

Cooking collection

Instructions for Use and Warranty Details

CH311B - Domino Barbeque

CH311C - Domino Ceramic

CH311F - Domino Deep Fryer

CH311S - Domino Solid

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.

INDEX

SAFETY WARNING	2
CH311B – BARBEQUE	
Instructions for Use	3
Cleaning & Maintenance	4
Installation & Electrical Connections	5
CH311C – CERAMIC	
Instructions for Use	6
Cleaning & Maintenance	7
Installation & Electrical Connections	8
CH311F – DEEP FRYER	
Instructions for Use	9
Cleaning & Maintenance	10
Installation & Electrical Connections	11
CH311S – SOLID	
Instructions for Use	12
Cleaning & Maintenance	13
Installation & Electrical Connections	14
TECHNICAL DETAILS	15

INSTRUCTIONS FOR USE

These instructions for use have been prepared for the user, and describe the particulars and handling of the appliance. These instructions apply to different models from the same family of appliances, therefore you may find information and descriptions that may not apply to your particular appliance



SAFETY WARNING

- The appliance may be built-in and connected to the power supply only by a qualified technician.
- Kleenmaid advise that the appliance is not intended for use by young children or infirm persons without supervision.
- Particular areas of the cooktop surface (adjacent to the hotplates) are hot during operation. If it is necessary for younger family members to be in the kitchen, they must be kept under close supervision at all times.
- Do not leave heated oil or fat unattended as there is a risk of fire.
- Do not leave an empty pan on a heating zone.
- Do not use the appliance for room heating.
- Never keep any flammable or temperature sensitive objects, like cleaning agents, sprays, detergents, etc., below the appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not place any plastic objects or aluminium foil upon the cooktop surface. Preparation of food in aluminium or plastic cookware is not allowed.
- Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.
- Care should be taken during use and cleaning operations.
- Ensure that panhandles are always correctly positioned to avoid accidental contact.
- Do not install the appliance next to curtains or soft furnishings.
- In case of any malfunctions, disconnect the appliance from the power supply and call your nearest authorised Kleenmaid Service Agent on 1300 652 100.

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

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

CH311B BARBEQUE - INSTRUCTIONS FOR USE

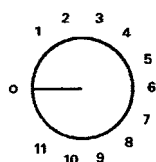


Fig 1

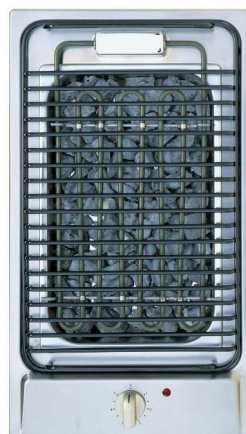


Fig 2

The barbecue allows you to grill your food quickly. Using the control knob (Fig 1) on the front panel, you can turn the heater on to cook faster or more slowly, according to the settings from 1 to 11. The barbecue works as a grill by turning the knob to position 11. A slight click indicates that the thermostat has been turned off. The heating coil soon becomes red hot.

This does not mean that you cannot get very good grilling results from the intermediate positions. These positions are recommended for cooking delicate dishes, or for cooking food evenly overall, and right through to the middle.

The lava rock in the tray is provided to absorb the drips of oil or grease that are produced during cooking. It also accumulates heat during the start-up phase of the heater, and gives a more constant grilling performance, which is very similar to that obtained from charcoal grilling.

Water can be put into the tray, instead of the lava rock. (We suggest a depth of about 3 cm or one inch.) The presence of water in the tray eliminates unpleasant cooking smells, without reducing the performance of the barbecue in any way.

To obtain the best results, we recommend preheating the lava rock for at least 10 minutes on position 1. This is particularly advisable when you turn on the equipment for the first time, because it allows you to reduce the risk, during cooking, of the food absorbing smells that the heating coil produces when it is first switched on.

CH311B BARBEQUE - CLEANING AND MAINTENANCE

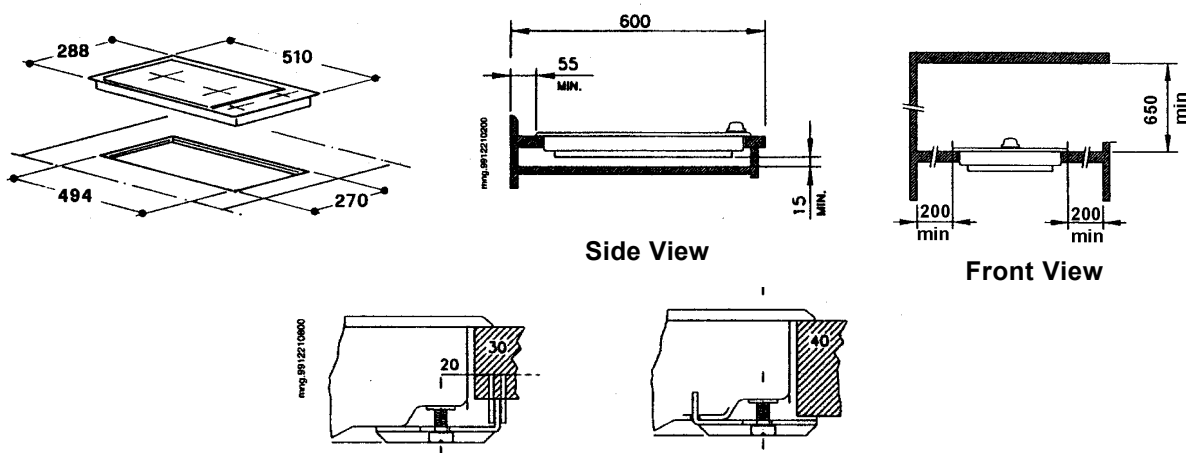
Before carrying out any cleaning or maintenance operation, cut off the electricity from the apparatus. In order to give your equipment a long life, it is vital to thoroughly clean it all over, remembering the following points:

- To obtain the best results, we recommend preheating the lava rock for at least 10 minutes on position 1 (one). This is particularly advisable when you turn on the equipment for the first time, because it allows you to reduce the risk, during cooking, of the food absorbing smells that the heating coil produces when it is first switched on.
- The steel and/or painted parts must be cleaned using suitable products (available on the market) which are not abrasive or corrosive. Avoid products based on chlorine (bleach, etc). Avoid leaving acids or alkalis on the work surface (vinegar, salt, lemon-juice, etc.)
- Clean the cast iron grill by immersing it in hot water and washing up liquid. Do not under any circumstances use abrasive or corrosive detergents (e.g. powder products or metallic sponges). Rinse and dry carefully.
- While cleaning the grill, handle it with care.
- Any grease deposits can be removed more easily by heating the grill for 5 or 10 minutes. Allow the grill to cool, remove it, rinse and dry well with a clean cloth.
- Periodically, remove the fat deposits on the surface of the volcanic rocks by putting them in the oven for high temperature pyrolysis. The same result can be obtained by turning the energy regulator knob to the maximum setting for 5 or 10 minutes.

CH311B BBQ – INSTALLATION & ELECTRICAL CONNECTIONS

INSTALLATION

These instructions are intended to be used by a qualified installer, who will be responsible for the installation, adjustment and maintenance according to the current Australian standards. All operations must always be carried out with the equipment disconnected from the electricity.



POSITIONING

The appliance can be fitted into a working area as illustrated on the figure. Apply the seal supplied over the whole perimeter of the working area.

ELECTRICAL CONNECTION

Prior to carrying out the electrical connection, please ensure that:

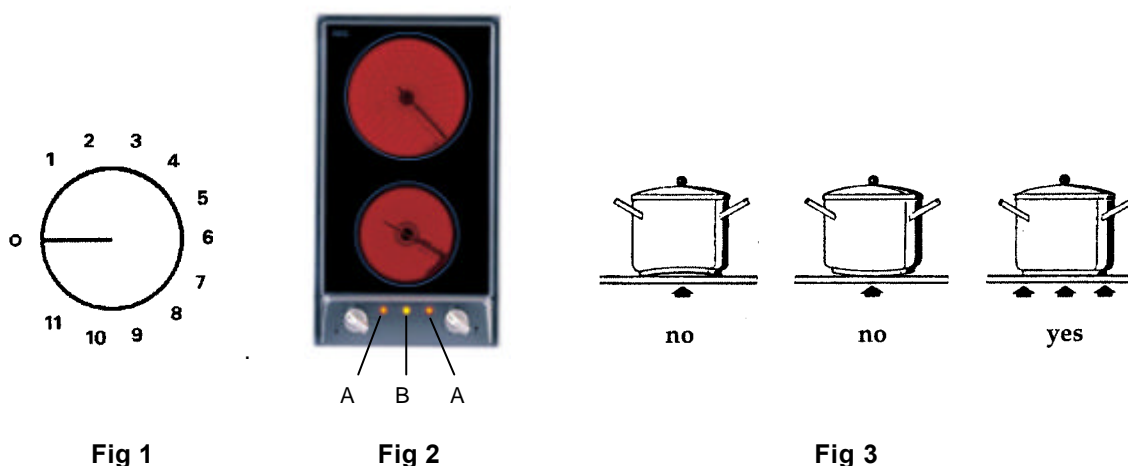
- The cooktop characteristics are such as to follow what is indicated on the rating plate applied to the bottom of the work-top.
- The cooktop is fitted with an efficient earth connection, following the current standards and law provisions in force. The earth connection is compulsory in terms of the law.

Should there be no cable and/or plug on the product, If not use a suitable absorption material for the working temperature as well, as indicated on the rating plate. Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature.

Should a direct connection to the network be required, it will be necessary to interpose an omnipolar switch with minimum aperture between the 3 mm. contacts, dimensional to bear the plate load and it must follow the standards in force (the yellow/green earth cable must not be interrupted by the switch). The plug or omnipolar switch must be easily reached on the installed equipment.

NOTE: The manufacturer declines any responsibility in the case where the above and the normal accident prevention regulations have not been respected.

CH311C CERAMIC - INSTRUCTIONS FOR USE



Rotate the knob (Fig 1) to the position corresponding to the desired heat intensity taking into consideration that the higher the number, the higher heat supply corresponds. (see table below)

Switch	Energy regulator	Heat intensity
1	1-2	Weak
2	3-4	Gentle
3	5-6	Slow
4	7-8	Medium
5	9-10	Strong
6	10-11	Intense

When the pilot lights are lit (Fig 2), they indicate: -

A - One or more heating elements are switched on.

B - The top temperature at the indicated spot is higher than 50°C.

Some types of pilot lights will maintain some slight luminescence even after disconnection. This is quite normal.

It is recommended to use cooking receptacles with a flat bottom which have the same diameter or are slightly larger than that of the cooking zone (Fig 3).

WARNING!

- Avoid overflows of liquid. Once boiling point has been reached, or liquid is heated, reduce the heat supply.
- Do not leave the heating elements on without receptacles on top or with empty pots or pans.
- At the end of cooking turn the knob to position 0 (zero).
- Never use the ceramic hob as a working surface. Sharp objects may scratch it.
- Preparation of food in aluminium or plastic dishes on hot cooking plates is not allowed. Do not place any plastic objects or aluminium foils upon the cooktop surface.
- Do not place saucepan lids on the cooktop surface. Extreme pressure can build up while cooling and cause the ceramic top to crack!
- The ceramic surface is very strong, however, it is not unbreakable. Breakage from excessive force or impact may void warranty.
- Never use a cracked or broken ceramic hob. The hob may break or crack if an object with sharp edges falls on it. The crack may be visible immediately or only after some time. Disconnect the appliance from mains immediately in case any cracks are detected upon the glass ceramic surface.
- In the event of even a slight fracture on the cooking surface, disconnect the electric power supply immediately and contact your nearest authorised Kleenmaid Service Agent on 1300 652 100.

CH311C CERAMIC - CLEANING AND MAINTENANCE

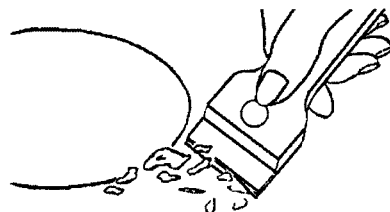


Fig 4

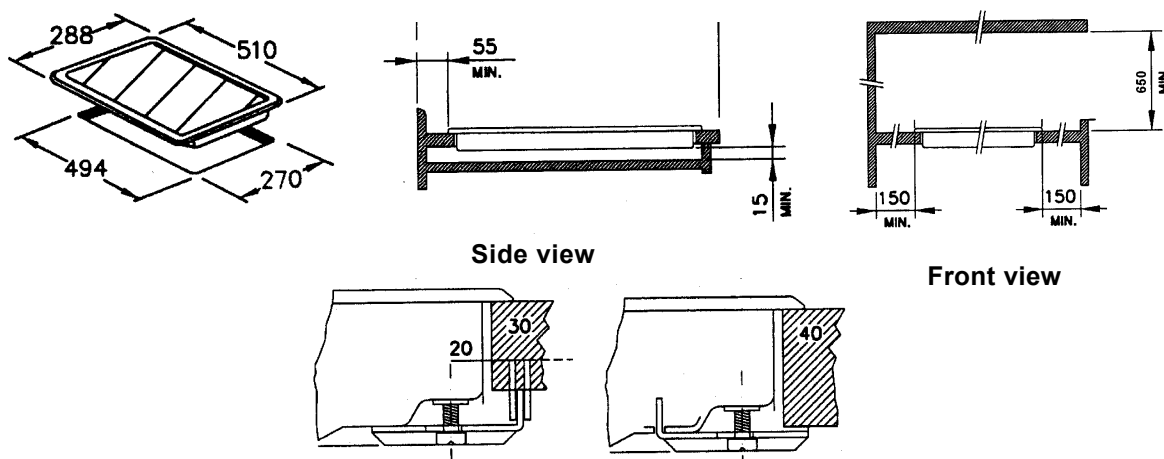
Before carrying out any cleaning or maintenance operation, cut off the electricity to the apparatus. In order to give your equipment a long life, it is vital to thoroughly clean it all over, remembering the following points:

- First remove large food bits and grease drops from the cooking surface with the special scraper (Fig 4). The cooking surface must be cleaned and cared for regularly. Use only reliable and verified cleansing agents, designed specially for ceramic-glass surfaces. Any attempt to use other detergents may result in considerable damage, as they may be too invasive and damage the surface or produce scratches. Under no circumstances should abrasive sponges or irritating chemical detergents be used such as oven sprays or spot removers.
- Clean the cooktop surface only when cold or at least cooled down, except in case of spilled sugar, strongly sweetened food, pieces of aluminium foil or plastic material which may have inadvertently melted. In such case wipe the surface immediately and remove the sugar residues with a scraper while the cooking zone is still hot. Failure to do so may cause the hotplate to be damaged beyond repair.
- Regular cleaning is extremely simple. Usually it is enough to wipe the ceramic-glass surface with a wet cloth and dry it with a dry napkin before and after use. This will protect the cooktop both before use, by removing any dust and dirt particles that might produce scratches when moving the cookware about, as well as after use, by maintaining it and preventing deterioration. If the ceramic-glass surface is not properly cleaned it may soon lose its natural shine. We recommend you use Kleenmaid Cerapol Ceramic Cooktop Cleaner (product code CCH) available from your nearest Kleenmaid Store or by phoning 13 13 08.
- Never use sponges previously used for washing the dishes. They usually contain alkaline substances that may result in discolouring the cooktop surface.

CH311C CERAMIC – INSTALLATION INSTRUCTIONS

INSTALLATION

These instructions are intended to be used by a qualified installer, who will be responsible for the installation, adjustment and maintenance according to the current Australian standards. All operations must always be carried out with the equipment disconnected from the electricity.



POSITIONING

The appliance can be fitted into a working area as illustrated on the figure. Apply the seal supplied over the whole perimeter of the working area.

ELECTRICAL CONNECTION

Prior to carrying out the electrical connection, please ensure that:

- The cooktop characteristics are such as to follow what is indicated on the rating plate applied to the bottom of the work-top.
- The cooktop is fitted with an efficient earth connection, following the current standards and law provisions in force. The earth connection is compulsory in terms of the law.

Should there be no cable and/or plug on the product, If not use a suitable absorption material for the working temperature as well, as indicated on the rating plate. Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature.

Should a direct connection to the network be required, it will be necessary to interpose an omnipolar switch with minimum aperture between the 3 mm. contacts, dimensional to bear the plate load and it must follow the standards in force (the yellow/green earth cable must not be interrupted by the switch). The plug or omnipolar switch must be easily reached on the installed equipment.

NOTE: The manufacturer declines any responsibility in the case where the above and the normal accident prevention regulations have not been respected.

CH311F DEEP FRYER - INSTRUCTIONS FOR USE

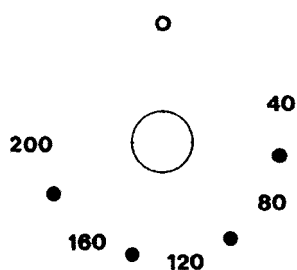


Fig 1



Fig 2

The apparatus is switched on by turning the control knob (Fig 1) on the front that allows a temperature to be set from 40 to 200 °C.

A signal light (Fig 2) comes on to show that the resistance is operating, and when it goes off it shows that it has reached the required temperature. A second general light (Fig 2) always stays on when the apparatus is operating. The fryer is equipped with a thermostat that constantly maintains the temperature of the oil bath. Furthermore, a safety thermostat automatically goes into operation in case of faulty working of the main thermostat, preventing the oil from reaching too high a temperature, about 220 °C. The use of this equipment is very simple, however, to obtain the best results, it is advisable to follow these instructions:

WARNING!

- Before putting oil in for the first time, carefully clean the steel parts and the resistance, so as to remove any residue left from manufacture.
- Never turn on the apparatus with the resistance turned out of the bowl.
- Never turn on the apparatus unless there is oil in the bowl.
- Always use vegetable oil suitable for frying: we do not recommend oil from assorted seeds or sunflower.
- The quantity of oil contained in the bowl varies from a minimum of 2 litres to a maximum of 2,7 litres. If, during use, the oil level should drop below the minimum, fresh oil must be added. It is advisable to add oil of the same type. The minimum and maximum levels are shown by two marks cut into the vertical side of the bowl.
- The oil can be used several times, but we recommend it is filtered between one cooking and the next, so as to eliminate deposits which can occur.
- It is best to change the oil very often, however, because, even if it is well filtered, small residual particles can catch fire during cooking.
- Before putting the food into the fryer, check that it is perfectly dry. Wait until the oil has reached the required temperature.
- For frozen food, it is advisable to defrost it at a low temperature and then fry it at high temperature.
- In preparing certain dishes (fried potatoes) you will get the best results by precooking at a temperature of 160 °C, and then subsequently cooking at 180 °C.
- During cooking, it is often necessary to add salt or flavourings. Avoid, if at all possible, doing this directly into the fryer, because salt, by falling into the oil, has its quality reduced.
- In the case of a breakdown, before calling a technician, try resetting the safety thermostat, by pressing the button visible, after having removed the oil bowl and unscrewed the safety plug on the front, interior side.

CH311F DEEP FRYER - CLEANING AND MAINTENANCE

Before carrying out any cleaning or maintenance operation, cut off the electricity from the apparatus. In order to give your equipment a long life, it is vital to thoroughly clean it all over, remembering the following points:

Avoid leaving acids or alkalis on the work surface (vinegar, salt, lemon-juice, etc.)

Allow the frying liquid to cool completely before emptying the frying liquid

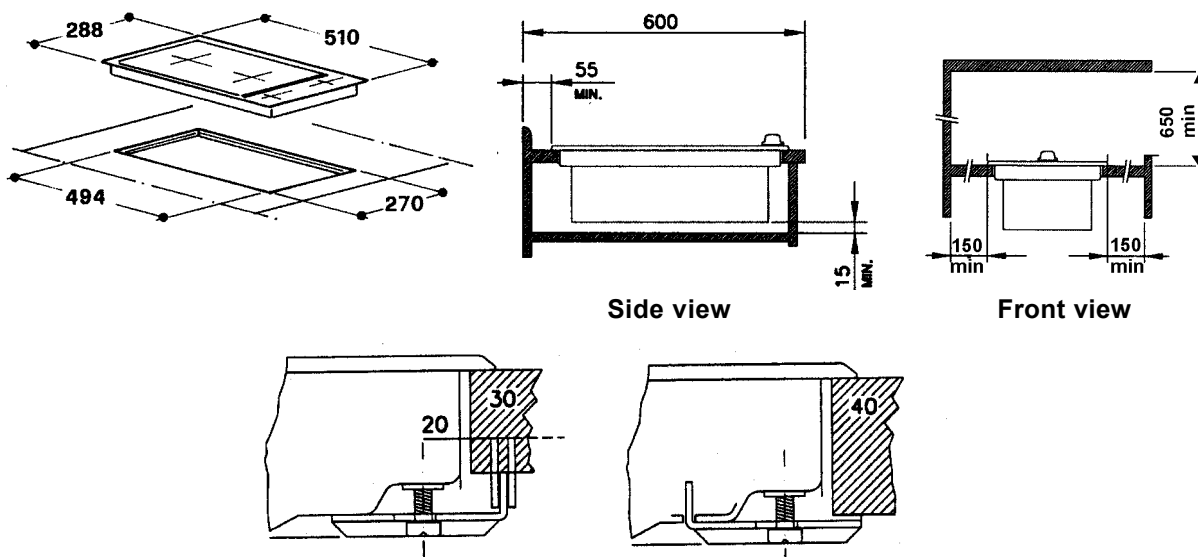
Proceed as follows:

- Lift the heating element upwards, leave it to drip on the vat and dry it with kitchen roll.
- Remove the frying vat.
- Pour the frying liquid into an appropriate container and dispose of it according to current standards for the disposal of exhausted oil.
- The deep fryer's stainless steel vat should be cleaned with a specific product that does not contain chlorine-based abrasives, acid substances, or chlorine (bleach etc). We recommend Kleenmaid Stainless Steel Liquid (product code CSSL) or Stainless Steel Pump Pack Cleaner (product code CSSPP) available from your nearest Kleenmaid Store or by phoning 13 13 08.
- Rinse and dry the vat and basket thoroughly.
- Clean the deep fryer heating element with a non-scratch, non-abrasive sponge and detergent and then rinse thoroughly.
- Replace the deep fryer vat into its working position. Lower the heating element into the vat.

CH311F DEEP FRYER – INSTALLATION INSTRUCTIONS

INSTALLATION

These instructions are intended to be used by a qualified installer, who will be responsible for the installation, adjustment and maintenance according to the current Australian standards. All operations must always be carried out with the equipment disconnected from the electricity.



POSITIONING

The appliance can be fitted into a working area as illustrated on the figure. Apply the seal supplied over the whole perimeter of the working area.

ELECTRICAL CONNECTION

Prior to carrying out the electrical connection, please ensure that:

- The cooktop characteristics are such as to follow what is indicated on the rating plate applied to the bottom of the work-top.
- The cooktop is fitted with an efficient earth connection, following the current standards and law provisions in force. The earth connection is compulsory in terms of the law.

Should there be no cable and/or plug on the product, If not use a suitable absorption material for the working temperature as well, as indicated on the rating plate. Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature.

Should a direct connection to the network be required, it will be necessary to interpose an omnipolar switch with minimum aperture between the 3 mm. contacts, dimensional to bear the plate load and it must follow the standards in force (the yellow/green earth cable must not be interrupted by the switch). The plug or omnipolar switch must be easily reached on the installed equipment.

NOTE: The manufacturer declines any responsibility in the case where the above and the normal accident prevention regulations have not been respected.

CH311S SOLID ELEMENT - INSTRUCTIONS FOR USE

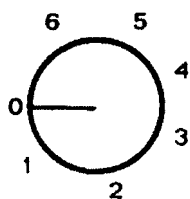


Fig 1



Fig 2

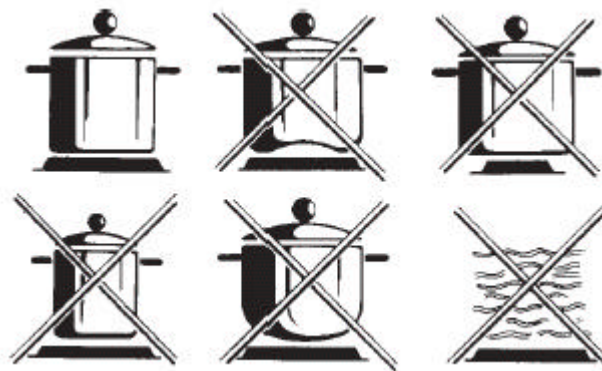


Fig 3

Rotate the knob (Fig 1) to the position correspondent to the needs of cooking taking into consideration that to a higher number a higher heat supply corresponds, see table below.

Switch	Heat intensity
1	Weak
2	Gentle
3	Slow
4	Medium
5	Strong
6	Intense

The knob can be rotated in a clockwise or anticlockwise direction with 7 fixed position 0 - 6. The pilot lamp on (Fig 2) indicates when plate is connected. **Some types of pilot lights will maintain some slight luminescence even after disconnection. This is quite normal.**

WARNING!

- It is recommended to use cooking receptacles with a flat bottom and having same diameter or slightly higher than that of the plate (Fig 3).
- Avoid overflows of liquid. Once boiling point has been reached or liquid is heated, reduce the heat supply.
- Do not leave the electrical plates on without receptacles on the top or with empty pots and pans.
- At the end of cooking turn the knob to position "0" (zero).

CH311S SOLID ELEMENT - CLEANING AND MAINTENANCE

To obtain a longer life of the product it is essential to carry out, at regular intervals, a carefully general cleaning bearing in mind the following:

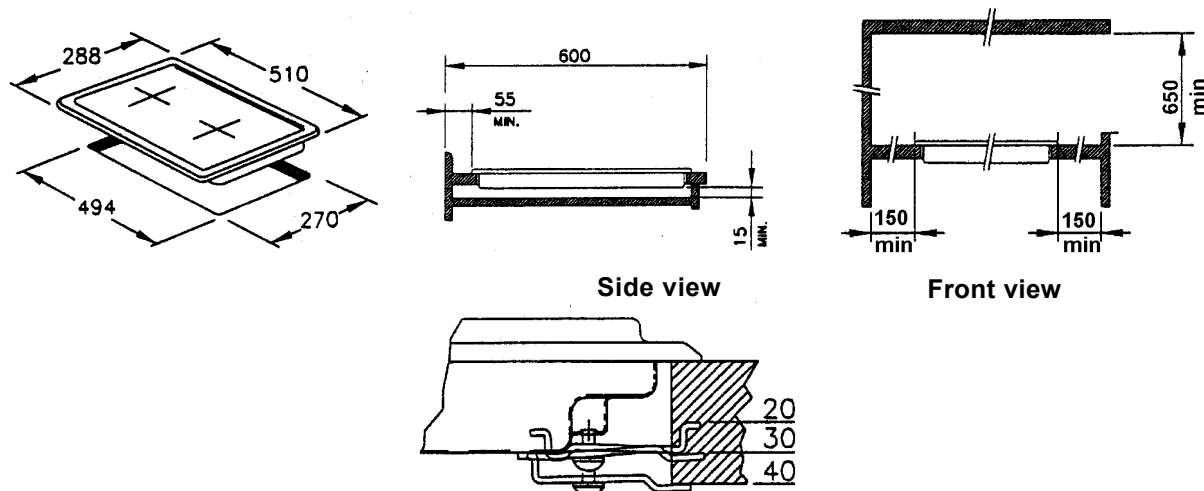
Cool the hotplates to at least 50°C before starting to clean them!

- Avoid leaving acid or alkaline substances (vinegar, salt, lemon-juice, etc.) on the top of the cooktop.
- The appliance should be cleaned with warm water, liquid detergent and soft cloth. Never use aggressive cleaners and sharp objects. Burned or dried food particles should be moistened with a wet cloth and softened with an appropriate cleansing agent
- Stainless steel surfaces must be cleaned with special cleaners for stainless steel. We recommend Kleenmaid Stainless Steel Liquid (product code CSSL) or Stainless Steel Pump Pack Cleaner (product code CSSPP) available from your nearest Kleenmaid Store or by phoning 13 13 08.
- Apply a fine layer of cleaner with a dry, absorbent cloth to the dried and cooled surface. Rub in the direction of the surface treatment. Stubborn stains should be removed with wet cloth and then rubbed dry with a dry cloth.
- The hotplate rims are made of stainless steel and might assume yellow colour with time, because of the temperature effect. This is a physical phenomenon, and it may be partly removed with the appropriate metal-cleaning agents. Mild cleansing agents will not remove the yellow film, while the aggressive abrasive cleaning accessories can cause scratches.
- The enamelled parts should be cleaned by means of suitable not abrasive or corrosive products. Avoid chloride-base products (bleach, etc.)
- To maintain the appearance of hotplates you may use a few drops of special hotplate agent and rub it in. Never apply butter, lard and the like, as it may provoke corrosion. We recommend Kleenmaid Shine On Solid Hotplate Protector (product code CSH) available from your nearest Kleenmaid Store or by phoning 13 13 08.

CH311S SOLID ELEMENT – INSTALLATION INSTRUCTIONS

INSTALLATION

These instructions are intended to be used by a qualified installer, who will be responsible for the installation, adjustment and maintenance according to the current Australian standards. All operations must always be carried out with the equipment disconnected from the electricity.



POSITIONING

The appliance can be fitted into a working area as illustrated on the figure. Apply the seal supplied over the whole perimeter of the working area.

ELECTRICAL CONNECTION

Prior to carrying out the electrical connection, please ensure that:

- The cooktop characteristics are such as to follow what is indicated on the rating plate applied to the bottom of the work-top.
- The cooktop is fitted with an efficient earth connection, following the current standards and law provisions in force. The earth connection is compulsory in terms of the law.

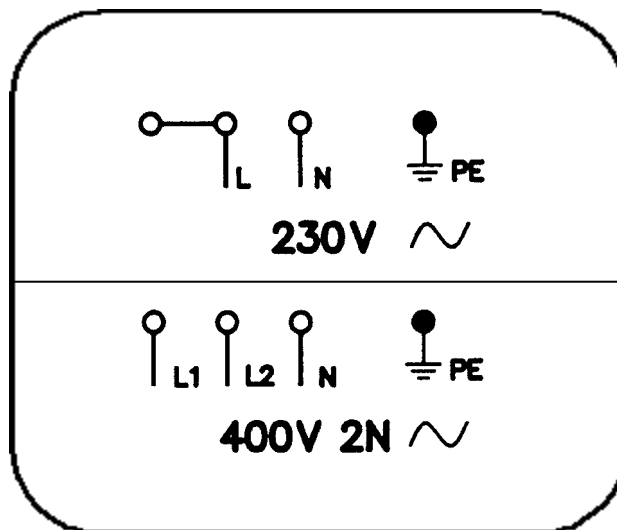
Should there be no cable and/or plug on the product, If not use a suitable absorption material for the working temperature as well, as indicated on the rating plate. Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature.

Should a direct connection to the network be required, it will be necessary to interpose an omnipolar switch with minimum aperture between the 3 mm. contacts, dimensional to bear the plate load and it must follow the standards in force (the yellow/green earth cable must not be interrupted by the switch). The plug or omnipolar switch must be easily reached on the installed equipment.

NOTE: The manufacturer declines any responsibility in the case where the above and the normal accident prevention regulations have not been respected.

TECHNICAL DETAILS

TECHNICAL DETAILS	
Operating voltage	230 V, 50 Hz
CH311B	
Total power	2400w
CH311C	
Back element	180mm
Front element	145mm
Back element	1700w
Front element	1200w
Total power	2900w
CH311F	
Total power	2300w
CH311S	
Back element	180mm
Front element	145mm
Back element	1500w
Front element	1500w
Total power	3000w



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

Other products available in the Kleenmaid
Range of appliances

Washers

Dryers

Dishwashers

Ovens

Cooktops

Outdoor Cooking Centres

Built In Coffee Machines

Rangehoods

Freestanding Ranges

Sinks

Waste Disposals

Taps

Cookware

Refrigerators

Freezers

Wine Cellars

Vacuum Cleaners

For sales information on the full range of quality appliances
Phone 13 13 08