Cooking collection

Instructions for Use and Warranty Details

TO100X - Gourmet Multi Function Oven - Stainless Steel
TO100W - Gourmet Multi Function Oven - White

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.

Electric oven

This electric oven is manufactured for domestic use only.

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

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

This instruction manual cannot be reason for a claim.

Safety warnings are listed on page 4.

The first thing to do is to check if your appliance has arrived undamaged. In case you find any transport damages, please report it immediately to your nearest Kleenmaid Store on 13 13 08.

We hope your oven will successfully serve its purpose for many years.

Contents

Safety precautions....4
Intended use
Push-pull knobs
Control lamps
Cooling fan
Oven door delay switch
Description of the appliance 5
Prior first use....6
Oven
Program timer
Tips for the use of oven
Oven 7
Important warnings!
Operation
Modes of operation
Oven guide levels
Oven accessories
Telescopic slide guides
Grease filter
Baking pastry
Roasting
Grilling and browning (barbecue)
Cleaning and maintenance 16
Oven
Troubleshooting guide 19
Important!
Replacement of parts 20
Other accessories
Oven light bulb
Instructions for installation and connection 20
Safety precautions for installation
Installation of electric oven 21
Electric connection 22
Technical information 23
After sale service 23
Repairs
Rating plate

Safety precautions

- To avoid any possible hazard, the appliance must be installed by qualified personnel only.
- Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the appliance, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel only.
  ***Warning*!** The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance
- ***Danger of burns***! The oven and cooking accessories may become very hot during operation. Make sure children are kept out of reach and warn them accordingly. To avoid burns use kitchen clothes and gloves when handling hot parts or utensils.
- Mains lead of adjacent appliances may be damaged if trapped between the oven doors, and may produce short circuit. Therefore keep them at safe distance from the appliance.
- Never clean the oven with a high-pressure steam cleaning device, as it may provoke a short circuit.
- Oven door may become very hot during operation. Therefore, some models are equipped with a third glass to reduce the surface heat of the outer glass, as an extra protection against burns.

Intended use

This appliance is intended for use in your household. Never use the appliance for any other purpose!
These instructions describe in detail all the particulars and possibilities of its use.

Control Lamps

Red Light

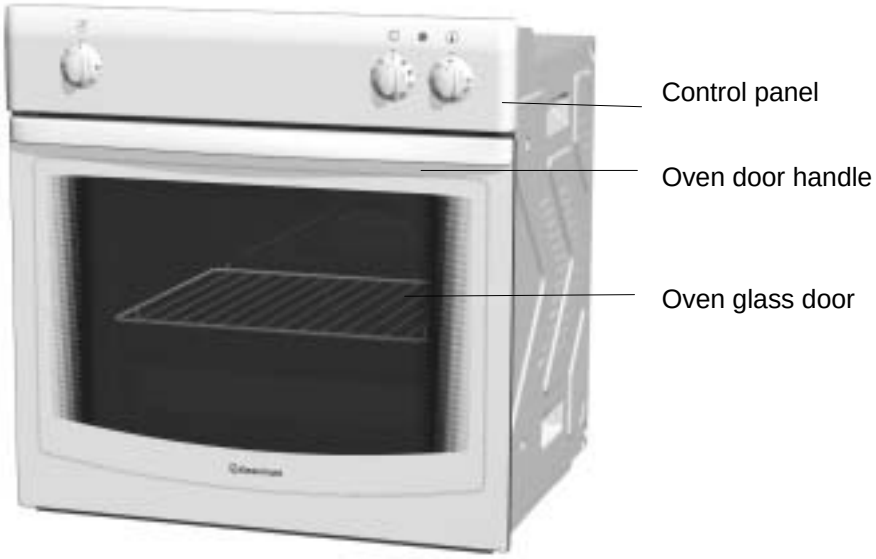
The red light comes on when the oven elements are operating and goes off when the preset temperature is reached.

Cooling fan

The appliance is equipped with a built-in cooling fan, which cools the casing and the control panel of the appliance.
The cooling fan can be operated by selecting any of the oven operation modes.

Description of the appliance

The figure shows one of the built-in models. These instructions have been prepared for models with different accessory options, so they may contain certain functions and accessories your model might not have.



1 Alarm timer
2 ON/OFF button and oven control knob.
3 Oven signal lamp (on during heating, off when the set temperature is reached).
4 Oven temperature regulation

Prior first use

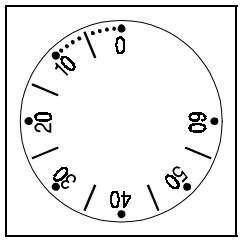
Oven

Take all the accessories out of the oven and clean it with warm water and mild detergent. Never use aggressive cleaners as they may cause scratches!

When you first use your oven, the oven will need to ‘settle’. That is, it needs to burn off production residues and dust. The metal used will also expand slightly when first used. You may experience some crackling sounds, a strong smell and an emission of smoke.
This is perfectly normal.
We advise you to anticipate this 'settling’ prior to use. Using an empty oven select fan forced and set at a temperature of 250°, allow the oven to ‘settle’ for ½ hour, turn to traditional and heat for a further ½ hour.

During this procedure ensure the room is well ventilated.

Alarm timer



Maximum setting time is 60 minutes. After the expiry of set time alarm sound is heard, lasting for about five seconds. Timer is set by turning the knob in clockwise direction, and the correct setting is obtained by turning it anti-clockwise.

Tips for the use of the oven

- If possible use dark, silicone coated or enamel baking pans, because of their excellent thermal conductivity.
- Preheating of the oven is necessary only if recommended by the recipe or if recommended in the Baking Tables.
- Heating of an empty oven consumes a lot of energy. Save it by baking several pizzas or cakes consecutively, one after the other, while the oven is still warm. Towards the end of baking, the oven may be switched off about 10 minutes before completion, thereby making use of the remaining residual heat.

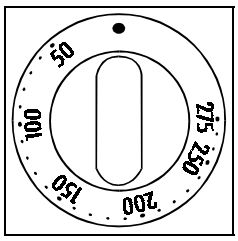
Oven

Important warnings!

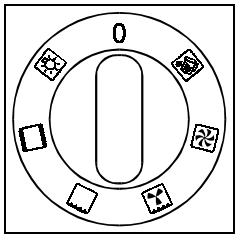
- Never put aluminium foil on the bottom of the oven, and do not place any crockery upon it. The oven enamel may be damaged by the excessive heat.
- Juices dripping from the baking pan may produce stains on the enamel, which are very hard to remove.

Operation

Oven is controlled by the function knob and the temperature selection knob.



Temperature selection knob



Function knob

Modes of operation

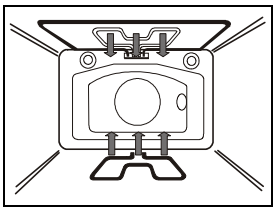
The oven may be used in the following modes.

Oven illumination

Some models have installed two lamps for oven lighting; one at the top of the rear wall and the second at the middle of the right-hand side wall. The oven lights may be switched on independently, without any other function. This is handy during cleaning, or when switched off and using the remaining oven heat. During all other oven functions the illumination is automatically switched on with the selection of a particular function.

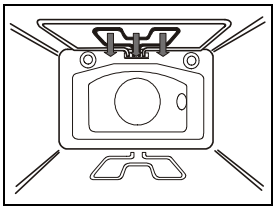
Conventional

Elements from the upper and the lower side uniformly heat the exposed food.
Baking and roasting is possible only at single level.



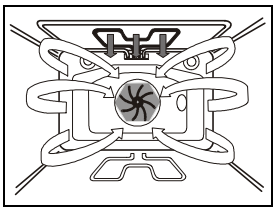
Grill

Heat comes directly from the grill element, located at the oven ceiling. The grill function is especially suitable for preparing steaks, sausages, T-bones, pork chops, etc.



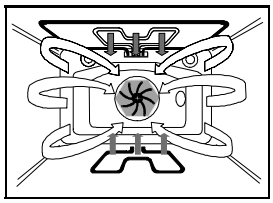
Fan Grill

Grill element and fan operate simultaneously. This mode is appropriate for roasting and grilling of larger portions of meat or poultry at one level. It may also be used to obtain crisp skin on your roast.



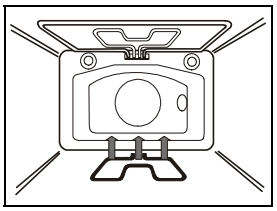
Fan Assist

Top and bottom elements operate in combination with fan, which provides uniform circulation of hot air around the oven.
The system is suitable for baking any kind of cakes, for food defrosting, and for drying of fruit and vegetables.
When you place food in the heated oven, wait until the lamp goes off for the first time.
Best baking results are obtained by baking at single guide level.
Somewhat inferior results are obtained by baking at two levels. Always pre-heat the oven. Use 2nd and 4th guide level (counting from the bottom).
Baking temperatures are lower than when using the traditional heating system.
Aside from the supplied baking trays any other baking trays may be used.



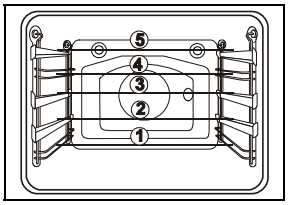
Traditional/Aqua Clean

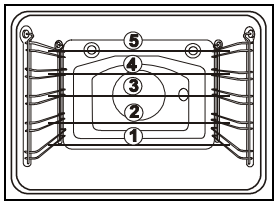
Heat is applied only at the bottom of the oven.
Use this option for browning the underneath (baking heavy, moist pastry with fruit dressing).
The temperature selection button in such cases may be selected as required.
Lower element may also be used for cleaning the oven. You will find details in the section Cleaning and Maintenance.



Oven guide levels

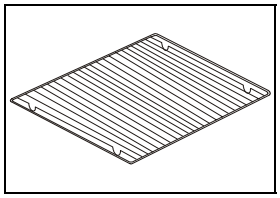
Baking pans and accessories (oven grid, grease receptacle, baking tray, etc.) may be inserted into the oven in 5 guiding levels.
Appropriate levels are indicated in the tables that follow.
Always count levels from the bottom upwards!
Guides may be of three types, depending on the model. Telescopic guides are inserted in the 2nd, 3rd and 5th level. In case of wire guides, the grid and the baking pans must always be inserted in the guide slides.

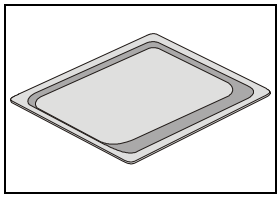


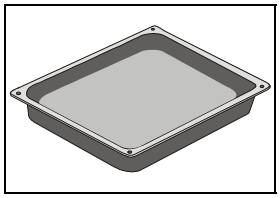


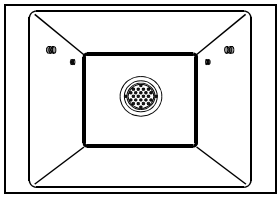
Oven accessories

(differ according to different models)
Oven grid shelf for placing pans and trays, or for food to be prepared using the grill.
Flat biscuit tray for baking cake and biscuits.
Deep Baking Pan
For moist cakes, roasting or for intercepting dripping of oil or grease.
Note! If the deep roasting pan is used for intercepting the dripping juice and grease during roasting, it should not be inserted into the first bottom level guide.
The rear wall of the oven is coated with **catalytic coating** which can be installed or removed by a qualified technician only.







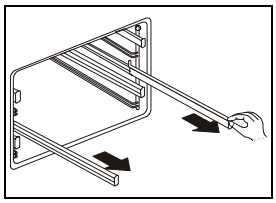
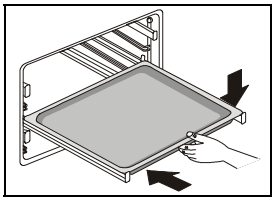


Telescopic slide guides

(optional accessory)
Note! Telescopic side racks and other oven accessories might get very hot! Use kitchen gloves or other suitable protection!
Telescopic slide guides are located inside the oven to the right and to the left in three different levels.

- To insert the grid, baking or roasting pan, first slide out the telescopic guides for one particular level.
- Place the tray or pan on the guides and push them back completely into the oven.

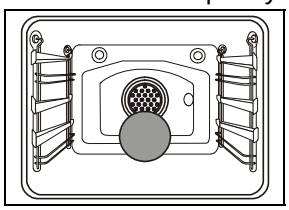
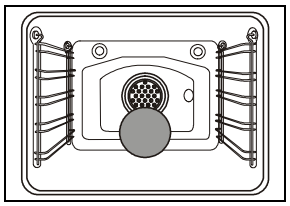
Close the oven door only after you have pushed the telescopic guides into the oven.

Grease filter

(certain models only)

The removable grease filter at the rear panel of the oven protects the fan, elements and interior cavity of the oven from accidental staining with grease. It is recommended to insert the filter when grilling, and remove the filter when baking pastry. The grease filter may cause unsuccessful baking of some kinds of pastry.

Baking pastry

The most appropriate position for baking by using both upper and lower elements.
Note! **The grease filter must always be removed!**

Warnings

- When baking pastry, strictly follow the instructions regarding the selection of guide level, temperature and baking time. Do not rely on any previous experience, because information indicated in the baking tables have been determined and tested specifically for this particular type of oven.
- If you are unable to determine the exact type of cake in the tables, use the information available for the next most similar type of cake.

Baking with Traditional Function

- Use only a single guide level.
- This baking position is particularly suitable for baking dry pastry, bread and teacakes. Use dark baking pans. Light pans reflect heat and pastry is not adequately browned.
- Always place baking pans on the wire rack Remove the wire rack only if baking in the flat biscuit tray, supplied with the appliance.
- Preheating shortens the baking time. Do not put the cake in the oven until proper temperature is obtained, and until the red signal lamp goes off for the first time.

Baking tips

Is pastry baked?
Pierce the cake with a skewer at the thickest part. If the dough does not stick to it, the cake is baked. You may switch off the oven and use the residual heat.

Pastry has fallen
Check the recipe. Use less fluids next time. Follow the mixing times, in particular when using powered kitchen mixers.

Pastry is too light below
Use a dark baking pan next time, or place the pan one level lower, or switch on the lower element a short time before the completion.

Cheese cake is undercooked
Next time reduce the baking temperature and extend the baking time.

Warnings regarding the baking tables:

- The tables indicate the temperature range. Always select the lower temperature first. You can always increase the temperature if the pastry requires more baking.
- **Baking times** are indicative only. They may vary in depending on individual variances.
- The asterix indicates that the oven requires preheating.

Pastry Baking Table

Type of pastry	**Guide level** (from down upwards)	**Temp.** (°C)	**Baking time** (in min.)
Sweet pastry			
Raisin cake	2	160-170	55-70
Ring cake	2	160-170	60-70
Tree cake (tart form)	2	160-170	45-60
Cheese cake (tart form)	2	170-180	60-80
Fruit cake	2	180-190	50-70
Fruit cake with icing	2	170-180	60-70
Sponge cake*	2	170-180	30-40
Flake cake	3	180-190	25-35
Fruit cake, mix dough	3	170-180	50-70
Cherrycake	3	180-200	30-50
Jelly roll*	3	180-190	15-25
Fruit flan	3	160-170	25-35
Plait bun	2	180-200	35-50
Christmas cake	2	170-180	45-70
Apple pie	2	180-200	40-60
Puff pastry	2	170-180	40-60
Salted pastry			
Bacon roll	2	180-190	45-60
Pizza*	2	210-230	30-45
Bread	2	190-210	50-60
Rolls*	2	200-220	30-40
Cookies			
Caraway roll	3	170-180	15-25
Biscuits	3	170-180	20-30
Danish pastry	3	180-200	20-35
Flaky pastry	3	190-200	20-30
Cream puff	3	180-200	25-45
Deep frozen pastry			
Apple pie, cheese pie	2	180-200	50-70
Cheese cake	2	180-190	65-85
Pizza	2	200-220	20-30
Chips for oven*	2	200-220	20-35
Potato fries for oven	2	200-220	20-35

Roasting

Best results are obtained with the engagement of both upper and lower elements.
Note: It is recommended when roasting to insert the grease filter.

Tips regarding roasting pans

- Use light enamel pans, temperature resistant glass pans, clay dishes or wrought iron dishes.
- Stainless steel dishes are not recommended because they excessively reflect heat.
- Cover your roast or wrap it in foil. It will preserve its juice and the oven will remain cleaner.
- If you leave the pan uncovered, the roast will be cooked sooner. Roast large portions of meat directly on the grid, with intercepting pan underneath.

Attention when roasting!

Roasting tables indicate suggested temperatures, guide level and roasting times. The roasting time largely depends upon the type of meat, its size and quality, therefore you may expect some variations.

- Roasting of large portions of meat may produce excessive steaming and dew formation at the oven door. This is quite normal, and does not affect the operation of the oven. However, after the completion of roasting wipe the oven door and the glass thoroughly.
- Roasting of red meat, poultry and fish is rational if the roast exceeds one kilogram in size.
- Add as much liquid as necessary to prevent burning of juice, dripping from meat. Roast must be monitored, and liquid added if necessary.
- At approximately the middle of the indicated time turn the roast around, especially if you use the deep roast dish.
- When roasting on the grill grid, place the grid in the deep roasting pan and insert both into the sliding guide. The bottom pan will intercept dripping fat.
- Never leave roast to cool in the oven, as it might produce dew and corrosion of the oven.

Roasting Table

Type of meat	**Weight** (in grams)	**Guide level** (from bottom up)	**Temp.** (°C)	**Roasting time** (in min.)
Beef				
Beef loin	1000	**2**	**200 -220**	100-120
Beef loin	1500	**2**	**200-220**	120-150
Roast beef, rare	1000	**2**	**220-230**	30-40
Roast beef, well done	1000	**2**	**220-230**	40-50
Pork				
Pork roast with skin	1500	2	180-190	140-160
Flank	1500	2	190-200	120-150
Flank	2000	2	180-200	150-180
Pork loin	1500	**2**	**200-220**	120-140
Meat roll	1500	**2**	**200-220**	120-140
Pork cutlet	1500	**2**	**180-200**	100-120
Minced meat roast	1500	**2**	**210-220**	60-70
Veal				
Veal roll	1500	**2**	**180-200**	90-120
Veal knuckle	1700	**2**	**180-200**	120-130
Lamb				
Lamb prime ribs	1500	**2**	**190-200**	100-120
Mutton bladebone	1500	**2**	**190-200**	120-130
Venison				
Hare ribs	1500	**2**	**190-210**	100-120
Hare bladebone	1500	**2**	**190-210**	100-120
Boar ham	1500	**2**	**190-210**	100-120
Poultry				
Chicken, entire	1200	2	200-210	60-70
Hen	1500	2	200-210	70-90
Duck	1700	2	180-200	120-150
Goose	4000	2	160-170	180-200
Turkey	5000	2	150-160	180-240
Fish				
Fish, entire	1000	2	200-210	50-60
Fish souffle	1500	2	180-200	50-70

Cautions in regard to the baking chart

- The tables indicate the temperature range. Always select the lower temperature first. You can always increase the temperature if the cake is not brown enough.
- Baking times are indicative only, and may differ in particular circumstances.
- Asterix adjacent to the entry means pre-heating of the oven.

Chart for baking with top and bottom element and fan

Type of pastry	**Guide level** (from bottom)	**Temperature** (in °C) top/bottom element and fan	**Baking time** (in minutes)
Sweet pastry			
Ring raisin cake	2	150-160	50-60
Square cake	2	150-160	55-65
Tree cake (tart model)	2	150-160	45-55
Cheese cake (tart model)	2	150-160	65-75
Fruit pie	2	150-160	45-65
Fruit cake with icing	2	160-170	55-65
Sponge cake*	2	150-160	25-35
Flake cake	3	160-170	25-35
Fruit cake, mixed dough	3	150-160	50-60
Cherry pie	3	150-160	30-40
Jelly roll*	3	160-170	15-23
Fruit flan	3	150-160	25-35
Plait bun	2	160-170	35-45
Christmas loaf	2	150-160	45-65
Apple pie	2	160-170	50-60
Puff pastry	2	150-160	35-45
Salted/spicy pastry			
Quiche Lorraine	2	170-180	45-55
Pizza*	2	190-200	20-25
Bread	2	170-180	50-60
Rolls*	3	180-190	15-20
Cookies			
Caraway rolls	3	150-160	15-25
Biscuits *	3	150-160	15-25
Danish pastry cookies	3	160-170	18-23
Flaky pastry	3	170-180	20-30
Cream puffs	3	170-180	25-45
Deep frozen pastry			
Apple pie, cheese pie	2	170-180	50-70
Cottage cheese cake	2	160-170	65-85
Pizza	2	170-180	20-30
Chips for oven*	2	170-180	20-35
Potato fries for oven*	2	170-180	20-35

*Pre-heating of oven

Grilling and browning (barbecue)

- **Take extra precautions when grilling. Intensive heat from the grill element makes the oven and accessories extremely hot. Use protective gloves and barbecue accessories!**
- **Piercing a roast may produce spurting of hot grease (ie sausages). Use long grill tongs to prevent skin burns and protect your eyes.**
- **Supervise the grill at all times. Excessive heat may quickly burn your roast and provoke a fire!**
- **Do not let the children in the vicinity of the grill.**

The grill element is in particular suitable for the preparation of low-fat sausages, meat and fish fillets, steaks, and browning and crisping the roast skin.

Tips for grilling

- Grilling should be carried out with the oven door closed.
- Grilling tables indicate the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat.
- It is recommended to insert the grease filter when grilling.
- Grill element should be pre-heated for 3 minutes.
- Oil the grill grid before placing the food, otherwise food may stick to the grid.
- Place the meat upon the grid, then place the grid upon the grease interception pan. Insert both trays into the oven guides.
- Turn the meat around after half of the roasting time has expired. Thinner slices will require only one turn, for larger portions you might need to repeat the procedure. Always use barbecue tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill, the oven and the accessories each time after use.

Grill table

Type of meat for grill	**Weight** (in grams)	**Guide level** (from bottom up)	**Temp.** (°C)	**Temp.** (°C)	**Grill time** (in min.)
Meat and sausages					
2 beefsteaks, rare	400	5	250	-	7-9
2 beefsteaks, medium	400	5	250	-	10-14
2 beefsteaks, well done	400	5	250	-	16-20
2 pork scrag fillets	350	5	240	-	18-20
2 pork chops	400	5	240	-	18-20
2 veal steaks	700	5	240	-	16-20
4 lamb cutlets	700	5	240	-	10-14
4 grill sausages	400	5	240	-	8-10
2 slices of meat cheese	400	5	240	-	7-10
1 chicken, halved	1400	3	-	210-220	28-33 (1. side) 23-28 (2. side)
Fish					
Salmon fillets	400	4	240	-	8-12
Fish in aluminium foil	500	4	-	220	10-13
Toast					
4 slices of white bread	200	5	240	-	1-2
2 slices of wholemeal	200	5	240	-	1-2,5
Toast sandwich	600	5	240	-	1,5-3
Meat/poultry					
Duck*	2000	1	-	150-170	80-100
Chicken*	1000	3	-	160-170	60-70
Pork roast	1500	3	-	140-160	90-120
Pork scrag	1500	3	-	140-160	100-180
Pork knuckle	1000	3	-	140-160	120-160
Roast beef/beef fillet	1500	3	-	170-180	40-80

Cleaning and maintenance

Never clean the appliance with a pressurised hot steam cleaner!
Before cleaning switch the oven off and let it cool down completely.

Front side of the casing

For cleaning of front part of the oven use the usual cleaning agents and follow the manufacturer's instructions. Never use any aggressive cleaning agents or dish cleaning accessories which might cause scratches.

White front

(certain models only)
White ovens should be wiped regularly to ensure that fat spots do not burn on and discolour the white area. Clean the surface with mild detergent (soap) and a soft sponge which does not scratch. Never use aggressive cleaners or solvents or else you may damage the surface.

Stainless steel front

(certain models only)
Clean the surface with mild detergent (soap) and soft sponge which does not scratch. Never use aggressive cleaners or solvents, or else you may damage the surface.

Enamel coated and plastic surfaces

(certain models only)
Clean the knobs and handles with a soft cloth and liquid cleaners, intended for use on smooth enamel surfaces.

Aluminium coated surfaces

Aluminium coated surfaces of the appliance (front) should be cleaned with liquid non-abrasive agents and a soft sponge. You may also use cleansing agents intended for such surfaces, and follow the manufacturer's instructions.
CAUTION: Such surfaces must never come in contact with oven cleaning sprays, because they visibly and permanently damage aluminium surfaces.

Oven

The oven may be cleaned by conventional methods (using oven cleaners and sprays).
The following procedure is recommended for regular cleaning of the oven (after each use):
Turn the mode selection button to the position. Set the temperature control button of the cold oven to 50°C. Pour ¼ litre of water into the baking pan and insert it into the bottom grid guide. After thirty minutes the food residues on the enamel coating will be softened, and can be easily wiped off with a moist cloth.
Otherwise respect the following cleaning tips:

- Cool the oven completely before cleaning.
- The oven and accessories must be cleaned after each use, or else stains may get burnt on.
- The interior glass should only be cleaned with a non-abrasive oven cleaner.
- The seal surrounding the interior oven glass should be free from any cleaner.
- Baking trays should NOT be placed in the dishwasher. Wash in warm soapy water.
- Oven walls, sprayed with oil from roasting, are best cleaned with warm water and detergent when the oven is still tepid.
- Hard and heavily stained oven should be cleaned with special oven cleaning agents. Rinse the cleaner thoroughly and remove any detergent remaining before the next use.
- Never use aggressive cleaners, like polishing agents, dish cleaning accessories, corrosion inhibitors, or any other devices that might cause scratches.
- Coated, stainless steel, zinc-coated surfaces or aluminium parts must not come into contact with oven sprays, as they may cause damage or discolouration. The same goes for the thermostat probe (if the oven is equipped with one) and exposed elements on the oven ceiling.
- When purchasing cleaning agents remember the environment, and strictly follow the manufacturer's instructions.

Catalytic coating of the oven

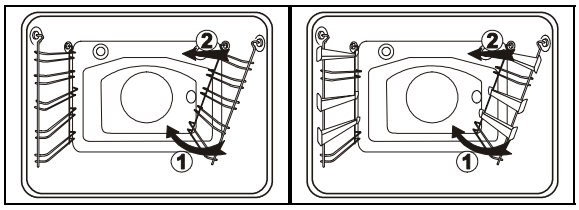
- Catalytic enamel is soft and sensitive to rubbing. Therefore we warn against the use of abrasive cleaning agents and sharp objects.
- Rough catalytic enamel speeds up disintegration of grease and other filth. Smaller stains that remain after cooking usually disappear during the next use of the oven. As a rule, the stains disappear at temperatures above 220ºC, while at lower temperatures their disappearance is only partial.
- The self-cleaning power of catalytic liners gradually deteriorates. We suggest replacement of liners after a couple of years of regular use.

Some useful hints

- When roasting a large portion of fatty meat we recommend that you wrap it in aluminium foil or put it in a suitable roasting bag to prevent the grease from splashing all over the oven.
- Place the drip pan underneath the grid when using the grill.

Removing wire and telescopic guide grids

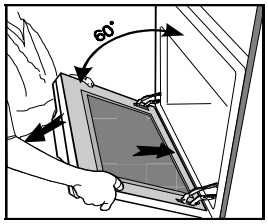
Telescopic side racks or wire racks may be removed to facilitate the cleaning of the oven.
Side racks are removed by swinging the bottom side inwards and unhooking them.
Clean the side racks and telescopic guides only with conventional detergents.
Telescopic racks must not be washed in a dishwasher.
Note! Never lubricate the telescopic racks!
To reinsert, repeat the procedure backwards: slide them into the holes and swing downwards.



Removing the oven door

(differ according to different models)
Open the door to the horizontal position. Pull the bottom hinge supports up to the vertical position and lock them to the latch of the upper hinge support.
Close the door halfway (see fig.) and pull it out.
For reinserting the door repeat the procedure backwards. Insert the door in half open position (at an angle of 60°) by pushing them all the way in during opening. Be sure that the notches on the bottom hinge carriers fit exactly the oven floor. Now open the door completely, remove the hinge clamps from the upper hinge latches and return them into the horizontal position.

1 door hinge in operating position



2 door hinge during dismantling

Removing oven door with a single axe hinge

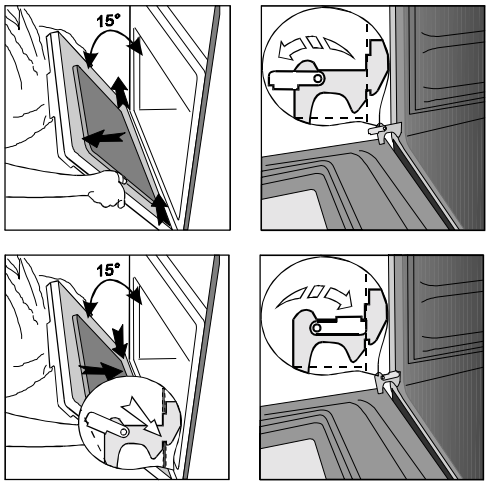
(differ according to different models)

Open the door completely and turn the removable locks backwards (see fig). Then close the door slowly and let the locks fit to the notches. At an angle of about 15° lift the door slightly up and pull the door from the hinge supports (fig. 2).

For reinserting the door repeat the procedure backwards. Insert the door at an angle of about 15° into the hinge supports by pushing them forward and downwards, so the hinges lock into their slots (fig. 3). Check if the hinges are locked into their respective slots.

Now open the door completely and turn the removable locks into their original position. Close the door slowly and check if they close properly (fig. 4). If you have trouble closing the door, check if the hinges are properly inserted into their slots.

Attention! Never let the hinge locks spring out, as the springs are strong and may cause injuries.



Accessories

Accessories, like the biscuit tray, oven tray, etc. are cleaned with hot water and the usual detergent.

Special enamel

The oven, interior door lining, baking tray and grease interception pan are coated with special enamel, with smooth and resistant surface. This special coating facilitates cleaning at room temperature.

Grease filter

Clean the grease filter after each use with a soft brush in hot water with some detergent, or wash it in the dishwasher.

Troubleshooting guide

Any unskilled attempt to repair the appliance is extremely dangerous as it can cause electric shock and short circuit. To avoid such injuries any repairs must be performed by qualified personnel only.
However, there are some minor faults which may be easily removed by the user, in accordance with the instructions that follow.

Important!

If the malfunction of the appliance was caused by improper use, the service visit during the warranty period is not free of charge.
Following are some simple suggestions on how to repair minor faults:

Signal lamp does not turn on....

- are all the required switches properly activated?
- is the mains power fuse burned?
- is the temperature regulator properly set?

Fuses often burn out...

- Call the serviceman or your electrician!

Oven illumination is not on....

- The replacement of oven bulb/s is described in the section "Replacement of parts".

Oven does not heat up...

- is the mains power fuse burned?
- is the temperature regulator set correctly?

Baking results are disappointing...

- did you remove the grease filter?
- did you follow the instructions and warnings from the section "Baking"?
- did you strictly follow the information from the baking table?

Replacement of parts

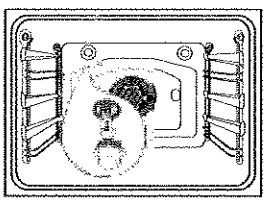
The oven light bulb casing is under tension. Danger of electric shock!
Before replacing the oven bulb switch off the oven and cut it from mains by removing the mains power fuse or disconnect the protective device.
Remember that the bulb is regarded as consumable item and is not covered by the warranty.

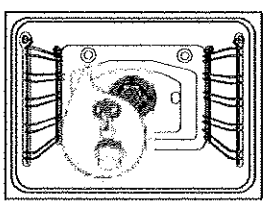
Other accessories

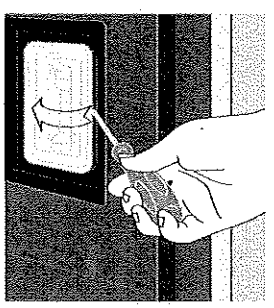
The oven tray, biscuit tray, etc. may be ordered from by contacting your nearest Kleenmaid Store on 13 13 08. When ordering please quote the code and the type or model of the appliance.
Control knobs are removed by pulling them outwards and replaced by pushing the new ones back in place.

Oven light bulb

The bulb for replacement should meet the following specifications:
E 14, 240 V, 25 W, 300°C.
Unscrew the glass cover by turning it in an anti-clockwise direction and replace the bulb. Screw the glass cover back in place.
In case of side light remove the glass cover by inserting the screwdriver into the slot and move in the direction of the arrow. (see Fig.)
Remember that the bulb is regarded as a consumable item and is not covered by the warranty.







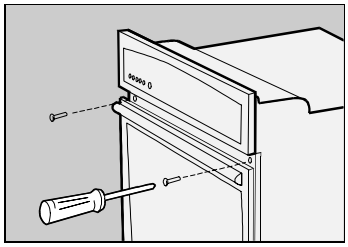
Instructions for installation and connection

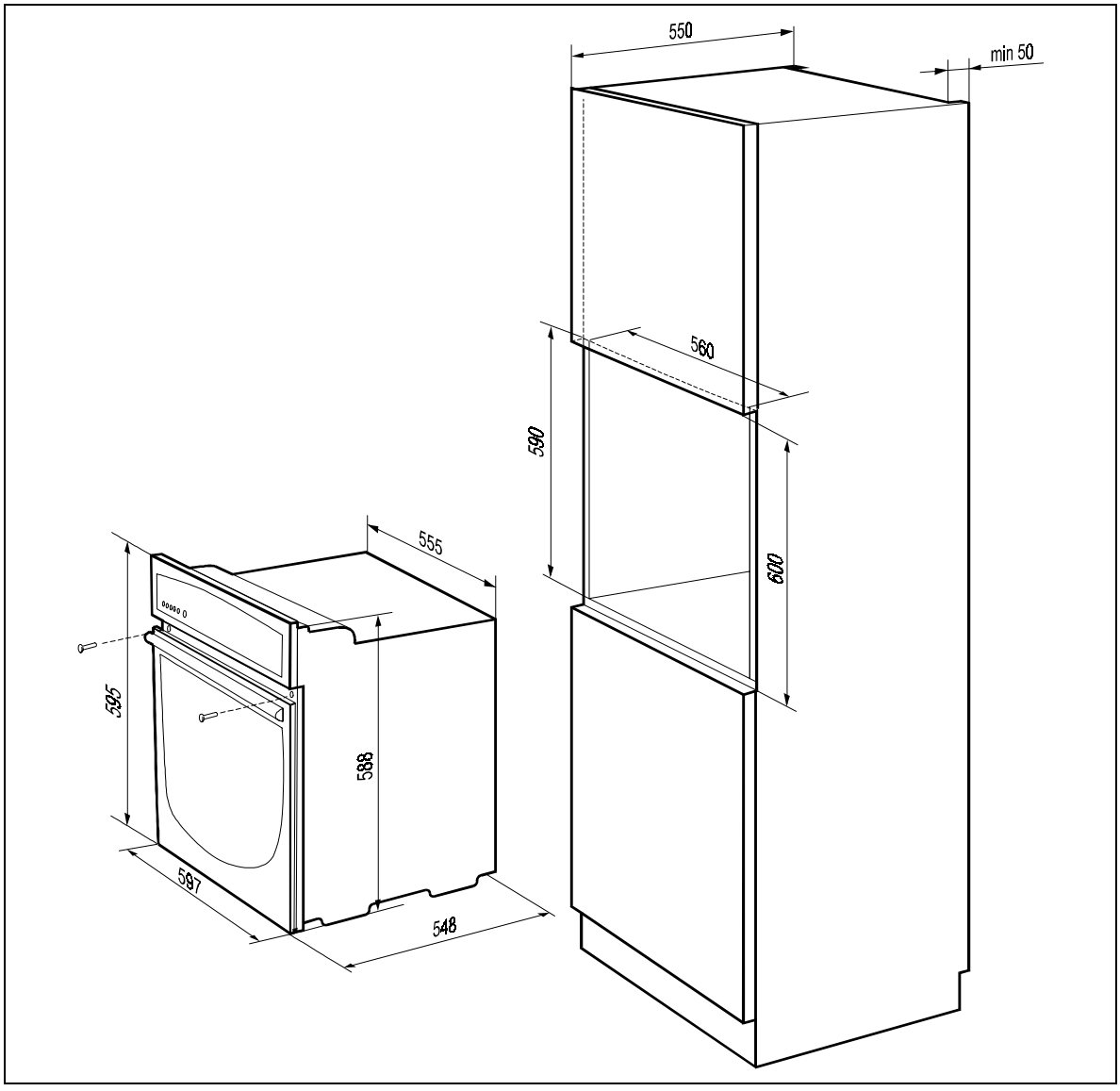
Safety precautions for installation

- Installation must be carried out only by qualified personnel.
- The electric installation shall be equipped with a safety device, able to disconnect the appliance from mains in all wires, with the distance between contacts of not less than 3 mm in open position. Good protection is provided by the LS-switches and/or fuses.
- The connection may be carried out by rubber mains lead (type HO5RR-F with green/yellow earth wire), PVC insulated mains lead (type HO5VV-F with green/yellow earth wire) or other cables of equal or better quality.
- Panels, glue and furniture lining from artificial materials, adjacent to the appliance must be temperature resistant (>75°C), otherwise they may become warped or discoloured.
- Remove any packaging materials (foils, artificial foam, nails, etc.) from the reach of children. They present potential danger. Children may swallow small parts or suffocate.

Installation of electric oven

- Panels and furniture lining of the kitchen cabinet into which the oven is installed must be treated with temperature resistant adhesives (100°C), or else they may be discoloured or warped because of inadequate temperature resistance.
- Before installation you must remove the rear panel from the kitchen cabinet in the area of installation.
- Follow the exact dimensions of the installation opening, indicated on the illustration.
- The bottom of the kitchen cabinet (max 530 mm) must always be shorter than the side panels in order to provide adequate ventilation.
- Level the kitchen cabinet using a spirit level.
- The kitchen cabinet into which the oven is installed must be fixed to the adjacent cabinet to ensure adequate stability.
- Push the appliance into the cabinet so that screw guides located in the oven frame holes stay on the cabinet side panels. Be careful not to tighten the screws excessively because you may damage the cabinet sides or the enamel of the appliance.



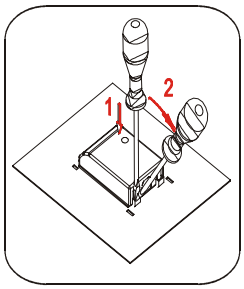


Electric connection

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

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

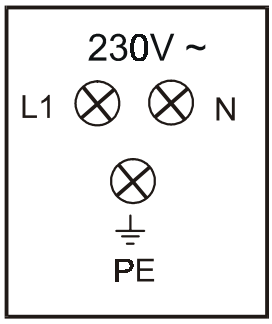
Mains voltage of the user (240 V) must be verified with the measuring device!



- Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be minimum 1.5 m long, to enable access for servicing of the oven.
- Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.

Connection

- Using a screwdriver open the connector cover at the rear of the appliance. Release two locks located at either side of the connector bottom.
- Mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection.
- Tighten the relief device securely and close the connector cover.



Colour code

L1, L2, L3 = exterior live wires, usually coloured black, black, brown.
N = neutral
The colour is usually blue.
Beware of the correct N-connection!

PE = earthing wire

The colour is green/yellow.

Technical information

Electric oven	TO100X/W (EVP431-544M)
Dimensions of the appliance (height/width/depth) (mm)	588x555x548
Dimensions for mounting (height/width/depth) (mm)	600x560x550
Electric connection	AC 240 V
Nominal voltage of elements	240 V, 50 Hz
Max. temperature	275°C
Oven	
Temperature regulator/ function mode switch	1/1
Guide levels (telescopic guides in 3 levels-only certain models)	5
Top/bottom element (kW)	0,9/1,1
Grill element/ Grill element with fan (kW)	2,0/2,2
Oven illumination: top/side* (W)	25/25*
Function modes	
Top/bottom element (kW)	2,0
Top element (kW)	0,9
Bottom element (kW)	1,1
Grill element (kW)	2,0
Fan motor adjacent to the element (W)	35
Turnspit motor* (W)	4
Cooling fan motor* (W)	11
Total connected power (kW)	2,1
Oven total (kW)	2,1

* depending on the equipment of the appliance

After sale service

Repairs

If your oven malfunctions and requires repair, contact our nearest service centre and quote the code and the type or model of the appliance.

Important!

Before contacting the service centre, check if you can repair the malfunction, using the instructions from the Troubleshooting guide section.
If the malfunction of the appliance was caused by the improper use, the service visit during the warranty period is not free of charge.

Save these instructions and keep them handy. If you sell the appliance, give the instructions to the new owner.

Rating plate

The rating plate is located at the bottom on the side when you open the oven door.

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

WARRANTY AND SERVICE

DOMESTIC WARRANTY - FULL FIVE YEAR WARRANTY

In addition to all statutory rights which you, the Consumer, have under the relevant laws in respect of this appliance, during the first five years of ownership as the original purchaser of this Kleenmaid appliance, we guarantee that any fault caused by faulty material or workmanship becoming apparent will be rectified free of charge for parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agents. Where the appliance is installed outside the normal servicing area of the above, the Purchaser must pay for the cost of transporting the appliance to and from the Agent or the Agent's travelling cost to and from the Purchaser's home.

COMMERCIAL WARRANTY - ONE YEAR WARRANTY

When this appliance is installed in a commercial application, you, the Consumer, have under the relevant laws in respect of this appliance, during your first one year of ownership as the original purchaser of this Kleenmaid appliance, we guarantee that any fault caused by faulty material or workmanship becoming apparent, will be rectified free of charge for parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agents. Where the appliance is installed outside the normal servicing area of the above, the Purchaser must pay for the cost of transporting the appliance to and from the Agent or the Agent's travelling cost to and from the Purchaser's home.

WHAT THESE WARRANTIES DO NOT COVER

We are not responsible for any damage or malfunction unless caused by a defect in material or workmanship. This includes but is not limited to abuse, misuse, improper installation and transportation damage. We are not responsible for any consequential damages from any malfunction.
The Consumer must make the appliance available for servicing and shall bear any costs incurred for any de-installation and/or re-installation required to make the appliance available for servicing. Kleenmaid is not liable for any consequential damage incurred during de-installation or re-installation.

WARRANTY DOES NOT COVER REPLACEMENT OF LIGHT GLOBES OR GLASS BREAKAGE DUE TO IMPACT

In case of fractured glass do not use your appliance.

WARRANTY REGISTRATION

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

SERVICE ASSISTANCE

To assist you when phoning our After Sales Service number to arrange a service call please complete the following details and have them ready when you call.

Model Number_____Date of purchase_____

Kleenmaid Store purchased from_____Date of installation _____

KLEENMAID AFTER SALES SERVICE
1300 652 100

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Phone 13 13 08

Kleenmaid
The best you can own.