wings	P06	200	300W+220°C
		300	300W+220°C
		400	300W+220°C
		500	300W+220°C
		600	300W+220°C
		700	300W+220°C
		800	300W+220°C
Fish Whole	P07	1	100W+220°C
		2	100W+220°C
		3	100W+220°C
Fish Steak	P08	200	100W+220°C
		300	100W+220°C
		400	100W+220°C
		500	100W+220°C
		600	100W+220°C
Fresh Pizza	P09	200	Pre-heat/200°C conv.
		300	Pre-heat/200°C conv.
		400	Pre-heat/200°C conv.
		500	Pre-heat/200°C conv.
		600	Pre-heat/200°C conv.
Frozen Pizza	P10	200	100W+220°C
		300	100W+220°C
		400	100W+220°C
Cake	P11	400	Pre-heat/150°C
		500	Pre-heat/150°C
		600	Pre-heat/150°C

Roast Pork	P12	400	450W+220°C
		500	450W+220°C
		600	450W+220°C
		700	450W+220°C
		800	450W+220°C
		900	450W+220°C
		1000	450W+220°C
Chicken Kababs	P13	200	100W+220°C
		300	100W+220°C
		400	100W+220°C
		500	100W+220°C
		600	100W+220°C
Shrimp	P14	200	Pre-heat/220°C
		400	Pre-heat/220°C
		600	Pre-heat/220°C
Beef Steak	P15	400	100W+220°C
		500	100W+220°C
		600	100W+220°C
		700	100W+220°C
		800	100W+220°C
		900	100W+220°C
		1000	100W+220°C
Barbecued Spareribs	P16	200	100W+220°C
		400	100W+220°C
		600	100W+220°C
Chocolate Cookies	P17	500	Pre-heat/180°C
Lemon Cookies	P18	400	Pre-heat/200°C
Sausage	P19	200	Pre-heat/220°C
		400	Pre-heat/220°C
		600	Pre-heat/220°C
Finger Food	P20	200	Pre-heat/220°C
		300	Pre-heat/220°C
		400	Pre-heat/220°C
Reheat	P21	200	900W
		300	900W
		400	900W
		500	900W
		600	900W
Potato	P22	1	900W
		2	900W
		3	900W
Beverage	P23	1	900W
		2	900W
		3	900W

Pasta	P24	100 (+800ml cold water)	700W
		150 (+1000ml cold water)	
		200 (+1200ml cold water)	
Soup	P25	1	900W
		2	
		3	
Pizza	P26	1	900W
		2	
		3	
Muffin	P27	1	900W
		2	
		3	
		4	
Oatmeal	P28	50+500ml water	900W/450W
		100+1000ml water	
		150+1500ml water	
Baked Apple	P29	2	700W
		3	
		4	
Sandwich	P30	1	900W
		2	
		3	
Popcorn	P31	50	900W
		100	
Fudge Brownies	P32	800	100W+180°C
Bread	P33	100	Grill Level3
		150	
		200	
Chicken Nuggets	P34	200	100W+220°C
		300	
		400	
		500	
		600	
French Fries	P35	200	100W+220°C
		300	
		400	
		500	
Oatmeal Raisin Cookies	P36	600	Pre-heat/180°C
Pecan Crisps	P37	500	Pre-heat/180°C

Peanut Chocolate Cookies	P38	500	Pre-heat/180°C
Hamburger	P39	2	100W+220°C
		4	
		6	
Muffin	P40	840 (70g*12)	Pre-heat/180°C

TROUBLE SHOOTING

Normal	
Microwave oven interfering with TV reception	Radio and TV reception may be interfered with when the microwave oven is operating. It is similar to the interference from small electrical appliances such as a mixer, vacuum cleaner or a fan. It is normal.
Dim oven light	In low power microwave cooking the oven light may become dim. This is normal.
Steam accumulating on door, hot air out of vents	Steam may be released from food during cooking. Most will escape through vents but some may accumulate on cool places like the oven door. This is normal.
Oven started accidentally with no food in.	DO NOT run the unit without any food inside. It is very dangerous.

Trouble	Possible Cause	Remedy
Oven does not start.	(1) Power cord not plugged in tightly.	Unplug then plug in again after 10 seconds.
	(2) Fuse blown or Circuit Breaker tripped.	Replace fuse or reset Circuit Breaker. Contact electrician if necessary.
	(3) Trouble with outlet.	Test outlet with other electrical appliances. Contact electrician if necessary.
Oven does not heat.	Door not properly closed.	Close door properly.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.

KLEENMAID WARRANTY TERMS AND CONDITIONS

1. Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid will provide parts and labour to you the customer as set out herein.
2. Kleenmaid's Products come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
3. The benefits given to you under this Kleenmaid Warranty are in addition to other rights and remedies to which you may be entitled under the Australian Consumer Law in relation to the Product to which this Kleenmaid Warranty relates. Subject to the conditions below, the Product is warranted by Kleenmaid and/or its agents to be free from defects in materials and workmanship for the Warranty Period for normal Domestic Use.
4. Product Identification: -
 - a. Kleenmaid reserves the right to reject claims for any services or work where you cannot produce for verification the serial number and a proof of purchase for the Product (including but not limited to the original invoice).
 - b. This Kleenmaid Warranty will be voided if the serial number for the Product cannot be verified. This is not intended to exclude, restrict or modify any right or remedy to which you may otherwise be entitled under the consumer guarantee provisions of the Australian Consumer Law.
 - c. In the event that a request for repair is made against this Kleenmaid Warranty where the serial number for the Product cannot be verified or you cannot produce for verification a proof of purchase for the Product (including but not limited to the original invoice), the repairer will not carry out any repairs on the Product and you will be charged a service call-out fee.
5. What is covered by this Kleenmaid Warranty: -
 - a. The Product is covered for faulty workmanship or parts that have failed under normal Domestic Use.
 - b. Kleenmaid and/or its agents will determine by objective testing if there are any defects in the Product and/or faulty workmanship.
 - c. This Kleenmaid Warranty is only applicable if repairs on Products are carried out within Mainland Australia.
 - d. This Kleenmaid Warranty: -
 - i. covers a Product purchased as new, manufactured for use in Mainland Australia;
 - ii. commences from the date of delivery of the Product;
 - iii. provides for the labour and replacement parts necessary to maintain the Product in good operating condition as specified in this Kleenmaid Warranty, however, if repair is needed because of Product failure during normal Domestic Use, Kleenmaid has the option to repair or replace the defective Product or part of the Product with a product or part of like kind and quality. A replacement part may be new or reconditioned of like kind and quality and may cost less than the original Product purchased and no charges or refunds will be made based on the replacement product or part cost difference; and
 - iv. is only applicable when the Product is used and operated in accordance with the Manufacturer's instructions.
6. What is not Covered by this Kleenmaid Warranty (excluded):-
 - a. any damage or failure to or of the Product or part of the Product:
 - i. due to the Product being inadequately serviced to manufacturer's recommendations;
 - ii. resulting from environmental conditions including and not limited to dirt, dust, rodents, insects, rust, corrosion, salt built-up, of or in any part of the Product;
 - iii. resulting from excessive use but fair wear and tear is excepted;
 - iv. resulting from poor installation including and not limited to positioning and externally fitted equipment such as plumbing and drainage, cabling, antennae or due to incompatibility of connected equipment;
 - v. caused by overheating as a result of sitting or positioning of the Product, where there is no provision for adequate ventilation or adequate protection from excessive dust;
 - vi. if the Product has been dismantled, repaired or serviced by any person other than someone authorised by Kleenmaid or its agents or representatives;
 - vii. caused by power surges or spikes, including and not limited to, mains power and telecommunications connections, or to other unspecified sources, incorrect power current, voltage fluctuation, amperage fluctuation, rust or corrosion;
 - viii. if the Product is dropped, collision of the Product with another object, use for which the Product is not designed, damage to the Product caused by your own negligence, accidental or deliberate misuse of the Product by you, theft, abuse, vandalism, flood, fire, earthquake, electrical storms or any other act of God or any war related events; or
 - ix. due to the introduction of abnormal heat loads to the Product;
 - b. costs of attendance and testing where no fault or defect covered by the terms of this Kleenmaid Warranty is identified in the Product;
 - c. initial setup and installation of the Product;
 - d. normal maintenance costs and costs incurred through the installation of items listed as requiring periodic replacement;
 - e. Products with removed or altered serial numbers;
 - f. consumables such as but not limited to bulbs/globes, glass, seals, filters, batteries and remote controls;
 - g. removal and reinstallation of an internal component not performed by an authorised Kleenmaid agent or representative or authorised service centre;

- h. cosmetic or structural items; or
 - i. any failures due to interference from or with other products and/or sources.
7. This Kleenmaid Warranty ceases if: -
 - a. the Product ceases to carry the original manufacturer's serial number or is sold at an auction;
 - b. the Product is rented;
 - c. damage to the Product has occurred as listed in point 7a; or
 - d. there is failure to pay monies owing on invoices as a result of non-warranty work been carried out at the request of the end user as per point 16 below.
 8. Neither Kleenmaid nor its representatives provide loan equipment under the terms of this Kleenmaid Warranty.
 9. Any unauthorised access to the internal hardware of the Product will void this Kleenmaid Warranty.
 10. Repair Notice: Products presented for repair may be replaced by refurbished Products of the same type rather than being repaired. Refurbished parts may be used to repair the Products.
 11. Replacement items are "like for like" and is not "new for old" and does not indicate in any way that a faulty Product will be replaced with a new part or unit. "Like for like" may either be a quality checked, refurbished or reconditioned unit of the same or later batch of model/size/specifications
 12. The cost of making a claim under this Kleenmaid Warranty is not covered by Kleenmaid, including any costs of transportation or travel expenses between your home and your nearest authorised service agent.
 13. Kleenmaid accepts no liability for items that are lost, damaged, or stolen as a result of freight, transport or storage. If you are required to transport the Product to an authorised service centre, you must ensure that it is securely packed and insured.
 14. On Public Holidays or other periods when regular business and wholesale operations are temporarily ceased, repairer availability and warranty response times may extend beyond the standard response times due to the unavailability of repairers and parts.
 15. For any repair performed on a Product under this Kleenmaid Warranty where no fault can be found, or the item is deemed by Kleenmaid or an authorised agent, to be not faulty under this Kleenmaid Warranty, or the repair or fault is not covered under this Kleenmaid Warranty, a 'No Fault Found' fee is payable by you. Kleenmaid will advise you of this cost and seek your agreement to pay such costs before commencing such repairs.
 16. Any repairs or services required that are outside the terms and conditions of this Kleenmaid Warranty can be carried out at your request at your cost (including where the Product has not been installed or set up correctly). Kleenmaid will always advise you of this cost and seek your agreement to pay such costs before commencing such repairs. A credit card may be required prior to the commencement of such services.
 17. Extra charges will be payable by the customer should the Product not be readily accessible without special equipment, such as but not limited to cranes and lifts or should the Product be installed in a position that service access is blocked and/or repair work is not possible without uninstalling the Product to gain access.
 18. You, the customer, may be entitled to purchase an extended warranty in respect of the Product. Any extended warranty will not be issued by Kleenmaid but by a third party. Any extended warranty services will be provided directly by the third party as principal and not as agent for Kleenmaid, under their extended warranty terms and conditions and not under this Kleenmaid Warranty.
 19. To make a claim under this Kleenmaid Warranty, please have your proof of purchase and the serial number of the Product ready and call (02) 9310 1207 during business hours.
 20. This Kleenmaid Warranty is given by:
 - Name: Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid
 - Business address: Level 2, Suite 3, 204 Botany Rd, Alexandria NSW Australia 2015
 - Telephone: (02) 9310 1207
 21. Definitions:
 - a. **Australian Consumer Law** means the *Competition and Consumer Act 2010* (Cth).
 - b. **Domestic Use** means use of the Product for personal, domestic or household purposes.
 - c. **Kleenmaid** means Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid.
 - d. **Mainland Australia** means the following States and Territories of Australia: New South Wales, Victoria, South Australia, Western Australia, Queensland, Tasmania, Northern Territory, Australian Capital Territory.
 - e. **Product** means the appliance sold by Kleenmaid to you as evidenced by the original purchase invoice.
 - f. **Warranty Period** means the period of 60 months for domestic use, 12 months for non-domestic use or such alternative period as may be specified.

UPDATE NOTICE: This Kleenmaid Warranty is current as at 1 Jan 2019 but is subject to variation from time to time. For the latest version of the Kleenmaid Warranty, please see our website <http://www.kleenmaid-appliances.com.au/support/your-kleenmaid-warranty> or phone us on (02) 9310 1207.

Other products available in the Kleenmaid range of appliances

- | Washing machines
- | Clothes dryers
- | Dishwashers
- | Ovens
- | Cooktops
- | Steam ovens
- | Microwave ovens
- | Built in espresso coffee machines
- | Rangehoods
- | Freestanding ovens
- | Refrigerators & Freezers
- | Beverage Serving Cabinets
- | Water Dispensers
- | Vacuum Cleaners

Compass Capital Services Pty Limited
trading as Kleenmaid
ABN 96138214525

Level 2, 204 Botany Road Alexandria
NSW 2015



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