Cooking collection

Instructions for Use and Warranty Details

TO700A- Multifunction Aluminium Pyrolytic Oven
TO700X - Multifunction Stainless Steel Pyrolytic Oven

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 appliance. This instruction manual cannot be reason for a claim.

99629211_GB_A.qxd 16/06/03 10:27 Page 2

Contents

Introduction P.3

Your oven

How it works P.4

Accessories P.5-6

Safety recommendations P.7

Child safety P.7

How to install your oven

Electrical connections P.8-9

Dimensions for installation use P.10-11

How to use your oven

The oven programmer P.12-13

How to set the clock P.14

How to cook straightaway P.15

How to programme the cooking P.16

How to delay cooking (pre-selected end time) P.17

How to cook economically P.18

How to use the Grill+ feature P.19

How to use the timer P.20

How to adjust the brightness of the display panel P.21

Cooking methods P.22-23

Cleaning the oven cavity

Before embarking on pyrolytic cleaning, make sure there are no cooking trays or containers in the oven, the two telescopic sliding systems have been removed and you have wiped up any large splashes or drips.

Pyrolysis explained P.24

When to clean by pyrolysis P.24

Starting pyrolysis straightway P.25

Delaying cleaning by pyrolysis P.26

Changing a bulb P.26

Troubleshooting P.27

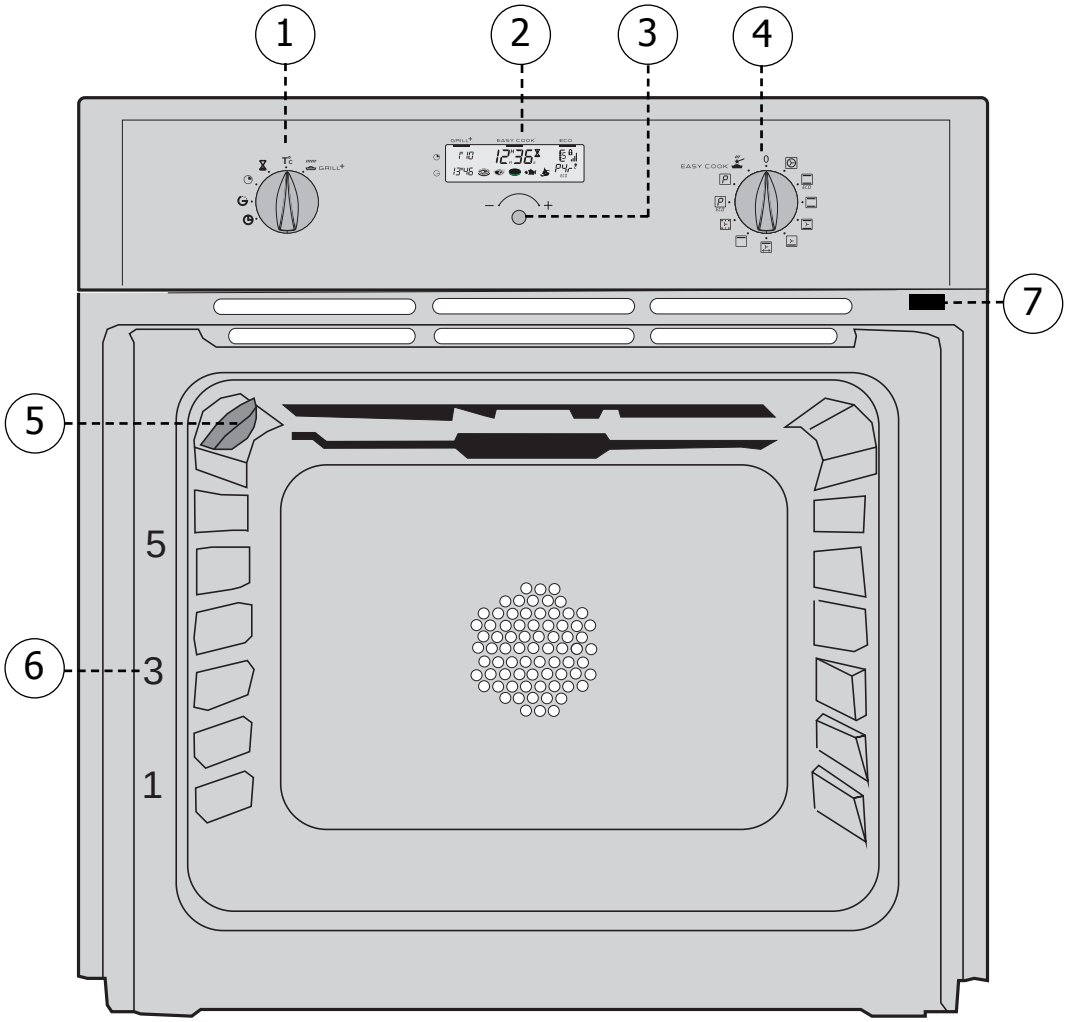
How to contact us P.28

Throughout this manual, ⚠ indicates safety recommendations,

indicates advice to help you make the best use of your oven

99629211_GB_A.qxd 16/06/03 10:27 Page 4

Your oven

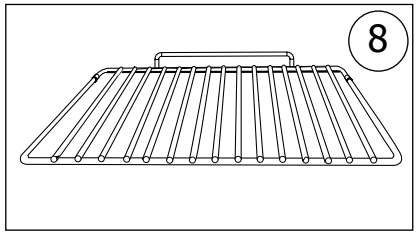


OVEN FEATURES

1. **Programme selector**
2. **Programme display**
3. **Control knob**
4. **Function selector**
5. **Light**
6. **Rail positions**
7. **Door-open detector plate**

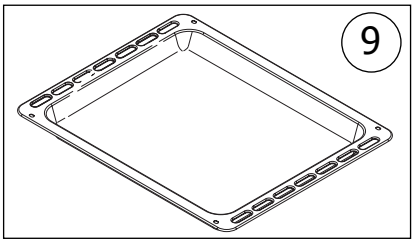
99629211_GB_A.qxd 16/06/03 10:27 Page 5

Accessories



Anti-tip safety shelf

Food can either be placed on the shelf in a dish or cake tin for cooking or browning, or may be placed directly on the shelf itself.

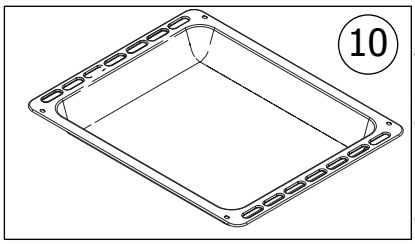


Multi-purpose baking tray

(Cake tray or dripping pan)

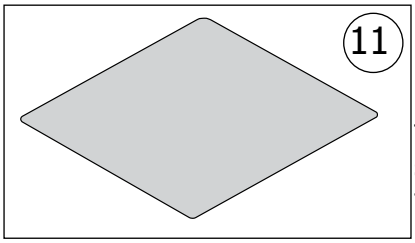
The tray has a sloping edge can be used as a cake dish and can be used for cooking pastries and cakes such as cream puffs, meringues, madeleines and puff pastry.

Inserted under the shelf, this pan catches cooking juices and fat from grilled food. It can also be used half filled with water as a double boiler. Joints should not be cooked in this tray uncovered because fat could spit over the oven sides.



Deep Baking Tray

The tray can be used for collecting juices when cooking with the grill element by itself or with the oven set to fan assisted grill. It is particularly useful as a large roasting tray for meat and vegetables. Never cook with the GRILL tray sitting on the bottom of the oven.



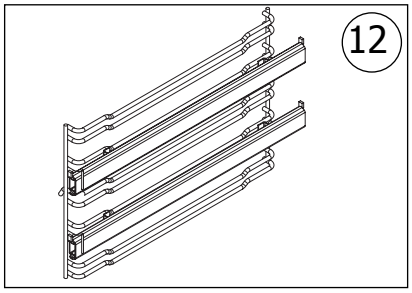
Pastry tray

(to be placed on the shelf)

The pastry tray should be placed on the plate support shelf. It is useful for cooking pastries, tarts, pizzas, etc.

99629211_GB_A.qxd 16/06/03 10:27 Page 6

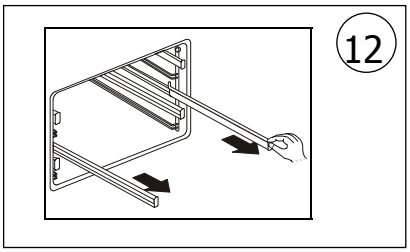
Accessories



Telescopic slide guides

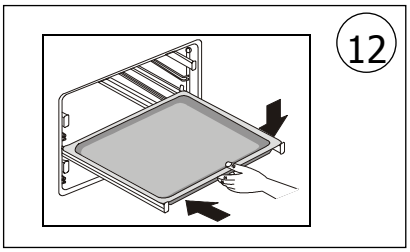
By using this feature, you can pull your baking tray completely out of the oven, knowing it is secure, and easily attend to the dish.

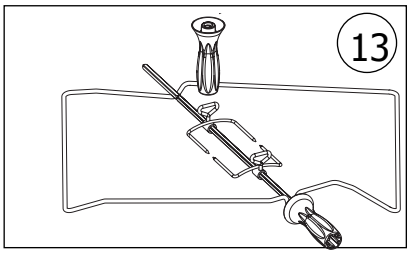
Note! Telescopic side racks and other oven accessories might get very hot! Use kitchen gloves or other suitable protection!



- 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.





Rotisserie

To use:

- Place the multi-purpose baking tray at level no. 1 to collect the cooking juices or on the bottom of the oven if the piece of meat to be roasted is too big.
- Slide one of the forks onto the spit; put the piece of meat to be roasted onto the spit; slide on the second fork; centre and tighten the two forks.
- Place the spit on its cradle.
- Push gently to locate the tip of the spit in the turning mechanism situated at the back of the oven (6).
- Remove the handle by unscrewing it. After cooking, screw the handle back onto the spit to remove without burning yourself.

99629211_GB_A.qxd 16/06/03 10:27 Page 7

⚠ Safety recommendations

Please read these instructions before installing and using your oven. The oven has been designed for domestic use only for cooking food. No asbestos has been used in its construction.

USING FOR THE FIRST TIME:
Before you use your oven for the first time, leave it empty and, with the door closed, turn it on to maximum temperature and let it heat up for 15 minutes. This "runs the oven in". During this time there may be some smell from the mineral wool that insulates the oven and there could be some smoke. This is perfectly normal.

NORMAL USE:
- Always close the door properly. The oven is fitted with a seal designed to work with a closed door.
- Never lean or let anyone sit on the oven door when it is open.
- **The oven parts and accessories can become hot when in use. To avoid burns and scalds children should be kept away.**
- When the oven is on it will get hot. Take care not to touch the heating elements inside the oven.
- Always protect your hands with oven gloves or something similar when removing food, accessories or containers from the oven.
- Do not line your oven with kitchen foil. The metal will increase the heat produced and could ruin the food and damage the enamel.
- Never use spray or high-pressure washers or a steam cleaner to clean the oven.
- During self-cleaning, surfaces can become hotter than in normal use.

Children must be kept at a distance.
During the action of pyrolysis, accessible surfaces become much hotter than during normal cooking. Keep children at a distance.
Always check that the oven is off before you clean the inside.

Child safety

SAFETY MODE

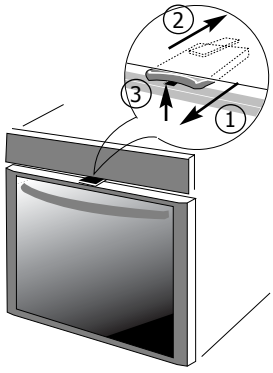
① To activate safety mode:
Pull the catch towards you.

② To deactivate safety mode:
Push the catch back.

USING IN SAFETY MODE

③ When the security catch is in use:
Open the door and lift the catch at the same time

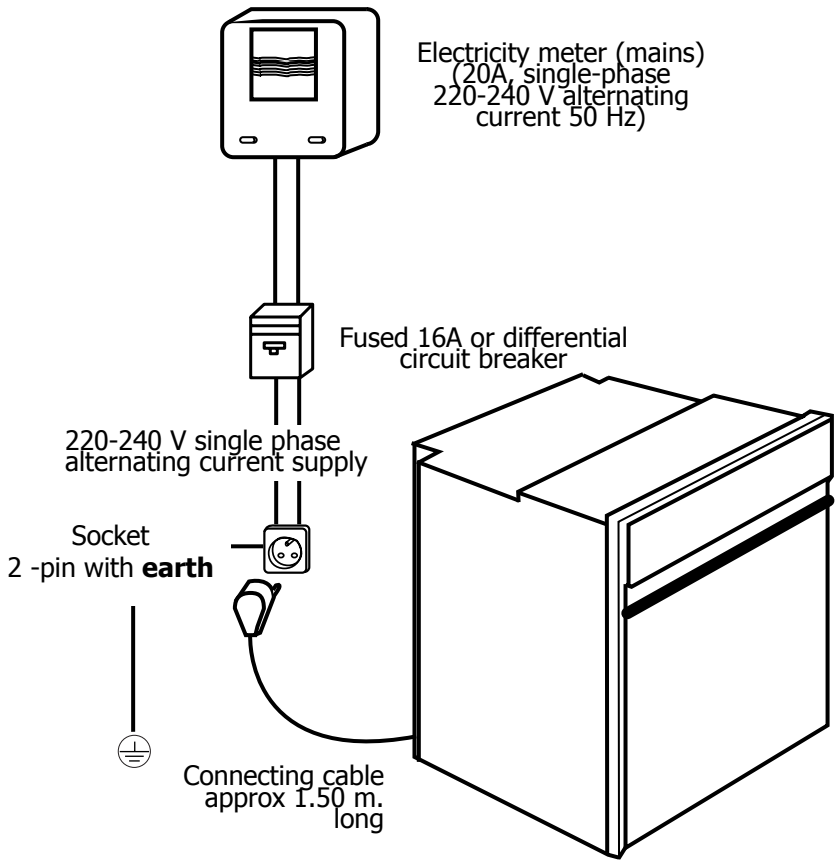
When the safety mode is not activated:
The door opens normally.



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

99629211_GB_A.qxd 16/06/03 10:27 Page 8

Electrical connections



Before connecting your oven, make sure you are using the correct size cable. The cross-section should be the same as the cable connected to the oven. Use a 16-amp fuse.

99629211_GB_A.qxd 16/06/03 10:27 Page 9

l l y o u r o v e n

The electrical connections are made before the oven is installed in its housing.

• The oven must be connected using an approved 3-core cable (live, neutral and earth ⏚) of sufficient size to carry the rated current of the oven. This should be connected via a 3- pin socket (live, neutral, and earth ⏚ to the main supply which should be should be a 220-240V, alternating single-phase current. If the oven is not connected using a plug and socket, it must be connected to a multi-pole switch with a minimum gap of 3 mm between contacts. The earth wire (green and yellow) should be connected to the terminal marked with the earth symbol ⏚ on the appliance and to the earth in the switch.

• Where the oven is connected using a separate plug and socket this must be accessible after the oven has been installed.

• The neutral wire (blue) of the oven must be connected to the neutral in the main supply.

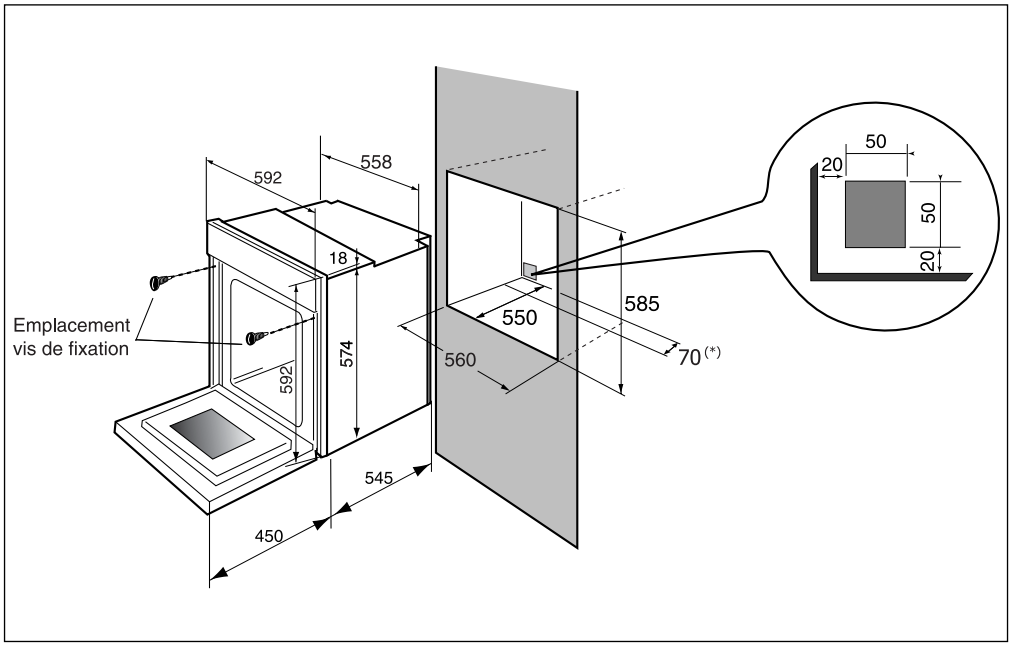
Fitting new wiring and/or changing cables.

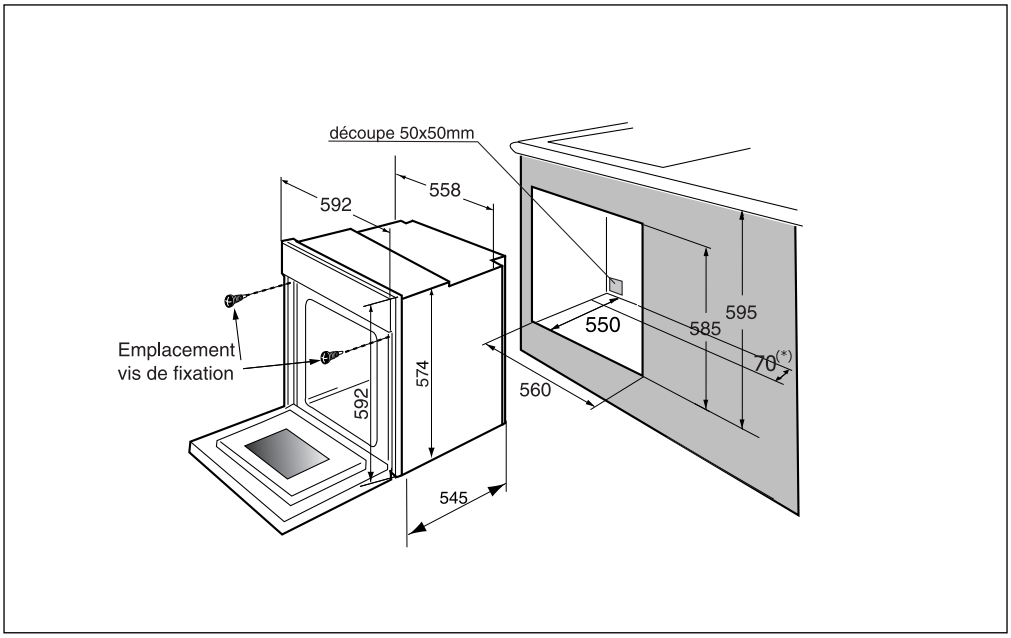
• Open the trapdoor at the bottom right hand side at the back of the oven by removing the 2 screws and swinging the door away.
• Remove the sheath from each wire in the new cable up to 12 mm.
• Twist the ends carefully together.
• Unscrew the terminal screws and remove the wires that need changing.
• Pass the new cable through the wire clamp to the right of the terminals.
• Connect the wires up in accordance with the markings on the terminals.
• Make sure all wires are trapped under the screws.
• The brown wire (live) going to terminal marked L.
• The green and yellow wire (earth) going to the one marked ⏚.
• The blue wire (neutral) going to the terminal marked N.
• Tighten the screws and check, by tugging on each wire, that they are firmly connected.
• Tighten the clamp to hold the cable.
• Close the trapdoor using the two screws.

⚠ **We cannot accept any liability in the event of an accident resulting from non-existent or faulty earthing.**

99629211_GB_A.qxd 16/06/03 10:27 Page 10

Dimensions for installation





99629211_GB_A.qxd 16/06/03 10:27 Page 11

ı l l y o u r o v e n

The oven may be housed either under a work surface or built into a column that is open* or closed with a suitable opening.

Your oven works at its best and produces excellent results when cooking and cleaning itself, if the air circulation is not compromised:

• The oven must be centred in the unit so that there is a minimum distance of 5 mm between it and the surrounding unit.

• The housing unit or its outer surface must be capable of withstanding heat.

• To ensure the oven rests firmly in the housing, screw it to the housing unit using the holes on the side uprights provided (see diagram).

To do this:

1) Remove the rubber stoppers masking the fixing holes.

2) To prevent the housing unit splintering, drill two holes 3 mm in diameter in the wall of the housing unit opposite the fixing holes.

3) Attach the oven using the two screws.

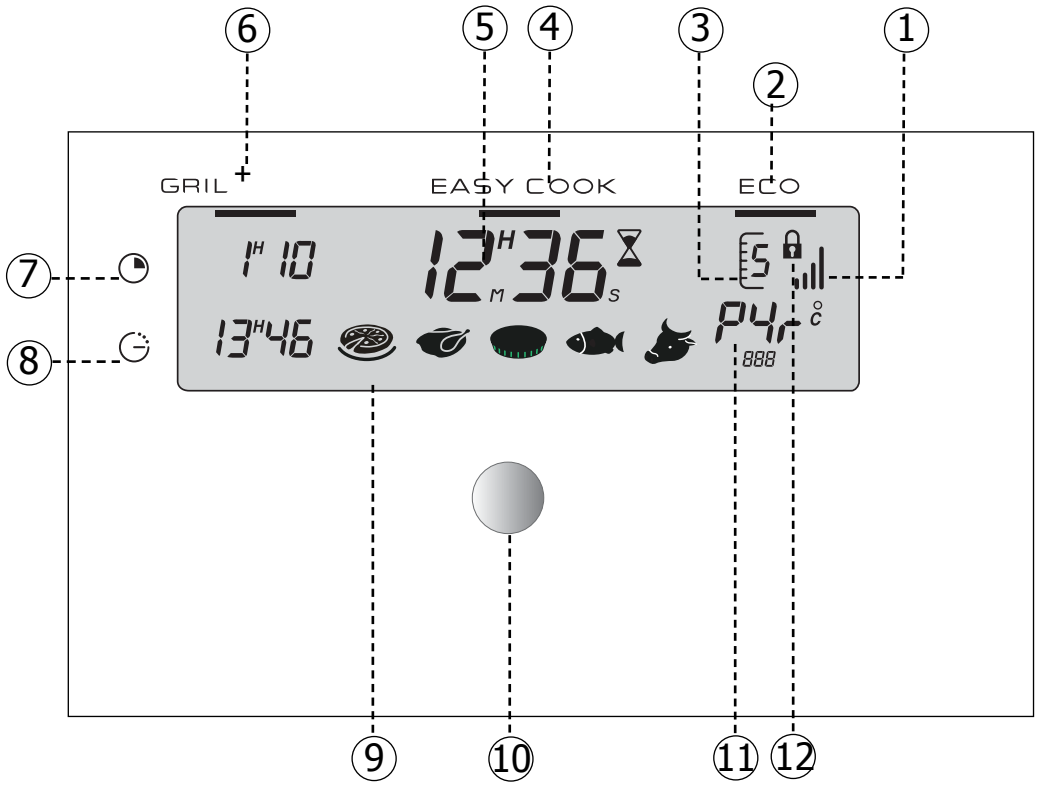
4) Conceal the hole using the rubber stoppers. (These also help to cushion the closing of the oven door).

(*) If the housing unit is open at the back, the gap must not be more than 70 mm.

Your oven must be connected by a qualified electrician.

99629211_GB_A.qxd 16/06/03 10:27 Page 12

1. The programme display



99629211_GB_A.qxd 16/06/03 10:27 Page 13

your oven

① **Temperature increase indicator**

② **ECO (economical) cooking indicator**

③ **Recommended shelf height for dish**

④ **EASY COOK indicator**

⑤ **Time display (time of day and timer)**

⑥ **Grill+ indicator**

⑦ **Length of cooking time**

⑧ **End of cooking time**

⑨ **EASY COOK dishes indicator**

⑩ **Control knob**

⑪ **Oven temperature and pyrolysis indicator**

⑫ **Door locked indicator**

99629211_GB_A.qxd 16/06/03 10:27 Page 14

2. How to set the clock

a) When the oven is first switched on at the mains

• Set the time of day by turning the knob (the faster you turn the knob the quicker the time is displayed).

• The oven assumes the time is correct a few seconds after you stop turning the knob -> The display stops blinking.

Time chosen is 12.30.

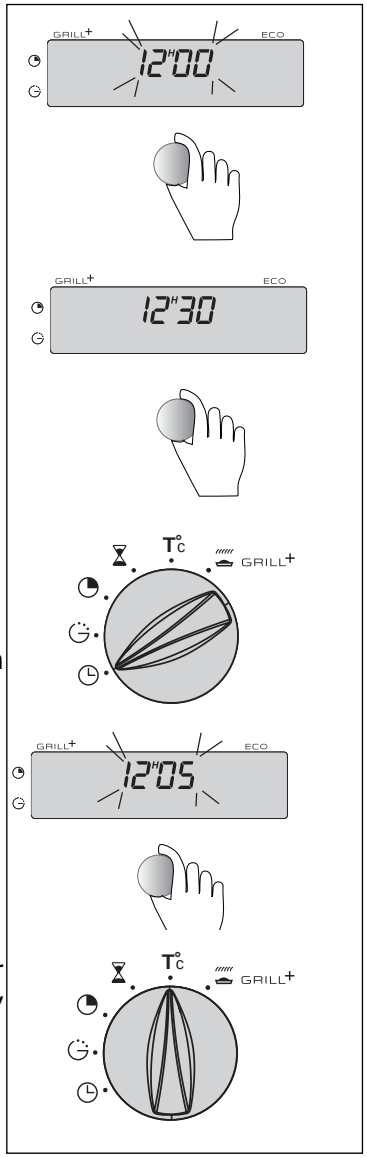
b) Altering the clock

• Turn the programme selector to the re-set position

• The time display blinks and you can alter the time.

• Turn the knob to obtain the correct time (back or forwards).

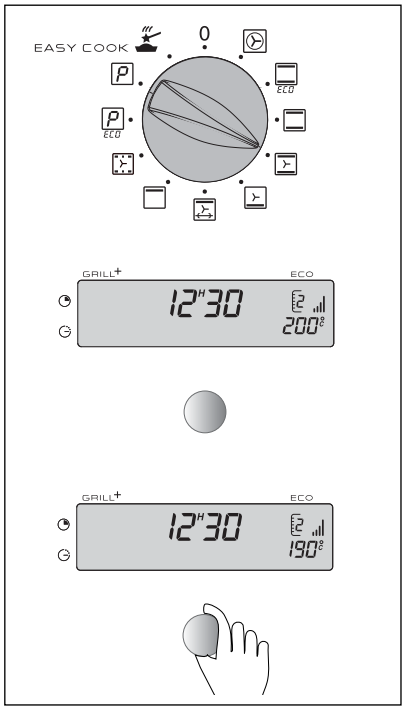
• When the correct time is shown, turn the selector to "T°c" (temperature control) -> and the display will stop blinking.



If you omit the last step, the oven will automatically assume the time after a few seconds.

99629211_GB_A.qxd 16/06/03 10:27 Page 15

3. How to cook straightaway



The programme display only shows the time of day. It should not be blinking.

• Choose how you want to cook your food: Turn the dial until it is indicating your choice.

Example : position "".

• Place your dish in the oven at the height recommended in the display.

E.g"" -> means shelves 1 or 2.

• Your oven will suggest the best temperature for the method chosen. In this case 200ºC. However, you can override the suggestion by using the knob below the display.

E.g "" is now at 190ºC.

After this, the oven heats up, the temperature increase indicator is busy and reflects how hot the oven is.
When the oven has reached the right temperature, it will sound 3 beeps.

After cooking the fan continues to work for a while to ensure the elements cool right down.

99629211_GB_A.qxd 16/06/03 10:27 Page 16

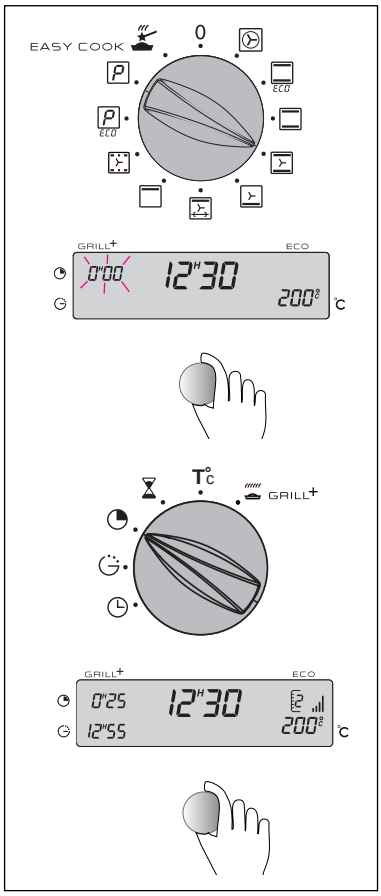
4. How to programme the cooking

a) To delay cooking

• Choose the method of cooking and adjust the temperature if necessary.

The example is " "
Temperature 200°C

• Turn the programme selector to "◔"
The cooking time display shows 0:00 and blinks.
You can now set how long to cook for.
• Turn the knob until the time is displayed.



E.g. 25 minutes
The oven will automatically assume this time is correct after a few seconds
-> The display will stop blinking.

Immediately the display stops blinking the countdown starts.

The time cooking will finish (start time + cooking time) is shown in the display panel.

For this example:
cooking will end at 12:55 pm

After this, the oven heats up,
the temperature increase indicator is busy and reflects how hot the oven is. When the oven has reached the right temperature, it will sound 3 beeps.

At the end of the cooking time, the oven gives a series of beeps for some minutes. To switch the beeps off, turn the programme selector to T°C and the function selector to "**0**".

99629211_GB_A.qxd 16/06/03 10:27 Page 17

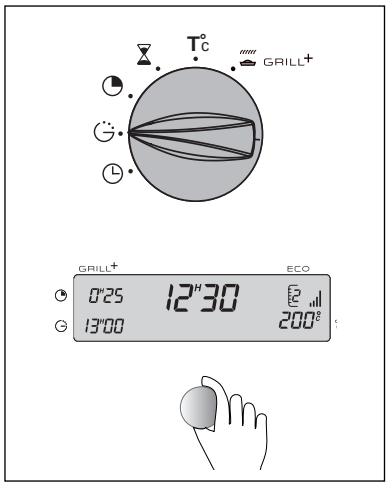
b) Delayed cooking with a pre-selected cooking time (you decide when cooking will stop)

• As for a), choose the oven function mode and the temperature and select the length of time to cook for.

Now, immediately turn the programme selector to "".
The end of cooking time will blink in the display panel.

• To postpone this, turn the knob until the time you want appears.

In the example shown, cooking will stop at 1 pm (13:00)



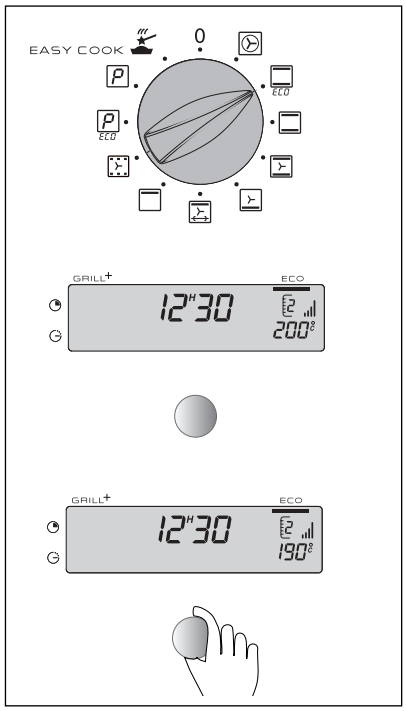
When you have done this, cooking is delayed and will start later and finish at 13:00. When cooking finishes the oven gives a series of beeps until you turn the function selection to "**0**".

After you have programmed in the times you can still:
- Change the length of cooking time
- Cancel the programme at any time by re-setting the cooking time to 0:00

99629211_GB_A.qxd 16/06/03 10:27 Page 18

5. How to cook economically*

The programme display must be showing the time of day without blinking.



• Turn the function selector to " ECO " and the ECO indicator will appear in the panel.

• Place your dish in the oven according to the suggestion.

E.g " ECO " -> means shelves 1 or 2 are the best

• Your oven will now display the best temperature to cook at for the method. E.g. 200ºC. If you want to change this, use the knob beneath the display panel.

The display shows " ECO " at 190ºC.

After this, the oven heats up, the temperature increase indicator is busy and reflects how hot the oven is.
When the oven has reached the right temperature, it gives 3 beeps.

***This setting is designed to reduce the energy required for cooking by up to 20%, while still producing the same results.**
ECO means it is energy-efficient as stated on the label.

After cooking the fan continues to work for a while to ensure the elements cool right down.

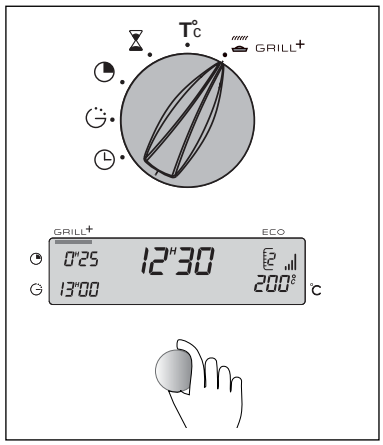
99629211_GB_A.qxd 16/06/03 10:27 Page 19

6. How to use the Grill+ feature

This feature enables you to brown the top of the dish after it has been cooked by another method. For the last 5 minutes of cooking time, the grill switches on.

It will only operate in conjunction with the following functions: .

The feature is selected **by adding 5 minutes to the cooking time or turning the function selector to GRILL+ when cooking ends.**



• Set the cooking method and alter the temperature if required.
• Turn the programme selector to GRILL+, the cooking time will blink 0:05 (this is the minimum time this feature operates for, when used with another cooking method).
• Turn the knob to add the normal cooking time. After a few seconds, the display will stop blinking.
• When you have done all three, the oven will warm up and a horizontal bar will light up in the display panel under the word GRILL+ to indicate it is working. 5 minutes after the main cooking ends the GRILL+ indicator will start blinking.

Never place dishes too close to the grill element or the food will burn rather than brown gently. Always use a shelf at the bottom of the oven (1 or 2).

Suitable dishes:
• Cheese-topped pasta, leeks in cheese sauce, fish in sauces, fruit crumble etc..
Typical example of this feature in use :
Cauliflower cheese sprinkled with extra cheese:

- 1.Select cooking method
- 2.Select temperature (180ºC)
- 3.Select GRILL+
- 4.Select time: 25 minutes.

The sauce will heat for 20 minutes and then the cheese topping will brown for 5.

You can either switch this function on or off during the main cooking period. Simply turn the knob below the display.
You can also use this function during a delayed cooking cycle.

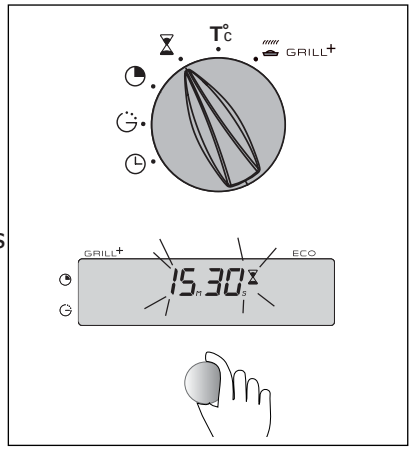
99629211_GB_A.qxd 16/06/03 10:27 Page 20

7. How to use the timer

Your oven is fitted with a separate minute timer. **It is not connected to the oven's programmes**. You can use it just like a kitchen timer.
This feature can be used even when the oven is working. Using the timer will cause the time of day to disappear temporarily from the display.

• Turn the programme selector to " ⧗ " -> the display blinks and a small egg-timer lights up.

• Turn the knob until the time you want is displayed (up to 59 minutes 59 seconds)
E.g.: 15 minutes 30 secs



A few seconds later the display stops blinking and you will see the countdown taking place. When the timer reaches 0, it will beep to let you know.

You can alter or switch the timer off at any time.

99629211_GB_A.qxd 16/06/03 10:27 Page 21

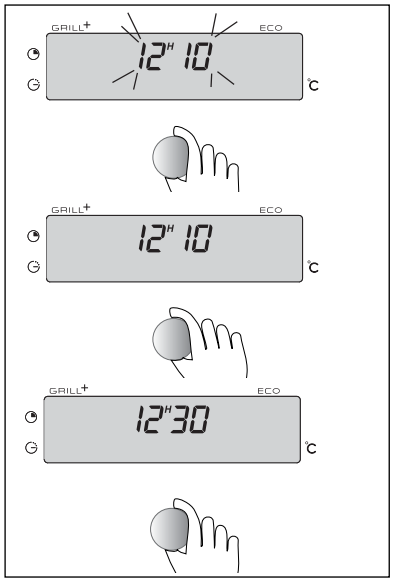
8. How to adjust the brightness of the display panel

To adjust the brightness of the display panel:

• Set the time of day to 12:10

• Keep hold of the knob and continue turning until the light is as you want it.

Once you have adjusted the brightness you will need to reset the time of day.



99629211_GB_A.qxd 16/06/03 10:27 Page 22

Symbol	Function	Description
	Fan forced oven A heater element at the back of the oven and the fan help cook the food.	▶ No pre-heating necessary ex food with a relatively short c (e.g. small biscuits on sever
*	**C**onventional oven ECO Food is cooked by a top and bottom element. No fan.	▶ This programme allows abou saving. The ECO feature is used to oven.
	Conventional oven Food is cooked by a top and bottom element. No fan.	▶ Pre-heating needed to reach red temperature.
*	**F**an assisted oven Food is cooked by a top and bottom element and the fan.	▶ Temperature rises rapidly. S can be started off in a cold
	Fan assisted classic bake oven The bottom element heats up and the fan move the hot air around to cook the food.	▶ Food is cooked from underne ▶ Place the wire shelf on the l
	Fan grill Cooking is done alternately by the top element and by the fan.	▶ No need to pre-heat. Suitable for poultry and succulent joints that have a appearance.
	Variable grill Only the top element heats up. The fan is not used.	▶ Warm up for 5 minutes. ▶ Slide the grill pan onto the the grill.
	Warming oven Upper element at a control temperature, warm air is circulated.	▶ Stays warm

99629211_GB_A.qxd 16/06/03 10:27 Page 23

	Recommendations	Cº Shown
xcept for cooking time ral shelves).	Recommended to prevent meat drying out, and for cooking vegetables and fish and food placed on up to 3 shelves.	min. show max. 35° 180° 235°
ut 25% label the	Recommended to save energy. Cooking time may be longer but less energy is used during cooking.	min. show max. 35° 200° 275°
n the requi-	Recommended for food requiring slow, careful cooking such as game and braising joints. Ideal for sealing red meat joints and simmering lidded casseroles whose contents have been partially cooked on the hob first.	min. show max. 35° 240° 275°
ome food oven	Recommended for MEAT, FISH and VEGETABLES, preferably in a earthenware dish.	min. show max. 35° 200° 275°
eath. lower rail	Recommended for dishes with a lot of liquid (quiches and fruit pies) as the pastry base is cooked through. Use also for food that rises (bread and cakes) and uncovered soufflés.	min. show max. 35° 205° 275°
spit-roasted	To seal and cook through **lamb chops** and sides of beef. To cook **fish** in breadcrumbs.	min. show max. 35° 200° 230°
rail beneath	Recommended for grilling chops, sausages, and large prawns and for making toast.	min. show 35° 275°
	Recommended for leaving breads to rise (keeping temperature below 40ºC), keeping dishes warm and thawing food.	min. show max. 35° 80° 100°

99629211_GB_A.qxd 16/06/03 10:27 Page 24

1. Pyrolysis explained

- Your oven is self-cleaning. It does this by burning off the spatters and drips produced, at high temperature. The smoke and smells that this produces are removed as the air passes through a catalyst.
- It is not necessary to run the pyrolysis function after every use of the oven, simply when the oven is dirty.
- To make it more efficient, this oven has 2 pyrolytic cleaning cycles.
  - An energy-saving one (PYRO ECO) lasting 90 minutes (plus cooling down time means the oven is locked for 2 hours) and consuming 25% less energy than the standard cycle. Used after the second or third time you cook meat, this function will ensure your oven stays clean.
  - Standard cycle (PYRO) lasting 2 hours (plus cooling down time means the oven is locked for 2½ hours) and suitable for cleaning a really dirty oven.
- As a safety measure, once the temperature is higher than normal use, the door automatically locks. You cannot unlock it even by turning the pyrolysis function **off**.

2. When to clean by pyrolysis

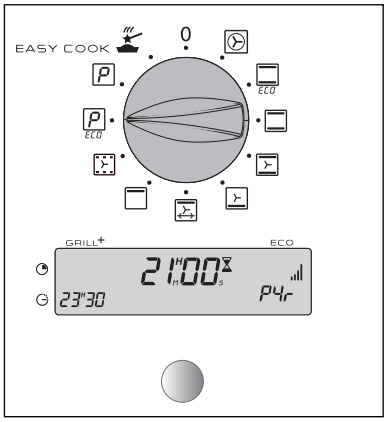
If your oven smokes when the pre-heat function is on or if there is a lot of smoke during a cooking cycle run the pyrolysis cycle. You can also use this function if there is an unpleasant smell of cooking when the oven is cold.

FOOD WITH LITTLE SPATTERING	Biscuits, vegetables, cakes quiches, soufflés	You do not need to use pyrolysis function
FOOD THAT SPATTERS	Meat, fish (in an open dish) stuffed vegetables	Use the pyrolysis function after 3 oven uses
FOOD THAT SPITS BADLY	Large pieces of meat on the spit	If a lot of spitting occurs, run the pyrolysis function afterwards.

Do not wait until the oven is coated in dirt before cleaning it.

99629211_GB_A.qxd 16/06/03 10:27 Page 25

3. Starting pyrolysis straightway



• Check that the time of day is glowing steadily in the display panel (not blinking).
• Turn the function selector to PYRO or PYRO ECO.

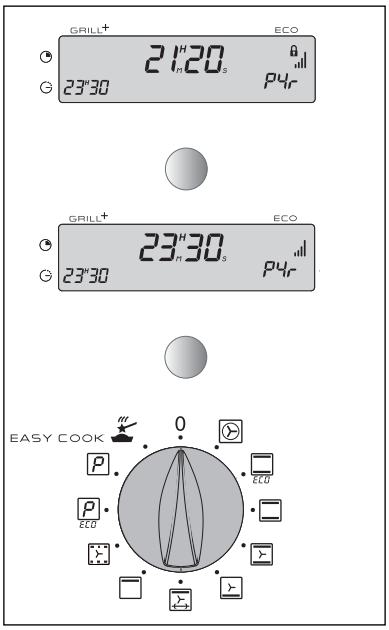
The time for the pyrolysis to work is 2 hours (PYRO ECO) or 2½ (PYRO). This includes the cooling-down time until the door is unlocked.

The display will show you when you can use your oven again.

When it shows P4r on the display, the pyrolytic cycle (or the energy-saving pyrolytic cycle) is working.

During the cycle, a padlock appears on the display to remind you the door is locked.

At the end of the cycle the display shows.....>



When the padlock disappears you can open the door.

• Move the function selector back to 0.

• When the oven is completely cold use a damp cloth to remove the white ash. The oven will once more be ready for you to cook in.

Before embarking on pyrolytic cleaning, make sure there are no cooking trays or containers in the oven, the two telescopic sliding systems have been removed and you have wiped up any large splashes or drips.

99629211_GB_A.qxd 16/06/03 10:27 Page 26

4. Delaying cleaning by pyrolysis

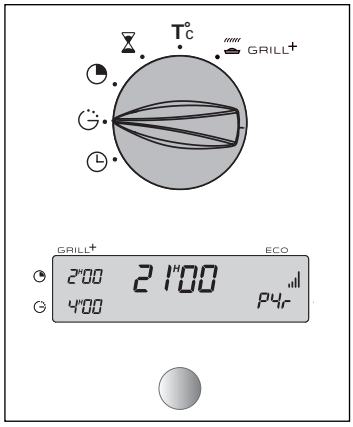
Follow the instruction on how to carry out a pyrolytic cleaning straightway then:

• Set the programme selector to "⏲".
The end of cooking time blinks and you can now adjust the time.

• Turn the knob until the finish time is shown.
E.g. pyrolysis will finish at 4 am.

After this the start of pyrolytic cleaning is delayed and will finish at 4 am.

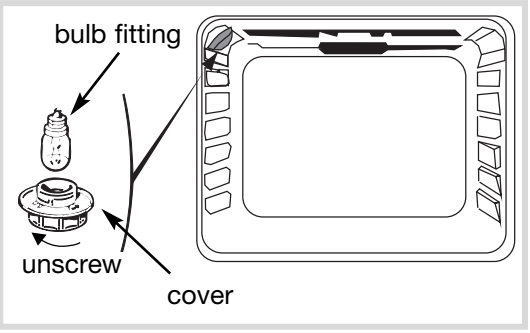
When the cleaning is finished, turn all the selectors to the off position.



Changing a bulb

• The light bulb is housed in the ceiling of your oven.

⚠ Warning! Switch off the power at the main switch before attempting to change the bulb. Leave the oven to cool if necessary.



a) Turn the shade a quarter of a turn to the left.

b) Unscrew the bulb in the same direction.

The bulb used is a:

- 15 W
- 220-240 V
- 300°C
- E 14 screw-fitting bulb

c) Change the bulb, replace the shade and switch your oven back on at the mains.

It is easier to unscrew the shade and bulb if you wear a rubber glove.

99629211_GB_A.qxd 16/06/03 10:27 Page 27

Troubleshooting

If you're not sure that your oven is working properly, it doesn't necessarily mean that there's a problem. ***In all cases, check the following points:***

If you realise that..	**P**ossible causes	**w**hat should you do?
The oven isn't heating.	• The oven isn't connected to the power supply. • The fuse has blown. • The temperature selected is too low. • The sensor is faulty • The oven has overheated. It has been put out of use for safety reasons	- Connect to power supply. - Change the fuse, checking that it is 16A. - Increase the temperature selected. - Contact the After-Sales Service. - Contact the After-Sales Service. - Contact the After-Sales Service.
The temperature light does not go out.	• The door lock is faulty. • The temperature sensor is faulty.	- Contact the After-Sales Service. - Contact the After-Sales Service.
The light inside the oven isn't working.	• The lamp is unusable. • The oven isn't connected to the power supply or the fuse has blown.	- Change the bulb. - Connect to power supply or change fuse.
The cooling fan keeps working after the oven is turned off.	• The fan can keep working for up to an hour after the oven switches off if it is over 125ºC. • If it has not stopped after 1 hour.	- Open the door to help the oven cool down more quickly. - Contact the After-Sales Service.
Cleaning by pyrolysis has not occurred.	• The door is not shut properly. • The door-locking system is faulty. • The temperature sensor is faulty. • The plate that detects when the door is shut is faulty.	- Check the door is properly closed. - Contact the After-Sales Service. - Contact the After-Sales Service. - Contact the After-Sales Service.

NOTES

NOTES

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 and 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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99629212 July 03