Cooking collection

Instructions for Use and Warranty Details

CH805CE - 800mm Touch Control Ceramic Cooktop
CH805CEA - 800mm Touch Control Ceramic Cooktop with Aluminium Trim

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

The built-in ceramic-glass cooktop is manufactured for household 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 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. Electrical connection should be carried out by qualified personnel only.

Rating plate

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

Fire hazard protection

The appliance can 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.

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⚠ 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. Make sure children are kept out of reach and warn them accordingly.
- Hot oil ignites readily, so be sure preparation of such food (fries) is under constant control.
- Do not leave an empty pan on a heating zone.
- Do not use the appliance for room heating.
- Never use the ceramic-glass cooktop as a working surface. Sharp objects may damage the cooktop surface.
- Do not place saucepan lids on the cooktop surface. Extreme pressure can build up while cooling and cause the ceramic top to crack!
- Never keep any flammable or temperature sensitive objects, like cleaning agents, sprays, detergents, etc., below the appliance.
- Preparation of food in aluminium or plastic cookware is not allowed. Never place any plastic objects or aluminium 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 use a cracked or broken ceramic-glass cooktop. If 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 your nearest authorised Kleenmaid Service Agent on 1300 652 100.

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

Connection to the power supply

- Electrical connection must 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 to 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 240 V.
- The electrical 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.
- Electrical connection should be in accordance with the declared charge capacity of the mains and the fuse power.
- The appliance can 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.

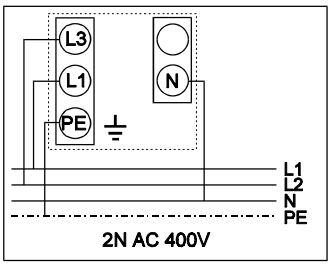
Basic adjustment of sensors to the ambience

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 signalled 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.

Installation diagram



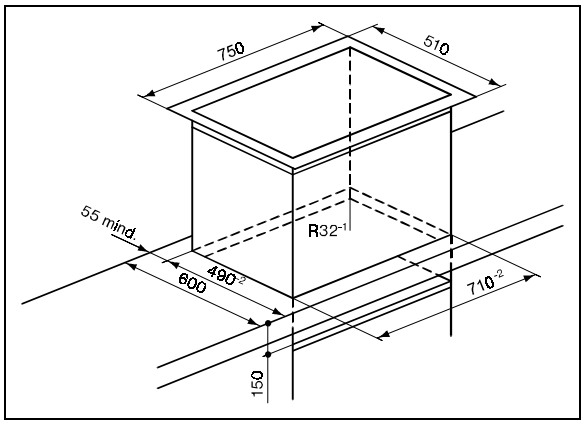
Connection may be carried out by means of:
– rubber coated connection cables, model H05 RR-F 4x1,5 with yellow-green earthing cable;
– PVC insulated connection cables, model H05 VV-F 4x1,5 with yellow-green earthing cable; or any other suitable cables.

Mounting the built-in cooktop

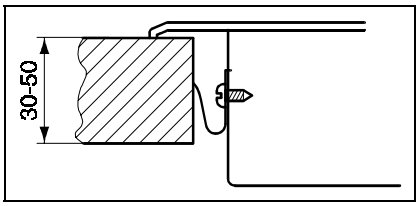
Caution !

- To avoid any possible hazard, the appliance must be installed by qualified personnel only.
- The kitchen cabinet into which the cooking hob is to be installed must be treated with temperature resistant adhesives (100°C), or else they may discolour or distort because of incorrect temperature resistance.
- The cooking hob is intended for building into a worktop of 60cm width or more above the kitchen cabinetry.
- After installation of the built-in hob ensure that there is free access to the two fixing elements in front.
- The distance between the worktop and the hood must be at least as indicated in the instructions for installation of the kitchen hood, but in no case shout it be less than 650 mm.
- The smallest distance between the edge of the appliance and the adjacent high kitchen cabinet is 40 mm.
- The use of hard wood decorative borders around the worktop behind the appliance is allowed. 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

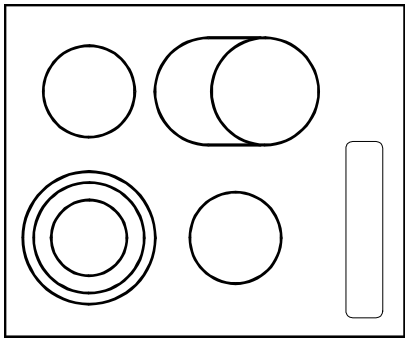


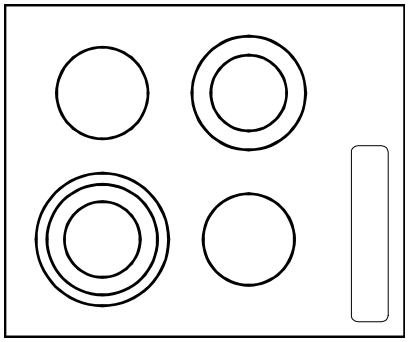
- Worktop must be placed absolutely horizontal.
- Suitably protect the edges of the cutout.
- Fasten the supplied tightening brackets (4 or 6 according to the model) with the supplied screws (4 or 6 according to the model). Fasten to the front and the rear side of the cooking hob and to the prepared cutout.
- Connect the cooking hob to the mains power supply (see instructions for the connection of the cooking hob to mains power supply).
- Insert the hob into the cutout.
- Press the hob firmly towards the worktop from above.

Ceramic-glass cooktop

The 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.

- Hotplates quickly reach the selected heating power while the adjacent area around the hotplates remains cool.
- The cooktop is resistant to temperature changes.
- Avoid using the hob as a working surface. Sharp objects may produce scratches.
- Never attempt to prepare food in aluminium or plastic cookware. Never place any plastic objects or aluminium foil upon the hot cooking hob.
- Avoid making coffee in traditional Turkish coffee kettle. The diameter of the base is too small and the hotplate may be damaged.
- Do not place saucepan lids on the cooktop surface. Extreme pressure can build up while cooling and cause the ceramic top to crack!
- The ceramic surface is very strong, however, it is not unbreakable. Breakage from excessive force or impact may void warranty.





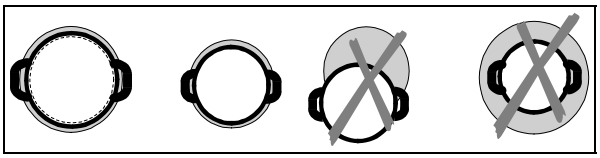
CAUTION !

- Never use the cooking hob if the ceramic-glass is cracked or broken. 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.
- If you spill sugar or other heavily sweetened substances on the hotplate, wipe it immediately and remove the sugar residues with a scraper even though the cooking zone is still hot.
- In all other instances avoid cleaning the cooktop while the cooking zones are still hot, as you may damage the hob.

Cookware

Use only high quality cookware with flat and firm base.

- Position the pot at the centre of the hotplate during cooking.
- When using fireproof and temperature resistant glass cookware observe the instructions of the manufacturer.
- If the pressure cooker is used to prepare food, have it under constant control throughout cooking until proper pressure has been obtained. In such cases start the cooking at the maximum power of the hotplate, and reduce the power subsequently according to the instructions of the manufacturer.
- When using high radiation (bright metal surface) crockery, or thick base 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 a dark, flat base pot.



The cooking zone may be damaged:

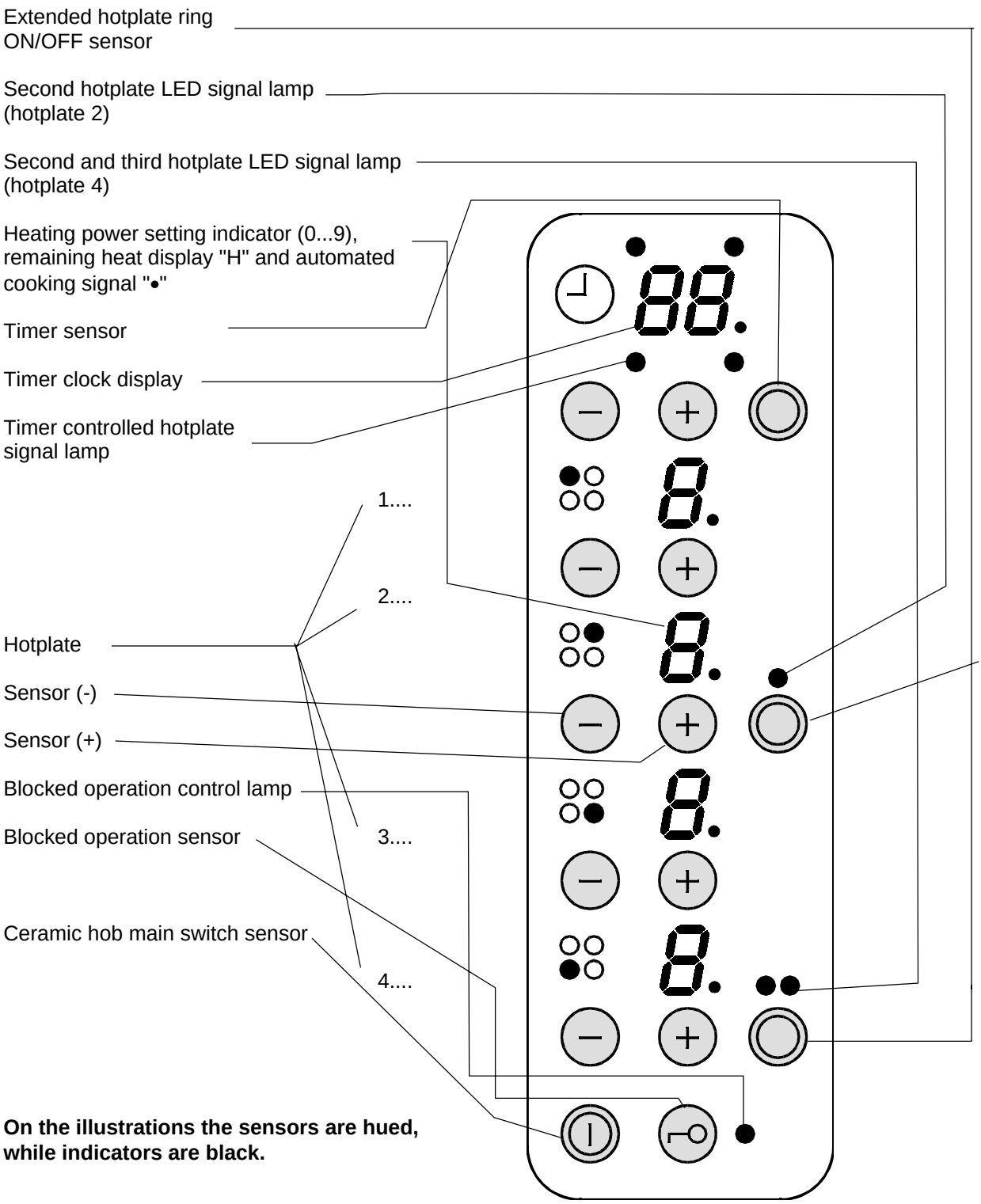
- if it is left in operation without any cookware placed on top, or if covered with empty cookware;
- If improper cookware is used: unevenly flat base or **small diameter** (traditional Turkish coffee kettle).
- Never use the earthenware pots as they are very likely to scratch the ceramic glass surface.
- Before placing any cookware upon the cooktop thoroughly wipe the base dry to provide unobstructed thermal conductivity and to prevent damage to the hotplate.

Energy saving tips

- The inside base of the cookware should be slightly concave for optimum heat transfer from the cooking zone.
- Diameter of the cookware base should always match the diameter of the hotplate. If the pot is too small it may cause loss of energy and damage the hotplate and if larger, the cooking zone may become damaged.
- 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.
- Vegetables should be cooked in small quantities of water. This speeds up the cooking time, especially if the pot is properly covered. Reduce the cooking power when the boiling point is reached.
- Switch the hotplate off 5 to 10 minutes prior the end of cooking.

Glass ceramic hob control elements

Control panel



On the illustrations the sensors are hued, while indicators are black.

Control elements

Once the glass ceramic hob is connected to the mains (including the power failure), the appliance will adjust itself according to the level of surrounding light in order to provide most efficient sensor function and render the best control environment.

After such adjustment to the surrounding light, the indicators show the mark **"-"** for a moment which eventually disappear.

The sound signal confirms the appliance is ready for use.

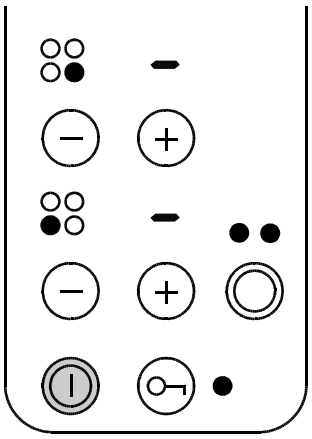
Do not place any objects upon the sensor surface during the adjustment period, otherwise you may provoke an error mode. In such cases the process is interrupted and the appliance signals error. The hob fails to respond to commands.

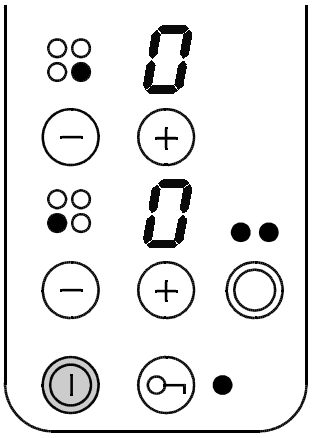
The hob is equipped with electronic sensors which are switched on by touching or pressing the sensor surface with your fingertip.

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.

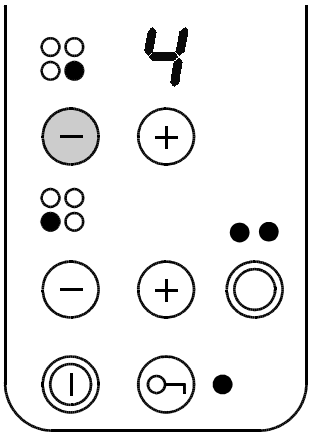
Do not place any objects upon the sensor surface (error mode) or any hot dishes which may damage the sensors. Keep the sensor surface clean at all times.





Switching the hob on

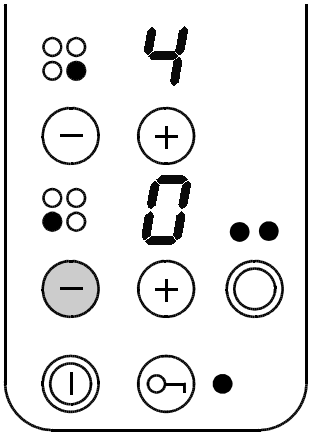
When the hob is turned off all the hotplates are off and indicator LED's are off.
To switch the hob on, touch the ON/OFF sensor. The hob is activated and all power displays indicate **»0«** for a period of 10 seconds. Using the **(+) or (-)** sensor you may select the desired cooking power of a particular 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.

Switching the hotplates on

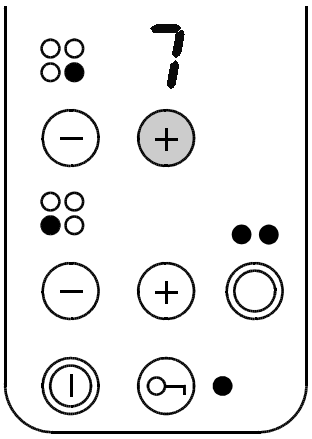
Once the hob is switched on with the ON/OFF sensor, within the next ten seconds, while the indicators are illuminated, you have to switch on a particular hotplate by touching the **(-) or (+)** sensors for the selected hotplate and set the desired heating power.



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.

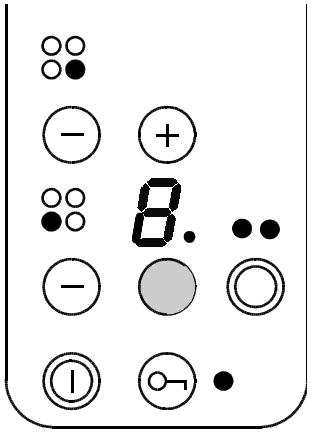


Automatic cooking mode

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.

Touch the hotplate **(+)** sensor to 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.

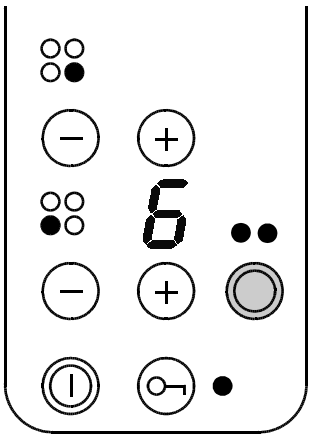
Once the time from the above chart expires, the function is switched off and the decimal dot disappears.
Cooking automatics can be turned off at any time with **(-)** sensor, by setting cooking level to **"0".**



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 of 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.

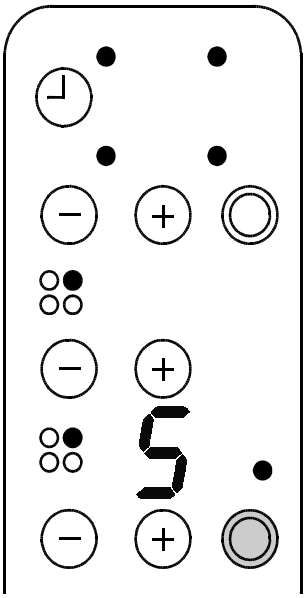


Switching the second hotplate ring on

The rear right hotplate **(2)** 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

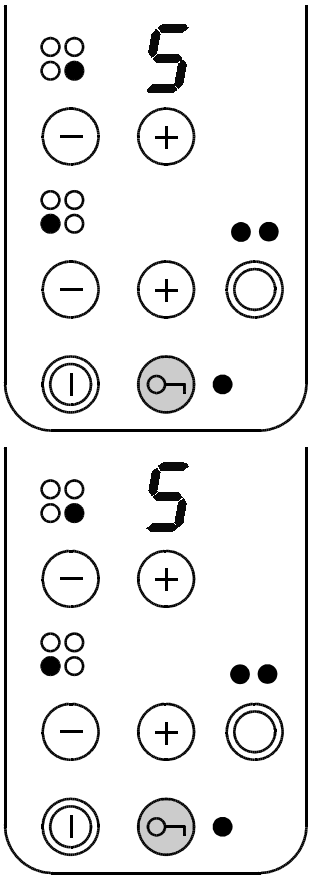
The front left hotplate **(4)** is equipped with two extended hotplate rings. To switch the second ring on, press the special second ring sensor (top left). The LED signal lamp above the indicator displays the ring is on. To switch on the third ring press the same sensor once again, another LED signal 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.



Blocking the hob operation

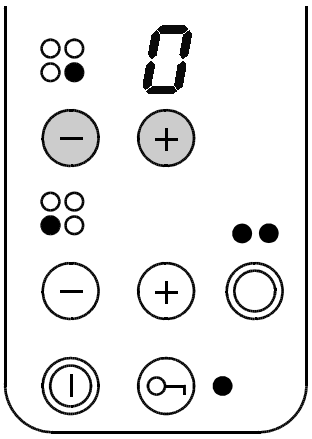
This function mode is intended as a protection against accidental start or change of heating power by children or pets. The hob may be blocked by pressing the relevant sensor for about 3 seconds, illuminating the LED signal lamp above the sensor. The hob may be blocked either with the hob switched on or off. The functioning of the complete hob is blocked, except for the main hob switch and the blocking sensor. In the blocked mode all hotplates may be switched off only by pressing the main ON/OFF hob sensor, while the blocked mode remains active. To activate a particular sensor in the blocked mode, the signal lamp goes on for a few seconds. If a particular hotplate is in timer automatic mode, the countdown proceeds normally and the hotplate is switched off at the expiry of preset time, signalling the end by a triple beep.

The blocked mode may be switched off at anytime by pressing the sensor. Short beep confirms the action, and the LED signal lamp goes off.



Switching the hotplate off

Individual hotplates are 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".**

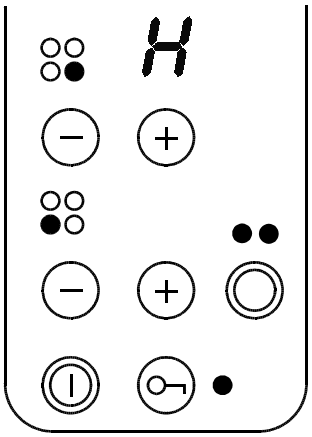


Remaining heat display

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!

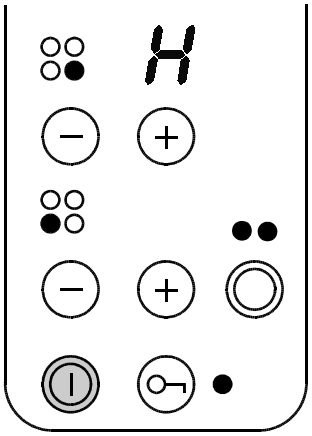
When the indicator goes off, the hotplate surface is cool enough to be touched safely.

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.

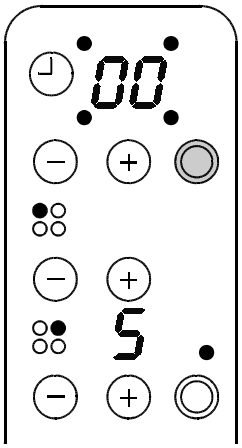


Timer function

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

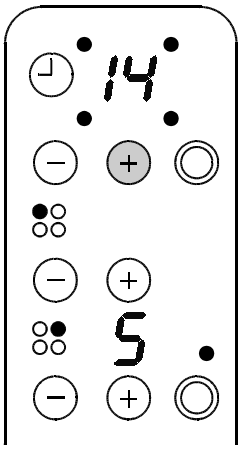
1. **time countdown without the switch off function**
2. **setting the timer controlled period of operation for a particular hotplate**

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.



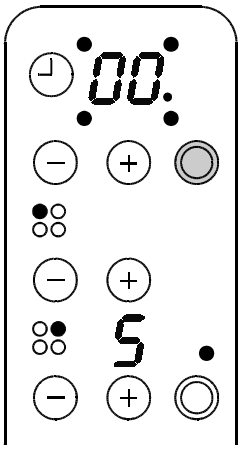
Countdown of preset time

By activating the timer (indicator **"00**") you have switched on the time countdown. By pressing the **(+)** sensor the countdown starts with 1 minute, and by pressing the sensor **(-)** the countdown starts from 99 minutes. Desired time is selected by pressing either the **(+) or (-)** sensor. The sound signal indicates the beginning of the countdown operation. Preset time may be changed at random during the countdown. The sound signal indicates that the time has elapsed and the indicator displays flashing **"00"** which may be switched off by pressing any sensor.

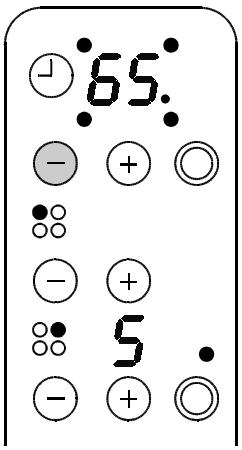


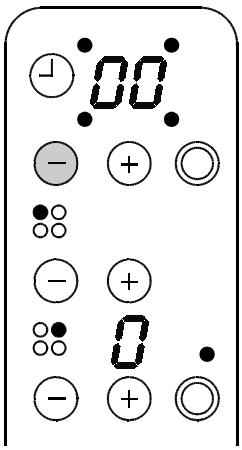
Timer controlled period of operation for a particular hotplate

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. 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).

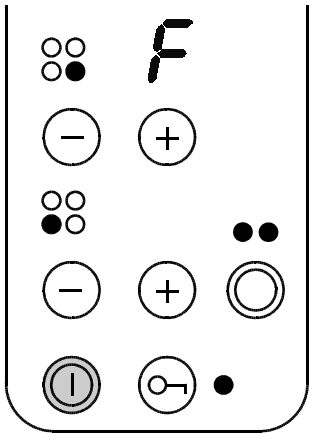
Power setting	Maximum operation time in hrs
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

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.



In case several sensors are covered with any object (kitchen cloth, for example) the hob shall be turned off automatically, and this is signalled by the beep.

Error may occur also during the period of initial synchronisation 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.

Cleaning and maintenance

The ceramic-glass cooking hob must be cleaned and cared for regularly. Use only reliable and verified cleansing agents, designed specially for ceramic-glass surfaces. Any attempt to use other detergents may result in considerable damage, as they may be too invasive and damage the surface or produce scratches.

Clean the cooktop surface only when cold or at least cooled down, except in case of spilled sugar or strongly sweetened food, as described before. In such case wipe the surface immediately and remove the sugar residues with a scraper although the cooking zone is still hot, or else or else the hotplate may be damaged beyond repair.

- Regular cleaning is extremely simple. Usually it is enough to wipe the ceramic-glass surface with a wet cloth and dry it with a dry napkin before and after use. This will protect the cooktop both before use, by removing any dust and dirt particles that might produce scratches when moving the cookware about, as well as after use, by maintaining it and preventing deterioration. If the ceramic-glass surface is not properly cleaned it may soon lose its natural shine.
- Dried stains or discolouring of the cooktop (as a consequence of incorrect detergents or incorrect cookware) may be removed with verified and reliable detergents, specially designed for ceramic-glass surfaces. Apply the concentrated detergent to the surface. Allow some time penetrate and wipe it off with a wet cloth (except if instructed otherwise by the detergent manufacturer).
  CAUTION ! When applied on a hot surface, the cleaning agent may damage the ceramic glass cooktop!
- Heavily dried or burnt stains may be removed with a scraper.
- The surface may be protected from damage by regularly cleaning the cooktop using the recommended cleaning agents.
- Never use sponges previously used for washing the dishes. They usually contain alkaline substances that may result in discolouring the cooktop surface.

Technical information

Type	**CH805CEA (SVK71TS)**	**CH805CE (SVK72TS)**
Electrical connection	2N AC 400 V	
Working voltage	230 V, 50 Hz	
Type of switch	Electronic sensors	
Cooking zones (ϕ mm/kW)	**HL** = Hi-light cooking zone	
Forward left	210/175/120/2,3/HL	210/175/120/2,3/HL
Rear left	145/1,2/HL	145/1,2/HL
Rear right	170x265/2,4/HL	180/120/1,7/HL
Forward right	145/1,2/HL	145/1,2/HL
Total power (kW)	7,1	6,4

WE RESERVE THE RIGHT TO ALTER THE SPECIFICATIONS WITH NO INFLUENCE TO 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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