Cooking Appliances

Installation and operating instructions

Professional Series Stretch Oven
TO851X

Kleenmaid
The best you can own.

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Contents

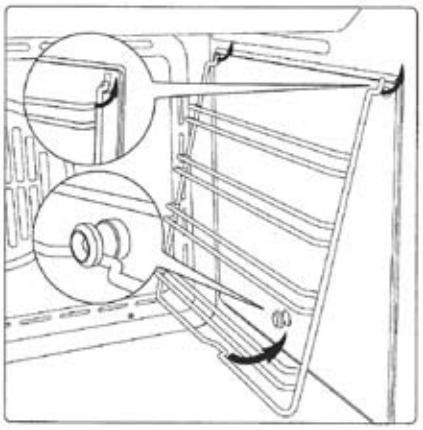
Dear customer	3
The first time you use the oven	3
Control panel functions	4
Instructions for use - Conventional Cooking	4
The control panel	6
The first time you use the oven	7
Setting the clock	7
Cooking functions	7
Cooking	8
Using the oven light	8
Child lock	8
Using the time display	9
Setting cooking time	10
Replacing the oven light	14
Electrical connections	15
Installation instructions	16

Dear customer

We thank you and congratulate you on your choice. This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands. We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start.

! The oven's data plate is accessible even with the oven fully installed. The plate is visible simply by opening the door. Always quote the details from it to identify the appliance when ordering spare parts. The appliance becomes very hot during use. Take great care not to touch the heating elements inside the oven.

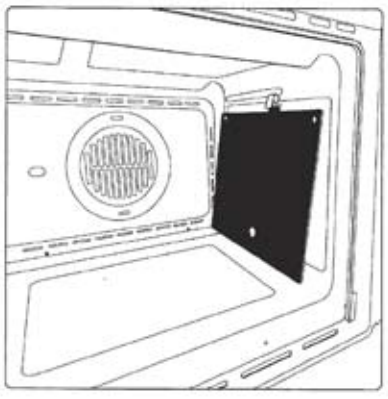
WARNING: The appliance is not intended for use by young children or infirm persons without supervision.



The first time you use the oven

Clean the oven thoroughly with soapy water and rinse well. To remove the lateral frames from smooth-walled ovens, proceed as shown in the figure. Operate the oven for about 30 minutes at maximum temperature to burn off all traces of grease which might otherwise create unpleasant smells when cooking.

! Important: As a safety precaution, before cleaning the oven, always disconnect the plug from the power socket or the power cable from the oven. Do not use acid or alkaline substances to clean the oven (lemon juice, vinegar, salt, tomatoes etc.). Do not use chlorine based products, acids or abrasive products to clean the painted surfaces of the oven. DO NOT USE STEAM CLEANERS TO CLEAN THE OVEN. 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.



Self-cleaning catalytic panels

Our smooth walled ovens can be fitted with self cleaning panels to cover the inside walls. These special panels are simply hooked on to the walls before the side frames are fitted. They are coated in a special, micro-porous catalytic enamel which oxidises and gradually vaporises splashes of grease and oil at cooking temperatures above 200° C. If the oven is not clean after cooking fatty foods, operate the empty oven for 60 minutes (max.) at maximum temperature. Never wash or clean self cleaning panels with abrasive, acid, or alkaline products.

Respect for the environment

The documentation provided with this oven has been printed on chlorine free bleached paper or recycled paper to show respect for the environment. The packaging has also been designed to avoid environmental impact. Packaging material is ecological and can be re-used or recycled. By recycling the packaging, you will help save raw materials as well as reducing the bulk of domestic and industrial waste.

Control panel functions

Oven light (stays on while oven is in use).

Bottom heating element.Thermostat setting from 50°C to MAX.

Top and bottom heating elements. Thermostat setting from 50°C to MAX.

Top and bottom heating elements with fan. Thermostat setting from 50°C to MAX.

Circular heating element with fan. Thermostat setting from 50°C to MAX.

Fan for defrosting. Thermostat setting at 0°C.

Bottom heating element with fan. Thermostat setting from 50°C to MAX.

Double top heating element with fan (large area grill). Thermostat setting from 50°C to 200°C.

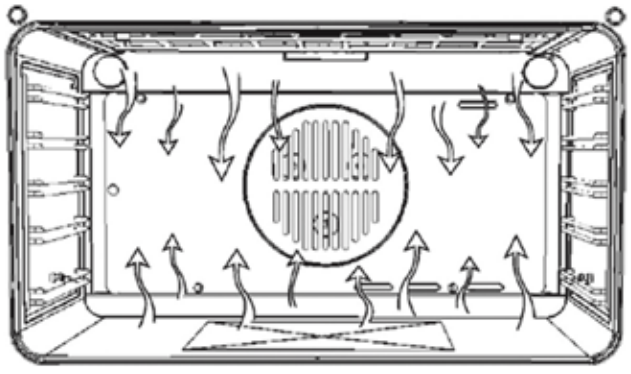
Rotisserie function & Double top heating element (large area grill). Thermostat setting from 50°C to 200°C.

Top heating element (small, low power grill). Thermostat setting from 50°C to 200°C.

Bottom heating element + Circular heating element with fan. Thermostat setting from 50°C to MAX.

Instructions for use - Conventional Cooking

Conventional cooking uses top and bottom heat to cook a single dish. Place the food in the oven only once cooking temperature has been reached, i.e. when the heating indicator goes out. If you want to increase top or bottom temperature towards the end of the cooking cycle, set the temperature control to the right position. It is advisable to open the oven door as little as possible during cooking.

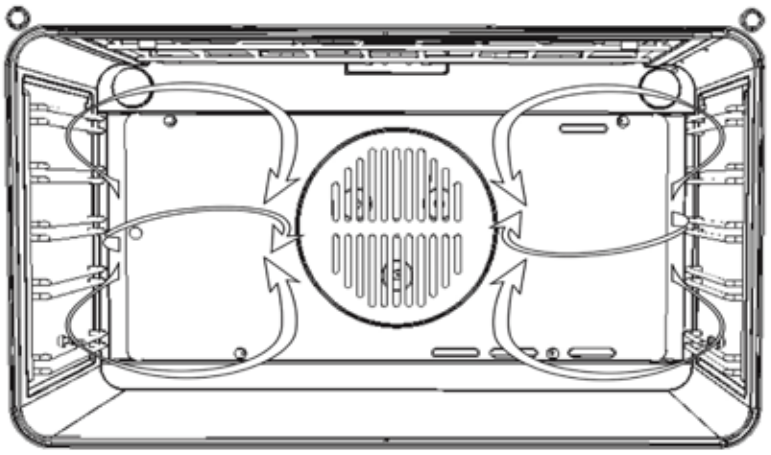


Fan cooking

For this type of cooking a fan positioned at the back allows the circulation of hot air inside the oven, creating uniform heat. In this way cooking is more rapid than conventional cooking. It is a suitable method for cooking dishes on more than one shelf, especially different types (fish, meat etc.)

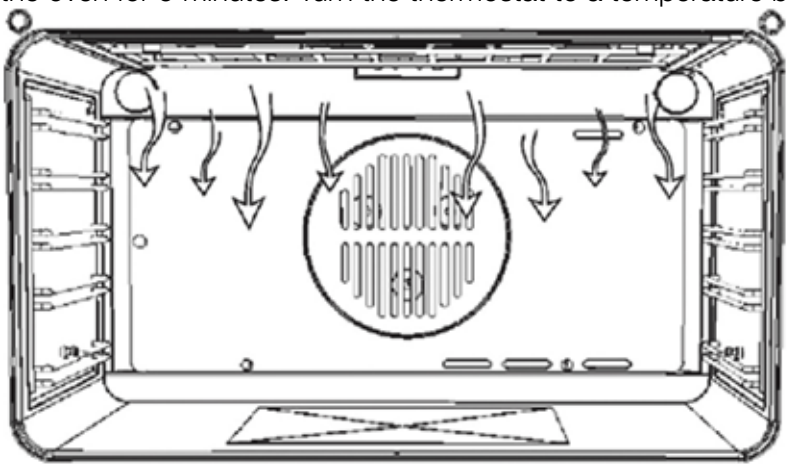
Defrosting

By selecting one of the fan cooking functions and setting the thermostat to zero, the fan allows cold air to circulate inside the oven. In this way frozen food can be rapidly defrosted. It is not essential to preheat the oven, but you are advised to do so when cooking pastries.



Grill cooking

Use the grill to grill or brown foods. Some ovens may be equipped with an electric motor, spit and skewers for turning on the spit. Place the shelf with the food to be cooked in the 1st or 2nd position from the top. Pre-heat the oven for 5 minutes. Turn the thermostat to a temperature between 50° and 200°



Using the Rotisserie

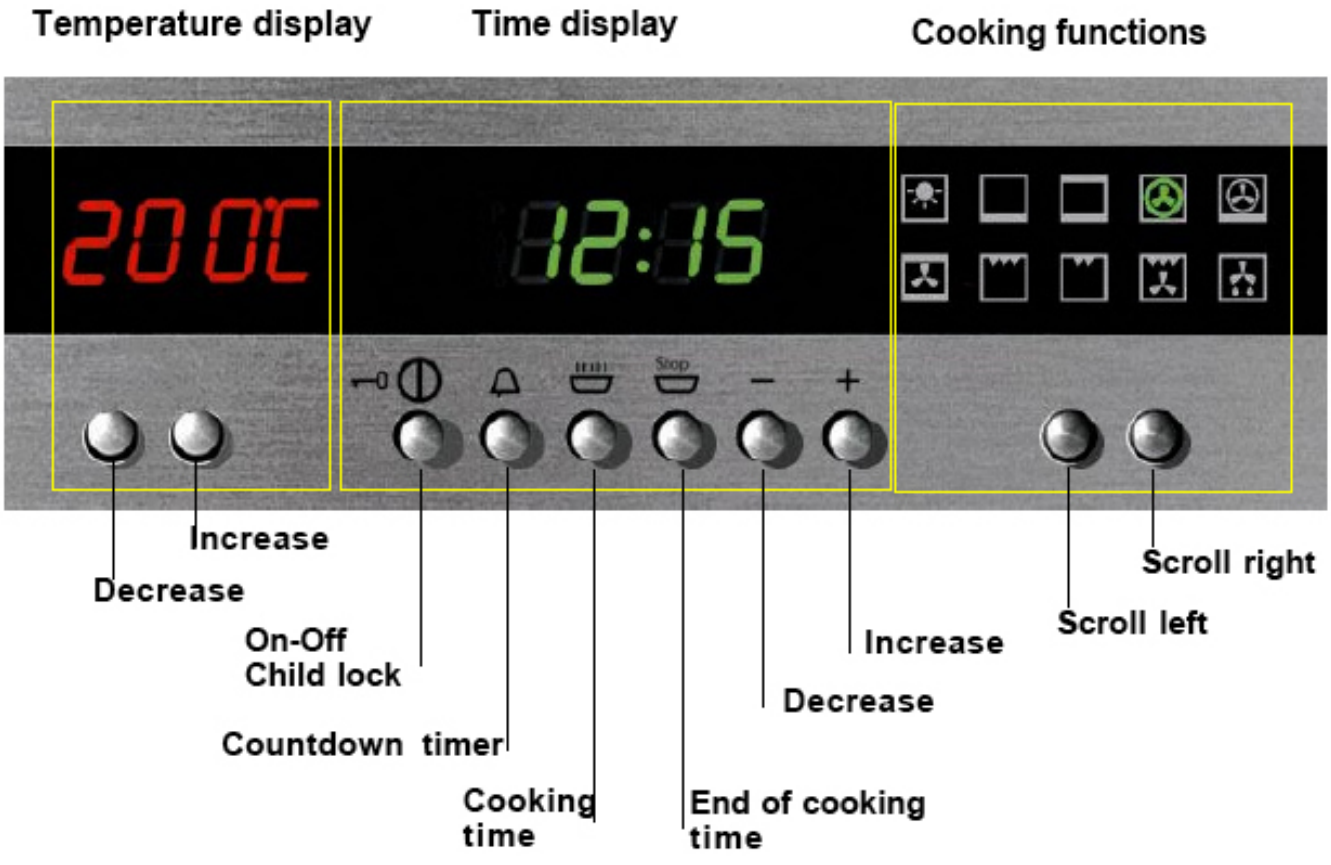
- Run meat through with spit and grip securely with forks.
- Balance the meat properly (to avoid unnecessary strain on motor)
- Insert spit into hole on left support on rotisserie rack and rest on right side and remove black screw handle
- Guide rotisserie rack into bottom oven side rails above pan; slide to rear of oven so that drive rod slots into hole at the left side rear of the oven
- Check spit and drive rod are inserted correctly
- Turnspit will activate on the selection of full grill only

Cooling fan

The fan is positioned on the upper part of the oven and creates a circle of cooling air on the inside of the oven and through the door of the oven. It is turned on when the temperature of the outer shell of the oven reaches 60°C. By switching on the oven with the thermostat at 200°C the fan starts working after approx.10 min. It is turned off when the temperature of the outer shell of the oven descends under 60°C. By switching off the oven with the thermostat at 200°C the fan stops working after approx. 30 min.

The control panel

The panel shown here is purely indicative and may not be identical to the panel on the oven you have purchased. Depending on the model of oven you have purchased, the cooking functions and temperature functions may be controlled by knobs instead of keys. The functions themselves are the same for keyboard and knob control ovens.



The first time you use the oven

Three zeroes flash on the display the first time you connect the oven to the mains electricity supply, and every time power returns after a power failure. This warns you that you must set the time on the clock before you can select any cooking function.

! You must set the time on the clock before you can use the oven.

Setting the clock

Press the two keys shown below simultaneously to enter clock mode.

The two dots separating the hours and minutes flash to show you are in clock mode.

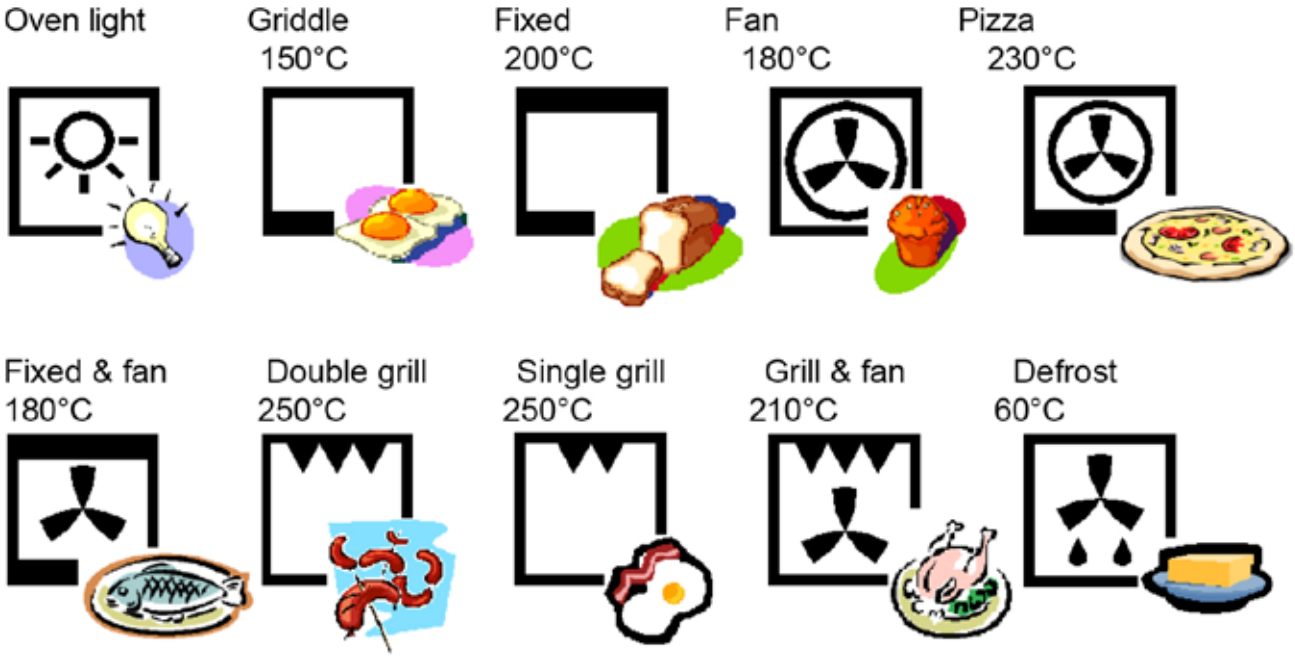
Press the + or - keys to increase or decrease the time. After a few seconds the controller sets the time currently displayed and the two dots stop flashing

Use one of the cooking functions to burn off any manufacturing residues from the heating elements and oven walls before actually using the oven to cook food.

! Important - If you change the time setting, you reset the timer and cancel all cooking settings.

Cooking functions

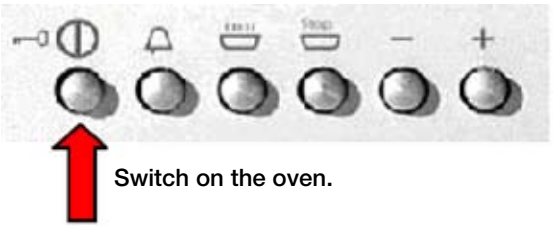
For each cooking function, your new oven's electronic controller suggests a default cooking temperature. This is based on our own experience in obtaining the best results. You can nevertheless change the default value to suit your own requirements.



The food types shown are purely indicative of the sort of meal you can prepare with that function. To discover the tremendous versatility of this oven, feel free to experiment with all the functions on the basis of your own cooking experience.

Cooking

You can start cooking in just a few simple moves.



Switch on the oven.

Choose cooking function.

Change the default temperature if you wish, or just wait 4 seconds to accept the default temperature.

After 4 seconds the electronic controller automatically switches on the oven. The degrees centigrade symbol flashes to show that the oven is warming up.

The cooking time symbol appears on the display to show that the oven is working.

The oven beeps and the degrees centigrade symbol stops flashing when the oven reaches the set temperature. You can now put in the food you want to cook.

! Important - The oven switches itself off automatically if you do not select a cooking function within 8 seconds of switching the oven on. If this occurs, the time display reads 'OFF' and the oven beeps to tell you that it has switched off.

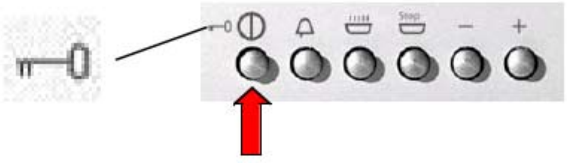
Using the oven light

The oven is equipped with an intelligent light control to reduce electricity consumption. The light stays on while the oven is warming up and for 3 minutes after set temperature is reached, and then switches off. Press any key to check on the food in the oven. The light comes on for another 3 minutes.

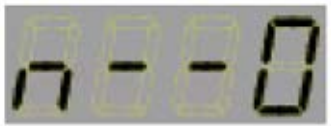
Child lock

Your new electronic oven has a child lock function to prevent young children from tampering with it or accidentally switching it on. You can activate the child lock at any time, even when the oven is switched off.

Activating the child lock



Press and hold the 'On/Off' key for at least 3 seconds.

The time display shows 

followed by

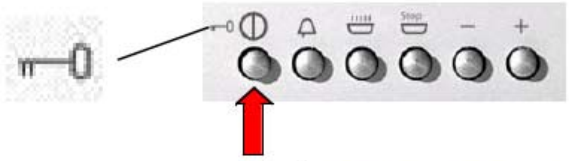
The electronic controller is now disabled. All you can do with the controls is switch the

oven off (if it is on) or use the countdown timer.

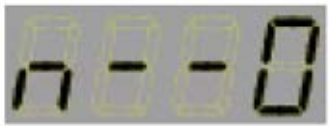
If you press any other key, a key symbol appears on the time display or temperature display to inform you that the child lock is active.

! Important - You must deactivate the child lock before you can use the oven again.

Deactivating the child lock



Press and hold the 'On/Off' key for at least 3 seconds.

The time display shows  followed by

Using the time display

1. Using the countdown timer

The countdown timer works independently of all other timer functions, and can be used as a practical timer with buzzer even when the oven is switched off.

The time display appears and the dots separating the hours and minutes flash. Use the '+' and '-' keys to set the countdown period, then simply wait a few seconds for the controller to start the countdown.

The normal time display returns with the countdown symbol to show that the countdown is running.

At the end of the countdown time the oven beeps twice at an interval of two seconds and the countdown symbol flashes. Press any key to silence the buzzer. The oven beeps three times and the countdown symbol disappears.

Setting cooking time

Use the cooking time function to set the duration of cooking starting from the present time. You must select a cooking function before you can set cooking time (see the “Cooking” section).

Oven active: a cooking functions has been selected.

Press this key to set cooking time

The time display appears and the dots separating the hours and minutes flash. Use the + and - keys to set cooking time, then simply wait a few seconds for the controller to start timing the cooking period.

The normal time display returns with the auto timer cooking symbol to show that the oven is working.

At the end of the cooking time the oven beeps twice at an interval of two seconds and the symbols flash. Then the temperature display, the time display and the heating elements switch off. Press any key to silence the buzzer. The oven beeps three times and the symbols disappear.

! If you select no other functions within 8 seconds from silencing the buzzer, the oven automatically switches off.

1. Setting end of cooking time

Use the end of cooking time function to set the time at which you want cooking to finish. You must select a cooking function before you can set end of cooking time (see the “Cooking” section).

Oven active: a cooking functions has been selected.

Press this key to set end of cooking time

The time display appears ad the dots separating the hours and minutes flash. Note that you must set a time different from the present time!

Use the + and - keys to set end of cooking time, then simply wait a few seconds for the controller to register it.

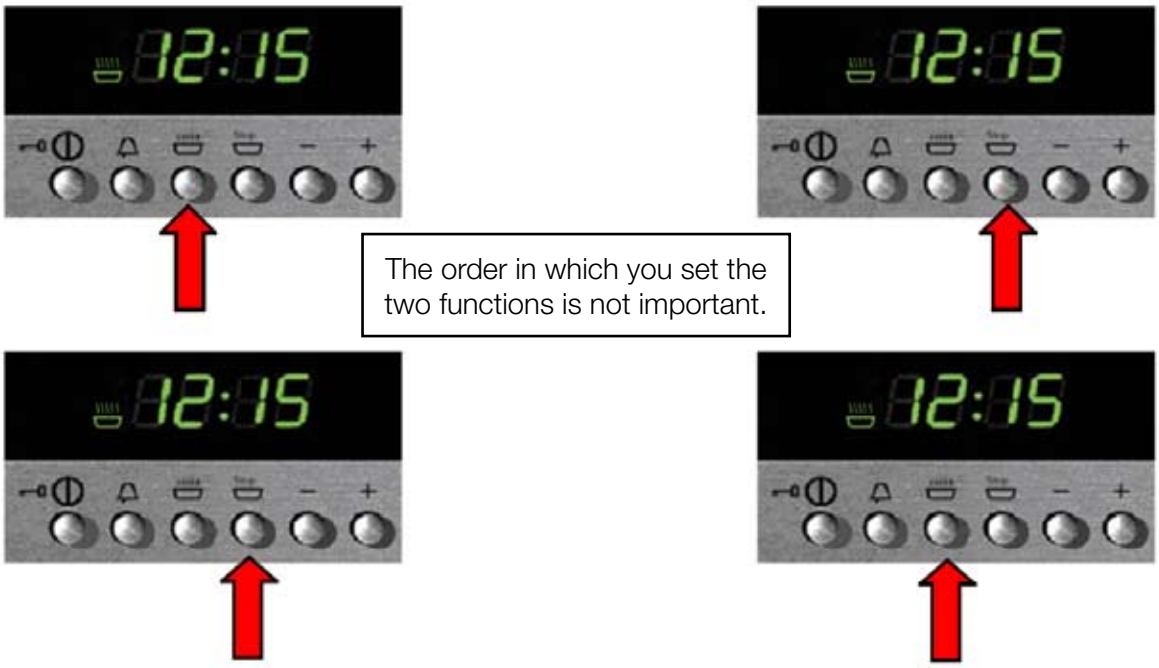
The normal time display returns with the auto timer cooking symbol to show that the oven is working.

At the end of cooking time the oven beeps twice at an interval of two seconds and the symbols flash. Then the temperature display, the time display and the heating elements switch off.Press any key to silence the buzzer. The oven beeps three times and the symbols disappear.

! If you select no other functions within 8 seconds from silencing the buzzer, the oven automatically switches off.

2. Setting cooking start and end times

You can combine the cooking time and end of cooking time functions to set the start and end times for cooking. In this way you can program your electronic oven to cook while you are out or to defrost foods ready for you to cook when you get back. A great help in the kitchen!



The order in which you set the two functions is not important.

Example:

We want to start cooking a dish 30 minutes before we get home so that it will be ready for us when we do.

Place the dish in the oven and select the cooking function you want (Grill + fan shown by way of example only) Adjust the default temperature as required.

Set a cooking time of 30 minutes.
(See section 2. Setting cooking time)

Before you set end of cooking time, note the present time.

When you set end of cooking time, the timer display presents time plus cooking time by default.

Use the + key to set a tme E.g. 10 mins later. The timer registers this new time after a few seconds. The display switches off and the oven enters standby mode. The present time is displayed.

At 12:25 the oven switches on in Grill+fan mode for 30 minutes and switches off at 12:55 according to our time settings.

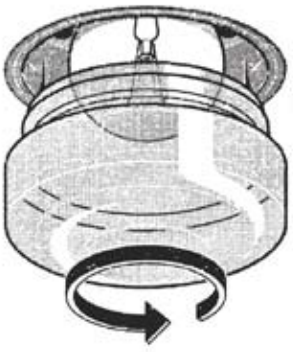
! HINT - This is a good time to activate the child lock to prevent young children from tampering with or accidentally switching on the oven

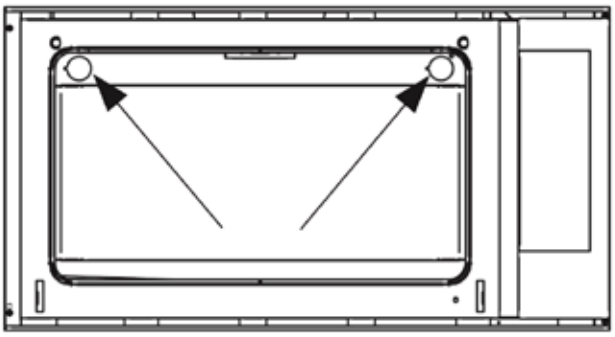
Replacing the oven light

IMPORTANT:

The oven light must have these precise features:
a) it must be able to resist high temperatures (up to 300°C)
b) power supply: see V/Hz indicated on data plate.
c) power 25W.
d) E 14 connection.

Before proceeding, disconnect the appliance from the main electricity supply.
- to prevent damage, place a tea cloth in the oven
- unscrew the glass cover of the light
- unscrew the old light bulb and replace it with the new one
- put back the glass cover and remove the tea cloth
- connect the appliance to the main electricity supply.



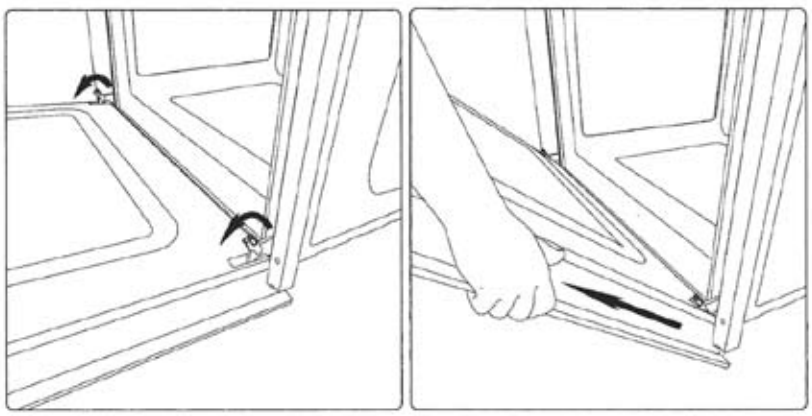


Removing the oven door

The oven door can be removed quickly and easily.To do so, proceed as follows:

- Open the door fully.
- Lift the two levers shown in fig.
- Close the door as far as the first stop (caused by the raised levers).
- Lift the door upwards and outwards to remove it from its mountings.

To replace: fit the door, fit the hinges in their mountings and lower the two levers.

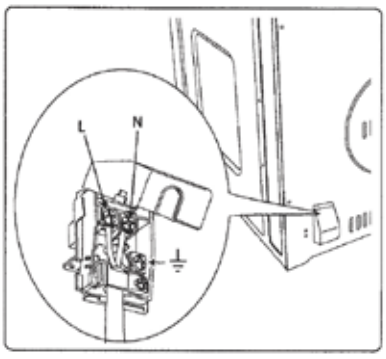


Electrical connections

Before connecting the oven to the mains power supply, make sure that:

- The supply voltage corresponds to the specifications on the data plate on the front of the oven.
- The mains supply has an efficient earth (ground) connection complying with all applicable laws and regulations. Correct earthing (grounding) is a legal requirement.
- The power cable should never reach a temperature 50° C above ambient temperature at any point along its length. If a fixed appliance is not provided with a power cable and plug, or some other device permitting it to be disconnected from the mains electricity supply, with a gap between the contacts big enough to guarantee class III Overvoltage protection, then such a device must be fitted to the power supply in compliance with the regulations governing electrical installations. The socket or switch must be easily reachable with the oven fully installed.

CABLE TYPES AND MINIMAL DIAMETERS	
	SASO
H05RR-F 3x1,5 mm²	H05RR-F 3x2,5 mm²
H05VV-F 3x1,5 mm²	H05VV-F 3x2,5 mm²
H05RN-F 3x1,5 mm²	H05RN-F 3x2,5 mm²
H05V2V2-F 3x1,5 mm²	H05V2V2-F 3x2,5 mm²



N.B. The manufacturer declines all responsibility for damage or injury if the above instructions and normal safety precautions are not respected.

TECHNICAL FEATURES			
MUFFLE SIZE	Length (mm) Height (mm) Depth (mm)	607 335 390	CAVITY VOLUME (conventional/fan assisted) 75 litres

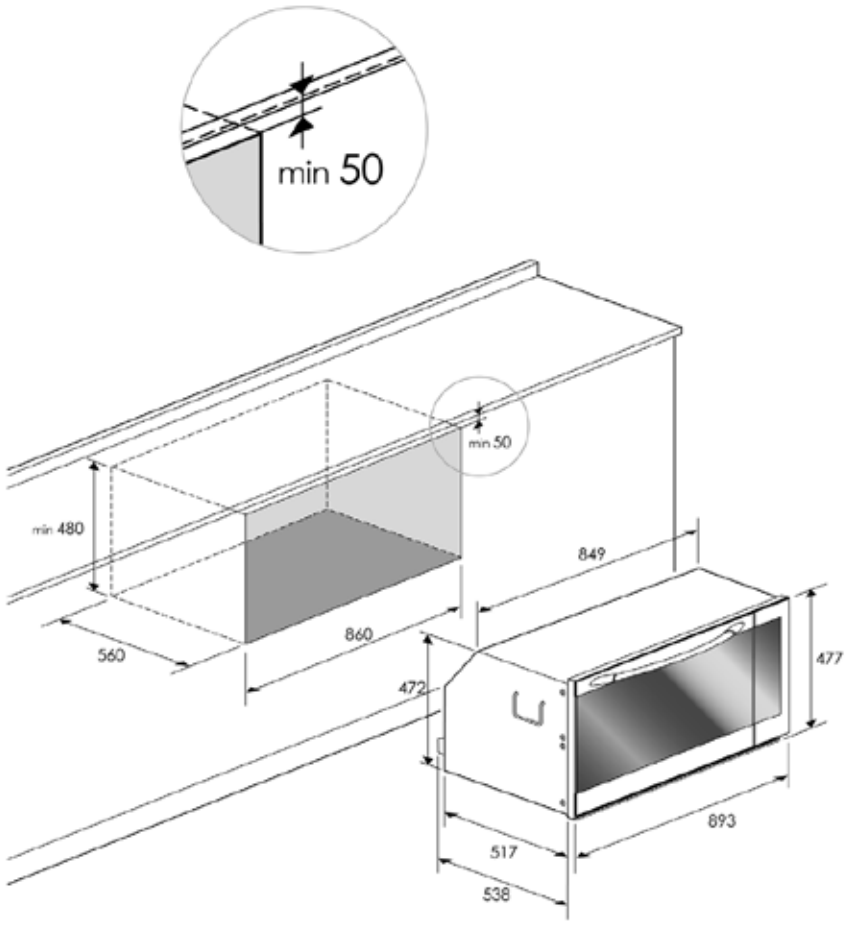
The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copying errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardizing the essential characteristics.

HEATING ELEMENT POWER RATING	
Roof element, external	1100 W
Roof element, internal	1750 W
Circluar element	2300 W
Bottom element	1300 W

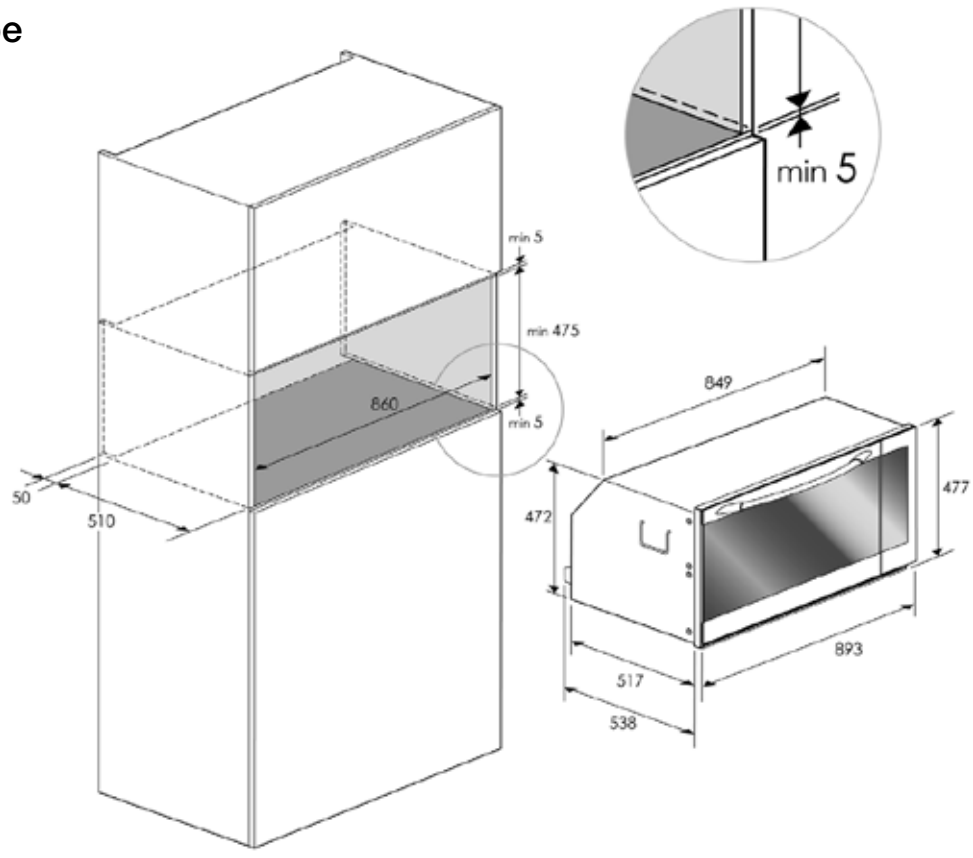
Installation instructions

Flush fitting: The oven can be installed under a work top or in a cooking column. Figure shows the installation dimensions. Make sure that surrounding materials are heat resistant. Align the oven centrally with respect to the side walls of the units surrounding it and fix it in place with the screws and Allen screws provided.

Built-under type



Vertical type



appliances available in the Kleenmaid range

the best products we can find.

We search the globe for products that meet our high standards of functionality, style and quality and are proud of our innovative range sourced from countries throughout the world.

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Dryers
Dishwashers
Ovens
Cooktops
Outdoor Cooking Centres
Built-In Coffee Machines
Rangehoods
Freestanding Ovens and Cooktops
Sinks
Waste Disposals
Taps
Cookware
Refrigerators
Wine Cellars
Vacuum Cleaners

To find your nearest Kleenmaid Showroom telephone 13 13 08 or visit www.kleenmaid.com

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
Spare Parts: 1800 025 139
Email: service@kleenmaid.com

Postal: PO Box 5560
Maroochydore BC, QLD 4558

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