

COOKTOP

c o l l e c t i o n

Instructions for Use and Warranty Details

Solid Hotplate Cooktops

CH30S - 600mm Stainless Steel

CH31W - 600mm White

CH32B - 600mm Black



KLEENMAID
THE WORLD'S BEST



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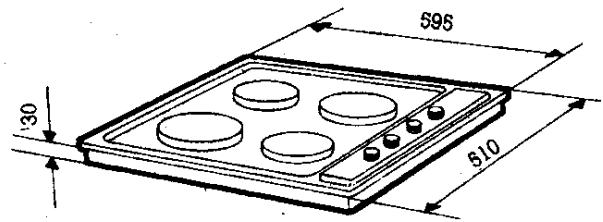
WARNINGS

- Repair of any fault in your hob must be carried out only by an Authorized Repair Agent, otherwise the guarantee is not valid.
- The technical details and identification of the appliance are shown on the specification plate.

Consult this plate before proceeding with electrical connection.

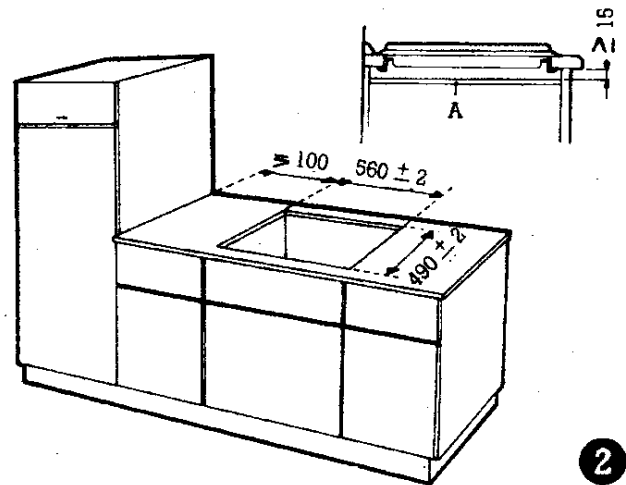
- Electrical connection must be carried out by a specialist familiar with the laws and official regulations governing such installation in your State.

DIMENSIONS



Before proceeding with the installation, please verify the measurements of the appliance itself and of the cabinet insert space. (See figures ① and ②).

NOTE: The "A" shelf normally must come installed in the cabinet (Fig. ②) so that there will not be access to the top through the inside of the cabinet, due to the temperature reached.



ELECTRICAL CONNECTIONS

The appliance must be connected to a suitable supply with a supply rating of at least 30 amps. The cable used to connect the appliance must be capable of withstanding temperatures of 80°C and be of nominal cross sectional area of at least 4 mm^2 .

WARNING THIS APPLIANCE MUST BE EARTHED.

The connecting junction box must be securely fixed to the wall or cabinet.

Warning: the appliance must not be connected using a flexible cord to a plug and socket.

INSTALLATION

Fitting the Hob Top

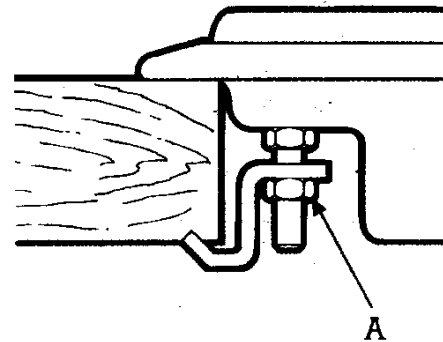
Upon completion of the electrical connection but with the range switch or the central circuit breaker off, you may proceed with the insertion of the hob into the cabinet.

Place the hob into the cutout space.

However, both the worktop joint gasket and the securing bolt come separately in a plastic bag.

The gasket is affixed around the perimeter of the worktop's underside.

The securing bolts slip into place and are tightened by turning head "A" (Fig. 5) with an 8 mm. spanner, thus securing the worktop firmly to the cabinet.



Technical Specifications

Attached to the base of the hob is the nameplate on which are found the appliance's technical specifications and identification information.

This plate should be read **BEFORE MAKING THE ELECTRICAL CONNECTIONS.**

OPERATING INSTRUCTIONS

PRELIMINARY WARNINGS

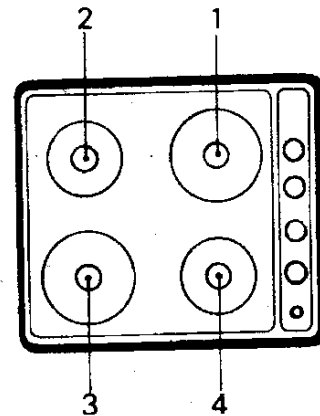
All installation and adjustment procedures must, in accordance with prescribed norms, be performed by qualified individuals.

Specific instructions are designated in the section entitled **INSTALLATION**.

Description

Figure 7 shows a "bird's eye" diagram of the hob model.

For the electrical capacity of each one of the burner plates, refer to the following table:



4 BURNER RANGE

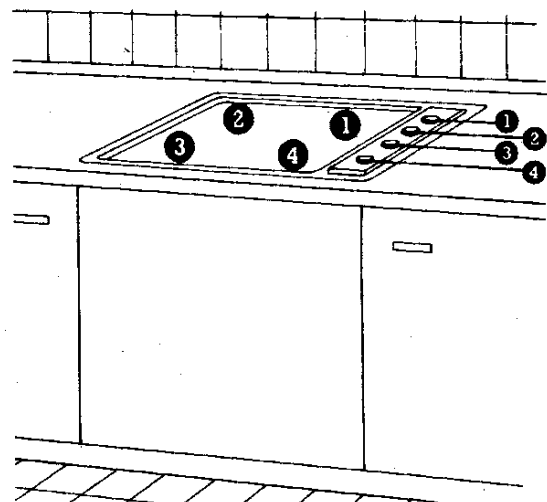
4 ELECTRIC BURNER PLATES

Burner 1. Red Spot	2.000 W.
Burner 2. Red Spot	1.500 W.
Burner 3. Red Spot	2.000 W.
Burner 4. Red Spot	1.500 W.

Hob operation

The four controls on the right regulate the four burner plates as follows (fig. 8):

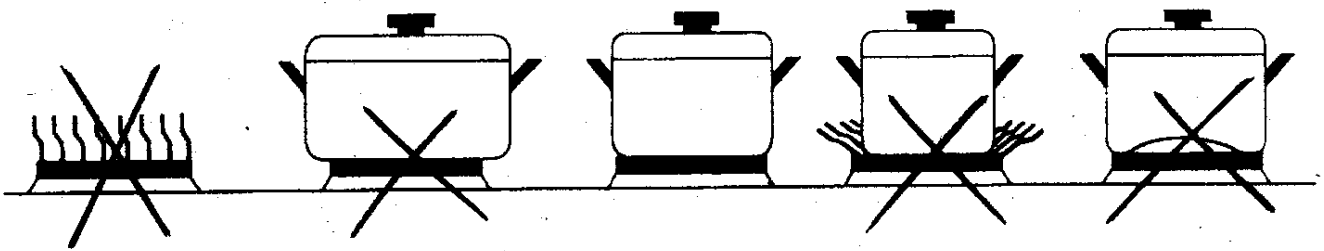
1. Rear - right.
2. Rear - left.
3. Front - left.
4. Front - right.



BURNER PLATES

Always choose the burner best suited to the size of the cooking vessel to be used.

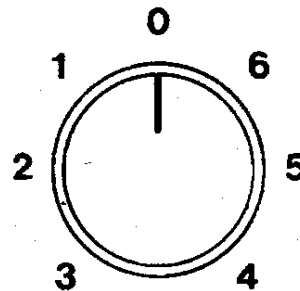
Always keep in mind that the burners should not be turned on unless the vessel is in place and that the bottom is dry and flat. Also important for energy conservation is that the vessel be covered. (Fig. 9).



9

The control knob may be turned to the left or to the right in search of the position most suitable for the desired cooking procedure.

The burner plate controls have six (6) positions (Fig. 10) each with different heating levels. Refer to cooking suggestions on page 7.



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The red spot burner plates are quicker than the standard one because, at all positions, they start up at full force until reaching the selected temperature.

CLEANING HINTS

THE HOB

Turn off all burners.

For the stainless steel, choose a reputable cleaning product on the market and follow manufacturers instructions.

Use warm, soapy water on the enamel; never use abrasive products or sponges.

BURNER PLATES

Turn the control to 0. Clean the burner as quickly as possible with soap and water. Then turn it on low heat and rub with newspaper or something similar.

IMPORTANT: Immediately eliminate all vinegar, salt, lemon or other acidic substance spills when they occur.

COOKING SUGGESTIONS

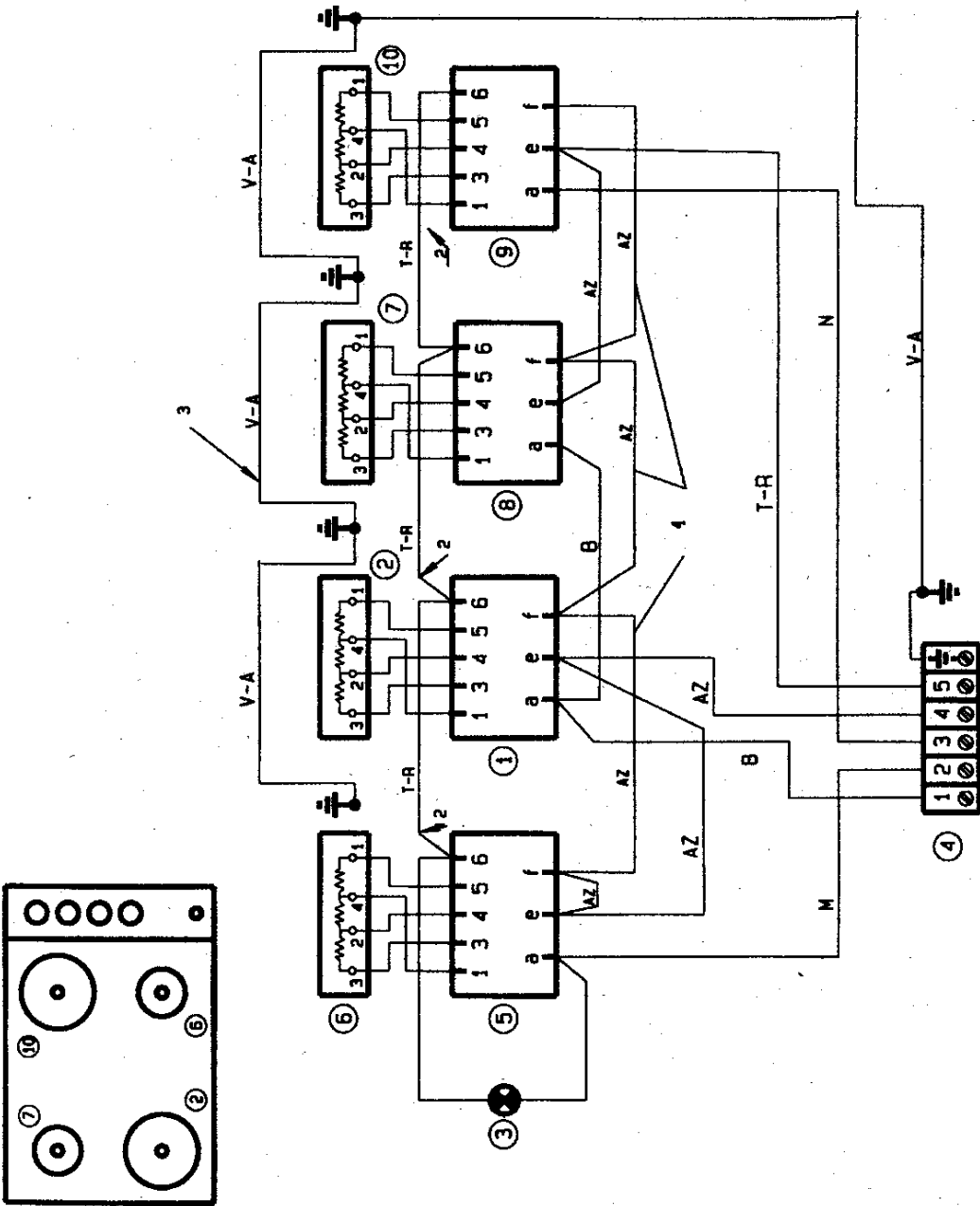
0	MINIMUM		MAXIMUM			
	1	2	3	4	5	6
OFF	LOW		MEDIUM		HIGH	
	<p>Warmer.</p> <p>To prepare delicate sauces and custards.</p>		<p>To cook or fry white meats, fish, sausages.</p> <p>To boil potatoes, vegetables, soups.</p> <p>To prepare sauces.</p>		<p>To cook or fry red or ground meats or eggs.</p> <p>To fry potatoes, fish, pastries.</p> <p>To bring relatively large amounts of water to a boil.</p>	
1500 W Red Spot	136 W.	222 W.	300 W.	850 W.	1150 W.	1500 W.
2000 W Red Spot	176 W.	222 W.	300 W.	850 W.	1150 W.	2000 W.

WIRING DIAGRAM

- 1 - Switch
- 2 - Hot Plate 2000 W
- 3 - Neon
- 4 - Main Block
- 5 - Switch
- 6 - Hot Plate 1500 W
- 7 - Hot Plate 1500 W
- 8 - Switch
- 9 - Switch
- 10 - Hot Plate 2000 W

COLOURS

- T-R = Red
- AZ = Blue
- V-A = Green-Yellow
- M = Brown
- B = White
- N = Black



CONNECTIONS		POSITIONS						
CONTACT		1	2	3	4	5	6	7
TERMINALS	12	●	●	●	●	●	●	●
	0-0							
	0-2							
	0-3							
	0-4							
	0-5							
	0-6							

SWITCH	HOTPLATE	COLOUR	NUMBER
1	4	RED	
3	3	WHITE	3
4	2	BLUE	2
5	1		1

WARRANTY AND SERVICE

DOMESTIC WARRANTY - FULL FIVE YEAR WARRANTY

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

COMMERCIAL WARRANTY - ONE YEAR WARRANTY

When this appliance is installed in a commercial application, you, the Consumer, have under the relevant laws in respect of this appliance, during your first one year of ownership as the original purchaser of the Kleenmaid appliance, we guarantee that any fault caused by faulty material or workmanship becoming apparent, will be rectified free of charge for parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agents. Where the appliance is installed outside the normal servicing area of the above, the Purchaser must pay for the cost of transporting the appliance to and from the Agent or the Agent's travelling cost to and from the Purchaser's home.

WHAT THESE WARRANTIES DO NOT COVER

We are not responsible for any damage or malfunction unless caused by a defect in material or workmanship. This includes but is not limited to abuse, misuse, improper installation and transportation damage. We are not responsible for any consequential damages from any malfunction.

WARRANTY DOES NOT COVER REPLACEMENT OF LIGHT GLOBES OR GLASS BREAKAGE DUE TO IMPACT

In case of fractured glass do not use your appliance.

WARRANTY REGISTRATION

Please complete the enclosed warranty card and post it to us or phone our Customer Call Centre.

SERVICE ASSISTANCE

To assist you when phoning our Customer Call Centre number to arrange a service call please complete the following details and have them ready when you call.

Model Number: _____ Date of purchase: _____

Kleenmaid Store purchased from: _____ Date of installation: _____

KLEENMAID CUSTOMER CALL CENTRE

CONTACT NUMBER

1 800 072 144