Cooking collection

Instructions for Use and Warranty Details

CH805CE-1 - 800mm Touch Control Ceramic Cooktop

Kleenmaid
The best you can own.

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.

Built-in ceramic-glass cooktop

Dear customer !

The built-in ceramic-glass cooktop is intended for household use only.
Materials used for packaging are nature friendly and may be recycled, deposited or destroyed without any threats to the environment.
In order to recognize these features, all packing materials are marked with relevant symbols.
Once your appliance has become obsolete and you do not intend to use it any longer, take adequate care not to litter the environment. Deposit your old appliance with the authorized depot dealing with used household appliances.

Instructions for use

Instructions for use have been prepared for the user, and describe the particulars and handling of the appliance. These instructions apply to different models from the same family of appliances, therefore you may find information and descriptions that may not apply to your particular appliance.

Installation instructions

The appliance should be connected to the power supply in accordance with the instructions from the chapter “Electrical connections” and in line with the standing regulations and standards.
The connections should be carried out by a qualified personnel only.

Rating plate

The rating plate with basic information is located underneath the appliance.

Fire hazard protection

Appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.

Built-in ceramic-glass cooktop 3
Important warnings 4
Ceramic-glass cooktop 5
Energy saving tips 7
Glass ceramic hob control elements 8
Cleaning and maintenance of ceramic-glass hob .. 15
Connection to the power supply 16
Mounting the built-in cooktop 17
Technical information 19

172736

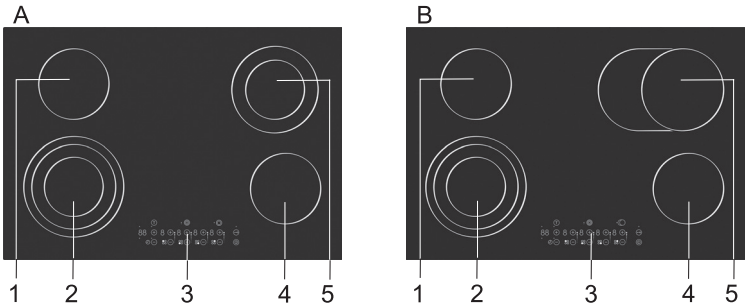
172731_en.indd 3 9.1.2007 14:51:48

Important warnings

- The appliance may be built-in and connected to the power supply only by a qualified technician.
- Particular areas of the cooktop surface (adjacent to the hotplates) are hot during operation. Prevent the children to hang around the appliance and warn them properly against the danger of burns.
- Hot oil ignites readily, so be sure have the preparation of such food (fries) under constant control.
- Hotplates may not be left in operation empty, without any dishes on top.
- Never use the appliance for heating the ambience.
- Never use the ceramic-glass cooktop as a working surface. Sharp objects may damage the cooktop surface.
- Preparation of food in aluminum or plastic cookware is not allowed. Never place any plastic objects or aluminum foil upon the cooktop surface.
- In case any other appliances are plugged in the electric mains close to the cooktop, prevent the contact of the plug cable with the hot cooking zones.
- Never keep any flammable or temperature sensitive objects, like cleaning agents, sprays, detergents, etc., below the appliance.
- Never use cracked or broken ceramic-glass cooktop. In case you notice any visible cracks on the surface, cut the power supply immediately.
- In case of any malfunctions, disconnect the appliance from the power supply and call service department.
- Do not use high-pressure steam cleaner or hot steam to clean the appliance.

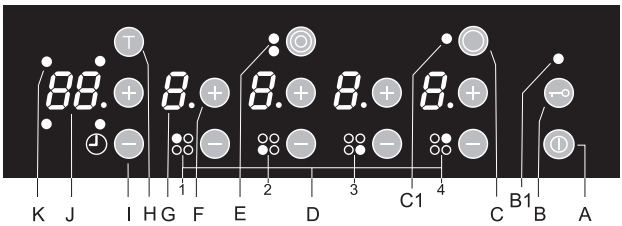
The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of thisproduct. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Ceramic-glass cooktop



1. Rear left hotplate
2. Front left hotplate
3. Hob control module
4. Front right hotplate
5. Rear right hotplate

Control panel



A Ceramic hob main switch sensor
B Blocked operation sensor
B1 Blocked operation control lamp
C Extended hotplate ring ON/OFF sensor
C1 Second hotplate LED signal lamp (hotplate 4)
D Hotplate
E Second and third hotplate LED signal lamp (hotplate 2), certain models
F Sensor (+)
G Heating power setting indicator (0...9), remaining heat display “H” and automated cooking signal “•”
H Timer sensor
I Sensor (-)
J Timer clock display
K Timer controlled hotplate signal lamp

172736

172731_en.indd 5 9.1.2007 14:52:00

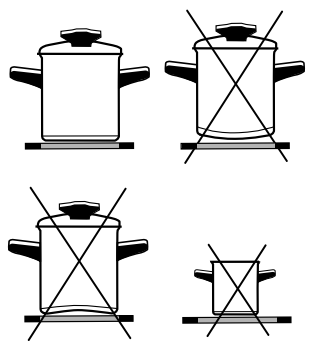
Ceramic-glass cooktop is equipped with four hotplates designed as cooking zones. The surface of the hob is flat, without any edges for eventual gathering of dirt. Cookware may easily be moved about along the hob surface.

- Hotplates quickly reach the selected heating power while the adjacent area around the hotplates remains cool.
- The cooktop is resistant to temperature changes.
- The cooktop is also impact resistant. Cookware may be placed upon the surface rather firmly without any consequences.
- Avoid using the hob as a working surface. Sharp objects may produce scratches.
- Never attempt to prepare food in aluminum or plastic cookware. Never place any plastic objects or aluminum foil upon the hot cooking hob.
- Avoid making coffee in traditional Turkish coffee kettle since the diameter of the bottom is too small and the hotplate may be damaged.

CAUTION !

- Never use cracked or broken ceramic-glass cooking hob. Sharp edged objects, falling upon the surface of the hob may cause cracking. The consequences may be visible immediately or only after a while. In case any visible cracks are observed cut the power supply immediately.
- In case sugar or other heavily sweetened substance is spilled on the hotplate, wipe it immediately and remove the sugar

Cookware



Use only high quality cookware with flat and firm bottom.

- Position the pot at the center of the hotplate during cooking.
- When using the fireproof and temperature resistant glass cookware observe the instructions of the producer.
- If the pressure cooker is used to prepare food, have it under constant control throughout the cooking until proper pressure has been obtained. In such cases start the cooking at maximum power of the hotplate, and reduce the power subsequently according to the instructions of the producer.
- When using high radiation (bright metal surface) crockery, or thick bottom dishes for preparing food on the glass ceramic hob, the period of reaching the boiling point may be prolonged for certain time (up to 10 minutes). Consequently, if you need to boil considerable amount of liquid, it is recommended to use the dark, flat bottom pot.

172736

172731_en.indd 6 9.1.2007 14:52:01

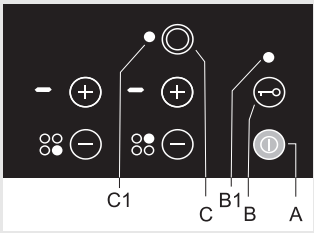
Hotplate may be damaged:

- if it is left in operation without any cookware being placed on top, or if covered with empty cookware;
- if improper cookware is used: unevenly flat bottom or small diameter (traditional Turkish coffee kettle).
- the use of terra-cotta (clay) cookware is likely to produce scratches upon the ceramic-glass surface.
- Before placing any cookware upon the cooktop thoroughly wipe the bottom dry, thereby improving the heat conduction and protecting the hotplate from damage

Energy saving tips

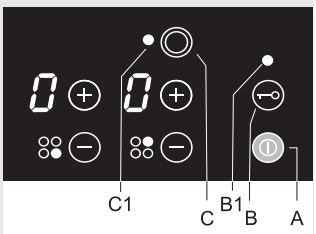
- The inside bottom of the cookware should be slightly concave for optimum heat transfer.
- Diameter of the cookware bottom should always match the diameter of the hotplate. If the pot is too small it may cause loss of energy and damage the hotplate.
- Whenever possible use the cookware lid to cover the pot.
- The size of the cookware should fit the quantity of food to be prepared. Cooking small quantities of food in large pots results in the loss of energy.
- Food requiring long preparation should be cooked in the pressure cooker.
- Various vegetables, potatoes, etc. may be boiled in reduced quantity of water. This way food is cooked faster, provided the lid is tightly closed. Once the boiling point is reached, reduce the cooking power and select the slow cooking level.

Glass ceramic hob control elements



- Once the glass ceramic hob is connected to the mains (including the power failure), the appliance carries out the harmonization with the conditions of the exterior in order to provide most efficient sensor function and render the best control environment.
- After the successful accommodation to the environment, the indicators show the mark "-" for a moment which eventually disappear. The sound signal confirms the appliance is ready for use.
- Do not place any objects upon the sensor surface during the accommodation period, otherwise you may provoke error mode. In such cases the process is interrupted and the appliance signals error. The hob fails to respond to commands.
- The hob is equipped with electronic sensors which are switched on by touching or pressing the sensor surface with your fingertip. Each sensor reaction is confirmed by the beep.
- Always take care to touch only one sensor at the time for a short period of time (approximately 1 second). If more than one sensor is pressed at the same time the relevant command is not accepted. If the touch is prolonged it provokes error mode and the appliance is switched off.
- Do not place any objects upon the sensor surface (error mode) nor any hot dishes which may damage the sensors. Keep the sensor surface clean at all times.

Switching the hob on

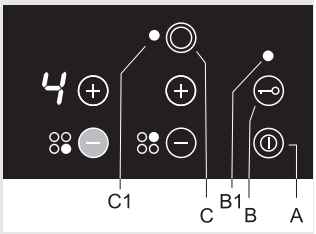


- When the hob is turned off all the hotplates are off and indicator LED's are off.
- To switch the hob on, touch the ON/OFF sensor. The hob is activated and all power displays indicate **"0"** for a period of 10 seconds. Using the **(+)** or **(-)** sensor you may select the desired cooking power of a particular hotplate (see Power Regulation).
- Next setting of a particular hotplate should be selected within ten seconds, otherwise the hob will automatically be switched off and a short warning beep is heard.

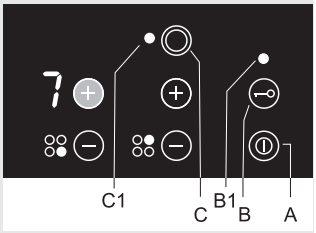
172736

172731_en.indd 8 9.1.2007 14:52:02

Switching the hotplates on



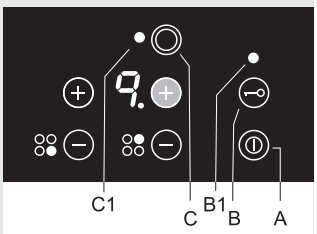
- Once the hob is switched on with the ON/OFF sensor, within the next ten seconds, while the indicators are illuminated, you have to switch on a particular hotplate by touching the **(-)** or **(+)** sensors for the selected hotplate and set the desired heating power. If the power setting is not selected within the next ten seconds, the **"0"** indicator turns off and the hotplate will automatically be switched off.



Setting of cooking level

- As long as the indicators are lit the heating power (1...) may be selected and altered accordingly by pressing the **(-)** or **(+)** sensor. By the **(+)** sensor the power is gradually increased to the maximum level (9), while with the **(-)** sensor it is reduced back to **"0"** (hotplate is switched off). In case you start the setting by pressing the **(-)** sensor, the heating power starts from the level **"4"**, and if you start the setting by pressing the **(+)** sensor, the heating power starts from the maximum level **"9•"**, simultaneously starting the automatic cooking mode (see Automatic cooking mode). When one hotplate is on, the **"0"** sign on other hotplate indicators is off. If you wish to start another hotplate, press either the **(-)** or **(+)** sensor, and the **"0"** mark appears on the indicator. Now press the **(-)** or **(+)** sensor again and select the heating power.

Automatic cooking mode



- When the automatic cooking mode is activated the hotplate will operate at maximum power for a limited period of time (depending upon the power level required for continuation) and then automatically switch to the reduced power level to resume cooking (see chart). It may be switched on in any of the hotplates for all power settings except for maximum setting **"9"**.
- By touching the hotplate **(+)** sensor switch the hotplate on. The display indicates power setting **"9"** and the decimal dot **(•)**. Within the next ten seconds press the **(-)** sensor and select the power setting (8...1) for cooking. The decimal dot is on for the entire time this function is on. By touching the **(-)** or **(+)** sensor you may vary the heating power at any desired moment. If no power setting for further cooking is selected within the next 10 seconds the automatic cooking mode is switched off and the decimal dot disappears.
- Once the time from the above chart expires, the function is switched off and the decimal dot disappears.
  Cooking automatics can be tupned off at any time with **(-)** sensor, by setting cooking level to **"0"**.

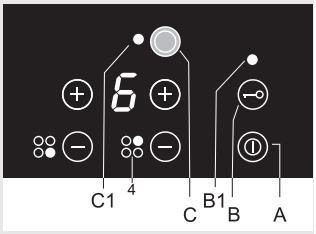
172736

172731_en.indd 9 9.1.2007 14:52:02

Power setting	Maximum power time (in seconds)
1	82
2	164
3	246
4	328
5	410
6	82
7	164
8	164

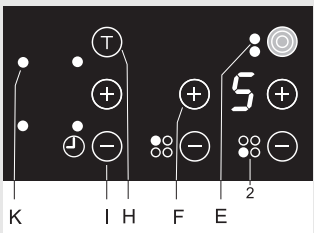
Switching the extended hotplate rings on (hotplates 2 and 4)

- Switch the relevant hotplate **(2 or 4)** and consequently switch the extended hotplate ring by pressing the relevant sensor (see the control element board illustration). The LED signal lamp above the indicator displays the extended ring is on. Now select the random heating power for both hotplate rings together. Extended ring may be switched off either by consequent pressing the sensor or by reducing the heating power to **"0"**, as well as by simultaneous pressing of both the **(-)** and **(+)** sensor. It may of course be switched off also by switching off the entire hob.



Switching the second hotplate ring on

- The rear right hotplate **(4)** is equipped with the extended hotplate ring, which is switched on by pressing the special second ring sensor. The signal lamp above the indicator displays the ring is on.



Switching the third hotplate ring on

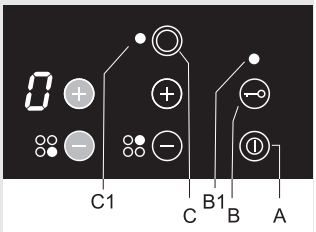
(certain models)

- The front left hotplate **(2)** is equipped with two extended hotplate rings. To switch the second ring on, press the special second ring sensor (top left). The LED signal lamp above the indicator displays the ring is on. To switch on the third ring press the same sensor once again, another LED signal lamp is on. Both extended rings are switched off by repeated pressing the sensor. They may also be switched off by switching off the relevant hotplate or the entire hob.

172736

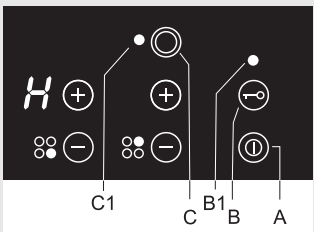
172731_en.indd 10 9.1.2007 14:52:02

Switching the hotplate off



- Particular hotplate is switched off either by pressing the sensor **(-)** to bring the heating power to **"0"**, or by simultaneously pressing both the **(+)** and **(-)** sensor. Hotplate is switched off automatically after the set timer period elapses. Display indicates **"0"** for a short time, then the hotplate is switched off and the indicator displays the remaining heat **"H"**.

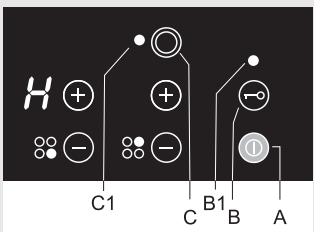
Remaining heat display



- Immediately after a particular hotplate is switched off, or in case the complete hob is switched off, the indicator shows the letter **"H"** as a warning that the **"hotplate is hot"**. The period of this warning signal is calculated in accordance with the working time and the power setting of the hotplate. When the warning signal is on do not touch the hotplate or place any temperature sensitive objects on the relevant hotplate. Danger of burns!
- When the indicator goes off, the hotplate surface is cool enough to be touched safely.

- In case of mains interruption, the warning signal »H« reappears when the power comes back, and remains displayed until the calculated time from the last appearance has expired. It is therefore possible that the **"H"** indication is still on if the power failure took long time, although the hotplate is completely cold, but it may also be still hot in case the power failed for only a short period.

Switching the complete hob off

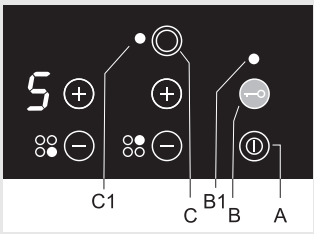


- The hob is switched off by pressing the main ON/OFF sensor. The sound signal beeps and all indicators go off, except for those hotplates which are still hot and display the warning **"H"** sign as an indication of the remaining heat. When all hotplates indicate power level **"0"**, or when this is the result of the preset timer operation, the complete hob is switched off after a 10 second lapse, with only the remaining heat warning **"H"** still illuminated.

172736

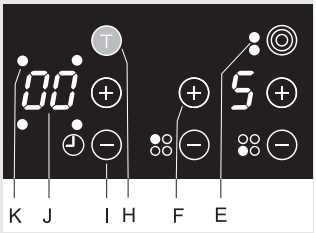
172731_en.indd 11 9.1.2007 14:52:03

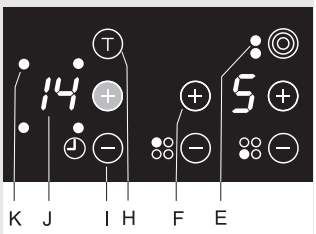
Blocking the hob operation

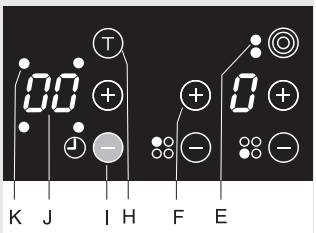


- This function protects the hob from accidental activation or change of power level by children or pets. Child lock is activated by pressing the relevant sensor for about 3 seconds, and signaled by the signal LED above the sensor which illuminates for a few seconds. Child lock may be activated with the hob in the on or off mode. The lock prevents activation of any sensors except for the main switch sensor and the child lock sensor. Once the hob is locked, a particular hob may be switched off only by pressing both the (+ and -) sensor, or by using the main switch to switch off all hotplates, while the lock remains active. If you try to activate any sensor during the lock mode, the child lock signal LED will illuminate for a few seconds. If any hob is in the automatic timer mode, the countdown setting runs normally, and when the time elapses the hob is switched off and a beep is heard. Child lock may be deactivated at any moment by pressing the relevant sensor, followed by a short beep. Signal LED above the sensor goes off.

Timer function







Once the hob is on you have two timer operation alternatives:

1 **time countdown without the switch off function**
2 **setting the timer controlled period of operation for a particular hotplate**

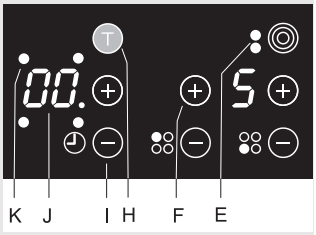
- Timer is activated by pressing the timer sensor, the display indicates **‘’00’’**. Set the time between 1 and 99 minutes: this setting may be altered at any time in 1 minute intervals by pressing the **(+)** or **(-)** sensor. Constant press of either sensor changes the setting faster, in 5 minute intervals.

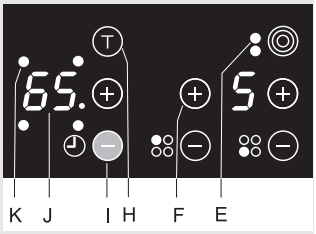
Countdown of preset time

- By activating the timer with the display indicating **‘’00’’** you started the countdown of preset time. By pressing the **(+)** sensor the display starts from one minute and continues in one minute steps. By pressing the **(-)** sensor the display is set at ‘’99’’ minutes. Select the desired time by pressing **(+)** or **(-)** sensor. Time setting may be changed randomly during the operation.
- When the time elapses a beep is heard and display indicates flashing **‘’00’’** which may be switched off by pressing any timer sensor.

172736

172731_en.indd 12 9.1.2007 14:52:03





Timer controlled period of operation for a particular hotplate

- In this mode you are able to select the exact operation time for any hotplate. After the time has elapsed the hotplate automatically turns off. Time may be preset parallel for one hotplate which must be switched on. First switch the timer on by pressing the timer sensor. Next touch of the timer sensor brings the decimal dot on the time indicator showing which hotplate is being preset. If more than one hotplate is in operation you may select the particular hotplate by several consequent pressing on the timer sensor until your desired hotplate is indicated with the decimal dot. Now set the desired preset time by pressing the **(+)** or **(-)** sensor.

- Once the preset time has elapsed the selected hotplate is automatically switched off, time indication flashes for a while and the beep is heard. Power regulation display indicates **"0"** and the remaining heat warning **"H"** appears.

- Other hotplates without the preset operation time continue with normal operation.

Limited time of operation

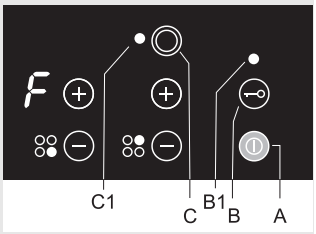
This function is incorporated for safer operation of your hob. Each hotplate is equipped with the time limit switch. The period of operation is calculated in accordance with the last selected power setting of a particular hotplate.
If the power setting is not changed for a while, the hotplate will be switched off automatically after a certain period of time, depending upon the power setting level (higher power setting – shorter time - see chart).

Power setting	Maximum operation time in hrs
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

172736

172731_en.indd 13 9.1.2007 14:52:04

Safety functions and error display



- If both the **(+)** and **(-)** sensor are preset together the hotplate is switched off.
- If all the hotplates indicate the **"0"** power setting, the hob is switched off after 10 seconds.
- If any of the sensors is activated for more than 10 seconds the hob is switched off, the beep sounds, and the indicator displays the flashing **"F"** signal.
- If the sensors are covered with an object, or the surface is covered with spilt liquid, the hob is switched off.
- Error may occur also during the period of initial synchronization or during the operation. In such cases the display indicates relevant combination of symbols. If the fault can not be removed, call the after sale assistance.
- In case an error occurs during the operation, the hob is automatically switched off. Flashing **"F"** appears on the indicator relevant to the hotplate where the error occurred. The sound signal is repeated at 30 second intervals for a period of 15 minutes when it goes off automatically.

172736

172731_en.indd 14 9.1.2007 14:52:04

Cleaning and maintenance of ceramic-glass hob

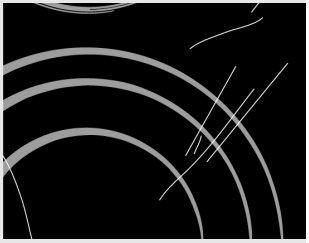


fig. 1

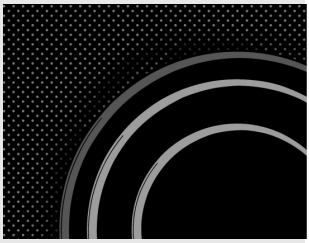


fig. 2

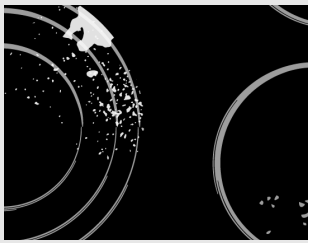


fig. 3

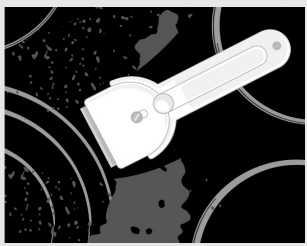


fig. 4

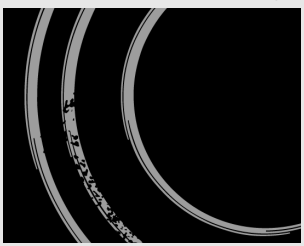


fig. 5

Ceramic glass hob should be cleaned only when completely cooled down, preferably after each use, otherwise even the slightest stains remaining after cooking may burn into the hob surface with each following use.

For regular maintenance of ceramic-glass hob use special cleansing agents, produced in such way to create protective film upon the surface.

Before each use, wipe the dust and other particles from the hob - they may scratch the surface (Fig. 1).

Caution: use of steel wool, abrasive cleaning sponges, and abrasive detergents can scratch the surface of the hob. The surface may also be damaged by the use of aggressive sprays and inappropriate liquid chemicals (Fig.1 and 2).

Pattern marks can be erased by the use of aggressive cleansing agents or rough and damaged cookware bottoms (Fig. 2).

Minor stains are removed with moist soft cloth; after that the surface should be wiped dry (Fig. 3).

Water stains are removed with gentle vinegar solution, but you must not wipe the frame with it (certain models only), since it may lose its glow. Never use any aggressive sprays or limestone removers (Fig. 3).

Major stains are removed with special ceramic-glass cleansers. Follow strictly the manufacturer's instructions.

Be careful to remove any remains of cleansing agent from the hob surface, otherwise they will be heated during the next use and can damage the hob (fig. 3).

Stubborn and burnt stains are removed with special ceramic-glass scraper. Be careful, however, not to touch the hotplate surface with the scraper handle (Fig. 4).

Handle the scraper with utmost care to avoid injuries!

Sugar and sugar containing food may permanently damage the ceramic-glass hob surface (Fig.5), so the remains of sugar and sugar containing food must be scraped off from the hob surface immediately, when the hotplates are still hot (Fig. 4).

Discoloring of ceramic-glass hob has no effect whatsoever on its operation and stability. In most cases, it appears as the consequence of burnt in food remains, or as a result of dragging pots and pans (especially aluminum or copper bottom cookware) across the surface, and such discoloring is rather hard to remove.

Note: All described faults are mostly esthetical and do not affect directly the operation of the appliance. Remedy of such faults is not covered by warranty.

172736

172731_en.indd 15 9.1.2007 14:52:04

Connection to the power supply

- Connections may be carried out by a qualified technician only. The earthing protection must comply with the standing regulations.
- Connection terminals are revealed when the connection box cover is removed.
- Prior any attempted connection check that the voltage indicated on the rating plate is in line with your home power supply.
- The rating plate is located underneath the appliance.
- The appliance is manufactured for use with the power supply voltage AC 230 V.
- The electric wiring should be equipped with a circuit breaker able to isolate the appliance from the mains in all points, with the distance between terminals of at least 3 mm in open position. This may be done by means of fuses, safety switches, etc.
- The connection should be selected in accordance with the declared charge capacity of the mains and the fuse power.
- Such appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.
- Upon the completion of installation, live wires and isolated cables must be adequately protected against accidental touching.
- Distance between the cooktop surface and the cooking hood must be such as indicated in the instructions for use of the hood.
- Kitchen cabinets may not be mounted underneath the built-in ceramic-glass cooktop.

Basic adjustment of sensors to the ambience

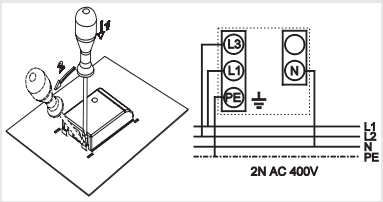
Upon each connection to the power supply the sensors of the appliance are automatically adjusted to the environment to ensure their proper function. All displays indicate the sign “-”. Once the successful adjustment is completed it is signaled with a beep, all displays are switched off and your cooktop is ready for use.
During the adjustment procedure the sensors must be free of any objects, otherwise the adjustment procedure will be interrupted until such objects are removed from the sensor surface. During this period the regulation of the cooktop is impossible.

ATTENTION !
Before attempting any repairs on the appliance, disconnect the power supply. In accordance with the mains voltage the appliance should be connected in line with the attached diagram. The earthing wire (PE) must be connected to the terminal marked with the earthing symbol ⏚.
The connection cable must lead through the relief safety device, protecting it from accidental pulling out.
Upon the completion of installation switch all the hotplates on for about 3 minutes to check the proper functioning.

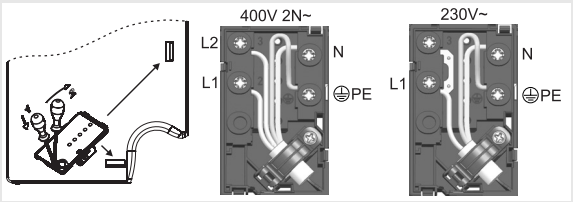
172731_en.indd 16 9.1.2007 14:52:05

Installation diagram

A



B



NOTE: In some connection boxes the connector bridges are placed between contacts 4 and 5, and in the others they are stored at a designated place within the box. These boxes have the connection screws already in open position so they need not be unscrewed. During the tightening procedure you will hear a faint “click”, meaning that the tightening screw should be fastened tightly all the way.

Connection may be carried out by means of:
- rubber coated connection cables, model H05 RR-F 4x1,5 with yellow-green earthing cable;
- PVC insulated connection cables, model H05 VV-F 4x1,5 with yellow-green earthing cable; or
- any other suitable cables.

Mounting the built-in cooktop

Caution !

- To avoid any possible hazard, the appliance may be installed by qualified personnel only.
- Panels and furniture lining of the kitchen cabinet receiving the hob must be treated with temperature resistant adhesives (100°C), otherwise they might be discoloured or deformed because of inadequate temperature resistance.
- The cooking hob is intended for building into the worktop above the kitchen element of 600 mm width or more.
- After the installation of built-in hob make sure that there is free access to the two fixing elements in front.
- Suspended kitchen elements above the cooktop must be installed at such distance to provide enough room for comfortable working process.
- The distance between the worktop and the hood must be at least such as indicated in the instructions for installation of the kitchen hood, but in no case it may be less than 650 mm.
- The smallest distance between the edge of the appliance and

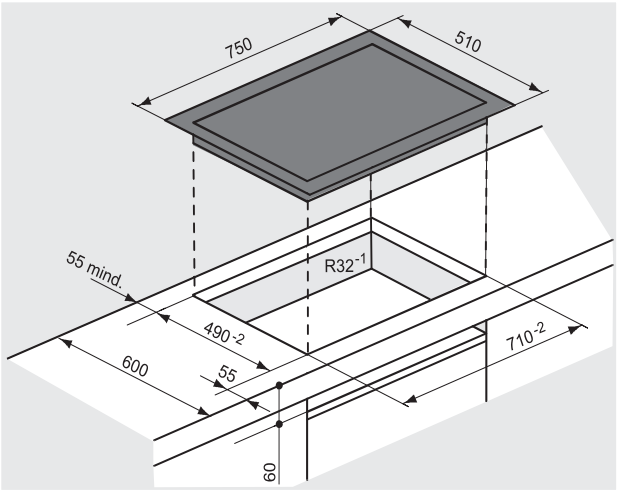
172736

172731_en.indd 17 9.1.2007 14:52:05

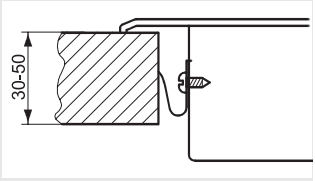
the adjacent high kitchen cabinet is 40 mm.

- The use of hard wood decorative borders around the worktop behind the appliance is allowed, in case the minimum distance remains as indicated on the installation illustrations.
- Minimum distance between the built-in cooktop and rear wall is indicated at 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 cut aperture.
- By means of the supplied screws 4 (or 6 by some models) fasten the supplied tightening brackets 4 (or 6 by some models) fasten to the front and the rear side of the cooking hob and to the prepared aperture.
- Connect the cooking hob to the mains power supply (see instructions for the connection of the cooking hob to mains power supply).
- Insert the hob into the cut aperture.
- Press the hob firmly towards the worktop from above.

172736

172731_en.indd 18 9.1.2007 14:52:06

Technical information

Type	CH805CE-1 (SVK72TS)
Electrical connection	2N AC 400 V
Working voltage	230 V, 50 Hz
Type of switch	Electronic sensors
Cooking zones (ø mm/kW)	**HL**=Hi-light cooking zone
Forward left Rear left Rear right Forward right	210/175/120/2,3/HL 145/1,2/HL 180/120/1,7/HL 145/1,2/HL
Total power (kW)	6,4

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

172736

172731_en.indd 19 9.1.2007 14:52:06

172731_en.indd 20 9.1.2007 14:52:06

172731_en.indd 21 9.1.2007 14:52:06

172731_en.indd 22 9.1.2007 14:52:06

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

Other products available in the Kleenmaid Range of appliances

Washers

Dryers

Dishwashers

Ovens

Cooktops

Outdoor Cooking Centres

Built In Coffee Machines

Rangehoods

Freestanding Ranges

Sinks

Waste Disposals

Taps

Cookware

Refrigerators

Freezers

Wine Cellars

Vacuum Cleaners

For sales information on the full range of quality appliances
Phone 13 13 08

Kleenmaid
The best you can own.