
Owner's Manual

Solid Element Cooktop

Model

CH 7 - (White)

CH 8 - (Stainless Steel)

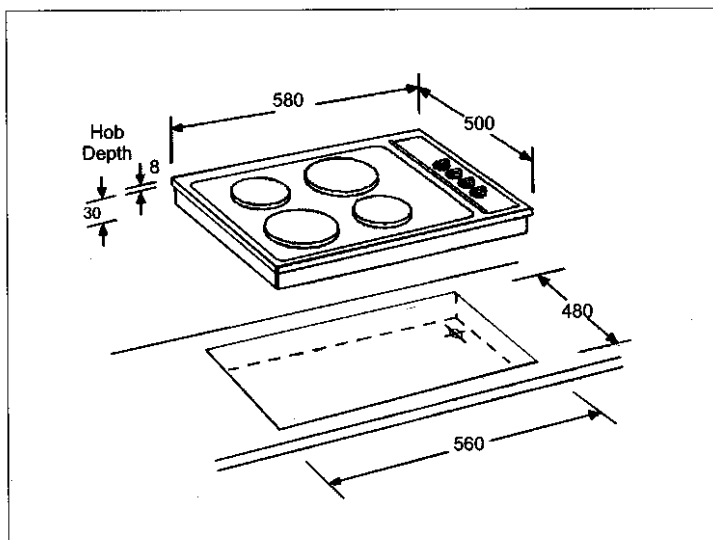
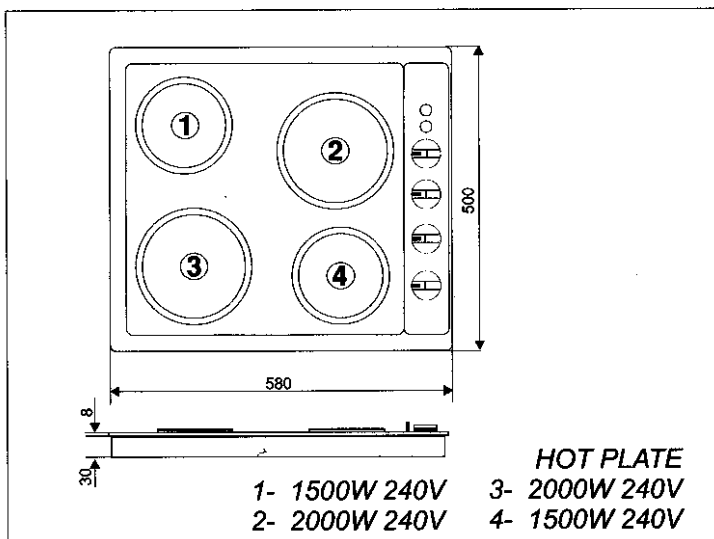
CH 9 - (Black)

 **KLEENMAID**
THE WORLD'S BEST

Welcome to Kleenmaid and the superior cooking efficiency of Scala Cooktops

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APPLIANCE DIMENSIONS



Kleenmaid's continuing commitment to quality products may mean a change in a specifications without notice

Please contact 1 800 072 144 before commencing cabinet construction.

INSTALLATION PROCEDURE

**IMPORTANT:
THE APPLIANCE MUST BE INSTALLED BY A
QUALIFIED ELECTRICIAN AND MUST BE
PROPERLY EARTHED.**

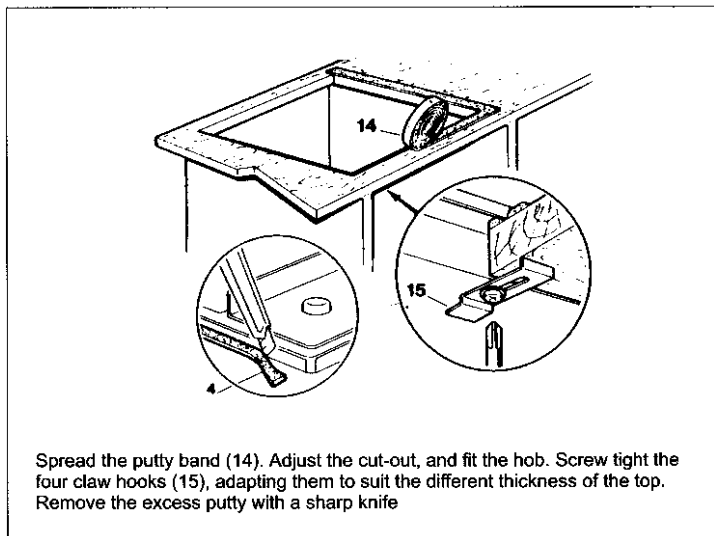
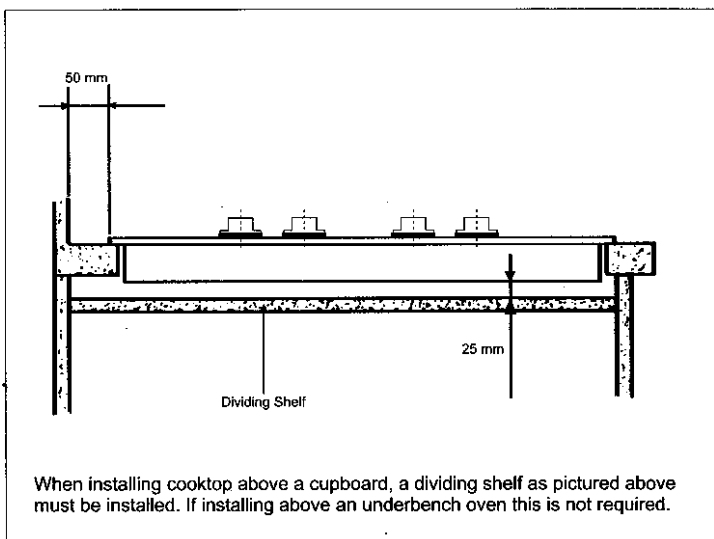
Your brand new hob complies with stringent electrical specifications and fits into any 600mm wide worktop which is at least 30mm thick. For your own personal safety it is essential that the installation is carried out by a suitably qualified electrician. The appliance must be installed in accordance with the Safety (Installation and Use) Regulations.

POSITIONING

Failure to install the appliance correctly could invalidate the warranty and could lead to extreme danger.

Before deciding on where to position your hob you should bear in mind the following points:

- ***The hob should be positioned in such a way that any combustible material (such as kitchen cupboards) should be at least 500mm above the top of the hotplate.***
- ***The room should have good light and be well ventilated.***
- ***The hob should be positioned at least 100mm away from the side cabinets.***
- ***The rear wall should be covered with non-combustible material (tiles are ideal).***
- ***Take care not to store combustible materials or flammable liquids below the hob.***
- ***NOTE: THIS COOKTOP MUST BE INSTALLED TO THE MAINS WITH THE HEAT PROTECTED CABLE IT IS SUPPLIED WITH.***



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The appliance has been finished in tough, hard-wearing enamel or stainless steel. This provides an attractive, durable, and easy-to-clean surface.

The recessed spillage area has been designed to catch minor liquid or cooking overspills, and has been constructed for easy wiping.

CARE AND MAINTENANCE OF SOLID HOT PLATE ELEMENTS

Before using for the first time, it is important to preheat on high for 3 to 4 minutes without a pot. A small amount of smoke is normal but not harmful.

Ensure cookware bases are flat and dry. After every use, clean when cooled, simply wipe with damp cloth or sponge. For burnt-on spills, use general purpose scourers, Jiff or soap pads.

Always dry by heating on high for 2 to 3 minutes. After cleaning and drying, apply a thin coat of salt-free oil with a paper cloth or a proprietary dressing compound such as Collo «Electrol» or «Shine-On Hotplate Protector» according to instructions, or weekly. Discoloured stainless steel trim rings can be restored to original appearance using metal polish or similar according to package instructions. For best results it is important to use good quality, flat bottomed saucepans and cookware, which cover the hotplate completely.

IMPORTANT: *Do not allow lemon juice, tomato juice or salt to remain on the hotplates. This practice will damage the surface.*

OPERATING THE HOT PLATES

When cooking in large pans, it is essential to maintain a minimum distance of 50 mm between the side of the pot and worktop.

Never place a pan on the control panel and make sure of a minimum distance of 15 mm from the control panel.

Use the highest setting for boiling or searing.

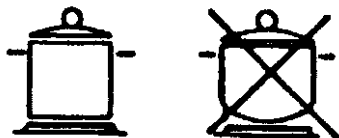
Any type of pan is suitable for electrical cooking, although thin pan bases will conduct heat to the food inside more quickly than thicker ones and because heat is not being evenly distributed there is a danger that food may be overheated in places.

Therefore, when using a thin saucepan, stir the food more often.

Thicker saucepans lessen the risk of food overheating in places, as better distribution of heat is possible. It is advisable not to use saucepans which are too small.

Also, wide, flat pans are more suitable than narrow, tall ones, since they heat up more quickly.

Cooking in a covered pot is much more efficient.



OPERATING INSTRUCTION

CHOSING THE RIGHT UTENSILS

It may be common sense, but some people have caused accidents by using the wrong kind of utensils.

• Always use pans with a thick bottom. Uneven pots and pans or those with a thin distorted base reduce the efficiency of the hot plates prolonging cooking time. For the same reasons, you should not use pans that are too small.

• Ensure that the base of any pans are dry before use.

• DO NOT under any circumstances use aluminium foil or plastic containers on the hob

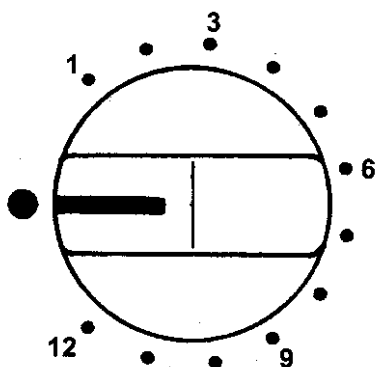
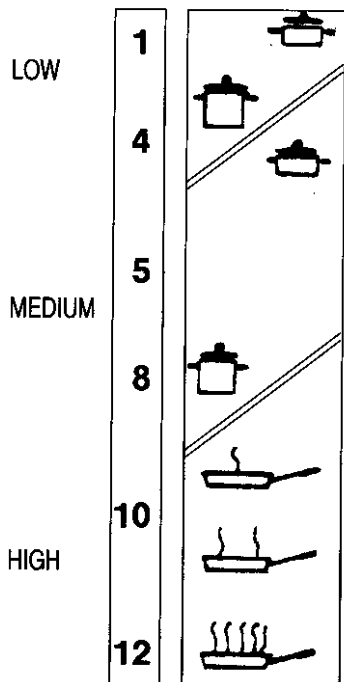
SAFETY FIRST - WARNING

This hotplate has been designed to be as safe as possible to use. Keep all saucepan handles turned to a safe position so that they are out of the reach of children and cannot be knocked accidentally as you walk past.

COOKING WITH HOT PLATES

IMPORTANT:

Before using the hob for the first time, we suggest to switch on the hot plate for 3 min. at the max. power (pos.12).



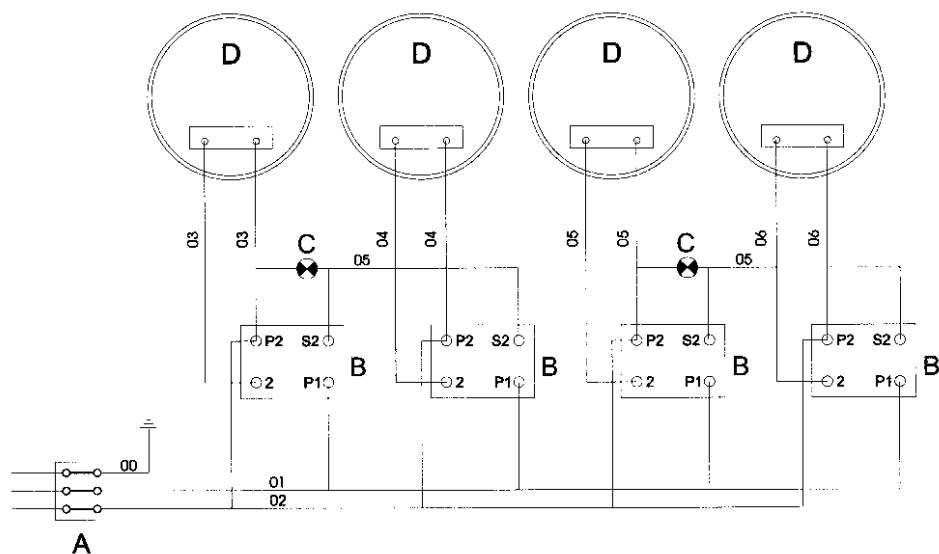
To switch on the hot plates turn the knob clockwise to the required position.

Position 1 = minimum heat

Position 12 = maximum heat

Use position 12 to bring contents of saucepan to a boil. Once boiling has been achieved reduce the power to settings 9 or 10 to conserve energy and prevent unnecessary heat being transferred to the cooking hob.

ELECTRICAL WIRING DIAGRAM



A = Terminal block
B = Energy regulator
C = Signal lamp
D = Hot plate

00 = Yellow - Green
01 = Brown
02 = Blue
03 = Red
04 = Yellow
05 = White
06 = Black

NOTE: THIS COOKTOP MUST BE INSTALLED TO THE MAINS WITH THE HEAT PROTECTED CABLE IT IS SUPPLIED WITH.

ELECTRICAL CONNECTION

Any electrical wiring must be carried out in compliance with the local electricity board regulations by a qualified electrician.

WARNING: ALL APPLIANCES MUST BE EARTHED
*Our company cannot accept responsibility for any damage to persons or property arising from faulty connection or non connection to earth.
Before connection or installing the hob electricity supply must be switched off.*

5 YEAR WARRANTY

5 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 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 and 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 area 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.

This warranty does not cover damages to hot plate surfaces as a result of neglect and failing to follow cleaning instructions included in this book.

For service please contact the Kleenmaid Customer call centre on 1-800-072-144 for assistance