

cooking collection

Instructions for use and warranty details

Built In Oven

Model No.: OMF6032

 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.

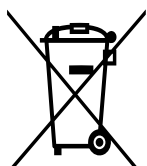
Once installation is complete, please read this instruction manual carefully and get to know the controls and the features of your new Kleenmaid appliance. These simple instructions will enable you to achieve excellent results from the very first time you use it.

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

KLEENMAID

CONTENTS	PAGE
General warnings	4
Description of the product	6
Control panel	6
Full touch electronic programmer instructions	7
Special Functions eg Food/Meat probe	10
Automatic cooking recipes	13
Maintenance and cleaning	17
Removal/mounting of the lateral guides	19
Inserting the shelves	20
Removing/mounting the telescopic guides and Replacing the oven light bulb	21
Instructions for installation	21
Inserting the oven into the cabinet	22
Oven electrical connection	23
Assembly/replacement of the power supply cable	23
Earth connection	24
Technical after-sales assistance and spare parts	24
Electrical Data and Dimensions	25

GENERAL WARNINGS



Warnings

This appliance is marked in compliance with the European Directive 2012/19/EU.

The crossed bin symbol indicates that the waste product must be disposed of separately from household waste. Take the product to a separate collection centre for electric or electronic appliances or face the penalties provided for by current waste management legislation, or take it back to the dealer when purchasing a new equivalent appliance.

For more detailed information, contact the local waste disposal service or the dealer.

Dispose of the various packaging materials in compliance with the applicable local Standards.

Installation must only be carried out by qualified persons in compliance with the local regulations in force and following the indications in this manual.

The manufacturer declines all civil and criminal liability in the case of deficient or improper installation of the appliance.

The manufacturer also reserves the right to make modifications to its products that are deemed necessary and useful, without forewarning.

This household appliance is compliant with the provisions of the European Community Directives

- **Low voltage Directive 2014/35/EU**
- **Electromagnetic compatibility Directive 2014/30/EU**
- **Regulation (EC) n. 1935/2004**
- **EU Regulation -66/2014**



ATTENTION

Do not remove the plate applied on the internal face. It is visible when the oven door is opened and states the product identification data.



ATTENTION

This appliance must be earthed in compliance with the local standards in force.

Failure to comply with written instructions can compromise the safety of the appliance.

Faults caused by installation or improper use are not covered by warranty.

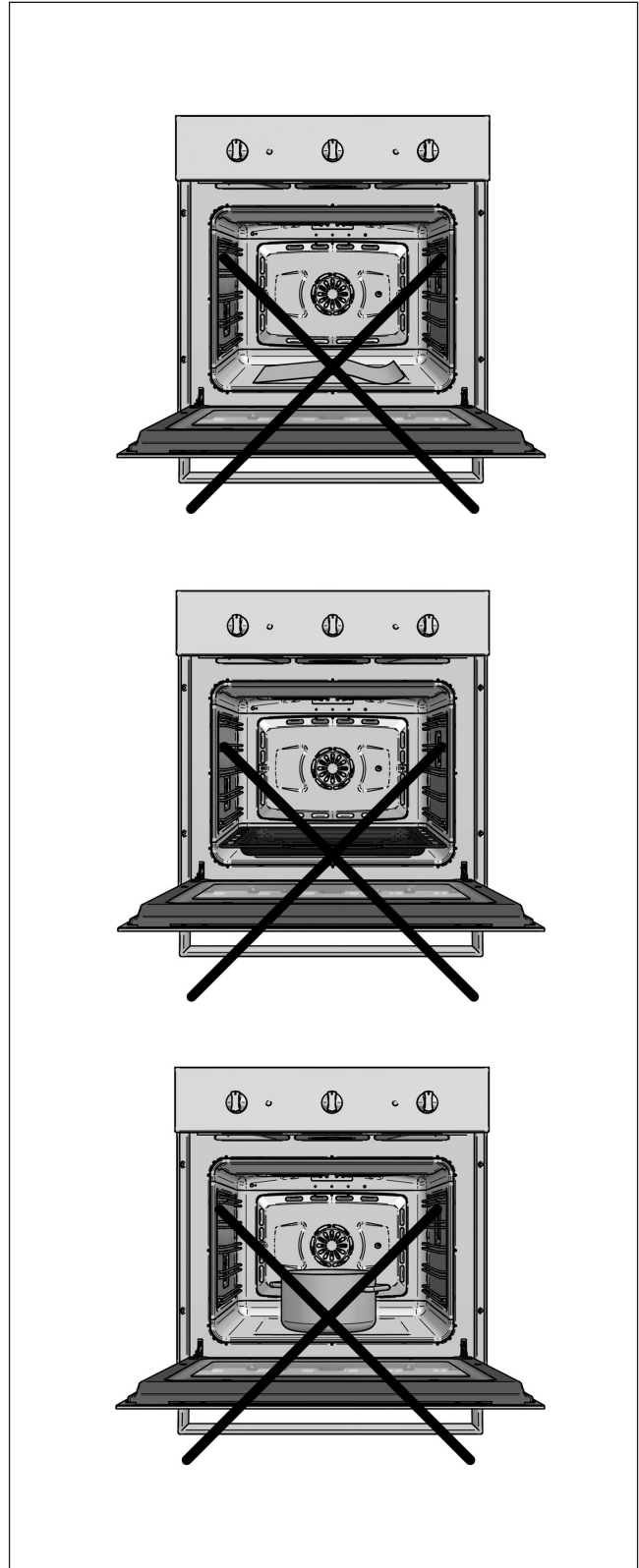
Before installation and use of this appliance this instruction manual must be read thoroughly for correct installation, maintenance and use of the same. Keep it carefully for future consultation.

This appliance has been designed for domestic use only for cooking and heating foodstuffs. All other use is considered hazardous. The manufacturer is not liable for any damage caused by improper use of the appliance.

In the event of malfunctioning, disconnect the appliance from the mains electricity and contact After-sales assistance. Never attempt to repair the appliance yourself.

Warnings regarding correct use of the oven

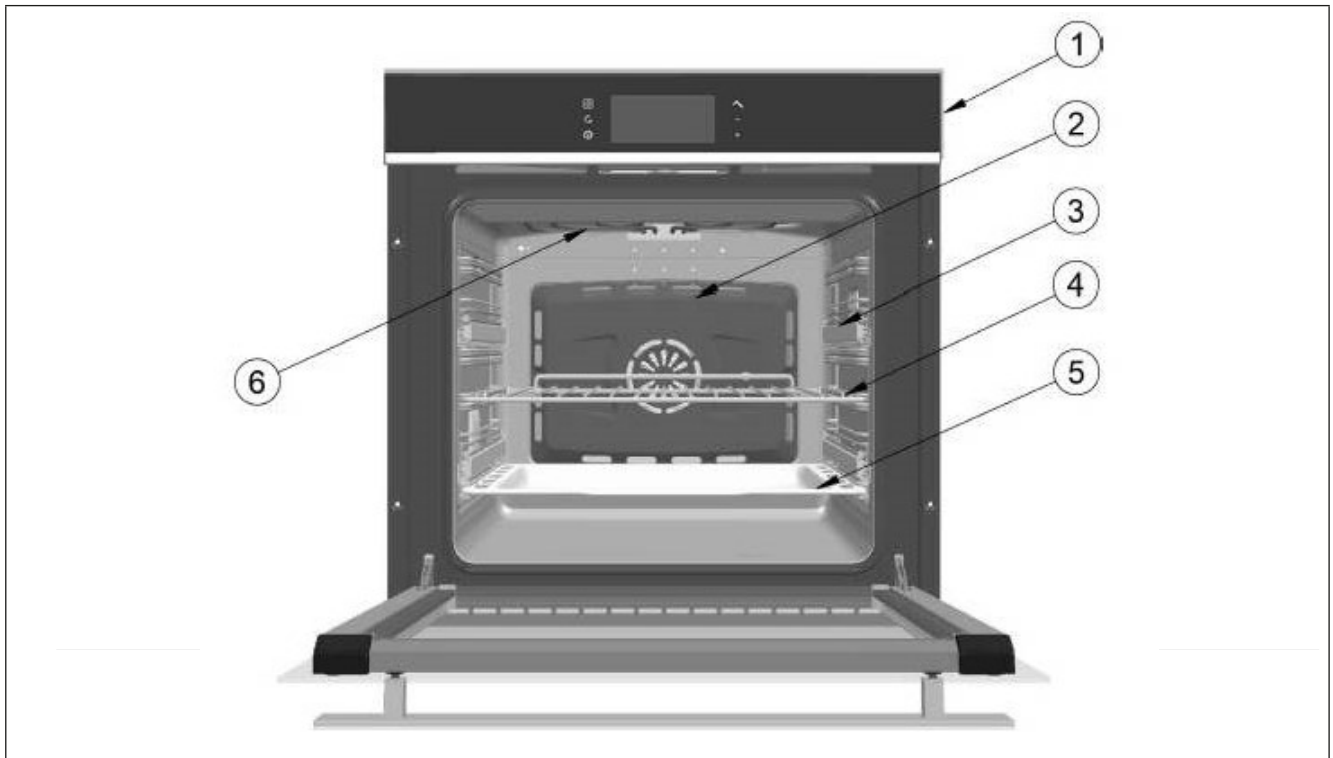
- Do not lift or pull the oven with your hands.
- The appliance can be installed and run in ventilated rooms according to the local regulations in force.
- Use of the appliance is only intended for adults. Ensure it remains out of reach of children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and maintenance must not be performed by children without adequate supervision.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- To insert or extract containers, always use suitable protective gloves.
- Do not place inflammable material inside the oven. If forgotten, it could catch fire after the oven is switched on.
- Do not sit on or place weight on the open door and do not hang weights on the handle as to do so could damage the product.
- Make sure the ventilation slots are not obstructed.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not touch the appliance with wet or damp hands and feet.
- Do not pull the cable, instead grip the plug to remove it from the socket.
- Before maintenance or cleaning, switch the oven off and, if just used, wait for it to cool.
- To prevent any electric shocks, the appliance must be switched off before the bulb is replaced.
- Do not clean the appliance using steam cleaners.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass or the glass of the hinged lid, since they can scratch the surface, which may result in shattering of the glass.
- Do not use acid products (lime-scale products) because they can damage the enameled parts.
- 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.
- Be careful not to trap power supply cables from other household appliances in the door when closing.



ATTENTION

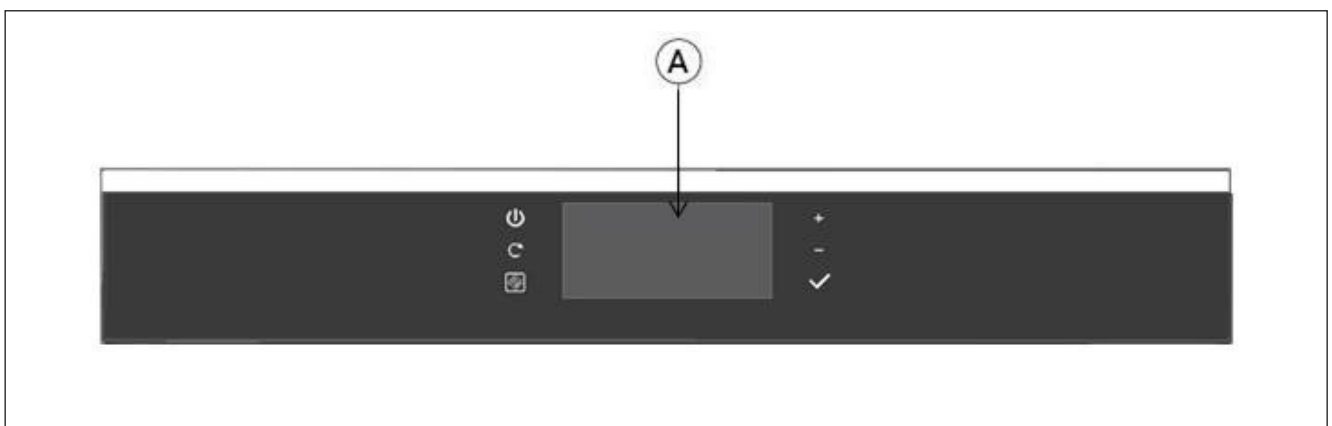
NEVER PLACE SHEETS OF ALUMINIUM, TRAYS OR OTHER CONTAINERS ON THE WALLS OR BOTTOM OF THE OVEN. THE MANUFACTURER IS NOT LIABLE FOR ANY DAMAGE CAUSED BY IMPROPER USE OF THE APPLIANCE.

DESCRIPTION OF THE PRODUCT



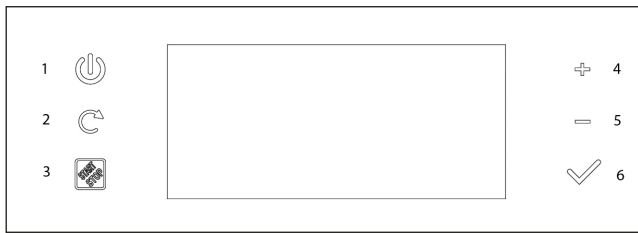
- ① Control panel
- ② Fan-cover panel
- ③ Telescopic guides
- ④ Support grids
- ⑤ Sauce collection tray
- ⑥ Grill cooking element

CONTROL PANEL



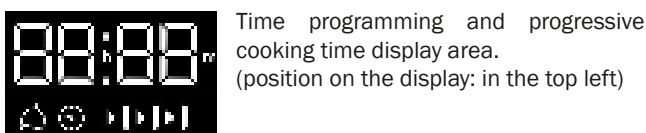
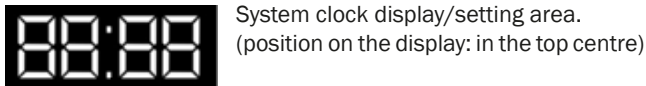
- Ⓐ Clock/OKD touch control programmer

Full touch electronic programmer instructions

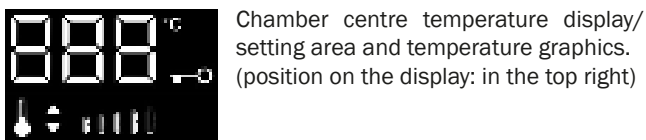
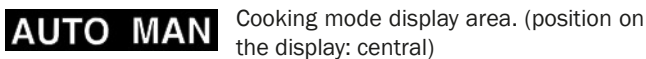


KEY 1	on/off/resume
KEY 2	menu selection
KEY 3	start/pause
KEY 4	+ / temperature
KEY 5	-
KEY 6	confirm/reset oven light/system time

Detail of display areas



	automatic cooking end time
	timer
	alarm clock
	cooking duration time
	automatic cooking
	manual cooking progressive time



	keys lock (special safety function)
	temperature selection indicator
	temperature increase/decrease
	internal temperature status graphics

(position on the display: central on the right)

	cooking stand-by mode/cooking not active indicator
	active cooking mode area

Special functions indicators

	"OVEN LIGHT" indicator (position on the display: central)
	"PAUSE" indicator (position on the display: in bottom left)
	"DEFROST" indicator (position on the display: in bottom left)
	"FOOD WARMER" indicator (position on the display: in bottom left)
	"FOOD PROBE" indicator (position on the display: central on the left)

Cooking functions that can be selected

	Circular Element + Fan 180 °C
	Circular Element + Bottom Element + Fan (200 °C)
	Circular Element + Top Element + Fan (180 °C)
	Grill Element + Fan (°C)
	Bottom Element + Fan (140 °C)
	Bottom Element + Top Element + Fan (180 °C)
	Top Element + Bottom Element (180 °C)
	Bottom Element (150 °C)
	Grill Element (°C)
	Defrost
	80 °C Food warmer

ATTENTION

- All the functions are accompanied by the activation of the internal light bulb . The light remains on for 3 mins. and then it switches off automatically.
- Possible temperature range 50-250 °C

Switching on

Commissioning/restoring after power cut

All icons remain on for 2 secs. to verify oven operation. Whether connecting to the mains for the first time or restoring voltage, the system time is as shown in the figure, with flashing numbers-

To continue, the system time must be set (see Adjusting system time).



If the cooking mode is interrupted due to a power cut, the oven maintains all the information regarding the cooking (blackout mode).



Once the oven system time has been set, the acoustic signal blocks and goes to **0** PAUSE mode (see Start/pause functions paragraph).

Adjusting system time

The system time (clock) is based on the type of mains power supply (50Hz or 60Hz). Time adjustment takes place with oven OFF:

- Hold key 6 down for at least 3 seconds: the digits of the hour flash on the display. Use keys 4 and 5 to set the value.
- When the desired time is set, confirm by pressing key 6 .
- Perform the same procedure to set the minutes.

If the oven is OFF, the control then shows just the system time, dimming after 1 min.

If the oven is in blackout mode due to a lack of voltage, the time digits will flash: use specified keys 4 and 5 to set the time above.

The oven is activated by pressing key 1 ON/OFF for at least 2 seconds and switches off by touching the same key.

If no keys are pressed after switching on, the oven deactivates automatically after 1 min. (accidental switch-on control). Oven ON: single acoustic signal.

Oven OFF: double acoustic signal.

If the oven is off in low consumption mode (dimmed display light) the first touch of a key activates RESUME mode. The low consumption mode is re-enabled automatically after one minute.



ATTENTION

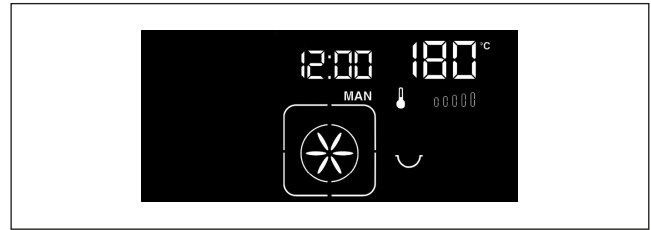
Switching the oven off annuls all cooking programming and times set.

Accidental switch-on control

This is an automatic oven switch off signal. This occurs after oven switch on using key 1 ON/OFF and 1 min of commands inactivity, i.e. no function selected and activated. After 1 minute, a double acoustic signal will notify that the oven has been switched off.

Oven on: in stand-by for commands

By pressing key 1 ON/OFF the oven switches on while waiting to receive settings on the desired cooking function. Ventilated cooking is the default function (Circular Element + Fan) with pre-set temperature equal to 180 °C.



Using key 2 menu the functions can be scrolled in this order of display:

- cooking functions menu
- oven temperature
- cooking time programming
- timer
- alarm clock

When scrolling the functions, the relative icons flash. If the function is not confirmed or modified within 7 secs, the selection is deactivated. From oven “on in stand-by for commands”, if no commands are given within 5 minutes, the oven switches off automatically.



ATTENTION

It is possible to move from oven “in cooking mode” to the “on in stand-by for commands” status by pressing key 1 ON/OFF . Pressing the key a second time switches the oven off.

Cooking functions menu

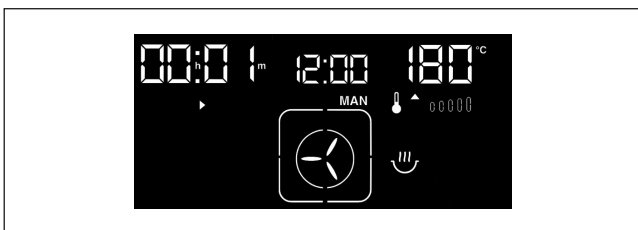
After oven switch-on using key 1 ON/OFF , it is possible to directly access the choice of cooking functions by pressing key 2 menu . The central icon and the cooking functions start to flash.

Using keys 4 and 5 it is possible to scroll through all cooking functions available (see “COOKING FUNCTIONS TO BE SELECTED”): the relative segments activate.

Once the desired function is highlighted, confirm with key . In each case, after 7 seconds of no further commands, the function selected is confirmed automatically (auto-confirm).

At this point, to start cooking, confirm everything using key 3 START (see reference paragraph)

The oven starts the pre-heating phase. The light inside the oven switches on . The cooking pan icon is activated and starts to flash. On the basis of the cooking function selected, the default temperature appears and the upward temperature icon starts to flash. The progressive cooking time in manual mode is displayed. The respective icon starts to flash (see figure).



At cooking end, press key 1 ON/OFF and the oven remains in “on in stand-by for commands” mode. Pressing the key a second time switches the oven off.

Temperature display

Activated following oven switch on, key 1 ON/OFF along with the default ‘ventilated cooking’ mode.

If cooking is started, the display shows the following information:

- pre-set temperature (default)
- icons: thermometer, upward arrow and progressive temperature graphics
- “cooking pan” icon lights up



ATTENTION

The control has time limits for continuous cooking, with the following safety limits:

- 250°C max 3h
- 120-195°C max 8h
- 200-245°C max 5h
- up to 120°C max 11h

Residual heat

If HOT appears in the top right of the display, do not touch the inner parts of the oven, even if the latter is off.

HOT is displayed after the oven is switched off and remains active until the chamber temperature has dropped below 50°C.

Setting and modifying the temperatures

The temperature can be modified at all times, after the selection of a cooking function, by simply using key 4 .

On the display, the temperature and the corresponding icon flash.

Use keys 4 and 5 to set the desired temperature and confirm using key 6 .

In each case, after 7 seconds of no further commands, the temperature selected is confirmed automatically (auto-confirm).

Alternatively, it is possible to access the temperature modification using key 2 menu .

Go onto the temperature function: the step is highlighted by the flashing temperature icon .

To select the desired temperature, use keys 4 and 5 and then confirm using key 6 or after 7 sec the value will be auto-confirmed.

Pre-set temperature

It is possible to modify the pre-set temperature assigned for every function.

Using key 4 (or key 2 menu) , go to the temperature modification mode and set the new pre-set temperature.

While the display flashes (i.e. within 7 sec), confirm the value holding key 6 down for at least 3 sec. The next time the oven is switched on, there is a new pre-set temperature

Pre-heating the oven

Once the cooking function and temperature have been selected, using key 3 START the cooking mode is entered and the pre-heating phase commences.

The upward temperature icon starts to flash and the status graphics highlights the temperature reached by the oven cavity. Once all of the graphic bars have been filled, a prolonged acoustic signal indicates that the set temperature has been reached inside the oven and the upward temperature icon stops flashing.

The stabilised temperature icon appears in its place .

At this point, the oven maintains the set temperature inside the cavity. If modifications are made to the temperature of the oven, the respective upward temperature and downward temperature icons are activated.

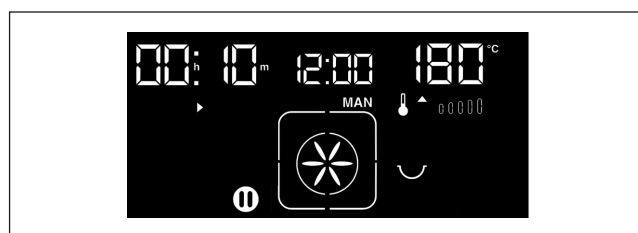
Special functions

Start/pause functions

The key 3 START as already described, is active after having selected a cooking function and allows confirmation of all cooking settings in automatic programming mode. It starts cooking (START function).

The PAUSE function, represented by the icon, is always activated with key 3 START and this can be performed with the oven in cooking mode.

The icon is fixed and the elements are off but other settings are not reset.





After having confirmed any modifications to the cooking parameter and/or displayed the cooking status, the pause function must be deactivated in order to continue.

Therefore, press key 3 START again to exit the pause function. The icon is deactivated. Cooking is resumed and all of the automatic programming, progressive cooking time and displays are activated.



ATTENTION


The PAUSE function does not obstruct the TIMER  and ALARM CLOCK functions  while it blocks automatic programming of time (AUTO functions).


Furthermore, the pause function is activated automatically in the following cases:

- previously confirmed cooking function change
- restore missing voltage with oven in cooking mode

Oven light control

Soft-closing hinge



The light can be switched on and off at any time, even when the oven is off, using the key 6 .



The oven light is automatically  activated for three minutes by pressing the START key to enable a function. In case of inactivity it goes off after 3 minutes.

The light will remain on for three minutes after the end of pre-heating.

Key function (child safety)

The key function prevents/freezes the functionality of the touch keys. This is to prevent modifications to cooking programs and/or accidental switch-ons (child safety).

The key function can be activated/deactivated at any time by pressing key 5  and key 6  together for at least 3 seconds.

In the event of activation, the  icon starts to flash for 3 secs. and then remains active. At this point, the function is confirmed. At every action successive to activation of the function, the  icon flashes for 3 seconds to indicate the safety status.




To continue, deactivate the key function.

The key function can be activated/deactivated also with oven off.

Food warmer function

This function keeps the food warm at a recommended temperature of 80°C:





it is selected using key 2  traditional cooking functions menu;

- go to the function indicated by the icon 
- confirm using key 6  or confirmation will be automatic after 7 sec
- to activate the function, press key 3 START 
- it is possible to modify the temperature slightly within the range of 60°-90°C

- the timer and automatic programming functions can be activated

Defrost function

The defrost function uses the internal fan, not the cooking elements,


- it is selected using key 2  in the traditional cooking functions menu
- go to the function indicated by the icon 
- confirm using key 6 , or confirmation will be automatic after 7 sec
- to activate the function, press key 3 START 
- the temperature does not change so the relative display is off
- the timer and automatic programming functions can be activated

Food/Meat probe



This function allows accurate and constant control of cooking, and takes place through a probe that detects the temperature inside the food. It accurately guarantees that the food is cooked completely inside.


Connect the probe to the relevant socket (jack) inside the oven and introduce the needle probe horizontally to the centre of the food. Try not to touch bone and fat .

The following displays are activated:



- the reference icon is activated 
- on the time programming display there is (see figure)
 - the set temperature displayed on the left (65°C default)
 - the real temperature of the food is shown on the right, i.e. that measured by the probe (e.g. 20°C)



The set temperature can be modified using key 2 menu  within the range of 65°C - 85°C. Go onto the set value and use keys 4 and 5  to modify the temperature.

Confirm using key 6 , or confirmation will be automatic after 7 sec.

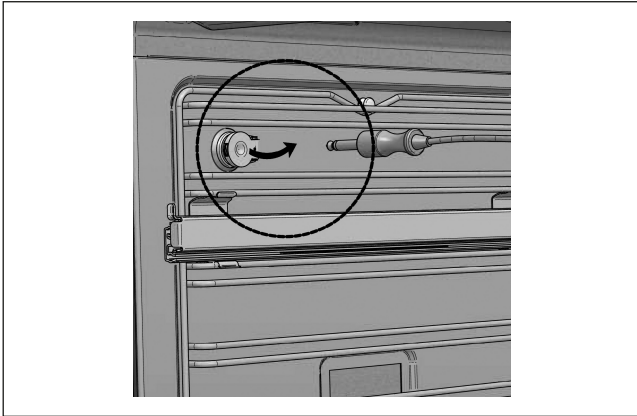
Once the real temperature of the food reaches the set temperature, the oven switches off automatically. An intermittent acoustic signal indicates cooking has concluded.

With this function it is not possible to program **AUTO** cooking times, but it is always possible to set the timers  .

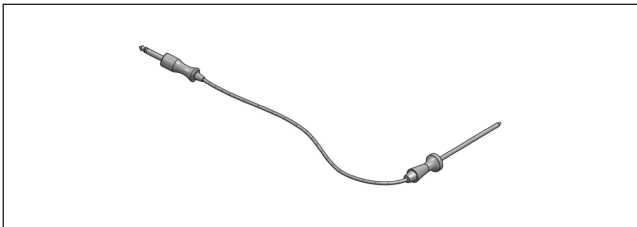


ATTENTION

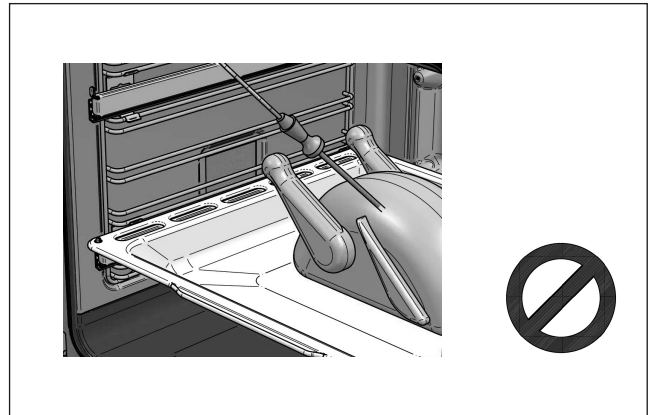
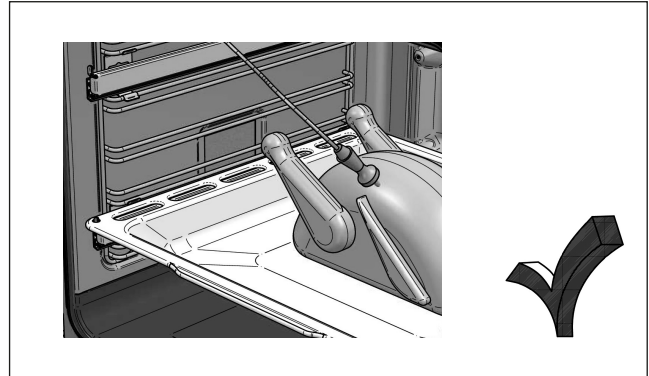
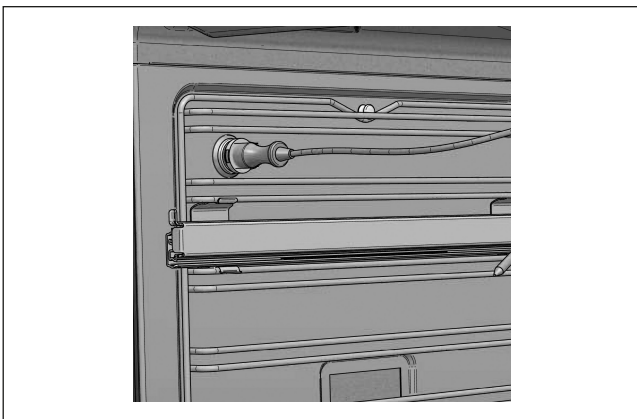
Always use the probe supplied with the oven.



The meat probe is made up from a needle probe with grip that detects the temperature and a jack-type attachment, inserted into the relevant connector to dialogue with the electronic control.



Insert the needle probe fully home until it reaches the centre of the product to be cooked. The sensor should detect the temperature reached at the core of the product. The more accurate the positioning of the needle probe, the more accurate cooking will be.



ATTENTION

During cooking and at the end of cooking, the probe cap is hot. If the probe is to be inserted or removed, use appropriate gloves or wait for the oven to cool down.



ATTENTION

The food probe cannot be applied during use of the programmed recipes or those created by the user.



Time programming functions


Setting the timer


The TIMER function is independent from the cooking functions and does not program the oven.

The function  can be activated at any time using key 2 menu :

- from oven off (OFF)
- from oven on (ON) while awaiting commands
- from oven in cooking mode (ON), without affecting its operation

For example, with oven off, using the key 2 menu , go onto the timer icon .

Operate on keys 4 and 5  to set the desired value (max time that can be set is 12h).


Confirm using key 6  or after 7 sec the value will be auto-confirmed (the countdown starts).

When the time set has passed, an intermittent acoustic signal will sound.

Press any key to stop the signal and exit the TIMER function.



In all cases, the acoustic signal will switch off automatically after 3 mins.

After one minute the oven will return to low consumption mode.



With the oven on or in cooking mode, to access the function, proceed in the same way using the key 2 menu , scrolling the functions and going onto the reference icon, then proceed as above.


Setting the alarm clock

The ALARM CLOCK function is independent from the cooking functions and does not program the oven.

The function  can be activated at any time using key 2 menu :

- from oven off (OFF)
- from oven on (ON) while awaiting commands
- from oven in cooking mode (ON), without affecting its operation

For example, with oven off, using the key 2 menu , go onto the alarm clock icon .


Operate on keys 4 and 5  to set the desired value (max time that can be set is 12h).

Confirm using key 6  after 7 sec the value will be auto-confirmed (the countdown starts).


When the time has passed, an intermittent acoustic signal will warn you. Press any key to stop the signal and exit the ALARM CLOCK function.

In all cases, the acoustic signal will switch off automatically after 3 mins.

After one minute the oven returns to low consumption mode.

With the oven on or in cooking mode, to access the function, proceed in the same way using the key 2 menu , scrolling the functions and going onto the reference icon, then proceed as above.

Setting timer and alarm clock

The two functions can be set simultaneously at any time. In functionality it is like having two timers. To do this, follow the same setting procedure using key 2 menu , first the TIMER and then the ALARM CLOCK (or vice versa).


For example, with oven off:

The two icons   are activated together.

The value of the timer will be shown on the display, which will end the countdown first.





The respective acoustic signals will inform of the time passed.

Proceed as above (see reference paragraphs).

With the oven on or in cooking mode, to access the function, proceed in the same way using the key 2 menu , scrolling the functions and going to the appropriate icon. Now proceed as above.


Cooking time programming **AUTO**

The cooking time programming functions are:

- cooking duration 
- automatic cooking : combination between cooking end time  and cooking duration .

These functions can be activated:





- from oven on (ON) while awaiting commands
- from oven in cooking mode
- The timed programming functions are subject to oven switch-on and are in effect with the oven operating.

From oven on in commands stand-by mode, enter time programming mode via the key 2 menu  which allows positioning on the reference icons. Also in this case, positioning is highlighted by the flashing icons.


See the relevant paragraphs following for the programming methods.




ATTENTION




If the TIMER   and the AUTO time  and , programming functions are to be set simultaneously, the priority on the time display will be:


- AUTO time programming
- progressive cooking time
- TIMER functions

To display the “hidden” TIMERS and/or progressive cooking times, go to the reference icon using key 2 menu .

Cooking end time



The cooking end time can only be set after activation of the cooking duration function . The combination of the two functions performs automatic cooking programming (see section below).

The cooking end time may be set to a maximum postponement of 12h. Using key 2 menu  go onto the flashing  icon. Set the time using keys 4 and 5 .


Confirm using key 6 , or after 7 sec the value will be auto-confirmed.

At this point, automatic cooking programming is confirmed (see section below).



Automatic cooking

In this mode cooking may be delayed. It is used when it is necessary to have a dish ready at a certain time of day. The two modes must be set simultaneously: cooking duration  and cooking end time  in this specific order.

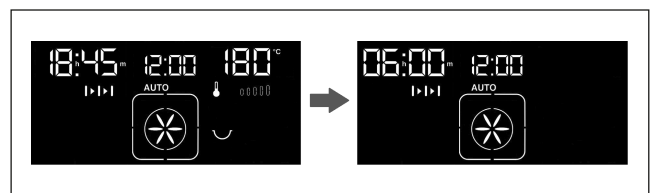
Set the cooking duration  (see relevant paragraph)

When the cooking end time is to be set , the control determines and proposes the consistent time to enter, calculated on the basis of the current time and the value of the desired cooking duration. For example, set the cooking duration at 45 minutes.




If the cooking end time is not set with a time longer than cooking duration, the display only proposes the programming of cooking duration. Therefore, set a cooking end time that includes a longer cooking duration time so that automatic programming is highlighted just by the  icon. At the end press key 6  or after 7 sec the value will be auto-confirmed.

For example, set postponed cooking by 6 hours and cooking duration of 45 minutes.






At this point:

- the oven is in low consumption mode
- functions display shows the cooking function selected

- the time display shows the programming icon  and the time until the start of cooking;
- the icon **AUTO** signals that programming is activated;

When the automatic program starts, an acoustic signal will warn that cooking is starting.

The oven switches on (the cooking mode  icon is activated) and time programming behaves in the same way as the cooking duration function, with the difference that oven start-up has been postponed.

In fact, the cooking duration icon  will appear instead of the cooking end icon  and the display will show the desired cooking duration.

When the time has expired, an intermittent acoustic signal will notify the user, the oven switches off and the display will be active and flashing.

The acoustic signal deactivates using any key or automatically after 3 minutes.

Automatic cooking recipes

There are 32 automatic cooking recipes in the oven with sequence times and temperatures already set, determined under the direction of the expert chefs in company test kitchens. The program allows modifications to be made to automatic recipes in order for you to customise them. Factory settings can be restored at any time. The system also allows the creation of another 20 recipes at your discretion, which are completely customised according to your cooking methods. Follow the instructions given below to use programming.



ATTENTION

The food/meat probe cannot be used with programmed recipes or those created by the user.

Automatic recipes

Enter the recipes menu. (A)


1. Switch the oven on using key 1.
2. Press key 2 until the flashing “MAN” symbol appears on the display.
3. Press the “+” key, flashing P AUTO appears.
4. Press key 6 or wait 5 seconds for automatic confirmation. The central part of the display shows the first programmed recipe P01 alternately to the time set. The total duration of the recipe is shown in the top left of the display and the pre-heating temperature in the top right.

Select the desired programmed recipe. (B)

- 1.- 4. Follow the 4 points in paragraph “A”.
5. Press key 2. P will start to flash.
6. Press key 6 to confirm. The **P** and **P01**, which represent the first recipe programmed, start to flash.
7. Press the “+” key until the pre-selected recipe is reached (**P01; P32**).
8. Press key 6 to confirm.
9. Start the programmed cooking by pressing the **START** key (key 3).

If you wish to postpone the programmed cooking, follow the instructions in the next paragraph.

Setting the postponed start-up of a programmed recipe (C)

- 1.- 7. Follow the instructions in paragraph “B” up to point n°. 7.
8. Press key 2 until the flashing “COOKING END TIME”  icon is reached. The display shows the cooking end time in the top left.
9. Press key 6 to confirm, the cooking end time starts to flash.
10. Press the “+” key to postpone the cooking end time.
11. Press key 6 to confirm or wait 5 seconds for automatic confirmation.
12. Press the **START** key.

The oven is in Pause mode, the time remaining until activation of the programmed cooking appears in the top left of the display. In the event of a temporary and unexpected power cut, the process is annulled automatically.

Modifying a recipe with respect to standard factory settings (D)

- 1- 4. Follow the first 4 points in paragraph “A”.
5. Press key 2.
6. Press key 6, **P** and **P01** start to flash.
7. Press the + key to reach the pre-selected recipe (the oven has 32 programmed recipes (**P01/P32**)).
8. Press key 6 to confirm the recipe or wait 5 seconds for automatic confirmation.
9. Press the **ENTER** key (key 6) for at least 3 seconds. Flashing “Func PRE” appears.
10. Press the “+” key to select the function to use for oven pre-heating.
11. Press key 6 to confirm, the temperature index flashes.
12. Press the “+” / “-” key to set the pre-heating temperature.
13. Press key 6 to confirm. Pre-heating duration flashes on the display.
14. Press the “+” / “-” key to modify pre-heating duration.
15. Press key 6 to confirm. The “Func F1” code appears, which identifies the cooking sequence immediately following pre-heating:
16. Follow the instructions from point 9 to point 14 to confirm the cooking characteristics (temperature and duration function). The oven requests to set/modify a maximum of 5 consecutive cooking sequences named **F1-F2-F3-F4-F5**.
NOTE: : If one or more cooking sequences are to be excluded, when set function is requested, go to “00” using the “+” and “-” keys. At the end of the settings, the display shows “DEF NO”.
17. Press key 6 to confirm the changes.

Restore recipe according to factory parameters (E)

1. If the recipe is to be taken to factory default follow the instructions from point 7 to point 17 above. At the “DEF NO” request, press the “+” key
2. Flashing “SURE DEF YES” will appear.
3. Press key 6 to confirm the restoring of the factory values of the individual recipe.

Customised recipes

The oven allows the creation and memorisation of 20 user recipes (from **U01** to **U20**)
To delete the recipe, follow the instructions in paragraph **E**

Create a customised recipe without modifying the factory programmed recipes (F)

1-4. Follow the instructions of paragraph "A" from point 1 to point 4.

5. Press key 6 to confirm.

6. Press the "+" key, progressively scrolling all of the factory programmed recipes. The oven contains a maximum of 32 programmed recipes names with **P01...P02...P32**.

7. In the recipe after the programmed **P32**, **U01** will appear which identifies the first recipe that can be customised by the user. The oven allows 20 user recipes to be memorised. Create the customised recipe by following the instructions of "D" from point 7 to point 17.

Programmes reference tables

AUTOMATIC RECIPES PROGRAMMES		
	NAME	DURATION min
P01	Lasagne	66
P02	Frozen roast potatoes	41
P03	Stuffed tomatoes au gratin	26
P04	Aubergines sautéed with tomato sauce & garlic	26

WHITE MEATS		
	NAME	DURATION min
P05	Roast Chicken	80
P06	Rabbit herb bag	76
P07	Roast duck	86
P08	Stewed turkey	86

RED MEATS		
	NAME	DURATION min
P09	Veal stew	96
P10	Veal stew	91
P11	Leg of lamb	136
P12	Roast beef	30
P13	Rare beef	30
P14	Roasted meats	86
P15	Chicken thighs	56

FISH		
	NAME	DURATION min
P16	Turbot	46
P17	Whole baked sea bass	41
P18	Baked salted sea bass	56
P19	Baked salted bream	56

	NAME	DURATION min
P20	Baked pepper stew	41

BREAD/PIZZA		
	NAME	DURATION min
P21	Bread	74
P22	Sliced bread	54
P23	Homemade pizza	21
P24	Frozen pizza	21
P25	Ligurian Focaccia	41

DESSERTS		
	NAME	DURATION min
P26	Apple strudel	46
P27	Jam tart	57
P28	Apple pie	41
P29	Biscuits	22

CUSTOMISED RECIPES		
	NAME	DURATION min
U01	User 01	
U02	User 02	
U03	User 03	
U04	User 04	
U05	User 05	
U06	User 06	
U07	User 07	
U08	User 08	
U09	User 09	
U10	User 10	
U11	User 11	
U12	User 12	
U13	User 13	
U14	User 14	
U15	User 15	
U16	User 16	
U17	User 17	
U18	User 18	
U19	User 19	
U20	User 20	

Position of the internal grills for specific cooking

Position no. 1 and 2 from bottom.

Frozen cakes, Long roasts, Turkey, Cakes, Meat Steak well done

Position no. 2 from bottom.

Cakes, Sandwich Load, Toast, Casserole, Wholemeal bread, Meat

Position no. 2 and 3 from bottom.

Biscuits, Fine cut meat;

Position no. 3 from bottom.

For Browning with Grill.

This data regarding the cooking positions is indicative only and should be interpreted on the basis of your own experience.

Using the grill

With the grill it is possible to cook fish, vegetables, small spits and various types of meat, with the exception of lean game meat. Finely cut meat and fish must always be grilled very quickly, greasing them slightly with oil using a suitable brush and always placed on the grill. In turn, the grill must be placed nearest to the upper heating element, proportionally to the thickness of the dish, to avoid burning it on the surface and

not cooking it enough inside. Only salt the meat after cooking or it will be less juicy. Never prick food during cooking, even when turning pieces over. The juice would run making the grilled food dry.

To optimise Grill cooking, switch on the grill oven and pre-heat for at least 10 minutes. Place the dish inside the oven in the nearest position to the Grill, depending on the type of food to cook. Use the Grill always with the oven door closed. Meat can be arranged in suitable containers or cooked directly on the grill. In the latter case, always pour some water in the drip pan then insert it in the guides under the grill. This prevents the grease in the dripping pan from burning and creating bad odours.



ATTENTION

During use of the Grill, the accessible parts can overheat. It is therefore advisable to keep children at a safe distance.

Oven functions



Position 0 indicator

The appliance is off.

Oven light

The oven light can be turned on independently at any time in the case of models with this symbol.



The light stays on also with other oven functions. For the models without this symbol, the light turns on for each oven function selection.

Traditional static cooking

The heat coming from above and below allows the cooking of food that requires slow cooking with the constant addition of liquids. Ideal for any type of roast, bread, cakes and biscuits in general. Use only one shelf for this type of cooking, otherwise the temperature will not be distributed properly.



Upper cooking

The intense heat diffused from above is excellent for finishing off the baking of food that is cooked on the inside but not entirely on the surface.



Lower cooking

Unlike cooking with the upper cooking method, this function is recommended for perfecting the cooking of dishes that are already cooked on the surface but require further cooking in the centre. The intense heat from below is excellent for roasting meat which is not so tender.



Intensive cooking

The activation of the top and bottom heat elements together with the fan ensures even distribution of the intense heat. The hot air circulating inside the oven evenly cooks and browns different dishes, on one or more levels, that require similar temperatures. In meat roasts the optimisation of heat distribution allows cooking at lower temperatures which reduces the loss of juices. This helps to keep the meat tender and minimizes any decrease in weight.

Upper intensive cooking

There is a prevalence of upwards temperature, which makes this kind of cooking ideal for fast cooking and dishes needing slight surface browning. Always pre-heat the oven and wait for it to reach the required temperature before putting in the food.



Gentle cooking

Suitable for cooking delicate foods, e.g. leavened desserts. Just like the lower heat cooking method, slow cooking can be used to finish baking dishes already browned on the surface but not yet ready on the inside.



Pizza function



There is a main temperature towards the bottom that makes this type of cooking perfect for pizzas or for cooking anything quickly.

Always pre-heat the oven and wait for it to reach the required temperature before putting in the food.

Please note that quick heating requires the oven to work at the maximum power declared for this model.

Food warmer function



80°C

With this function, the temperature is constantly maintained at 80°C, which is very useful for heating and keeping previously cooked food warm.

Ventilated cooking



This cooking function allows differing types of foods to be placed on several levels without mixing their flavours, and the evenly circulated hot air allows even baking.

Ventilated electric grill



This function permits grilling in a gentle manner thanks to the use of forced air. Forced circulation of air inside the oven increases heat penetration in food and prevents burning on the surface.

Use the Grill always with the oven door closed.

For further indications consult the **“Using the Grill”** paragraph

Oven fan



This function can be used to defrost and/or dry the food to be cooked with the movement of air circulating at ambient temperature, as only the fan is functioning, without any heating element. This allows the defrosting of dishes without altering their taste or appearance.

Key function

The key function prevents/freezes the functionality of the touch keys. This is to prevent modifications to cooking programs and/or accidental switch-ons (child safety).



Food/Meat probe

This function allows accurate and constant control of cooking, and takes place through a probe that detects the temperature inside the food. It accurately guarantees that the food is cooked completely inside.



Assisted Cleaning

This oven interior has a unique oleophobic (oil repellent) finish which allows assisted cleaning at much lower temperatures and energy consumption than in pyrolytic ovens. See "Using The CLEAN Function" on page 17.



Assisted Cleaning

Maintenance and cleaning



ATTENTION

Disconnect the electric power supply before performing any type of maintenance on the product

- Do not clean the appliance using steam cleaners.
- Do not use rough, abrasive materials or sharp metal scrapers to clean the oven door, as they can damage the surfaces and cause the glass to break.
- Do not use acid products (like anti-scaling agents) as they can damage the enamelled parts.
- Turn off the heating elements, wait for the internal parts of the oven to cool down before touching or cleaning them. When cleaning with a wet sponge or soft cloth, take all due care if the surface is hot as it will produce steam and you will risk scalding yourself. Moreover, some detergents create noxious fumes on contact with the heat.

The enamelled or stainless steel parts must be treated with caution. Use water or specific products, accurately drying with a soft cloth. **Do not use abrasive products.** In case of heavy deposits in the enamelled parts, use a sponge (non-abrasive) dampened with warm water and vinegar. Residual foods and dirt must be removed immediately. It will make removing them easier if the internal parts of the oven are cleaned while they are still warm.



ATTENTION


The symbols stamped on the appliance (e.g. around the knobs) can be damaged if dirt remains for an excessively long period on them.

Dirt residue must be removed immediately but use products specifically for steel as other overly abrasive ones could cause the symbols to fade.

Regularly check the state of the rubber gasket located around the oven opening. If gasket damage is noted, contact the nearest technical after-sales centre.

Using the CLEAN function

This oven interior has a unique oleophobic (oil repellent) finish which allows assisted cleaning at much lower temperatures and energy consumption than in pyrolytic ovens. The CLEAN function may be used at any time the oven is not being used for cooking.

1. It is recommended for ease of cleaning but not required that the wire grills, trays, racks and rack holders be removed from the oven and stored in a safe location. If the oven is hot use a thick cloth or oven mitt to do this.
2. Set Cooking Function to  Traditional cooking - top and bottom element. See Cooking functions menu on page 8.
3. Set Temperature to 250 °C. See Setting and modifying the temperatures on page 9.
4. Set Cooking Duration to 30 minutes. See Cooking time programming on page 12.
5. When the acoustic signal sounds to signal the Cooking Duration time has been reached, ensure the oven is turned OFF.
6. Open the oven and allow to cool for 15 minutes.
7. Use a slightly damp cloth to wipe clean the enamel interior of the oven while still warm.
8. If they were removed, return the rack holders, racks, trays and wire grills to desired locations.

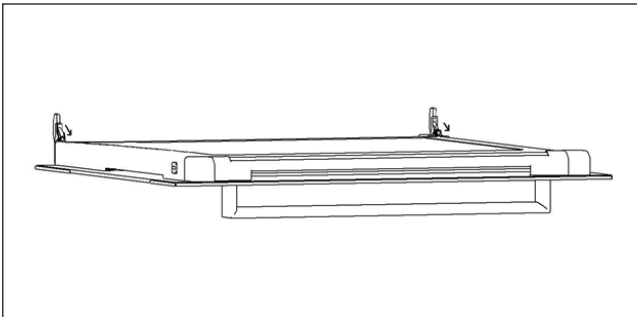
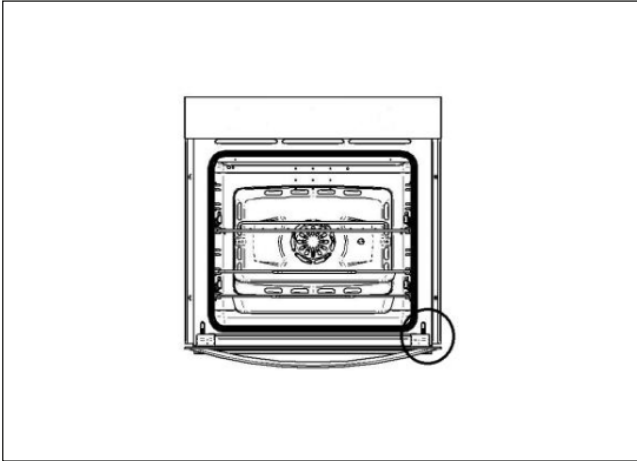
Removing/mounting the oven door

Soft-closing hinges

The doors that have this model of hinges have an amortized closing. The soft-closing hinges make the closing of the door more delicate and silent.

It is possible to remove the door of the oven following these instructions:

- Open completely the door of the oven.
- With the help of the pliers, pull the hook of the hinges towards its fixing seat.
- Close the door slightly to secure the hook in the seat.
- At this point you can lift the door slightly to remove it.



Carry out the same steps in reverse order to remount the oven door. Place the oven door in seat, move the hook and bring it back its original position.

Do not rest weights on the door or hang them on the handle, they could damage the products, creating malfunctions.

Moreover, do not use the oven until the oven door has been re-mounted correctly.

Removing the glasses inside the oven door



ATTENTION

Do not use any type of bevelled or sharp tool, which could break the glass or damage the door.

Pay attention to which way you place the glass surfaces, when you put them back, as they cannot be turned around.

This door model allows for extraction and cleaning of interior glasses without having to remove the oven door. Follow the steps below to extract the internal panes:

- Open the oven door and immediately lock the hinges.
- There are two buttons on the left and right sides of the door, located on the side profiles. Fig.1-A
- Press in order to release the painted top of the door and the two heads placed on the profiles.
- At this point it is possible to extract the interior pieces of glass with care. Fig. 1-B

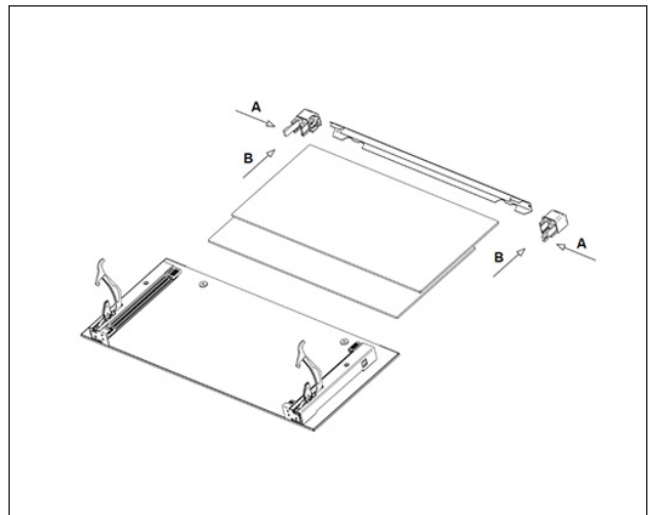


Fig.1

ATTENTION! Always remember to lock the hinges before pushing the buttons to release the part of the door giving access to the panes of glass. This prevents the door from closing during the procedure.

Carry out the same steps in reverse order to refit the glass panes. Take the utmost care to ensure that they are in the right order and facing the correct direction. The clear glass, if present, must be inside the other two panes and the position of the writing on the glass surfaces should be at the lower left corner (with the oven door fully opened) Be careful that the protective gaskets are positioned correctly. Before refitting the door, make sure that the glass is securely fastened in place.

ATTENTION! Removal and installation must be carried out properly and with the utmost care in order to avoid breaking the glass.

Removal/mounting of the lateral guides

Make sure that the oven is cool before proceeding. Tightly grip the guide at the centre top, pull slightly down and towards the inside of the oven (fig.1) in a way that it can release itself from its seat post.

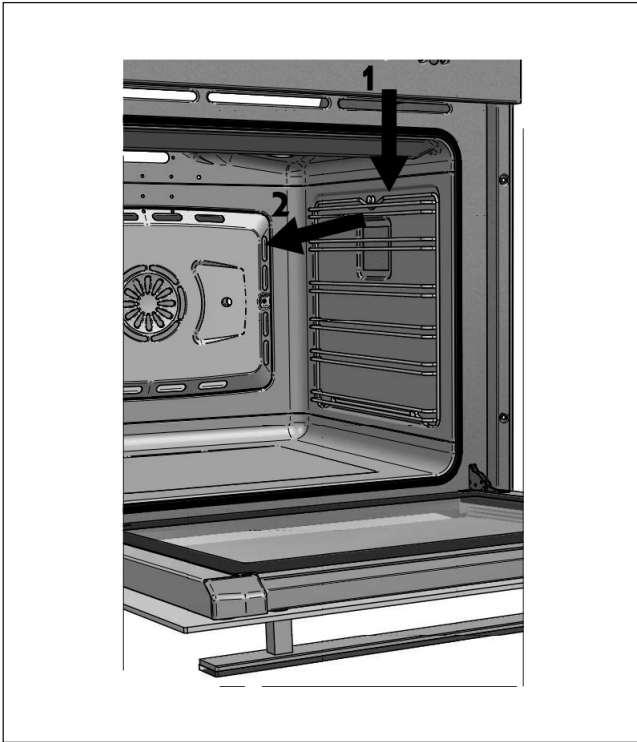


Fig. 1

Lift it off the bottom 2 seat posts and lift out of the oven cavity. (fig.2). Repeat on the opposite side of the oven.

To re-mount the guides, perform the steps in reverse order .



ATTENTION

During this process do not rest weights or apply pressure on the lateral guides. The enamel on the side walls of the oven could be damaged.

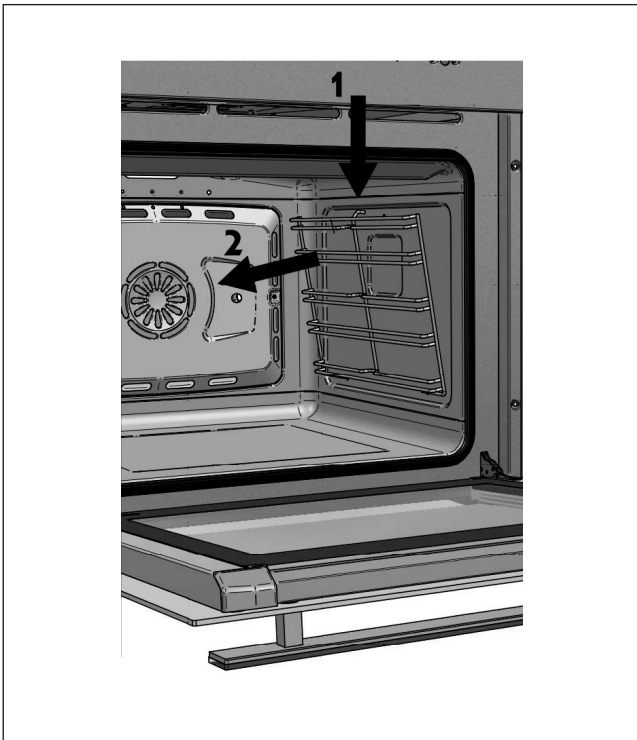


Fig. 2

Inserting the shelves

Drip pan insertion

CAUTION use thermally protective oven gloves if these operations are performed with a hot oven, as the drip pan can be very hot.

With the telescopic guides fully inside the oven, insert the drip pan by making the rear side rest at approximately half the length of the guides, keeping its front slightly lifted (fig.1p).

In this position, push the drip pan until the guide rear end stop is reached; now, put into place the entire drip pan (fig.2p).



Fig.1p



Fig.2p



Fig.3p

Make sure that the holes of the drip pan front are placed inside the end stops of the telescopic guide (fig.3p).

To remove the drip pan, pull it towards you and leave it on the side telescopic guides until they are fully extended, then lift it by holding it firmly.

WIRE GRILL INSERTION

CAUTION use thermally protective oven gloves if these operations are performed with a hot oven, as the grill can be very hot.

With the telescopic guide rails fully inside the oven, insert the grill by making its rear (side with the rear rod) rest at approximately half the length of the guide rails, and keeping its front slightly lifted (fig.1g).

In this position, push the grill until the rear end stop is reached; now, put into place the entire grill (fig.2g).



Fig.1g



Fig.2g

Make sure that the grill front is placed inside the end stops of the telescopic guide rail (fig.3g).



Fig.3g

To remove the grill pan, pull it towards you and leave it on the side telescopic guides until they are fully extended, then lift it by holding it firmly.

Removing/mounting the telescopic guides

You will find telescopic guides installed. To remove them, release the lateral support guides as described in the "REMOVAL / MOUNTING OF THE LATERAL GUIDES" paragraph. Holding the lateral guides vertically on a flat surface, release the lower part of the runner, making it turn as indicated in figure 1. At this point, the runner can be removed completely from its housing.

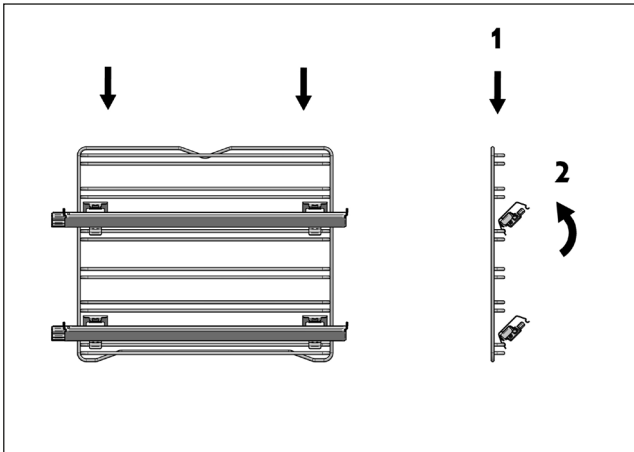


Fig. 1

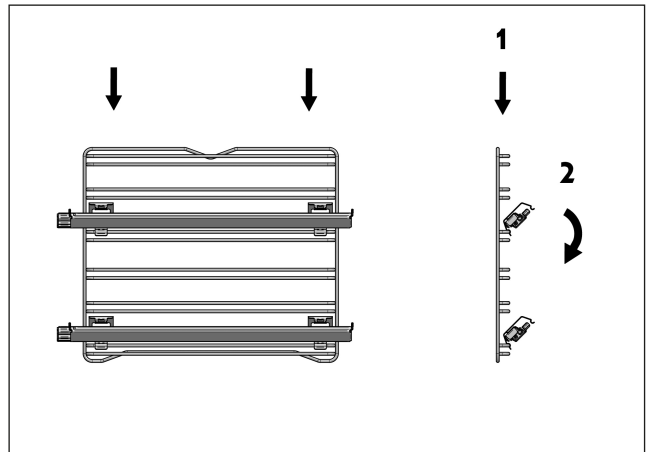


Fig. 2

To reposition the telescopic guide again on the relevant supports, position the upper attachments on the rod of the lateral guide, press the runner downwards in a way that it is tightly coupled and exert pressure as demonstrated in figure 2 until the runner is tightly fastened to the support.

Replacing the oven light bulb

To prevent electric shocks and/or damage to persons, read and follow the procedure given below:



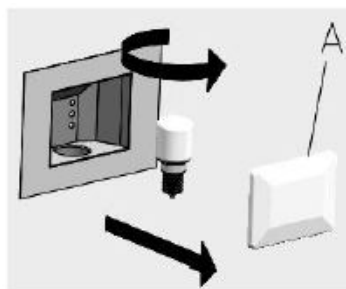
ATTENTION

Before replacing the bulb make sure that the appliance is switched off and the mains electricity has been disconnected to avoid the possibility of electric shock.

Ensure that the oven and the light bulb are cold and then remove the protection cover A.

Do not touch the hot bulb with a damp cloth as the bulb may break. Replace the light bulb with another suitable one of 25 W for 220 - 240 V with attachment type E14, suitable for high temperatures.

Should the protection cap be damaged or broken, do not use the oven until the cap has been replaced or re-inserted correctly and safely.



Instructions for installation

The purchaser is responsible for installation. Assistance provided by the manufacturing company due to an incorrect installation will not be included in the warranty.

The installation and technical assistance must only be performed by qualified persons, following the instructions. Incorrect installation, maintenance, assistance and use can cause serious damage/injury to persons or objects.

Inserting the oven into the cabinet

The cabinet and its components must be capable of withstanding a temperature of 90°C without presenting any deformities and/or surface defects. The cabinet must enable the free passage of the oven connections. All household kitchen units must be protected with fire-resistant material in accordance with the standards in force.

It is important that all operations relating to installation of the device are carried out by qualified persons. The oven can be installed in a column or below the worktop of a kitchen cabinet. **INSTALLATION CLASS - 3**



ATTENTION

Respect minimum ventilation apertures of the cabinets, as given in the drawings. The oven must not be installed behind a decorative door in order to avoid overheating.

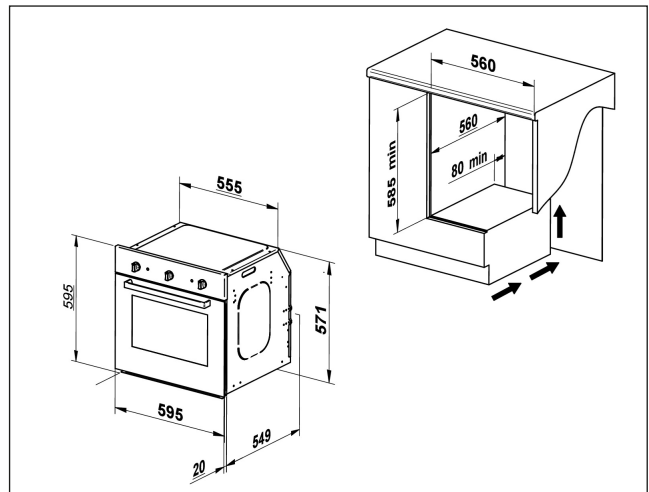


Fig. 02

Built-in measurements

The dimensions of the opening to be made in the cabinet for fitting the oven are indicated in figures. Make sure that the cabinet where the oven is installed can support the weight of 30 kg. For the aperture in the cabinet, follow the respective dimensions indicated in **fig.01**, **fig.02**. It is necessary to create an opening in the rear part of the bottom of the cabinet or in the oven support shelf, to allow sufficient air to circulate for the cooling of the oven during functioning.

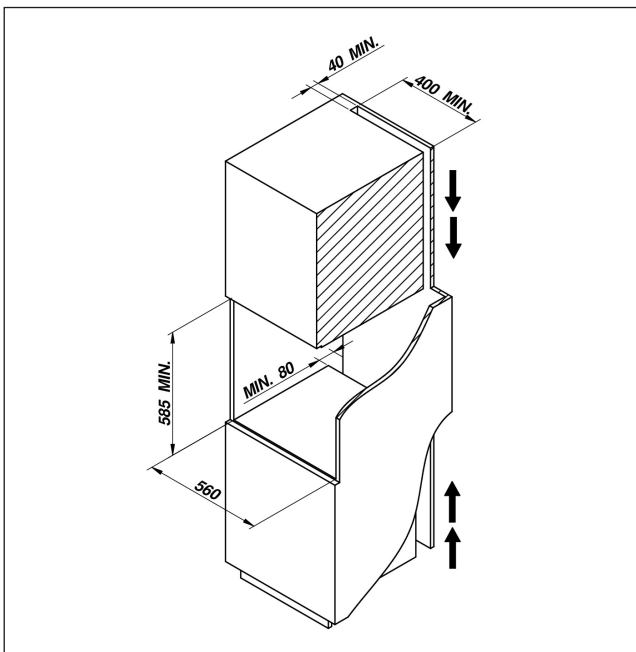
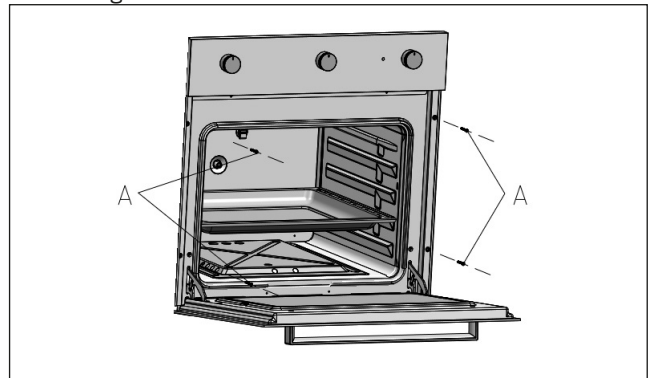


Fig. 01



Ensure the oven is safely installed inside the cabinet. Use screws to fix the oven to the front face of the cabinet..

Oven electrical connection

Ensure the electric current has been disconnected before connecting the oven to the electric mains.



ATTENTION

If the flexible cable is not intact, to avoid any risk, it must be completely replaced with a cable having the same characteristics and only by qualified staff.

The oven requires single-phase alternate current 220-230-240 V~ 50-60 Hz, using flexible cable. Ensure the household power supply can support the electric load of the device. (See serial plate). The electric safety of this appliance is only assured if the same is correctly connected to a system having efficient earth connection, according to the legal standards in force.

In case of permanent connection to the electric mains, apply a bipolar switch dimensioned to the corresponding load, with opening for each contact of at least 3 mm in accordance with the current local regulations.

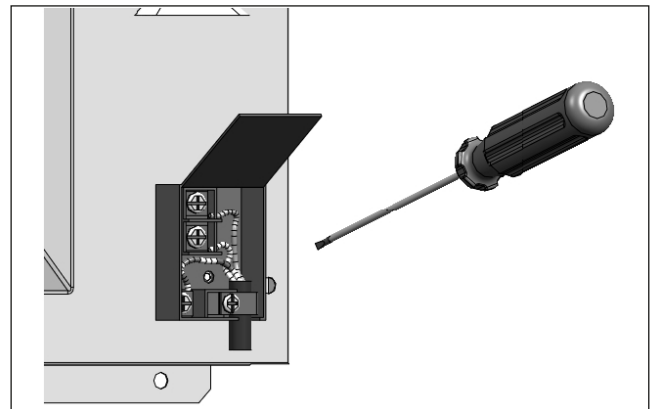
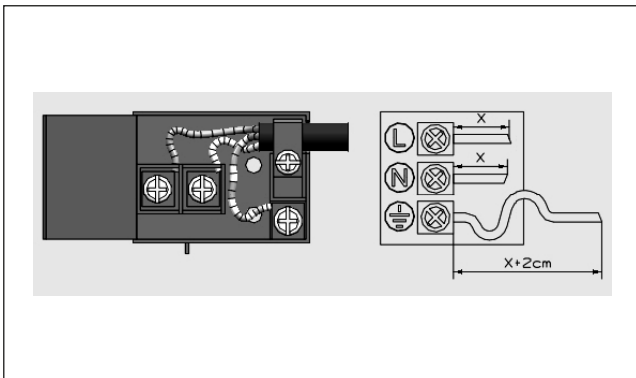
The installer must ensure that the switch is suitable for the power absorbed by the oven as indicated on the serial plate.

The switch must be easily accessible. Disconnection of the appliance from the electrical supply must be allowed for.

Assembly/replacement of the power supply cable

If the power supply cable is damaged, it must be replaced by the manufacturer, its after-sales assistance or by other qualified persons.

The electric cable must be kept secured to the terminal block by means of a cable fix so that it cannot come out. Connect the line cable to terminal L, the neutral cable to terminal N and the yellow/green cable to the earth terminal. The yellow/green cable must be longer than the other two by at least 20 mm. Ensure the electric cable does not pass near or come into contact with the surfaces reaching a temperature above 75°C.



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.



Earth connection

Installation, connection and earthing of the electric system must comply with the Australian standard requisites and meet the provisions of the local Standards in force.

This household appliance requires an earthing connection for protection against short-circuits or electric dispersions. It must therefore be connected to an appropriate electrical outlet. The earthing wire must not be interrupted by the switch.

In case of replacement of the electric cable, ensure the use of an electric cable certified according to the Standards in force and suitable to the technical features of the product. Use only flexible cables: cable type H05RR-F 3 x 1.5mm²



ATTENTION

DISCONNECT THE ELECTRIC POWER SUPPLY BEFORE PERFORMING TECHNICAL ASSISTANCE OR MAINTENANCE ON THE PRODUCT.

Technical assistance and spare parts

Spare parts

Only authorised components can be used for appliance support. Do not repair or replace any oven component not recommended by this manual. All interventions and repairs must be carried out by authorised technical staff.

To request a spare part, indicate the following data:

- 1) Model of oven code (**MOD.**) and production number (**N.L.**), found on the product label positioned on the lower front part of the oven and on the first page of the booklet.
- 2) Description and number of the spare part, technical information available only to the authorised assistance service.
- 3) Lastly, indicate the details of the distributor that sold the oven and the details of your nearest after-sales assistance centre.

Technical assistance

In case your oven requires technical assistance and/or spare parts, contact the dealer or the authorised technical assistance centre nearest to you.

In this case also it is necessary to state all the appliance data on the aluminium product label, such as: model (**MOD**) lot number (**N.L.**), etc, label placed on the lower part of the oven facade or on the first page of the User Manual.

ELECTRIC DATA
Voltage 220-240 V ~ 50/60Hz

		OMF6032
Total power	W	3400
Top resistance	W	800
Resistance Grill	W	1800
Base resistance	W	1200
Circular resistance	W	2200
Oven light	W	25
Oven fan	W	20
Tangential fan	W	20

EXTERNAL DIMENSIONS

Width	cm	59.5
Height	cm	59.5
Depth	cm	55

INTERNAL DIMENSIONS

Gross Internal volume	litres	88
Cooking area Grill	cm²	750

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. broken or cracked glass other than transport damage to the initial point of delivery;
 - g. consumables such as but not limited to bulbs/globes, seals, filters, batteries and remote controls;
 - h. removal and reinstallation of an internal component not performed by an authorised Kleenmaid agent or representative or authorised service centre;
 - i. cosmetic or structural items; or
 - j. 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; or
 - c. there is failure to pay monies owing on invoices as a result of non-warranty work being 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 January 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



Register your Kleenmaid Appliances Warranty
www.kleenmaidwarranty.com.au



Request a Warranty Service
www.kleenmaidwarranty.com.au

E: support@kleenmaid.com.au
www.kleenmaid.com.au

 **kleenmaid**