

Outdoor Cooking Centres

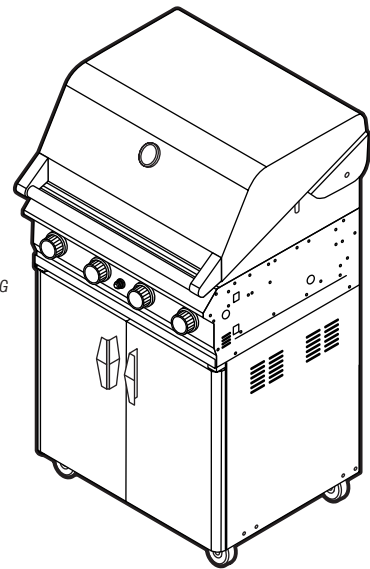
Operating and assembly instructions warranty details

FOR YOUR SAFETY.

- 1. If you smell gas:**
Shut off gas to the appliance, if possible.
Extinguish any open flame.
Open hood.
If odour continues, immediately call your gas supplier or fire department.
- 2. Do not store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.**
- 3. A gas cylinder not connected for use must not be stored in the vicinity of this or any other appliance.**

Only to be used outdoors.

Model OCCDB / OCCDBNG



Designer barbecue
and pedestal

 **Kleenmaid**
The best you can own.

congratulations

the best you can own.

Congratulations on the purchase of your new Kleenmaid outdoor cooking centre. This appliance has been designed and manufactured to give you years of reliable performance.

the kleenmaid story.

More than one million Australians enjoy using Kleenmaid appliances daily. Selected because of their unique design, outstanding performance, excellent quality and unquestionable reliability, each one is value-for-money, 100 per-cent guaranteed and at the top of its class.

attention to detail.

We are proud of our reputation for product innovation and service excellence. By dealing direct, we can ensure that you consistently receive a high standard of customer service.

Free delivery, dedicated customer and after-sales service plus free kitchen design including planning seminars are just a few of the ways we are setting new benchmarks for customer service and experience.

satisfaction guaranteed.

Your new outdoor cooking centre is covered by a written five-year parts and labour warranty, no lemon guarantee and a unique best value guarantee.

best results.

For best results, carefully read the enclosed instructions on how to assemble your new barbecue. Correct assembly will avoid delays and unnecessary service calls.

This booklet provides you with comprehensive information to help you get to know the controls and the features of your new outdoor cooking centre.

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FOR CUSTOMER REFERENCE

(Record and file in a safe place)

Purchased from _____

Date purchased _____

Serial No. _____

NOTE: Sales docket must be kept as proof of purchase date.

Appliances for use with bottled gas are labelled 'Universal LPG' or 'Propane'. Appliances for use with natural gas are labelled 'Natural Gas' and must be installed by an authorised person. Check the gas type sticker attached to the appliance.

Your Outdoor Range barbecue is preset at the factory to operate on bottled gas only, unless specified otherwise.



- **FAILURE TO COMPLY WITH THESE INSTRUCTIONS COULD RESULT IN A FIRE OR EXPLOSION WHICH COULD CAUSE SERIOUS BODILY INJURY, DEATH OR PROPERTY DAMAGE.**
- **ACCESSIBLE PARTS MAY BE VERY HOT.**
- **KEEP YOUNG CHILDREN AWAY.**
- **ANY MODIFICATION OF THIS APPLIANCE MAY BE DANGEROUS.**
- **DO NOT MOVE THIS APPLIANCE DURING USE.**
- **TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USE.**
- **READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.**
- **PARTS SEALED BY THE MANUFACTURER MUST NOT BE ALTERED IN ANY WAY.**
- **THIS APPLIANCE IS ONLY TO BE USED OUTDOORS.**

GAS INSTALLATION CODES

This appliance is certified to AS 4557 by the Australian Gas Association. Refer to data label on the appliance for certificate number.

This appliance must be used in accordance with the installation requirements of your local gas supply authority, and the appropriate installation standard AS5601.

CLEARANCES

The following minimum clearances from combustible materials must be maintained when the appliance is in use:

top – 1000 mm, rear – 450 mm, sides – 250 mm.

Openings at the rear and sides of the appliance provide air for combustion and must not be obstructed.

HOSE AND REGULATOR SAFETY



NEVER OPERATE THIS APPLIANCE WITHOUT A REGULATOR.

The regulator and hose assembly supplied with the appliance are suitable for use with bottled gas.

This regulator is adjusted to have an outlet pressure of 2.75 kPa for connection to a gas cylinder only. The regulator and hose assembly supplied with the appliance must be used. Replacement regulator and hose assemblies must be those specified by the appliance manufacturer.

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting of the flexible hose. Also, take care to avoid a loose connection with the gas cylinder. After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all visible and accessible gas line connections. Include checking those connections which were made by your supplier. The presence of bubbles will indicate a gas escape. **DO NOT TEST FOR GAS ESCAPES WITH AN OPEN FLAME.** If you are unable to correct the leak by tightening the connections, turn off the gas and contact your place of purchase immediately.

Always ensure the appliance is kept away from flammable materials and the gas cylinder clear of any heat source. When changing over from an empty gas cylinder to a full one, make sure this procedure is carried out in a flame free atmosphere.

Inspect the gas hose assembly when exchanging the gas cylinder, or at least once a year, whichever is more frequent. If the 'O-Ring' or PVC hose is cracked, cut, abraded or damaged in any way, the appliance must not be operated. The complete assembly must be replaced if damaged and when statutory conditions require it. Contact your place of purchase if uncertain.

OVERALL DIMENSIONS

Height – hood closed 1235 mm, hood open 1605 mm

Width – 665 mm (without shelves)

Depth – hood closed 660 mm, hood open 715 mm

SPECIFICATIONS

Appliance specifications can be found on the data label attached to the side panel of the appliance body.



READ CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR OUTDOOR RANGE BARBECUE.



FOR YOUR SAFETY:

- **DO NOT STORE OR USE PETROL OR OTHER FLAMMABLE VAPOURS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **DO NOT STORE EMPTY OR FULL SPARE GAS CYLINDERS UNDER OR NEAR THIS OR ANY OTHER APPLIANCE.**
- **KEEP THE GAS HOSE AWAY FROM HOT SURFACES. PROTECT GAS HOSE FROM DRIPPING GREASE. AVOID UNNECESSARY TWISTING OF HOSE. VISUALLY INSPECT HOSE PRIOR TO EACH USE FOR CUTS, CRACKS, EXCESSIVE WEAR OR OTHER DAMAGE. REPLACE HOSE, IF NECESSARY.**
- **NEVER TEST FOR GAS LEAKS WITH A LIT MATCH OR OPEN FLAME.**
- **NEVER LIGHT APPLIANCE WITH LID CLOSED.**
- **NEVER LEAN OVER COOKING SURFACE WHILE LIGHTING APPLIANCE.**
- **USE GOOD QUALITY INSULATED OVEN MITTS WHEN OPERATING APPLIANCE.**
- **NEVER ALTER OR MODIFY THE REGULATOR OR GAS SUPPLY ASSEMBLY.**
- **THIS APPLIANCE MUST NOT BE USED INDOORS.**

LOCATION OF YOUR OUTDOOR RANGE

*DO NOT use this appliance in garages, porches, breezeways, sheds or other enclosed areas. This barbecue is to be used **OUTDOORS ONLY**. Refer to page 5. It is not intended to be installed in or used on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the appliance housing while in use.*

SERVICING



ANY OF THE FOLLOWING SIGNS MAY INDICATE THAT THE APPLIANCE IS NOT OPERATING PROPERLY AND MAY NEED SERVICING:

- **EXCESSIVE YELLOW FLAME.**
- **IRREGULAR SIZE OF FLAME ACROSS BURNER.**
- **'POPPING' OF FLAME.**
- **SOOTING.**
- **ABNORMAL NOISE(S).**
- **HISSING SOUND.**

NOTE: Before requesting service, please refer to page 16 'Fault Finding'.

PROTECT CHILDREN

Keep children away from this appliance during use and until it has cooled after you are finished. Do not allow children to operate appliance or to swing on handle.

CHECKING FOR GAS LEAKS

NEVER TEST FOR LEAKS WITH A FLAME.

Prior to first use, and at the beginning of each new season (*or, if using bottled gas, whenever gas cylinder is changed*), you must check for gas leaks. Follow these steps:

1. Make soap solution by mixing one part liquid detergent and one part water.
2. Turn burner control(s) to 'OFF', then turn on gas at source.
3. Apply the soap solution to all visible and accessible gas connections including the gas cylinder. Bubbles will appear in the soap solution if connections are not properly sealed. Tighten or rectify as necessary.
4. If you have a gas leak you cannot rectify, turn off the gas at the source. Contact the manufacturer for assistance.
Refer to back cover.

GAS CYLINDER USE AND APPLIANCE SAFETY

This is a low pressure appliance and must only be used with the hose and regulator supplied.

This appliance is designed for use with a 9 kg gas cylinder. Ensure gas cylinder conforms to Australian Standard AS2469 and is less than 10 years old.

DO NOT CONNECT THIS APPLIANCE TO A GAS CYLINDER LESS THAN OR EXCEEDING THIS CAPACITY.



NEVER CONNECT AN UNREGULATED GAS CYLINDER TO THIS APPLIANCE.

The gas cylinder should be filled by a reputable gas dealer, or exchanged at a reputable gas cylinder exchange outlet. Gas cylinders should be visually inspected and re-qualified periodically.

Always keep gas cylinder in an upright position. Always close the cylinder valve when the appliance is not in use.

Do not subject the gas cylinder to excessive heat.



- **NEVER STORE YOUR GAS CYLINDER INDOORS.**
- **FOR STORAGE AND CYLINDER EXCHANGE, DISCONNECT HOSE AT THE CYLINDER ONLY – DO NOT DISCONNECT HOSE FROM THE APPLIANCE.**

If you store this appliance indoors, ALWAYS disconnect and remove gas cylinder FIRST, and store gas cylinder safely outside. Gas cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.



DANGER – IF YOU SMELL OR HEAR THE HISS OF ESCAPING GAS FROM THE GAS CYLINDER:

- **KEEP CLEAR OF THE GAS CYLINDER.**
- **TURN ALL CONTROLS ON THE APPLIANCE TO 'OFF'.**
- **EXTINGUISH ANY OPEN FLAME.**
- **REMOVE LID OR OPEN HOOD.**
- **IF ODOUR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.**

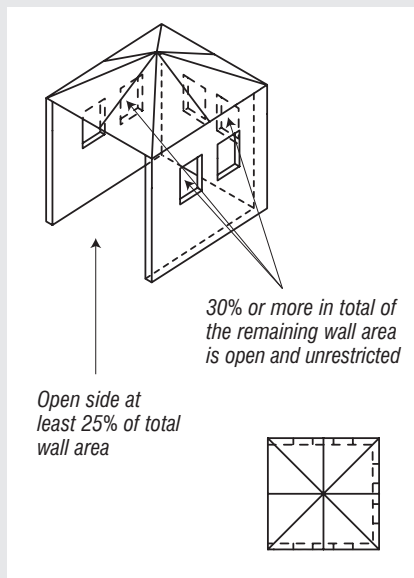
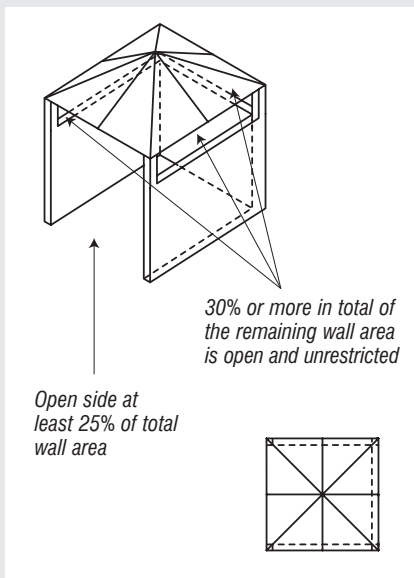
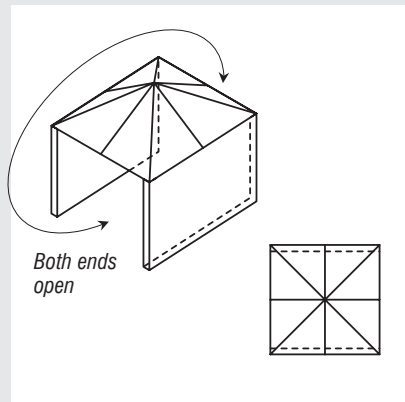
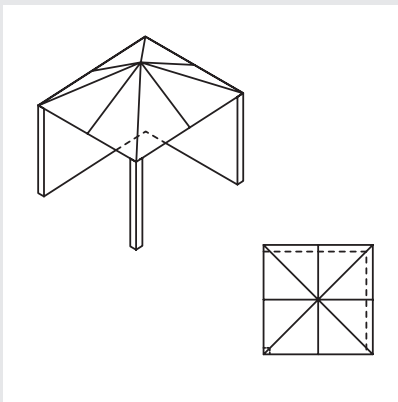
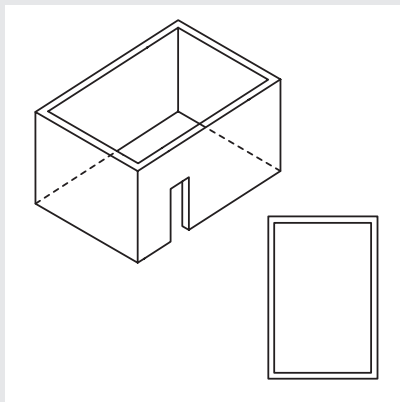


THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION.

ANY ENCLOSURE IN WHICH THE APPLIANCE IS USED SHALL COMPLY WITH ONE OF THE FOLLOWING:

- AN ENCLOSURE WITH WALLS ON ALL SIDES, BUT AT LEAST ONE PERMANENT OPENING AT GROUND LEVEL AND NO OVERHEAD COVER
 - WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND NO MORE THAN TWO WALLS
 - WITHIN A PARTIAL ENCLOSURE THAT INCLUDES AN OVERHEAD COVER AND MORE THAN TWO WALLS, THE FOLLOWING SHALL APPLY:
 - (i) AT LEAST 25% OF THE TOTAL WALL AREA IS COMPLETELY OPEN: AND
 - (ii) AT LEAST 30% OF THE REMAINING WALL AREA IS OPEN AND UNRESTRICTED
 - IN THE CASE OF BALCONIES, AT LEAST 20% OF THE TOTAL OF THE SIDE, BACK AND FRONT WALL AREAS SHALL BE AND REMAIN OPEN AND UNRESTRICTED
 - DO NOT USE YOUR BARBECUE IN GARAGES, PORCHES, BREEZEWAYS, SHEDS OR OTHER ENCLOSED AREAS.
- YOUR BARBECUE IS TO BE USED OUTDOORS ONLY. Refer below.**
- THE BARBECUE IS NOT INTENDED TO BE INSTALLED IN OR USED ON RECREATIONAL VEHICLES AND/OR BOATS AND SHOULD NOT BE PLACED ADJACENT TO OR UNDER ANY SURFACE THAT WILL BURN.
 - DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR AROUND THE BARBECUE HOUSING WHILST IN USE.

The following diagrams are examples of outdoor areas. These same principles apply to canopy or shaded cloth areas.



GENERAL

While it is possible for one person to assemble the barbecue, we recommend asking for the assistance of another person when manoeuvring some of the larger or heavier pieces.

ASSEMBLY TIPS

1. Flatten cardboard packaging and use this as a protective work surface to assemble upon.
2. Some protective coating may need to be removed from components prior to assembly.
3. Tighten screws and nuts unless otherwise specified.
4. Pre-screwing of connection points for securing the side shelves will assist in securing shelves smoothly.

CHECK BARBECUE FOR ANY DAMAGE

Before attempting to assemble your barbecue, check that all the necessary parts have been included using the parts list opposite. Inspect barbecue and trolley parts as you proceed.

Contact your place of purchase for assistance regarding replacement of any damaged or missing parts. Supplier contact details are on the back cover of the instruction manual.

Do not assemble or operate a barbecue that appears damaged.

Check that the barbecue supplied is correct for the gas type being used. There is a label on the side panel of the barbecue above the gas connection. Barbecues for use with gas cylinders are labelled 'Universal LPG' or 'Propane'. Barbecues for use with natural gas are labelled 'Natural Gas'.

TOOLS YOU WILL NEED

Standard Phillips-head screwdriver.
Adjustable spanner (*open end shifter*).

CARTON CONTENTS

NOTE: Includes barbecue and trolley packs.

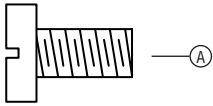
Description	Qty
Side panel – right	1
Side panel – left	1
Bottom shelf	1
Castor seat – 1 x left rear, 1 x left front, 1 x right rear, 1 x right front	4
Castors	4
Bottom shelf	1
Trolley bracket – front	1
Gas cylinder pull-out tray	1
Body support bracket	2
Doors	2
Hardware pack	1
Towel rack	1
Spice rack	1
Trolley separation panel	1
Door hinge – 1 x top left, 1 x top right	2
Barbecue body assembly	1
Grill plates	5
Savor plates®	5



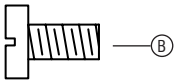
- PARTS AND COMPONENTS MUST NOT BE MODIFIED OR ALTERED IN ANY WAY. THIS COULD LEAD TO A HAZARDOUS SITUATION.
- MODIFYING OR ALTERING ANY PARTS OR COMPONENTS WILL VOID THE WARRANTY.

1 Attach castor seats to side panels.

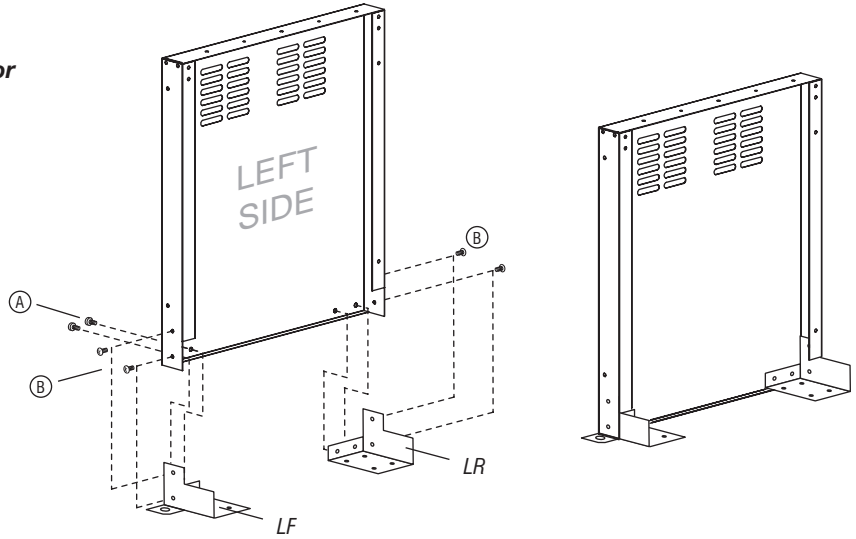
NOTE: Castor seats are labelled for correct location



Phillips flat-head screw 1/4" x 1/2"
Qty: 2

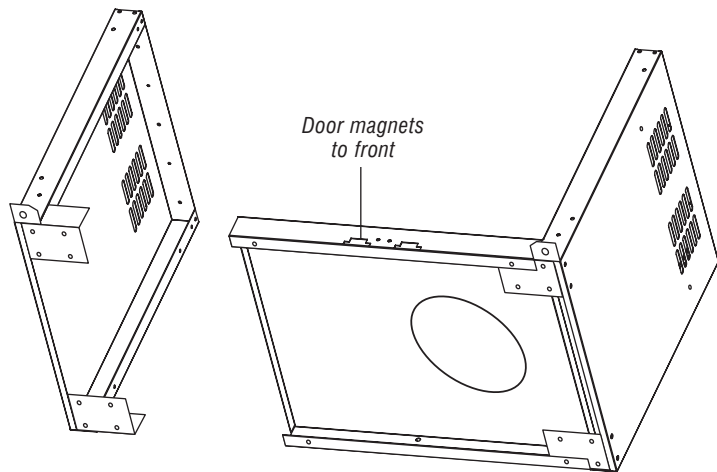


Phillips flat-head screw 3/16" x 3/8"
Qty: 4

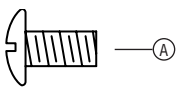


Repeat for right side.

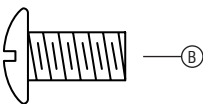
2 Attach side panels to bottom shelf.



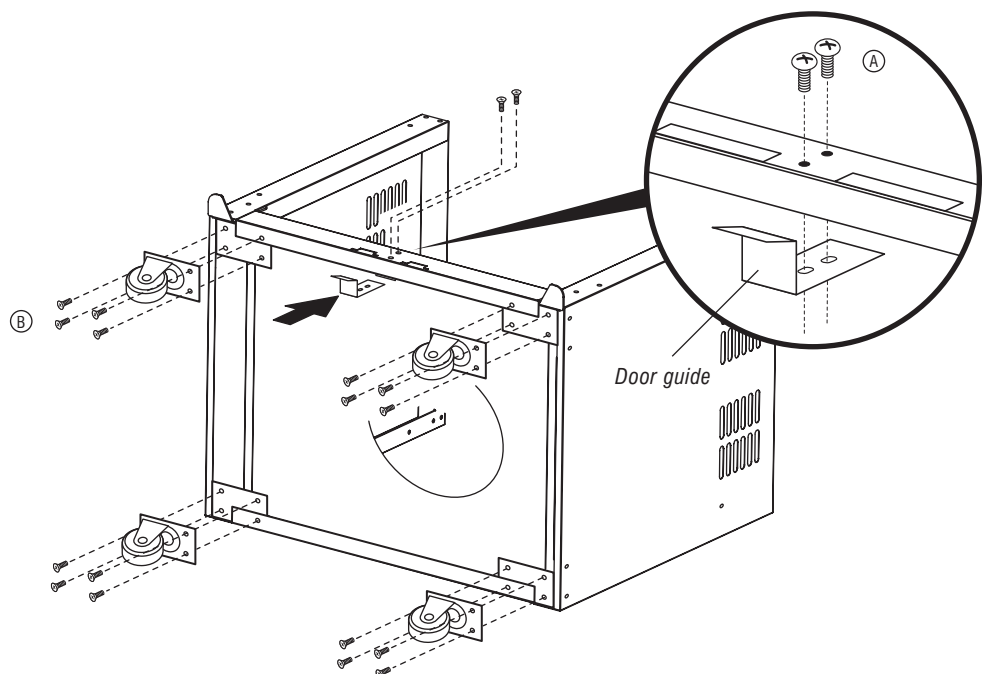
3 Attach castor wheels to castor seat.
Attach door guide



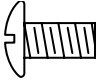
Phillips-head screw 3/16" x 3/8"
Qty: 2



Phillips-head screw 1/4" x 1/2"
Qty: 16



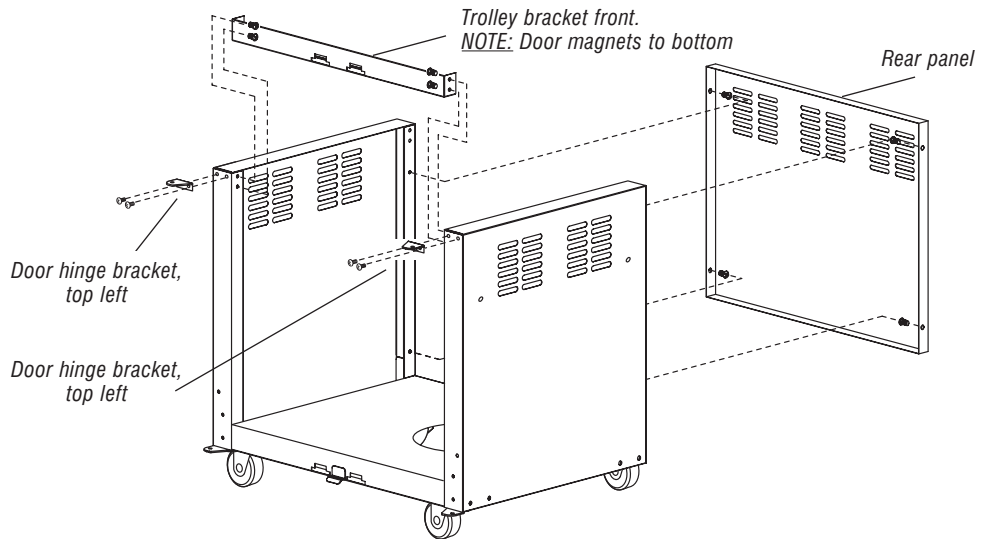
4 Attach the trolley bracket front and rear panel.



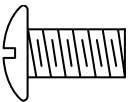
Phillips-head screw 3/16" x 3/8"
Qty: 12



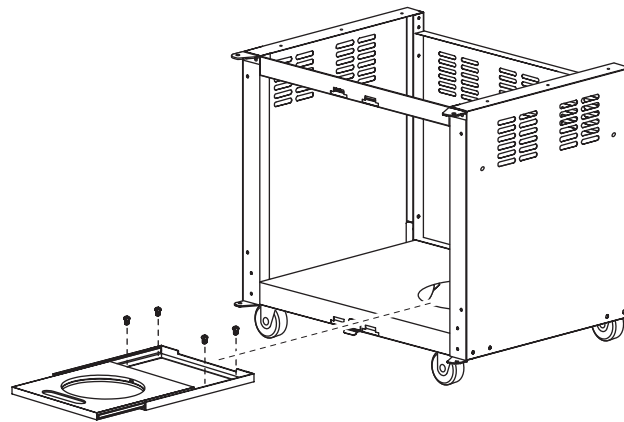
Flange nut 3/16"
Qty: 12



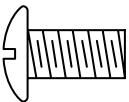
5 Attach gas cylinder tray.



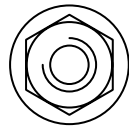
Phillips-head screw 1/4" x 1/2"
Qty: 4



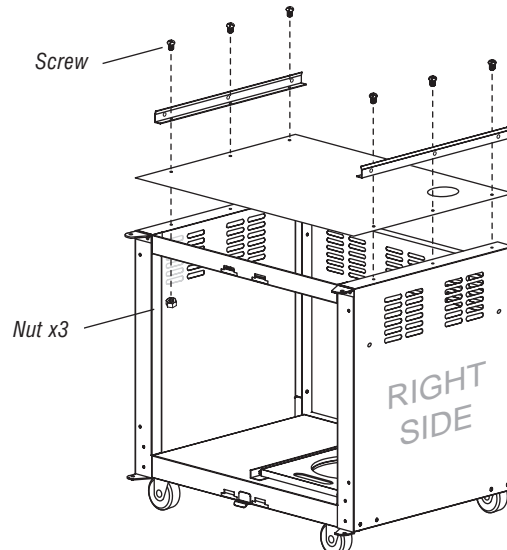
6 Attach body support brackets and trolley separation panel.



Phillips-head screw
3/16" x 3/8"
Qty: 6



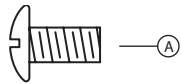
Flange nut 3/16"
Qty: 6



TIGHTEN ALL SCREWS.

- 7 Attach top right and left door hinges / doors. Insert the bottom door hinge pin into the lower door hinge bracket holes. Depress the spring loaded top door hinge pin and line up with the top hinge bracket holes, and release the pin.

Attach door handles and towel rack to the inside panel of the left door.

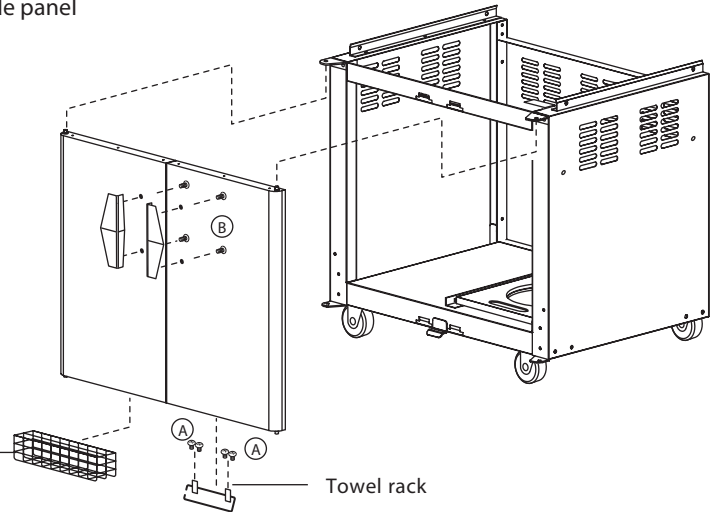


Phillips-head screw
3/16" x 3/8"
Qty: 4



Phillips-head screw
3/16" x 1/4"
Qty: 4

Locate spice rack into slots inside left door



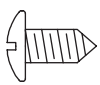
Towel rack

8 INSTALL BARBECUE BODY

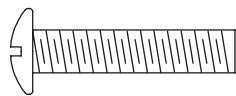
Remove cooking components from barbecue body. With an assistant, lift and position barbecue body on the trolley.

INSTALL LIGHTING STICK

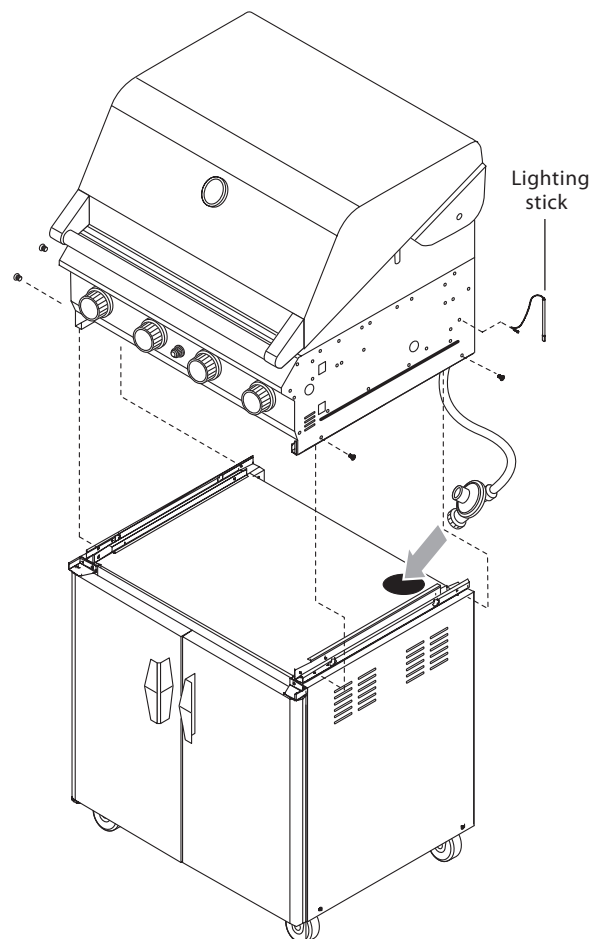
Install the lighting stick using one (1) M4 x 10 self-tapping screw.



M4 x 10
self-tapping screw
Qty: 1



Phillips-head screw
1/4" x 13/16"
Qty: 4



Lighting stick

Note: Change of screws for securing Towel Rack:

4 x self tapping screws have been attached to original hardware pack to replace original 4 x metal threaded 3/16" screws. Please use self tappers to secure towel rack. Original screws may still be enclosed in hardware pack and will remain after assembly.

ENSURING BURNER CONTROLS ARE OFF

IMPORTANT: Before connecting and disconnecting barbecue to gas source, ensure burner controls are in 'OFF' position.

NOTE: The 'OFF' position on the control panel is identified by either a small black dot / a short vertical black line / or the word 'OFF'.

When the marking, or the word 'OFF' printed on the control knob, aligns with the printed marking on the control panel, then the burner is in the fully off position.

CAUTION: When the appliance is not in use, the gas must be turned off at the gas cylinder.

Familiarise yourself with the general information and safety guidelines located at the front of this booklet. Check to see that gas cylinder is filled and that end of each burner tube is properly located over each valve orifice. Set burner controls to 'OFF' position.

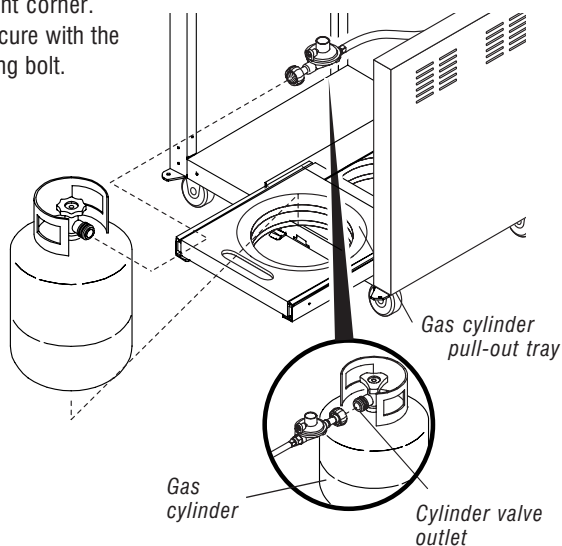
CONNECTING TO, AND DISCONNECTING FROM GAS SOURCE



TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH AN OPEN FLAME (Refer to page 4)

CONNECTING TO GAS SOURCE

- Place the gas cylinder into the gas cylinder pull-out tray and face the gas cylinder valve to the right front corner. Secure with the wing bolt.



CAUTION: When the appliance is not in use, the gas must be turned off at the gas cylinder.

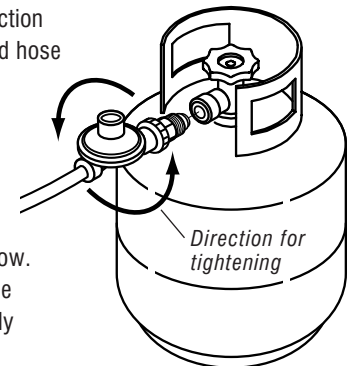
- Attach cylinder connection device of regulator and hose assembly to cylinder valve outlet.

Tighten firmly.

- Open the gas cylinder valve fully to allow gas to flow.
- Leak test all accessible connections thoroughly using a soapy water solution prior to lighting the barbecue.

Refer to Safety information, page 4.

- If a leak is found, turn gas cylinder valve off and do not use barbecue until repairs or replacement can be made.



DISCONNECTING FROM GAS SOURCE

- Turn the burner control 'OFF'.
- Turn the gas cylinder valve off fully.
- Detach the regulator assembly from gas cylinder valve.



- **DISCONNECT AND REMOVE GAS CYLINDER WHEN MANOEUVRING THE BARBECUE OVER UNEVEN SURFACES OR CARRYING UP AND DOWN STAIRS.**
- **IF THIS INFORMATION IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR!**
- **DO NOT STORE A SPARE GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.**
- **THIS BARBECUE IS ONLY TO BE USED OUTDOORS.**

NATURAL GAS INSTALLATION

This barbecue is also certified for use on natural gas. Barbecues factory set for use on natural gas are labelled accordingly.

Contact your place of purchase for advice in relation to using your barbecue on natural gas. Refer to back page for contact details.

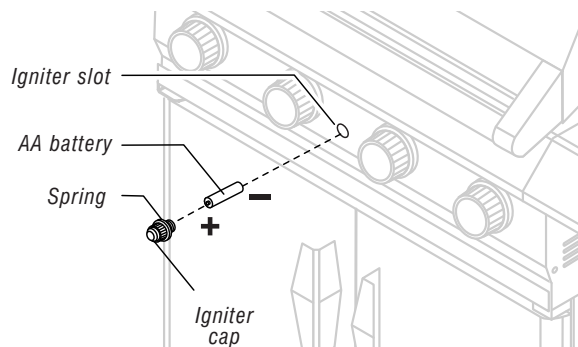
Barbecues for use on natural gas must be installed by an authorised person.

SETTING TEST POINT PRESSURE

With all burners operating at maximum setting, set the gas pressure at the test point located at the manifold inlet to 0.95 kPa.

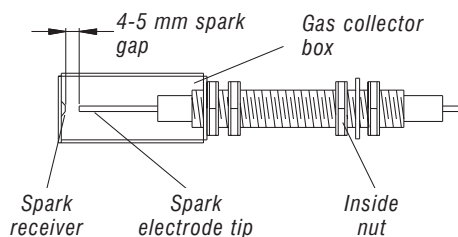
IGNITION BATTERY INSTALLATION

1. Unscrew the igniter cap located on the barbecue control panel and remove the contact and spring from the igniter slot.
2. Place the manufacturer supplied AA battery into the igniter slot. Be sure to place the positive pole facing toward you.
3. Place the spring over the AA battery, then place the contact on top of the spring. Screw the igniter cap back onto the barbecue control panel.



WITH THE ASSISTANCE OF ANOTHER PERSON, PERFORM THIS ELECTRODE CHECK BEFORE PROCEEDING.

This test will ensure that the spark electrode tips are properly positioned so your barbecue lights easily and properly.



Ensure the gas source is turned off – or is disconnected and all burner control knobs are set to 'OFF' – and open the lids / side shelves.

Have your assistant stand behind to the right of the barbecue and look toward the front of the barbecue. Never put your face inside the barbecue.

Press the igniter cap or turn 'IGN'. You should hear a 'clicking' sound. Your assistant should see a blue spark within each gas collector box. If a spark is present the electrode tips are properly positioned.

If no spark is seen, the spark gap needs to be adjusted as follows:

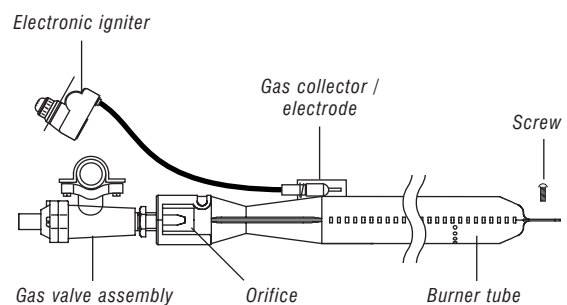
- Using an adjustable spanner, loosen the inside nut until the gas collector box can be turned upward. If the gap between the spark electrode tip and receiver is more than 4 - 5 mm use long nose pliers to gently squeeze the gas collector box to

narrow gap. Return the gas collector box to its original position, secure the inside nut and try the electrode check again.

If no 'clicking' sound is heard:

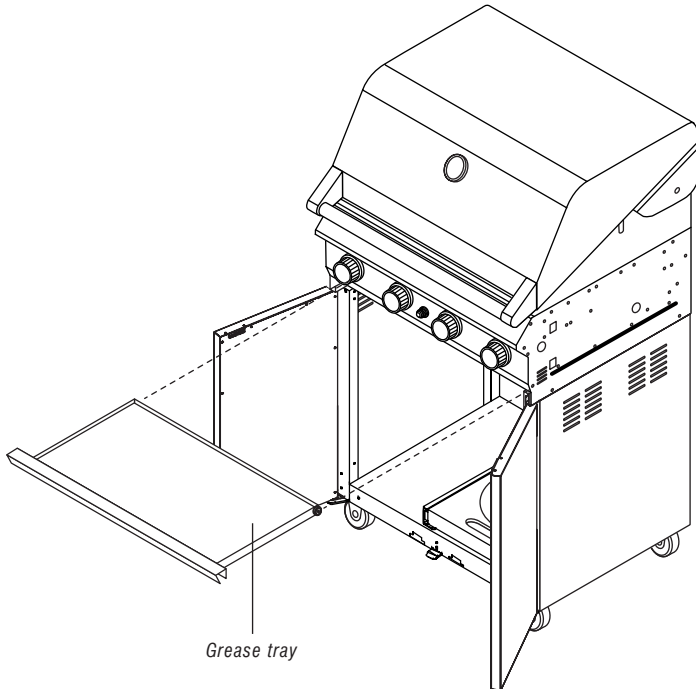
- AA battery may be installed backwards.
- Electric wires may be loose. Remove the AA battery and inspect the igniter junction box found behind the control panel and reconnect any loose wires.

BURNER OPERATION AND IGNITION SYSTEM CHECK



1. With burner controls in 'OFF' position, open the gas cylinder valve or connect to gas supply.
2. Upon first assembly the gas lines and burners will be full of air. In order for the burners to light properly the lines must fill with gas. It may require several attempts at lighting the burners before you are successful.
3. Push the igniter button and check for sparking at the stainless steel gas collector, located adjacent to each burner.
4. If a spark is not evident at the gas collector, check that the ignition lead is firmly attached to the spark plug.
5. With sparking established at collector box, turn the burner control to 'HI' to establish a flame on the burner.
6. Push and turn the required burner control as required in an anti-clockwise direction to the 'HI' position. Cross lighting channels inside the barbecue body enables the flame to transfer across to the centre and opposite side burners to ignite them.
7. If any burners fail to light after several attempts, turn off gas supply at source.

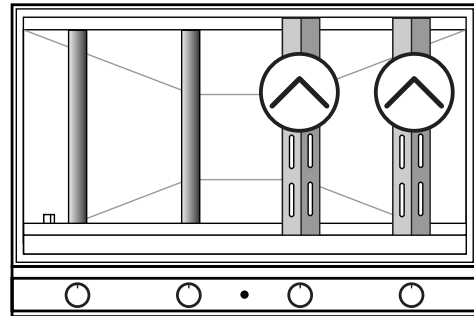
Wait until burners cool and inspect for obstructions to gas flow. See also *Safety instructions (page 4)*, *Lighting and Operating instructions (page 13)*.

INSTALL GREASE TRAY

- **DO NOT LINE THE GREASE TRAY WITH FOIL OR ABSORBENT MATERIALS.**
- **GREASE / FAT FIRES ARE NOT COVERED BY WARRANTY.**

INSTALLING COOKING COMPONENTS**SAVOR PLATES®**

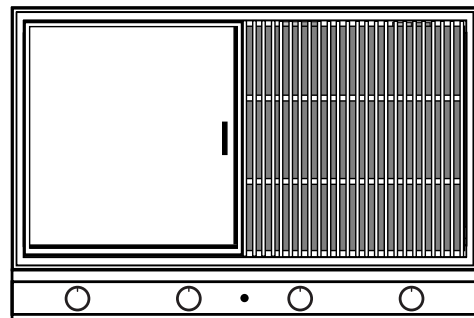
Savor plates® are designed to reduce flaring and are designed to fit onto the front and rear ledges of the barbecue body. Align the slots in the ends of the Savor plates® with the ledge brackets for correct positioning.

**COOKING PLATES**

The grill plates must be positioned over the flame tamers. Position hot plate and grill plates as indicated below.

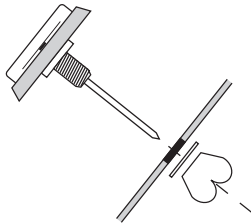


DO NOT COVER ENTIRE COOKING SURFACE WITH SOLID PLATES, AS THIS WILL RESULT IN POOR COOKING PERFORMANCE, OR THE BURNERS MAY GO OUT, CREATING A HAZARDOUS SITUATION.



TEMPERATURE GAUGE

The temperature gauge is used as a guide to cooking temperatures when cooking with the hood closed. When an opening is provided in the hood, this allows for the installation of the temperature gauge. *Install as shown in the diagram, if not factory fitted.*



NOW YOUR BARBECUE IS READY TO USE

Before first use and at the beginning of each barbecue season:

1. Please read *Safety, Lighting and Operating instructions* carefully.
2. Check gas valve orifices, burner tubes and burner ports for any obstructions. *eg. spiders, webs, insects.*
3. Check and ensure the gas cylinder is full.
4. **Ensure all connections are securely tightened. Check for gas leaks.** Refer to page 4.



CAUTION: IF BURNERS GO OUT DURING OPERATION, CLOSE GAS SUPPLY AT SOURCE, AND TURN ALL BURNER CONTROLS OFF.

OPEN HOOD AND WAIT 5 MINUTES BEFORE RE-ATTEMPTING TO LIGHT (ENSURE ACCUMULATED GAS FUMES HAVE CLEARED).

CAUTION: SHOULD A GREASE FIRE OCCUR, ATTEMPT TO CLOSE GAS SUPPLY AT SOURCE, TURN OFF ALL BURNERS AND REMOVE FOOD IF POSSIBLE.

KEEP THE VENTILATION OPENINGS OF THE CYLINDER ENCLOSURE FREE AND CLEAR FROM DEBRIS.

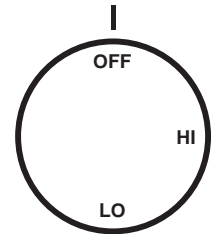


- **THE HOOD MUST BE IN THE OPEN POSITION FOR LIGHTING**
- **DO NOT SMOKE AT ALL TIMES WHEN ATTEMPTING TO IGNITE BARBECUE.**
- **CAUTION: DO NOT MOVE TROLLEY WHILE BARBECUE IS IN OPERATION**

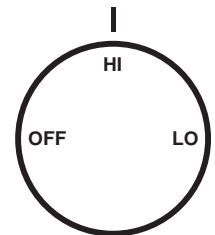
MAIN BURNER IGNITION

1. Open barbecue hood before attempting to light burners.
2. Set burner control knobs to 'OFF' and open the gas cylinder valve.

NOTE: Upon first assembly the gas lines and burners will be full of air. In order for the burners to light properly the lines must fill with gas. It may require several attempts at lighting the burners before you are successful.



3. Push and turn the required burner control knob to 'HI'.
4. Immediately press the continuous spark igniter for up to 15 seconds to light the burner.
5. If the burner does not light, turn the burner control knob to 'OFF', wait 5 minutes for gas to clear, then retry.
6. Once the burner is ignited, the adjacent burner can be lit by simply turning its control knob to 'HI'.
7. Adjust burner control knobs to your desired cooking temperature.
8. If ignition cannot be achieved, perform ignition check procedure. Refer to page 11.



OPERATING PROCEDURE

BURN-OFF

Before cooking on your barbecue for the first time, burn-off any residual oils or foreign matter from the cooking plates. **ENSURE THE LID IS REMOVED OR THE HOOD OPEN**, and operate at 'HI' setting for approximately 15 minutes. Allow to cool then wash grill/plate/pan thoroughly with soap suds and scrubbing brush. Rinse thoroughly and wipe clean with a cloth. Your grill/plate/pan is ready to use.

PREHEATING

It is necessary to preheat the barbecue before cooking. Operate the burner(s) under the cooking surface to be used at 'HI' for approximately 10 minutes before cooking. Hooded barbecues should be pre-heated with the hood down.

COOKING TEMPERATURES

'HI' setting – Use this setting only for warm up, for searing steaks and chops, and for burning food residue from the grill plates after the cooking is over. Rarely, if ever, do you use the 'HI' setting for extended cooking.

'MEDIUM' setting (*mid-way between 'HI' and 'LO'*). Use this setting for most grilling, and for cooking hamburgers and vegetables.

'LO' setting – Use this setting when cooking very lean cuts such as fish.

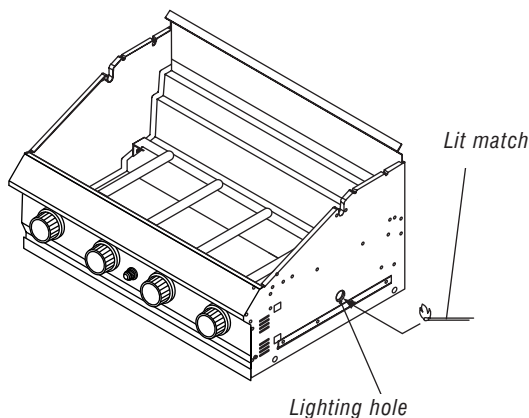
Actual cooking surface temperatures vary with outside temperature and the wind conditions.

MANUAL LIGHTING

If for some reason, igniters fail to produce a spark at the electrode, barbecue can be lit carefully with a match.

Insert lit match or long-necked butane lighter through lighting hole located on right side of barbecue body, after turning the right burner control to the 'HI' position.

Sequentially light the remaining burners from right to left.



FLARE-UPS

The fats and juices that drip from the meat may cause flare-ups. Since flare-ups impart the distinctive taste and colour for food cooked over an open flame, they should be expected and encouraged within reason. Nevertheless, uncontrolled flaring can result in a ruined meal.

COOKING WITH THE HOOD DOWN

Cooking with the hood in the closed position helps to cook food more quickly than in conventional barbecues with a simple lid. The hood (*when closed*) helps to retain the heat more evenly and conserves energy.

IMPORTANT: *Never use any burner or combination of burners on 'HI' for extended periods when cooking with the hood down.*

High direct heat when the hood is down may result in burnt food, or damage to painted surfaces.

When roasting in your barbecue, food should be positioned over the centre burners either on a roasting rack with the cooking pan underneath, or directly in the cooking pan, or placed in a disposable aluminium foil dish on top of a flame tamer. Remove other grill plate and hot plate not being used, and ignite burners.

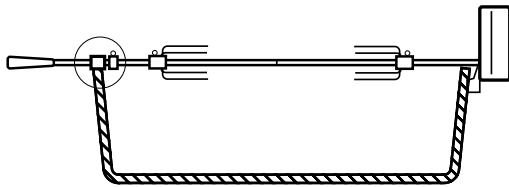
It is recommended not to exceed 250°C when cooking with the hood down. The heat from the selected burners circulates gently throughout the barbecue, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to ignite the fats and juices that drip during cooking.

PRE HEATING

With the hood open, ignite the outer left and right burners. Once ignition is established, close the hood. Leave the burners on 'HI' for 10 minutes or until the temperature reaches a suitable level for cooking. Modulate the required temperature by turning the left and right burners progressively to 'LO'.

ROTISSERIE

Rotisserie is available as an optional extra from your place of purchase.



SAFETY POINTS

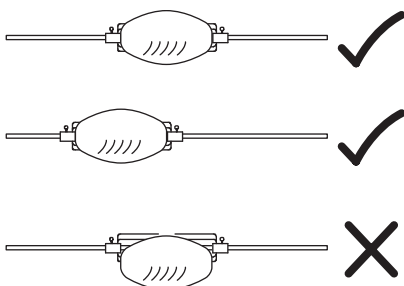
- Do not operate damaged rotisserie.
- Do not use rotisserie in poor weather conditions.
- Avoid contact with hot surfaces.
- Always load rotisserie to barbecue before switching motor on.
- Always turn rotisserie 'OFF' before removing from barbecue.
- Do not leave rotisserie on barbecue when not in use.

LOADING THE SPIT RODS

- Assemble rotisserie rod as shown.
- Centre food on the spit rod.
- Use butcher string to secure loose portions.

ROTISSERIE COOKING

- Rotisserie cooking produces foods that are moist, flavoursome and appealing. The rotating food self bastes. Although the rotisserie is best for larger pieces of meat or poultry, most cuts can be used if prepared properly.
- The balancing of the food requires the most attention in rotisserie cooking. The rotisserie must turn evenly otherwise the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side. *Refer to the diagram below.*



- The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie skewer loosely in the palm of your hands. Give the spit a quarter turn and if there is no tendency to roll and it is stable give it a another quarter turn. It should rest without turning in each of these positions.

It can then be attached to the barbecue.

- When using poultry, truss the bird tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird can be stuffed prior to this, if you wish. Pull the neck skin down and using a small skewer fix to the back of the bird. Push the rotisserie skewer through lengthwise, catching the bird in the fork of the wishbone. Centre the meat and tighten the holding forks. Test the balance as described above.
- A rolled piece of meat only requires the rotisserie skewer to be inserted through the centre of the length of meat, then secured and balanced using the forks.
- For meats which are un-boned, it is best to secure the rotisserie skewer diagonally through the meaty sections. If protruding bones or wings brown too quickly, cover with pieces of foil.

SETTING UP THE BARBECUE

- Remove all the cooking plates from the barbecue and position the flame tamer centrally. Place either an oven proof cooking pan or disposable aluminium foil dish on top of the flame tamer under the food being cooked so that it catch any drips from the food above. The drippings can be used to make gravies and other sauces to accompany the cooked meat.
- Once the barbecue has been set up, pre-heat the barbecue according to the manufacturer instructions. Close the hood when you start to cook.
- For foods with little fat you may wish to cook them directly over lit burners to give a charred effect. This should only be done towards the end of the cooking for no longer than the time required to give the desire visual effect. Do not attempt this with fatty foods as this will cause flare-ups and excessive smoke.

COOKING TIMES

- This will vary according to the type and weight of food you are cooking. However as a guide the cooking times on a rotisserie are similar to conventional oven cooking.



- **SHOULD A FLASHBACK FIRE OCCUR IN OR AROUND THE BURNER TUBES, FOLLOW THE INSTRUCTIONS BELOW. FAILURE TO COMPLY WITH THESE INSTRUCTIONS COULD RESULT IN**
- **A FIRE OR EXPLOSION THAT COULD CAUSE SERIOUS BODILY INJURY, DEATH, OR PROPERTY DAMAGE.**
- **SHUT OFF GAS SUPPLY TO THE GAS BARBECUE.**
- **TURN THE CONTROL KNOBS TO OFF POSITION.**
- **OPEN THE BARBECUE LID. PUT OUT ANY FLAME WITH A FIRE EXTINGUISHER.**
- **ONCE THE BARBECUE HAS COOLED DOWN, CLEAN THE BURNER TUBES AND BURNERS ACCORDING TO THE CLEANING INSTRUCTIONS IN THIS OPERATION MANUAL.**

CAUTION: If burners go out during operation, close gas supply at source, and turn all gas valves off. Open hood and wait 5 minutes before re-attempting to light (this allows accumulated gas fumes to clear).

CAUTION: Should grease fire occur, close gas supply at source, turn off all burners and remove food until fire is out.

KEEP THE VENTILATION OPENINGS OF THE CYLINDER ENCLOSURE FREE AND CLEAR FROM DEBRIS.

IF THE BARBECUE FAILS TO LIGHT

1. Turn gas off at source and turn burner control knobs to 'OFF'. Wait at least five (5) minutes for gas to clear, then retry.
2. If your barbecue still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your barbecue still fails to operate, turn the gas off at source, turn the control knobs to 'OFF', then check the following:
 - **Misalignment of burner tubes over orifices**
Correction: Reposition burner tubes over orifices.
 - **Obstruction in gas line**
Correction: Remove fuel line from barbecue. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to barbecue.
 - **Plugged orifice**
Correction: Remove burners from barbecue by pulling cotter pin (beneath burner) using long nose pliers. Carefully lift each burner up and away from gas valve orifice. Remove the orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all orifices, burners, cotter pins and cooking components.

If an obstruction is suspected in gas valves or manifold, contact your place of purchase or manufacture.
 - **Obstruction in burner tubes**
Correction: Follow the burner tube cleaning procedure on page 19 of this operation manual.
 - **Misalignment of igniter on burner**
Correction: Check for proper position of the electrode tip as shown on page 11. The gap between the spark electrode tip and spark receiver should be approximately 4 - 5 mm. Adjust if necessary. With the gas supply closed and all control knobs set to 'OFF' press the electric igniter cap and check for the presence of a spark at the electrode.
 - **Disconnected electric wires**
Correction: Inspect the igniter junction box found behind the control panel. Connect loose electric wires to junction box and try to light the barbecue.
 - **Weak AA battery**
Correction: Unscrew the igniter cap and replace the battery.



DO NOT USE OVEN CLEANER TO CLEAN THE BARBECUE.



FAILURE TO READ AND FOLLOW THE USE AND CARE INSTRUCTIONS COULD RESULT IN A FIRE OR EXPLOSION THAT COULD CAUSE SERIOUS BODILY INJURY, DEATH OR PROPERTY DAMAGE.



IN COASTAL AREAS, FREQUENT CLEANING AND THE USE OF A COVER IS RECOMMENDED TO PROLONG THE LIFE OF THE APPLIANCE. SALTY AIR WILL ADVERSELY AFFECT EXPOSED PARTS.

CLEANING AND MAINTENANCE

Proper care and maintenance will keep your barbecue in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your barbecue will stay clean and operate with minimum effort.

CAUTION: *Be sure your barbecue is off and cool before cleaning.*

CLEANING THE COOKING PLATES

Before initial use, and periodically, wash your cooking plates in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your cooking plates.

It is recommended the cooking plates be coated with a thin layer of cooking oil on a regular basis to prevent rusting. Slight rust can be removed with a scrubbing brush before use.

CLEANING THE FLAME TAMERS

Periodically you should wash the flame tamer in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the flame tamers thoroughly before you re-install them into the barbecue.

CLEANING THE GREASE TRAY AND RECEPTACLE

To reduce the chance of fire, the grease draining tray and grease receptacle should be visually inspected before each barbecue use. Remove any grease and wash grease tray and receptacle with a mild soap and warm water solution.

NOTE: *Grease / fat fires are not covered by warranty.*

CLEANING EXTERIOR SURFACES

Before initial use, and periodically thereafter, we suggest you wash your barbecue using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use a stiff wire or brass brush. These will scratch stainless steel and chip painted surfaces (*varies by model*) during the cleaning process.

CARE FOR STAINLESS STEEL SURFACE

The stainless steel over time will be affected by 'tea staining' (*the brown discolouration of some stainless steel*).

Tea staining can be reduced by washing the surface with mild detergent and warm water. This should then be followed by rinsing with clean cold water. We recommend the surface then be wiped dry with a clean cloth.

STORAGE

We recommend that you minimise the barbecue's exposure to the elements. High moisture content in the air (*rain, mist, salt spray etc.*) can affect metal components and lead to material breakdown. If left in an area subjected to high moisture content, we strongly recommend that you observe the cleaning procedure on a regular basis and cover the appliance whilst not in use (*covers are available as an optional extra*). Material breakdown from high moisture conditions can be avoided if the appliance is well protected from the weather and regular cleaning is carried out.

ANNUAL CLEANING OF THE BARBECUE INTERIOR

Burning-off excess food after every cookout will keep it ready for instant use. However, at least every three months you must give the entire barbecue a thorough cleaning to minimise your risk of grease fire and keep the barbecue in top shape. *Follow these steps:*

1. Turn all burner valves to the full 'OFF' position.
2. Turn the LP gas cylinder valve to the full 'OFF' position.
3. Disconnect the regulator from the gas cylinder. Inspect the hose with regulator assembly for cracking, cuts or any other damage, and replace as necessary. *Refer to the Parts List in this operation manual, pages 21-22.*
4. Remove and clean the flame tamers, cooking plates and barbecue burners.
5. Cover each gas valve orifice with aluminum foil.
6. Brush the inside and bottom of the barbecue with a fibre pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminum foil from orifices and check each orifice for obstruction.
8. Check each spark electrode, adjusting as needed. The space between the spark electrode tip and spark receiver should be approximately 4 - 5 mm.
9. Replace the burners and adjust the gas collector box. The edge of the collector box should be overlapping the burner port.
10. Reconnect the gas source and observe the burner flame for correct operation.
11. Replace flame tamers and cooking plates.



- **BEWARE OF SPIDERS. BURNER TUBES SHOULD BE INSPECTED AND CLEANED PERIODICALLY.**



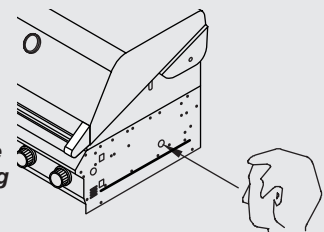
- **SPIDERS AND SMALL INSECTS CAN OCCASIONALLY SPIN WEBS OR MAKE NESTS IN THE BURNER TUBES. THESE WEBS CAN LEAD TO A GAS FLOW OBSTRUCTION WHICH COULD RESULT IN A FIRE IN AND AROUND THE BURNER TUBES.**
- **THIS TYPE OF FIRE IS KNOWN AS 'FLASH-BACK' AND CAN CAUSE SERIOUS DAMAGE TO YOUR BARBECUE AND CREATE AN UNSAFE OPERATING CONDITION FOR THE USER.**
- **ALTHOUGH AN OBSTRUCTED BURNER TUBE IS NOT THE ONLY CAUSE OF 'FLASH-BACK' IT IS THE MOST COMMON CAUSE AND FREQUENT INSPECTION AND CLEANING OF THE BURNER TUBES IS NECESSARY.**



- **KEEP BARBECUE AREA CLEAR AND FREE FROM COMBUSTIBLE MATERIALS, GASOLINE AND OTHER FLAMMABLE VAPOURS AND LIQUIDS.**
- **DO NOT OBSTRUCT THE FLOW OF AIR FOR COMBUSTION AND VENTILATION.**
- **KEEP THE VENTILATION OPENINGS OF THE CYLINDER ENCLOSURE CABINET FREE AND CLEAR OF DEBRIS.**
- **VISUALLY CHECK BURNER FLAMES OCCASIONALLY TO ENSURE PROPER FLAME PATTERN AS SHOWN BELOW.**
- **FAILURE TO COMPLY WITH THESE INSTRUCTIONS MAY RESULT IN A HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, MAY RESULT IN INJURY.**



Magnified view of burner flame through lighting hole



CLEANING THE BURNER TUBES AND BURNER PORTS

To reduce the chance of FLASHBACK FIRE you must clean the burner tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your barbecue has not been used for an extended period of time.

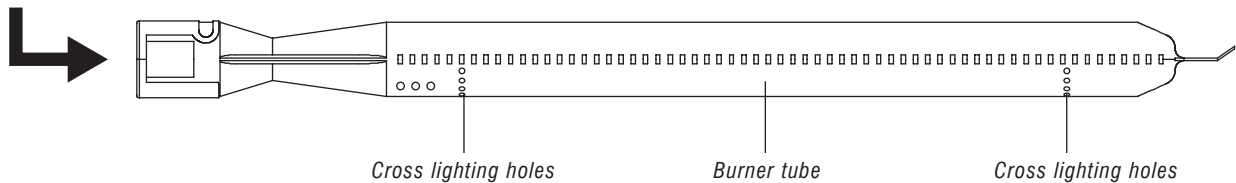
1. Turn all burner valves to the full 'OFF' position.
2. Turn the LP gas cylinder valve to the full 'OFF' position.
3. Detach the LP gas regulator assembly from your gas barbecue.
4. Remove the cooking plates, flame tamer plates and grease trays from your barbecue.
5. Remove the screw from the rear of each burner using a Phillips-head screwdriver.
6. Carefully lift each burner up and away from the gas valve orifice.
7. Check and clean burner / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the barbecue.
8. Refer to diagram 1 and perform one of these three cleaning methods:

METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the burner tube and inside the burner several times to remove debris.



Diagram 1.

To clean burner tube, insert hook as indicated by the arrow.



METHOD 2: Use a bottle brush with a flexible handle and run the brush through the burner tube and inside the burner several times to remove any debris.

METHOD 3: Use an air hose to force air through each burner tube. The forced air should pass debris or obstructions through the burner and out the ports.

Regardless of which burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.

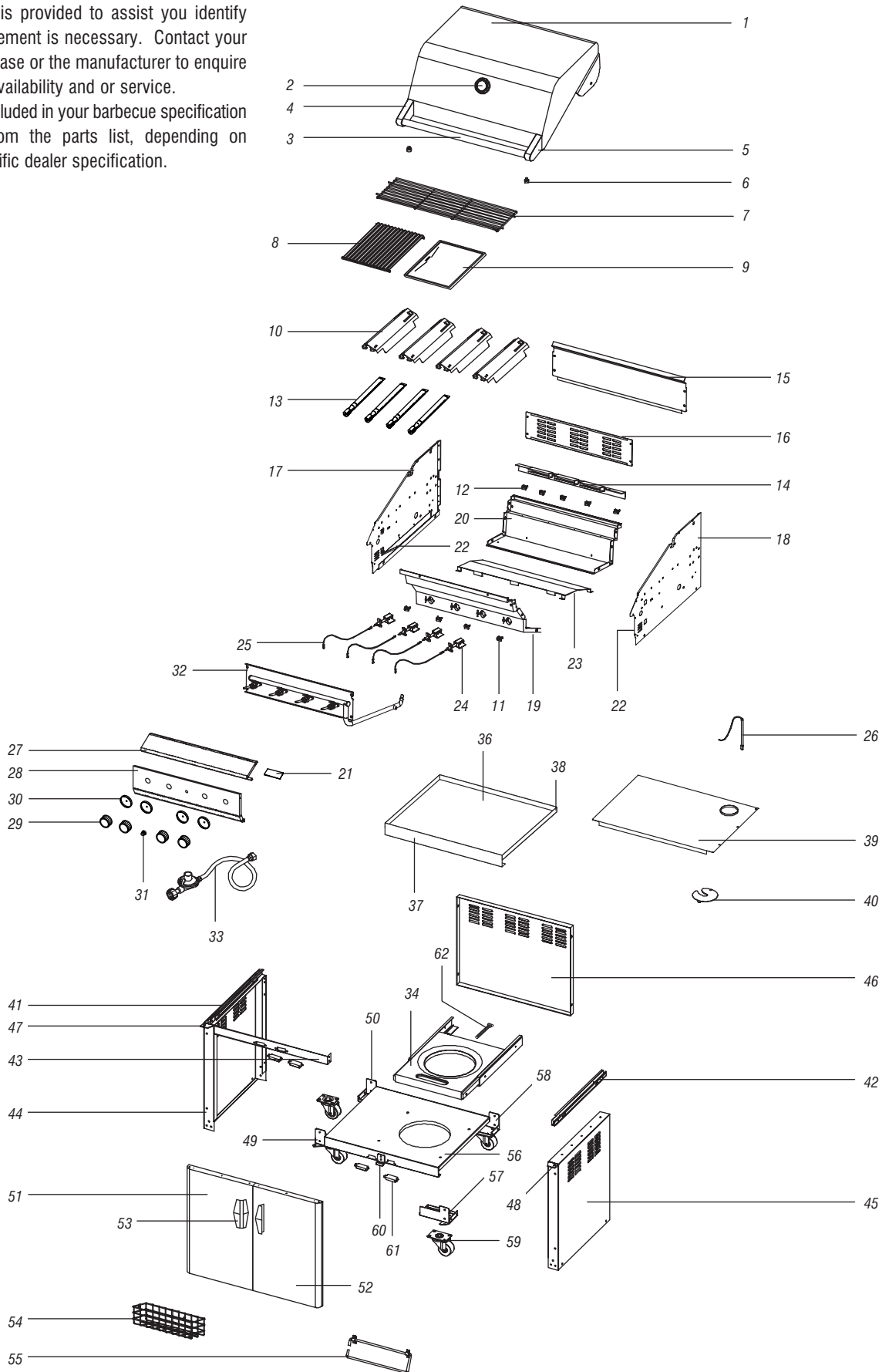
1. Use a fibre pad or nylon brush to clean the entire outer surface of each burner until free of food residue and dirt.
2. Clean any clogged ports with a stiff wire, such as an open paper clip.
3. Inspect each burner for damage (*cracks or holes*) and if such damage is found, order and install a new burner. After installation, check to ensure that the gas valve orifices are correctly placed inside the ends of the burner tubes. Also check the position of your spark electrode.

⚠ FOR SAFE OPERATION ENSURE THE GAS VALVE ASSEMBLY ORIFICE IS INSIDE THE BURNER TUBE BEFORE USING YOUR BARBECUE. See diagram. IF THE ORIFICE IS NOT INSIDE THE BURNER TUBE, LIGHTING THE BURNER MAY CAUSE EXPLOSION AND / OR FIRE RESULTING IN SERIOUS BODILY INJURY AND / OR PROPERTY DAMAGE.

⚠ BURNER IS TO BE INSTALLED WITH THE CROSS IGNITION HOLES UNDERNEATH.

This diagram is provided to assist you identify parts if replacement is necessary. Contact your place of purchase or the manufacturer to enquire about parts, availability and or service.

Items included in your barbecue specification may differ from the parts list, depending on region or specific dealer specification.



Ref	Description	Part #	Qty
1	Hood assembly	P0014615MA	1
2	Temperature gauge	P00601011B	1
3	Hood handle	P00205092B	1
4	Hood handle bracket – <i>left</i>	P00301016E	1
5	Hood handle bracket – <i>right</i>	P00302016E	1
6	Protective pad	P05518002I	2
7	Cooking rack / secondary	P01505009H	1
8	Grill plate	P01615009C	1
9	Hot plate	P01702008K	1
10	Savor plate®	P01708007F	4
11	Savor plates® bracket – <i>front</i>	P03328015A	4
12	Savor plates® bracket – <i>rear</i>	P03328017A	4
13	Burner – <i>main</i>	P02008015A	4
14	Burner bracket	P02213057A	1
15	Bowl panel – <i>rear</i>	P06905024A	1
16	Rear wind shield	P06905021B	1
17	Bowl panel – <i>left</i>	P0072078NA	1
18	Bowl panel – <i>right</i>	P0072179NA	1
19	Bowl panel – <i>front</i>	P00738549A	1
20	Bowl panel – <i>rear</i>	P00725839A	1
21	Name plate	P00410040G	1
22	Bowl grease shield – <i>lower</i>	P06902009A	2
23	Grease tray heat shield – <i>lower</i>	P06901018A	1
24	Gas collector box with electrode	P02609007B	4
25	Electric wire set	P02615106A	1
26	Lighting stick	P05507031E	1
27	Control panel upper	P02907871S	1
28	Control panel – <i>with screen print</i>	P02913061A	1
29	Control knob for main burner	P03419463J	4
30	Control knob seat	P03415014S	4
31	Electric igniter – <i>4 port</i>	P02502164C	1
32	Manifold assembly	Y0060415	1
32a	Manifold	P05005242F	1
32b	Gas valve heat shield	P03007171B	1

Ref	Description	Part #	Qty
32c	Gas valve propane – <i>without jet</i>	P03239007A	4
	Gas valve NG – <i>without jet</i>	P03239008A	4
32d	Main burner jet – <i>propane</i>	P06517007A	4
	Main burner jet – <i>NG</i>	P06517044A	4
32e	Brass fitting with test point	P03906009A	1
33	Regulator with hose	P03603004A	1
34	Cylinder pull-out tray assembly	Y0340048	1
36	Grease tray	P02717485B	1
37	Grease tray handle	P02720023C	1
38	Wheel for grease tray	P05354002A	4
39	Trolley partition panel	P01001054L	1
40	Trolley panel cap	P05535003P	1
41	Bowl support bracket – <i>left</i>	P01301007B	1
42	Bowl support bracket – <i>right</i>	P01302007B	1
43	Door top support	P01303006B	1
44	Trolley side panel – <i>left</i>	P07614011A	1
45	Trolley side panel – <i>right</i>	P07615011A	1
46	Trolley rear panel	P07701048A	1
47	Door hinge bracket – <i>left upper</i>	P03302033A	1
48	Door hinge bracket – <i>right upper</i>	P03302034A	1
49	Castor seat – <i>left front</i>	P05327021T	1
50	Castor seat – <i>left rear</i>	P05327022T	1
51	Door panel – <i>left</i>	P04302043A	1
52	Door panel – <i>right</i>	P04303043A	1
53	Door handle	P00214004A	2
54	Spice rack	P05204011B	1
55	Towel rack	P05212003B	1
56	Trolley bottom shelf	P01006006C	1
57	Castor seat – <i>right front</i>	P05327023T	1
58	Castor seat – <i>right rear</i>	P05327024T	1
59	Castor, 2.5" – <i>with brake</i>	P05110004D	4
60	Door guide plate	P05510024A	1
61	Door magnet	P05523001K	4
62	Wing bolt	S233G055P1	1
	Hardware pack	P06003072A	1

Warranty Period

Kleenmaid Professional Series Outdoor Cooking Centres

Stainless Steel Frames	Lifetime
Stainless Steel Burners	Lifetime
Roasting Hood	Lifetime
Pedestal	Lifetime
Valves	5 Years
Ignition System	5 Years
All other parts	5 Years

Storage

Exposure of the barbecue appliance to the elements should be minimised. Once the unit has cooled and is cleaned, store the barbecue under cover. Polyester/Vinyl covers are an optional accessory that will ensure years of trouble free operation.

Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, Kleenmaid will repair or replace the defective part free of charge.

LP Gas Tank

The cylinder manufacturer is responsible for the materials, workmanship and performance of the cylinder. Contact your dealer or the cylinder manufacturer.

Warranty Administration

Warranty is administered by Kleenmaid.

Domestic Warranty

In addition to all statutory rights which you, the consumer, have under the relevant laws in respect to 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.

This warranty does not cover the purchaser or any other person for damage, malfunction or loss due to the following:

- Commercial use of the barbecue.
- Lack of maintenance, abuse, neglect, misuse, accident or improper installation of this appliance.
- Scratches, dents, corrosion or discolouring caused by heat, abrasive or chemical cleaners or chipping on porcelain parts.
- Corrosion or damage caused by exposure to the elements, grease fires, insects, weather or hail. Barbecues must be covered when not in use.
- Cleaning and normal wear and tear. Service calls of this nature are chargeable.
- Cooktops must be covered when not in use.
- Unauthorised repairs during the warranty period.
- Removal or re-installation costs.
- We are not responsible for any consequential damages from any malfunction.

Conditions of Warranty

1. 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 are not liable for any consequential damage incurred during de-installation and/or re-installation.
2. The appliance is delivered to the Kleenmaid service department or authorised service agent and freight charges both ways are paid by the owner. No liability is accepted for loss or damage during transit.
3. The appliance is installed by a qualified person and operated and maintained in accordance with the instructions supplied. Repairs or service must be carried out by an authorised person.
4. Installation must conform to the standards laid down by the local codes or, in the absence of local codes, with AGA code AG:601 AS:5601:2002
5. No alterations or repairs have been carried out without obtaining Kleenmaid's prior consent. Such repair or any replacement does not extend the warranty period.
6. Where this warranty is inconsistent with any state laws, the statutory rights or the purchaser shall prevail.
7. Parts installed from other manufacturers products will nullify this warranty.

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 Serial Number

Kleenmaid store purchased from..... Date of Purchase

Date of Installation Gas type: LPG NG

KLEENMAID AFTER SALES SERVICE: 1300 652 100

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.

This outstanding appliance from our professional series is proudly handed crafted in Italy.

Washing Machines
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.**

Technical specifications and product sizes can be varied by the manufacturer without notice.

Any cutouts for appliances should only be physical measurements. Drawings are not to scale.

All information supplied is for general reference purposes only and is on the understanding that Kleenmaid Pty Limited will not be liable for any loss, liability or damage whatsoever arising as a result of reliance of such information.

 **Kleenmaid**
The best you can own.