

Cooking collection

Instructions for Use and Warranty Details

CH605SX - 600mm Stainless Steel Solid Element Cooktop
CH605SW - 600mm White Solid Element Cooktop

Congratulations on the purchase of your new appliance. This appliance has been designed and manufactured to give you years of reliable performance.

For best results, carefully read the instructions on how to install your new appliance. Correct installation will avoid delays and unnecessary service calls.

Once installation is complete, read this booklet carefully and get to know the controls and the features of your new appliance.

We reserve the right to alter the specifications with no influence on the operation of the appliance. This instruction manual cannot be reason for a claim.

Electric built-in cooking hob

This electric built-in cooktop is manufactured for domestic use only.

Our appliances are packed in environmentally friendly materials which may be recycled, deposited or destroyed without any hazard to the environment. Such packaging materials are also labelled accordingly.

Once the life cycle of your appliance is over, ensure you do not to pollute the environment. Deliver it to an authorised collector of used household appliances.

Instructions for use

Instructions for use have been prepared for the user, and describe the appliance and the way it is handled. These instructions are intended for various types of the appliance, so you may find some descriptions for the functions that your particular appliance may not have.

Instructions for connecting the appliance

The connections must be carried out in accordance with the instructions supplied with the appliance, and in compliance with the recognised standards.

Connections must be performed by qualified personnel only.

Rating plate

Rating plate with the basic information is fixed to the bottom side of the hob.

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Safety precautions

- To avoid any possible hazard, the appliance must be installed by qualified personnel only.
- Particular cooktop areas (especially the hotplates) may become very hot during operation. Do not let small children in the vicinity of the cooker and warn them about the danger of burns.
- Hot grease is highly flammable, so pay extra attention when preparing food with grease or oil. Frying in fat or oil (chips) must be carried out under constant surveillance.
- Hotplates should not be operated without dishes placed on top. Never use the appliance for heating of the room.
- In case of any detected malfunction immediately disconnect the appliance from the mains supply and call your nearest authorised Kleenmaid agent on 1300 652 100.

Technical information

Type	CH 605SW/SX (EVK61)
Dimensions of the appliance (H/W/D (mm))	95/600/530
Electrical connection	3N AC 400, 50 Hz
Operating voltage	230 V
Total mains power	max. 7,0 kW
Switch types	S=gradual increase
Cooking zones	N=normal hotplate B=extra fast hotplate
rear left	145/1,5/B
front left	180/2,0/B
front right	145/1,5/B
rear right	180/2,0/B
Total power (kW)	7,0

Warning! The appliance is not intended for use by young children or infirm persons without supervision.

Regulation of hotplates

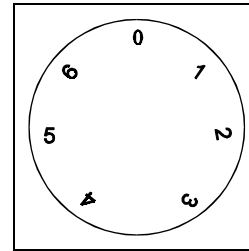
Hotplates are regulated with knobs incorporated in the control panel.

Yellow signal lamp is on if at least one hotplate is in operation.

Knobs are marked with numbers from 1 to 6, indicating the heating power of the hotplates.

Number 1 indicates the lowest heating power and number 6 the highest, while number 0 indicates that the hotplate is off. Intermediate heating levels are regulated in steps. Step-regulated knobs may be turned in both directions.

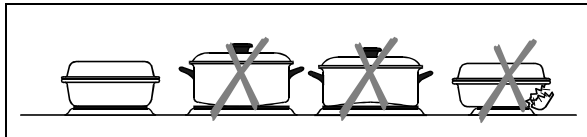
The hotplate is switched off completely by selecting the position 0 of the knob.



Cookware

Use high quality cookware with flat and solid bottom.

- During cooking place the pot in the middle of the hotplate.
- When using special cookware made of heat resistant glass or porcelain, always follow the manufacturer's instructions.
- When cooking in a pressure cooker keep it under constant surveillance until adequate pressure is obtained. Hotplate should operate at highest power at the beginning, then the power should be reduced according to the manufacturer's instructions.



Hotplates may be damaged:

- If switched on and left empty, without adequate dish, or if an empty dish is placed upon it;
- If the cookware used is inadequate, for example having crooked bottom, or **if the diameter of the bottom is too small** for the hotplate (coffee pot);
- Prior to placing the pot on the hotplate, wipe the pot bottom dry to provide unobstructed thermal conductivity and to prevent damage to the hotplate.

Energy saving tips

- The best transfer of energy is obtained if the bottom of the dish is slightly bent towards the inside.
- The bottom diameter of the dish must suit the diameter of the hotplate. The loss of energy is greater if the dish is too small, and the hotplate may be damaged.
- Use pot lids and cover your cookware whenever possible.
- The dish size should always suit the quantity of food. An excessively big pot for small quantity of food wastes too much energy.
- Dishes requiring long preparation should be prepared in the pressure cooker.
- Vegetables, potatoes, etc. may be cooked with reduced quantity of water. The cooking is shorter, however, the lid must be tightly placed upon the dish. Once the water has reached the point of boiling reduce the cooking power and continue with slow boiling.
- Reduce power regulation towards the end of cooking, and switch the hotplate off 5-10 minutes before cooking is complete, to be able to use the remaining heat.

Cleaning and maintenance

The appliance should be cleaned with warm water, liquid detergent and soft cloth. Never use aggressive cleaners and sharp objects. Burned or dried food particles should be moistened with a wet cloth and softened with an appropriate cleansing agent.

Stainless steel surfaces must be cleaned with special cleaners for stainless steel. Apply a fine layer of cleaner with a dry, absorbent cloth to the dried and cooled surface. Rub in the direction of the surface treatment. Stubborn stains should be removed with wet cloth and then rubbed dry with a dry cloth.

Cooktop hotplates

Cool the hotplates to at least 50°C before starting to clean them!

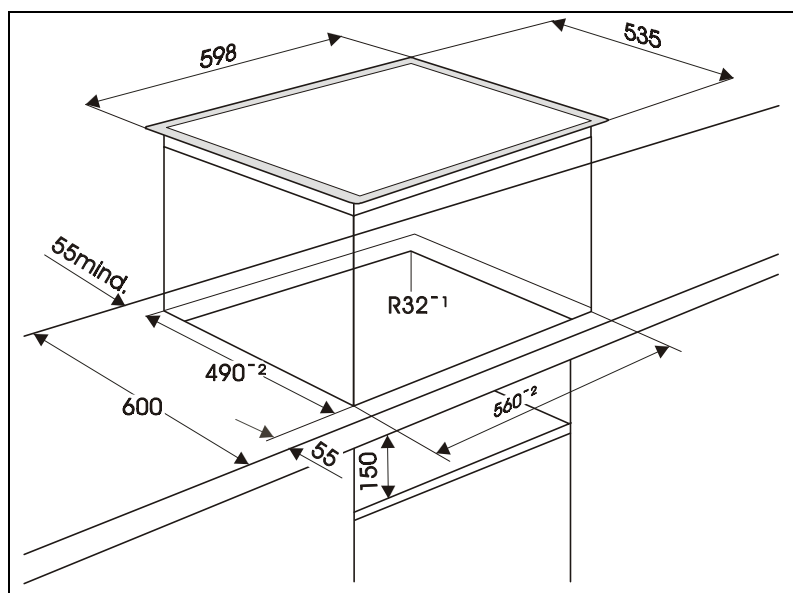
- Food leftovers **on the hotplates** should be removed with a soft wet cloth or sponge. To maintain the appearance of hotplates you may use a few drops of special hotplate agent and rub it in. Never apply butter, lard and the like, as it may provoke corrosion.
- Hotplate rims **are made of stainless steel** and might assume yellow colour with time, because of the temperature effect. This is a physical phenomenon, and it may be partly removed with the appropriate metal-cleaning agents. Mild cleansing agents will not remove the yellow film, while the aggressive abrasive cleaning accessories might cause scratches.
- Hotplates and the surrounding area **should be** cleaned with warm water, liquid detergent and a soft cloth. Soak any stubborn dried stains with a wet sponge. In case of a stainless steel cooktop the hotplate surround may become yellow with time. Remove the yellow colour with the usual stainless steel cleansing agents.

Installation instructions

Caution !

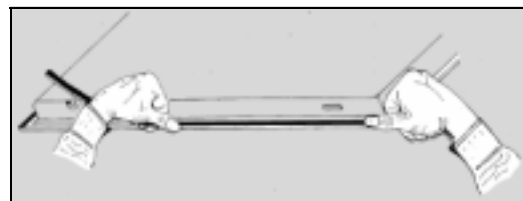
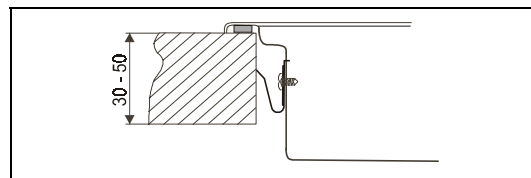
- Cabinetry into which the cooktop is installed must be treated with temperature resistant adhesives (100°C), otherwise they may discolour or distort because of inadequate temperature resistance.
 - The cooking hob is intended for building into a worktop of 60cm width or more above the kitchen cabinetry.
 - Kitchen cabinets must not be equipped with a drawer. If the kitchen has a built-in horizontal shelf, it must be at a distance of not less than 15 cm from the bottom surface of the worktop. The space between the shelf and the cooktop
- must be empty and may not be used for storage of utensils.
- The use of hard wood decorative borders around the worktop behind the appliance is allowed. In such case the minimum distance remains as indicated on the installation illustrations.
 - Minimum distance between the built-in cooktop and rear wall is indicated in the illustration for the installation of the built-in cooktop.
 - The appliance may be installed in any worktop with a thickness from 30 mm to 50 mm.

Dimensions of the built-in hob opening



Installation procedure

- Worktop must be placed absolutely horizontal.
- Suitably protect the edges of the cutout.
- Fasten the 4 supplied tightening brackets with the 4 supplied screws to the front and the rear side of the cooking hob and to the prepared cutout.
- Connect the cooking hob to the mains power supply and to the gas supply (see instructions for the connection of the cooking hob to mains power supply and gas supply)
- Stick the supplied self-adhesive seal to the bottom edges of the cooking hob.
- Insert the hob into the cutout.
- Press the hob firmly towards the worktop from above.



Connecting the cooktop to the mains power supply

Warning

- Electric connection must be carried out by qualified service personnel only!
- Before connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be minimum 1.5 m long, so that the cooktop may be removed for servicing.
- Mains voltage of the user (240 V) must be verified with the measuring device!
- Three separating switches should be placed in accordance with the mains connection.
- Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.

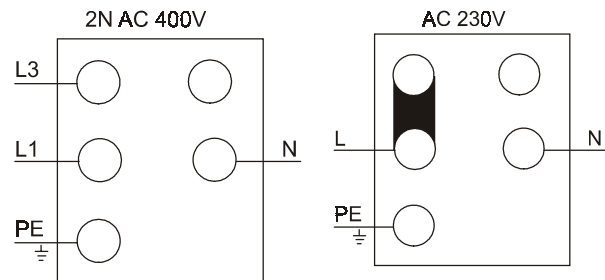
Connection

Electrical connection must be carried out by qualified service personnel only!

Wrong connection may permanently damage parts of the appliance and render your warranty void!

Prior to connection make sure the voltage from the rating plate agrees with the existing mains voltage supply. Mains voltage of the user (240 V) must be verified with the measuring device!

- Open the connector at the bottom of the cooktop by means of screwdriver and slightly push it downwards. Release the brackets located left and right of the connector.
- Mains lead must pass through the relief safety device, protecting the mains lead cable from disconnection.
- Connect the appliance according to **one** of the illustrated possibilities.
- Tighten the relief device securely and close the connector cover.



Colour code

L1, L2 = exterior live wires, usually coloured black, black, brown.

N = neutral

The colour is usually blue.

Beware of the correct N-connection!



PE = earthing wire

The colour is green/yellow.

WE RESERVE THE RIGHT TO ALTER THE SPECIFICATIONS WITH NO INFLUENCE ON THE OPERATION OF THE APPLIANCE.

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 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.

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.

The Consumer must make the appliance available for servicing and shall bear any costs incurred for any de-installation and/or re-installation required to make the appliance available for servicing. Kleenmaid is not liable for any consequential damage incurred during de-installation or re-installation.

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 warranty details below. Please retain together with your proof of purchase document. These documents will need to be viewed by our Service Representative should you request in warranty service.

SERVICE ASSISTANCE

To assist you when phoning our After Sales Service 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 AFTER SALES SERVICE
1300 652 100

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