Cooking Collection

Instructions for Use and Warranty Details

Gas Cooktops

Kleenmaid
The best you can own.

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GENERAL INFORMATION

Please read this booklet thoroughly before you use this appliance. It is important that you understand all the control functions before commencing to cook with your Kleenmaid appliance.

Please remember the advice and warnings shown on page 4, which is headed 'WARNING AND SAFETY INSTRUCTIONS – IMPORTANT NOTE'.

This appliance is designed for domestic household use when built into a kitchen worktop.

NOTE: The housing, adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient during periods of operation. This information is for guidance only and the actual withstand temperature will depend on the performance rating for the surface finish of the worktop.

Certain types of kitchen furniture surface finishes are particularly prone to heat damage or discolouration at temperatures lower than the above guidelines. Installing the appliance in contravention of the guidance given will be at the liability of the owner.

The use for any other purpose or in any other environment without the express agreement of Kleenmaid, would invalidate any warranty or liability claim

Your new appliance is guaranteed against electrical or mechanical defects subject to certain exclusions noted in Kleenmaid Conditions of Warranty. The foregoing does not affect your statutory rights.

In the event that you require any After Sales Service or advice, please contact your nearest authorised Kleenmaid Service Technician by phoning 1300 652 100.

Before using this appliance ensure that any protective packaging or coatings have been removed. To aid the protection of the environment, please sort the packing materials into different types and dispose of them in accordance with the local waste disposal laws. Any further information can be obtained from your local Environment Agency office.

When first used, an odour may be emitted by any residual protective finish or moisture, which will cease after a short period of time.

This appliance has been constructed and distributed in compliance with the essential requirements of the following EEC DIRECTIVES and EUROPEAN NORMS: and AUSTRALIAN STANDARDS and SAFETY REGULATIONS

CE Marking – 93/68 Low Voltage – 73/23 Gas Products – 90/396 /AG101
EMC – 89/336
Materials that can touch food – 89/109.
Safety Standards – EN 60 335-1, EN 60 335 – 2 – 6, EN 30-1-1. AS/NZS 3350-1, 3350-2-6

As Kleenmaid have a policy of continued product improvement, the right is reserved to adjust and make any modifications deemed necessary without notification.

WARNING AND SAFETY INSTRUCTIONS

IMPORTANT NOTE

This appliance complies with all current European safety legislation, however Kleenmaid do wish to emphasise that compliance does not remove the fact that surfaces will become hot during use and retain heat after operation.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- A steam cleaner is not to be used on this appliance.
- We also advise that great care is taken during use and cleaning operations.
- Do make sure that the pan handles are always correctly positioned to avoid accidental contact.
- Do not leave heated oil or fat unattended as there is a risk of fire.
- Do use pans that are flat bottomed and the correct size for the heating area to be used (never smaller).
- Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.
- Do not use the appliance for space heating or to dry clothes.
- Do not install the appliance next to curtains or soft furnishings.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE.

Kleenmaid declines any responsibility for injury or damage to persons or property as a result of improper use or installation of this appliance.

Heat, steam and moisture will be created during use, take care to avoid injury and ensure that the room is adequately ventilated. If prolonged use occurs, additional ventilation may be required – please consult your Qualified Installer if you are in any doubt about the amount required.

FOR GLASS TOP MODEL – CH915XFF CH915AFF

Do not place anything, eg flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.

Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect the heat onto the hotplate.

Do not use large pots or heavy weights that can bend the pan support or deflect flame onto the hotplate.

INSTRUCTIONS FOR USE

These user instructions should be retained for future reference and for use by a person who is perhaps unfamiliar with the appliance.

The following models are covered by these instructions:

CH611X	4 burner (including wok), stainless steel hob, standard enamel or optional cast iron trivets & auto ignition.
CH611W	4 burner (including wok), white hob, standard enamel or optional cast iron trivets & auto ignition
CH611XFF	4 burner (including wok), stainless steel hob, standard enamel or optional cast iron trivets with flame failure & auto ignition.
CH611WFF	4 burner (including wok), white hob, standard enamel or optional cast iron trivets with flame failure & auto ignition.
CH612XFF	4 burner (including wok), stainless steel hob, cast iron trivets with flame failure & auto ignition
CH711XFF	5 burner (including wok), stainless steel hob, cast iron trivets with flame failure & auto ignition.
CH712XFF	5 burner (including wok), stainless steel hob, cast iron trivets with flame failure & auto ignition.
CH911XFF	6 burner (including wok), stainless steel hob, cast iron trivets with flame failure & auto ignition.
CH912XFF	6 burner (including wok), stainless steel hob, cast iron trivets with flame failure & auto ignition.
CH913XFF	5 burner (including wok), stainless steel hob, cast iron trivets with flame failure & auto ignition
CH915XFF	6 burner (including wok), glass hob with stainless steel control panel, cast iron trivets with flame failure & auto ignition.
CH915AFF	6 burner (including wok), glass hob with aluminium control panel, cast iron trivets with flame failure & auto ignition.
CH920XFF	5 burner (including wok), stainless steel hob, cast iron trivets with flame failure & auto ignition.
CH1200XFF	**4** burner (including wok), stainless steel hob, cast iron trivets with flame failure & auto ignition.

INSTRUCTIONS FOR USE

USING THE COOKTOP

The symbols on the Control Panel fascias show which burner the Control Knob operates.
Dependent on the model there are two methods for igniting the burners.

1. **Auto Ignition**
   After pressing in and turning the appropriate knob anti-clockwise to the large flame symbol; the ignition spark will operate as long as the knob is pressed down. When a flame has been established the knob can be released.

2. **Manual Ignition**
   After pressing in and turning the appropriate knob anti-clockwise to the large flame symbol, press the ignition button located on the control panel. The ignition spark will operate as long as the button is held down. When a flame has been established, release the button. To regulate the flame, continue turning anti-clockwise to the required setting between the large and small flame symbols. To turn the burner off, turn fully clockwise.

NOTE: When a Thermocouple Safety Device is incorporated in the appliance, it is necessary for the knob to be continuously held down for a further period of approximately 10 seconds after the flame has been established to enable the thermocouple to function. The Safety Device is designed to stop the flow of gas to the burner head in the event of a flame out situation.

HELPFUL HINTS

Abnormal operation
Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by cupboard doors.
- Gas valves, which are difficult to turn.

In case the appliance fails to operate correctly, **contact your nearest Authorised Kleenmaid Service Technician by phoning 1300 652 100.**

WARNING: Servicing should be carried out only by authorised personnel.

- Always use the correct diameter pan, one that is the same or slightly larger than the flame ring.
- The flame should never exceed the diameter of the pan.
- The bottom of the pan should be flat and wherever possible keep the lid on the pan when cooking.
- The wok trivet should always be used when using a wok pan.
- Do not use vessels larger than the overall size of the pan support.

Depending on the model the following burners are provided:
- Large (Rapid or Triple Crown) – for rapid cooking or boiling large quantities of liquid
- Wok – for rapid cooking or boiling large quantities of liquid
- Medium (Semi-rapid) – for general cooking
- Small (Auxiliary)– for slow or simmer cooking

All burners are variable between full and low positions

WARNING

Do not use commercial simmering aids as these can create excessive heat, which can damage the appliance.

INSTRUCTIONS FOR USE

CLEANING THE APPLIANCE

Always allow the appliance to cool down before cleaning to avoid a burn injury.

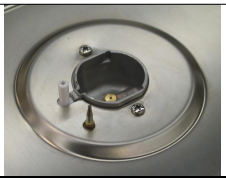
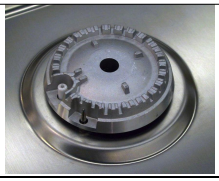
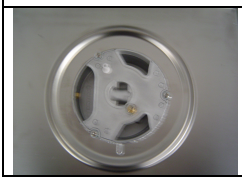
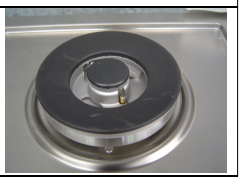
Do not use caustic or abrasive agents, coarse wire wool or hard tools as these can damage the surface finishes.

Normally, wiping with a soft cloth dampened with hot detergent solution is sufficient but for stubborn marks the following is recommended:

Vitreous Enamel parts – use only a cleaner that is recommended for this type of material.

Burner Assemblies – remove from the cooktop and soak for about 10 minutes in hot detergent solution. Rinse off and dry checking that the burner holes are not clogged, then reassemble in the correct order.

ASSEMBLY OF BURNERS ACCORDING TO MODEL

Burner Base	Burner Head	Cap
Dual Injector Wok		
Burner		
		
Single Injector Wok		
		

INSTALLATION INSTRUCTIONS

INSTRUCTIONS FOR INSTALLATION

This appliance must be installed only by authorised personnel and in accordance with manufacture's installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations AS 5601/AG601- Gas Installations and any other statutory regulations.

- **Gas safety regulations (Installation & Use)**
- **Kleenmaid Installation Instructions.**

POSITIONING THE APPLIANCE

Combustible Surfaces – Any adjoining wall surface situated within 200mm from the edge of any cooktop burner must be a suitable non-combustible material for a height of 150mm for the entire length of the cooktop. Any combustible construction above the hotplate must be at least 600mm above the top surface of the bench and no construction shall be within 450mm above the top of the burner. Allow a 10mm minimum clearance below the hotplate.

Ventilation – Ventilation must be in accordance with AS5601/AG601 installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

PRE-COMMISSIONING THE APPLIANCE

When unpacked, check that the following parts are included with the appliance: -

- Kleenmaid Instruction and Installation Book
- Pan Supports
- Burner Assemblies
- Adhesive sealing strip and fixing clamps & screws
- ½ BSP Elbow & Seal
- LPG conversion kit comprising of a LPG jet for each burner and a self-adhesive label for amending Gas Category on the appliance Rating Label.

The appliance is factory set for Natural gas but can be converted to LPG (Propane) . The test point pressure should be adjusted to 1.00 kPa for Natural Gas and 2.75 kPa for Propane, with the relevant burners operating at maximum as in the table below.

MODEL	T.P.P. (kPa)		Burners
	Natural Gas	Propane (LPG)	
CH611X CH611W	1	2.75	Wok + Rapid
CH611XFF CH611WFF	1	2.75	Wok + Rapid
CH612XFF	1	2.75	Wok + Rapid
CH711XFF	1	2.75	Wok + Rapid
CH712XFF	1	2.75	Wok + Rapid
CH911XFF	1	2.75	Rapid + Semi Rapid
CH912XFF	1	2.75	Wok + Rapid
CH913XFF	1	2.75	Wok + Rapid
CH915XFF CH915AFF	1	2.75	Rapid + Semi Rapid
CH920XFF	1	2.75	Wok + Rapid
CH1200XFF	1	2.75	Wok + Rapid

INSTALLATION INSTRUCTIONS

INSTALLATION NOTES

1. Cut the aperture to the dimensions shown below or use the template if printed on the packaging.
2. Invert the cooktop and apply the sealing agent provided to match the outer perimeter edge.
3. If the sealing agent is a strip type, the protective covering must be removed from both sides. Do not leave a gap in the sealing agent or overlap the thickness.
4. **NOTE:** Do not use any Silicone based sealant, as this can damage the worktop surface if repairs are required.
5. Insert the appliance into the aperture and fix in position via the clamps & screws, tightening the screws evenly (see Fig 1 below).

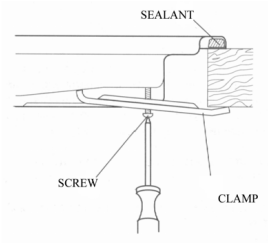
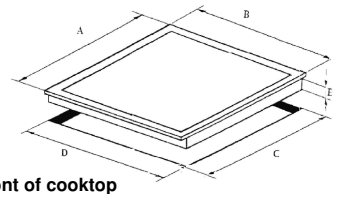


FIG 1



Front of cooktop

COOKTOP APERTURE DIMENSIONS

MODEL	A	B	C	D	E
CH611X CH611W	510	620	480	560	55
CH611XFF CH611WFF	510	620	480	560	55
CH612XFF	510	620	480	560	55
CH711XFF	510	720	480	560	55
CH712XFF	510	760	480	560	55
CH911XFF	510	909	480	840	55
CH912XFF	510	909	480	840	55
CH913XFF	510	909	480	840	55
CH915XFF CH915AFF	510	869	480	840	55
CH920XFF	510	909	480	840	55
CH1200XFF	425	1119	405	1095	55

INSTALLATION INSTRUCTIONS

VENTILATION OF ROOMS

The room in which this appliance is installed must be well ventilated by natural or mechanical means or a combination of both to ensure correct combustion and the removal of spent air. The minimum quantity of air for combustion will depend on the room volume, number of appliances and their total power rating. The power rating of your appliance can be found by reference to the Rating Plate.

NOTE: The actual ventilation requirements must be determined by reference to the Statutory Regulations in force.

GAS CONNECTION

Data Label – The Data Label is located on the underside of the appliance. A duplicate label is supplied to adhere in an accessible area adjacent to the appliance. This appliance is suitable for Natural Gas and propane Gas; ensure that the available gas supply matches the Data Label.

Test Point Pressure – The appliance is factory set for Natural gas. The test point pressure should be adjusted to 1.00 kPa with the relevant burners operating at maximum flame (see Table Page 7).

Natural Gas – 1.00 kPa
Propane Gas – 2.75kPa

When converting from Natural Gas to Propane ensure that the NG regulator is removed and replaced with the Test Point Assembly. A gas regulator suitable for a supply pressure of 2.75 kPa should be part of the gas tank supply. Replace the old data plate with one, which is suitable for the type of gas for which the appliance has been regulated.

The gas supply must be connected by use of the ½ BSP Elbow, Seal and copper pipe and an isolation tap fitted in an easily accessible position. For the location of the Gas Connection please refer to the following table:

MODEL	Inlet Position	Inlet (mm) from side	Inlet (mm) from rear
CH611X CH611W	LHS Rear	50	40
CH611XFF CH611WFF	LHS Rear	50	40
CH612XFF	LHS Rear	50	39
CH711XFF	LHS Rear	105	40
CH712XFF	LHS Rear	105	40
CH911XFF	RHS Rear	55	40
CH912XFF	RHS Rear	60	39
CH913XFF	RHS Rear	60	39
CH915XFF CH915AFF	RHS Rear	40	40
CH920XFF	RHS Rear	60	45
CH1200XFF	RHS Rear	40	40

GAS CONNECTION (Contd)

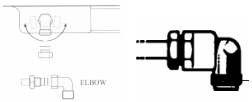


FIG 2

The appliance as supplied is for use with Natural Gas, if it is to be adapted for LPG proceed as follows:

- Isolate the appliance from the electricity and gas supplies.
- Remove the pan supports and burner assemblies.
- Replace the injectors with the alternative type supplied.
- Use the appropriate thread sealant and check for gas soundness.
- Affix the self-adhesive label to the Rating Plate to amend the Gas Category.

GAS FLOW ADJUSTMENT (see Fig 4 Page 12)

In order to adjust the minimum gas flow proceed as follows:

- Ignite the burner and turn down to the minimum setting.
- Remove the control knob from the gas tap.
- Adjust the flow either clockwise to decrease or anti-clockwise to increase the flame. Use a screwdriver inserted down the gas tap rod or via the screw head adjacent to the rod for models fitted with a Flame Supervision Device.
- Check that the flame is 3- 4 mm in length, bluish in colour, stable and noiseless, and does not extinguish when changing from maximum to minimum flow.
- Replace the control knob and check that all components have been reassembled correctly.

Before leaving – Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

INSTALLATION INSTRUCTIONS

ADAPTATION TO VARIOUS TYPES OF GAS

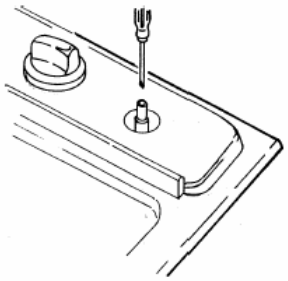
Should the appliance be pre-set for a different type of gas than that available, proceed as follows:

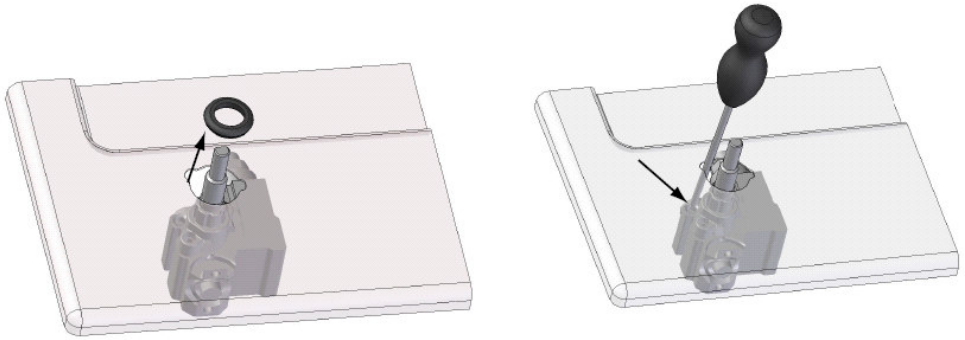
- Replace the injectors (Fig 3) with the corresponding type of gas to be used (See table Page 15).
- To adjust to the minimum, use a screwdriver on the screw placed on the tap (Fig 4) after turning the tap to its minimum position. For LPG (butane/ propane) screw tight.

PLEASE NOTE: CH611XXF, CH611WFF, CH711XXF, CH911XFF, CH915XFF, CH915AFF, CH920XFF – the wok burner has 2 injectors as per diagram.

Wok DUAL only

FIG 3





INSTALLATION INSTRUCTIONS

ELECTRICAL CONNECTION

Before connecting the appliance, make sure the supply voltage marked on the rating Plate corresponds with the mains supply voltage.

WARNING – THIS APPLIANCE MUST BE EARTHED

Ensure the appliance is plugged into a 10amp GPO

IMPORTANT

The wires in the main supply lead are coloured in accordance with the following code:-

Green and Yellow	-	Earth
Blue	-	Neutral
Brown	-	Live

The connections must be made as follows:-

- The wire coloured Green and Yellow must be connected to the terminal marked 'E' or the earth symbol or coloured green and yellow.
- The wire coloured Blue must be connected to the terminal marked 'N' or coloured blue or Black.
- The wire coloured Brown must be connected to the terminal marked 'L' or coloured brown or red.

NOTE: The terminals marked 'SUPPLY' are for the mains supply wires and the terminations marked 'LOAD' are for the appliance wires.

The electrical outlet is to be positioned in an easily accessible position adjacent to the appliance.
In the event that it is necessary to replace the mains supply lead, the replacement must conform to the specification listed in the Technical Data. Ensure that the colour code connection is correct and that all screws are tightened correctly.

TECHNICAL DATA

MAINTENANCE

WARNING: SERVICING SHOULD BE CARRIED OUT ONLY BY AUTHORISED PERSONNEL

During the warranty period, in case of need all service intervention should be referred back to the Kleenmaid Service Department. Please note that intervention or repair by any unauthorised personnel will invalidate such warranty.
Before carrying out any maintenance, disconnect the appliance from the gas and electricity supplies.

If a gas tap becomes stiff to operate, proceed as follows:

- Remove the control knobs, pan supports, burners and cooktop fixing screws & clamps.
- Remove the Cooktop from the worktop and remove any underside protective covers.
- Disconnect the fixings holding the tap to the fascia panel, separate the assembly, then clean the cone and seating with a cloth dampened with solvent.
- Lightly smear the cone with high temperature grease, reassemble into position and rotate a few times. Remove the cone again and remove any excess grease making sure that the gas ducts are not obstructed with grease.
- Carefully reassemble the components and check for gas soundness.

If it becomes necessary to replace the gas tap, proceed as follows:

- Disconnect the appliance as described above.
- Disconnect the gas pipe from the gas tap, disassemble from the gas rail by removing the fixing screws.
- When fitting a new tap, ensure that a new gasket is used.
- Re-connect the gas tap, check for gas soundness and reassemble the cooktop.

TECHNICAL DATA

ELECTRICAL DETAILS

Rated Voltage 230V ac 50Hz
Supply Connection 10Amp GPO
Power Input 0.008 to 0.02kW (depending on model)
Mains supply lead 3 x 0.75mm2 Type RR-F <HAR> marked

GAS DETAILS

Connection	½ " BSP
Type	Natural Gas 1.00 kPa – ALTERNATIVE LPG 2.75 kPa

A recommended maintenance schedule is suggested to ensure your product is in optimal working condition.

TECHNICAL DATA

NATURAL GAS BURNER TYPES AND POWER OUTPUTS: Mj/h

MODEL	Wok	Rapid	Semi Rapid	Auxiliary	Total Mj/h
	Max	Max	Max	Max	Max
CH611X CH611W	14.5	11.2	6.6	3.9	36.2
CH611XFF CH611WFF	14.5	11.2	6.6	3.9	36.2
CH612XFF	12.6	11.2	6.6	3.9	34.3
CH711XFF	14.5	11.2	6.6	3.9	42.8
CH712XFF	12.6	11.2	6.6	3.9	40.9
CH911XFF	14.5	11.2	6.6	3.9	54.0
CH912XFF	12.6	11.2	6.6	3.9	44.8
CH913XFF	12.6	11.2	6.6	3.9	40.9
CH915XFF CH915AFF	14.5	11.2	6.6	3.9	54.0
CH920XFF	14.5	11.2	6.6	3.9	42.8
CH1200XFF	12.6	11.2	6.6	3.9	34.3

PROPANE GAS BURNER TYPES AND POWER OUTPUTS: Mj/H

MODEL	Wok	Rapid	Semi Rapid	Auxiliary	Total Mj/h
	Max	Max	Max	Max	Max
CH611X CH611W	15.0	11.4	6.3	4.0	36.7
CH611XFF CH611WFF	15.0	11.4	6.3	4.0	36.7
CH612XFF	13.0	11.4	6.3	4.0	34.7
CH711XFF	15.0	11.4	6.3	4.0	43.0
CH712XFF	13.0	11.4	6.3	4.0	41.0
CH911XFF	15.0	11.4	6.3	4.0	54.4
CH912XFF	13.0	11.4	6.3	4.0	45.0
CH913XFF	13.0	11.4	6.3	4.0	41.0
CH915XFF CH915AFF	15.0	11.4	6.3	4.0	54.4
CH920XFF	15.0	11.4	6.3	4.0	43.0
CH1200XFF	13.0	11.4	6.3	4.0	34.7

JET SIZING CONVERSION TABLE: NATURAL GAS/LPG

MODEL	Wok		Rapid		Semi Rapid		Auxiliary	
	NG	LPG	NG	LPG	NG	LPG	NG	LPG
CH611X CH611W	1.65/0.70	1.00/0.44	1.55	0.94	1.17	0.70	0.92	0.56
CH611XFF CH611WFF	1.65/0.70	1.00/0.44	1.55	0.94	1.17	0.70	0.92	0.56
CH612XFF	1.63	1.0	1.55	0.94	1.17	0.70	0.92	0.56
CH711XFF	1.65/0.70	1.00/0.44	1.55	0.94	1.17	0.70	0.92	0.56
CH712XFF	1.63	1.0	1.55	0.94	1.17	0.70	0.92	0.56
CH911XFF	1.65/0.70	1.00/0.44	1.55	0.94	1.17	0.70	0.92	0.56
CH912XFF	1.63	1.0	1.55	0.94	1.17	0.70	0.92	0.56
CH913XFF	1.63	1.0	1.55	0.94	1.17	0.70	0.92	0.56
CH915XFF CH915AFF	1.65/0.70	1.00/0.44	1.55	0.94	1.17	0.70	0.92	0.56
CH920XFF	1.65/0.70	1.00/0.44	1.55	0.94	1.17	0.70	0.92	0.56
CH1200XFF	1.63	1.0	1.55	0.94	1.17	0.70	0.92	0.56

warranty and service

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

Phone: 1300 652 100
Email: service@kleenmaid.com
Postal: PO Box 5560
Maroochydore BC, QLD 4558

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