

SCALA CERAMIC ELECTRIC COOKTOP

OWNER'S MANUAL

CH1 White Trim Ceramic Cooktop

CH2 Stainless Steel Trim Ceramic Cooktop

CH3 Black Trim Ceramic Cooktop

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MODEL DESCRIPTION

- CH1 White Trim Ceramic Cooktop
- CH2 Stainless Steel Trim Ceramic Cooktop
- CH3 Black Trim Ceramic Cooktop

INSTALLATION

IMPORTANT: Connection to electrical mains must only be performed by a licensed electrical contractor.

All care must be taken to ensure the installation is properly earthed and conforms to all local codes.

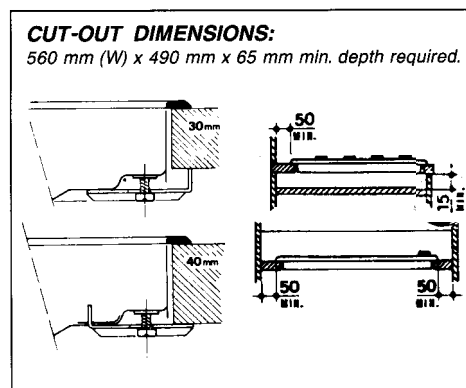
The ceramic hob is designed to be built into a bench top.

Press the sealant strips on around the perimeter underside, and lower the cooktop into the prepared opening.

Using the mounting clips provided, secure as depicted below.

CUT-OUT DIMENSIONS DIAGRAM

Using the mounting clips provided, secure as depicted below.



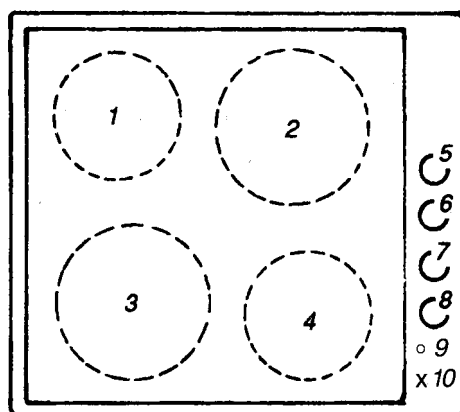
CONTROL PANEL

1. Small element - top left
2. Large element - top right
3. Large element - bottom left
4. Small element - bottom right

Note: For safety purposes, all elements are indicated by a grey ring on the surface of the cooktop. Do not touch the cooktop surface inside this ring once the element is energised as you may risk serious injury.

5. Control No. 2 element
6. Control No. 1 element
7. Control No. 3 element
8. Control No. 4 element
9. Pilot lamp - This light will glow red when any element is energised.
10. Residual Heat Lamps - Each element has a residual heat indicator lamp. This lamp will glow red as the element is energised and will remain on after the element has been turned off. The residual heat lamp will extinguish once the cooktop surface temperature has reduced to below 50oC.

WARNING: DO NOT TOUCH THE COOKTOP SURFACE UNTIL YOU ARE CERTAIN THAT THE TEMPERATURE HAS REDUCED TO A SAFE LEVEL.



OPERATING THE COOKTOP

To operate the cooktop, rotate the knob to the desired heat setting. The following chart indicates heat levels.

SETTINGS	INTENSITY	TYPE OF COOKING
1-2	Weak	Melting butter
3-4	Gentle	Melting chocolate
5-6	Low	Cooking below boiling temperature
7-8	Medium	Cooking at boiling temperature
9-10	High	Frying
11-12	Full heat	Boiling large quantities of liquid

COOKING UTENSILS

To achieve best results when using your new Scala Cooktop, it is important that your saucepans are flat-based. You can check this by holding a ruler across the bottom of the pan.

If a gap of more than 1mm appears between the ruler and the base of the saucepan the pan is unsuitable for use. If it is either concave, or convex the pan will not make adequate surface contact with the cooktop, resulting in slow, ineffective cooking.

When selecting a saucepan, use one which is the same size or slightly larger than the element.

Suitability of Saucepans

For best advise regarding the selection of appropriate cookware, we recommend that you contact your saucepan manufacturers or retail specialists.

Below is a general guide for your convenience:-

1. Stainless Steel - Very suitable.
2. Enamelled Steel - Very suitable. However it is important to note that a minimum pot base metal thickness of between 2.5 - 3mm is necessary to achieve best results.
3. Aluminium - Can be used but with caution. We advise you to contact your saucepan manufacturer to check suitability. Aluminium is a relatively soft metal and when making contact with the Ceran surface may leave a metal residue on the glass surface. If this residue is not removed immediately with a suitable cleaner, it may react with the glass and if used repeatedly may burn onto and stain the surface.
4. Cast Iron - Can be used but with caution. With any heavy cookware the bases should be checked to ensure a smooth surface to avoid scratching. Due to the large volume weight of cast iron pots, the efficiency of such cookware is lower than that of stainless or enamelled steel cookware.
5. Glass - Can be used with caution. Check that the base surface is completely smooth to avoid scratching. Glass ceramic cookware is comparable in its performance with cast iron due to its low heat conductivity in the cookware base.

CARE OF THE CERAMIC SURFACE

REMEMBER: Do NOT slide your saucepans across the surface of your cooktop. Permanent scratching may result.

LIFT THE SAUCEPANS DIRECTLY ON AND OFF. Damage to the perimeter trim may also occur if this warning is disregarded.

To ensure a long life and ongoing attractiveness of your Scala Ceramic cooktop we recommend that you use MICA Cooktop Cleaning Cream and the CERAquick Scraper for cleaning your cooktop.

For best results, thoroughly clean the ceramic surface with Mica Cooktop Cleaning Cream or other non-abrasive cooktop cleaner before initial use of the cooktop. This pre-treatment conditions the surface, and if you clean your cooktop regularly, it will continue to look like new.

Simply apply the cooktop cleaner to the glass surface with either a paper towel or a clean, damp cloth. Then polish off.

Regular use of Mica Cream not only cleans, but also protects the surface against future spillage stains.

Should you experience cooked-on crusty foods, use the Ceraquick scraper to lift the stain from the surface. Hold the scraper at a 30o angle and gently remove. Then polish off with Mica Cooktop Cleaner or other non-abrasive cooktop cleaner.

Ask your Kleenmaid Demonstrator for advice on recommended cleaning products.

Spillovers: Wipe up splashes and spills immediately, using a clean damp cloth or damp paper towel. Take care not to burn yourself.

Warning: Ensure that the following substances be cleaned immediately from the surface - DO NOT ALLOW TO COOL.

Sugar, Sugar Syrups and jam

Melted plastics and plastic wrap

Melted aluminium foil

These products may cause surface pitting if they are left to cool on the cooktop before cleaning. Exercise caution when cleaning a hot cooktop to avoid burns.

Use the CERAquick Scraper to lift the stain from the hot surface before it becomes burnt on. When cool, use the MICA Ceramic Cooktop Cleaner to restore the surface. A little boiling water will help soften the spill if required.

Metallic Stains may be removed with Goddards Glow. Apply gently with a soft cloth. Vigorous rubbing may cause fine scratches.

SAFETY WARNING:

Should you accidentally drop a heavy item on your cooktop causing it to break, immediately switch off the electricity. DO NOT USE YOUR COOKTOP. Call Kleenmaid Customer Services on 1-800-072-144 immediately to arrange a service call.

3 YEARS PARTS & LABOUR WARRANTY

In addition to all statutory rights which you, the Consumer, have under all the relevant laws in respect of this appliance, during the first 3 years ownership as the original purchaser of the Kleenmaid Scala cooktop, we guarantee that any fault caused by faulty material or workmanship becoming apparent, will be rectified free of charge for parts or labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agent. Where the appliance is installed outside the normal servicing areas of the above, the Purchaser must pay the cost of transporting the appliance to and from the Agent or the Agent's travelling cost to and from the Purchaser's home.