

Owner's

Manual

Multi-function Oven

<i>Model</i>	<i>T050X</i>	<i>(Stainless Steel)</i>
	<i>T050W</i>	<i>(White)</i>
	<i>T050B</i>	<i>(Black)</i>

 **KLEENMAID**

MANUFACTURED BY ***Brandt***

FOR THE USER

Using this appliance makes cooking a real pleasure!

This Owners Manual contains important information on the safety, use and what you can expect from your Kleenmaid Multifunction Oven.

We advise you to read this book carefully to get the best use of this appliance's technical qualities. To ensure that your oven remains in perfect condition, we have provided important advice for you on its care and cleaning.

IMPORTANT NOTES

Caring for the environment

- As a contribution to the protection of the environment, we have used non-chlorine bleached and recycled paper for your appliance's documentation.
- Please consider the environment when disposing of the packaging from your new appliance.
- The packaging is designed not to be harmful to the environment; it can be recovered or recycled: these are environmentally friendly products. By recycling the packaging, you are contributing to a saving in the consumption of raw materials and a reduction in the volume of industrial and household waste.
- Render your old appliance unusable before disposing of it. Contact your local authority or a disposal centre about scrapping the appliance.

Connecting the appliance

- Your appliance should be installed by a specialist in accordance with the recommendations in the installation section of this instruction manual.
- The measurement instructions for building-in the oven which are given in this instruction manual must be followed precisely.
- We advise you to read the following pages very carefully to enable you to get the best from your cooking appliance.

Advice on safety

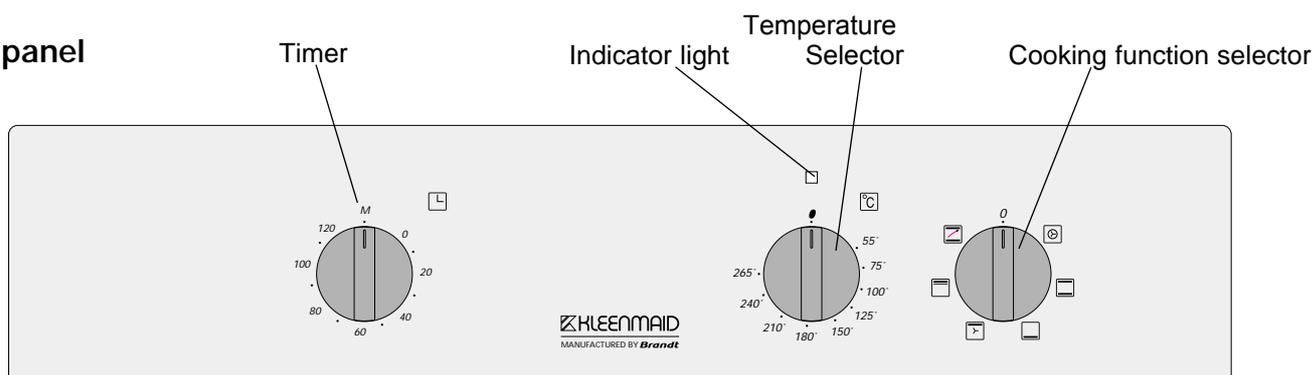
- This appliance is exclusively for domestic use.
- When cooking with fat or oil, stay close by, as these materials can catch fire if they overheat. **DO NOT STORE FLAMMABLE OBJECTS IN THE OVEN OR ON THE HEATING ZONES.**
- When plugging domestic electrical appliances into a socket nearby, make sure that the power cable is not touching the heating zones or caught in the door.
- Do not use the oven door handle to dry linen as this will prevent the oven's front ventilation from working.
- In the event of a malfunction, remove the mains fuses.

Practical advice

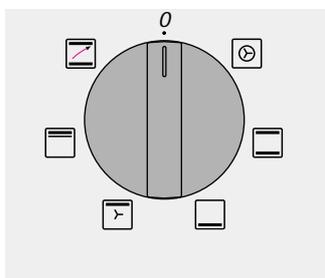
- To prevent a build-up of heat, which will affect cooking results and damage the enamel and the housing unit:
Do not place any utensils on the floor of the oven.
Do not line the interior of the oven with aluminium foil.
- Use the temperatures suggested in the cooking guide, to prevent excessive fat splashes in your oven.
- To protect the enamel on your oven and ensure its air-tightness:
Do not lean on the open door.
Keep the door seals clean.
- For all cooking on the grill:
Place the items to be cooked onto the shelf.
Slide the dripping pan under the shelf to collect the cooking juices and prevent splashing.
- All cooking should be done with the door closed.

THE LAYOUT OF THE CONTROL PANEL

Control panel



Cooking function selector



Turn the selector knob clockwise to the position corresponding to the function required (see cooking guide). The cooling fan will operate and the light will come on.

0 Off position for the oven



Fan Forced :

This function is best for multi-level cooking as the heat generated by the central element circulates around the oven, creating an even heat throughout.

Suggested cooking items ; small cakes, biscuits, roast meats and vegetables.



Conventional:

This function is for conventional cooking and uses the top and bottom elements.

Suggested cooking items ; casseroles, fruit cakes and souffles.



Traditional

This function utilises the bottom oven element.

Suggested cooking items : yeast dough, bread, fruit tarts and brioche.



Fan Assisted Grill :

This function combines the grill element with fan assistance to ensure even cooking and browning.

Suggested cooking items ; chickens breast/wings, kebabs, fish and cultets. **Grill with the door closed.**



Conventional Grilling:

This function uses the top element to grill large quantities using the whole surfaces of the grill shelf.

Suggested cooking items ; toasting buns/bread, cheese toppings and oysters kilpatrick.

NOTE: It is recommended that you do not grill for longer than 30 minutes at any one time.



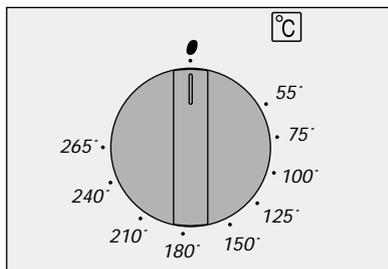
Pre-heat + fan.

The “pre-heat” function should be used before cooking dishes such as roasts, poultry, tarts (shortcrust or flaky pastry) filled with uncooked fruit, fish, vegetable bakes.

Before putting the food into the oven, pre-heat to the selected cooking temperature at the “pre-heat” setting, until the thermostat indicator goes out.

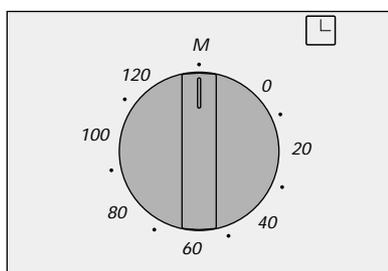
THE LAYOUT OF THE CONTROL PANEL

Thermostat



Turn the thermostat knob to the right to the setting required (see cooking guide enclosed with the instruction book).

Timer



Turn the timer knob to the right to the setting which corresponds to the time required (see cooking guide enclosed with the instruction book).

Switching off

To switch the oven off, turn the thermostat knob to ● and the selector knob back to 0. The lighting goes out. The cooling fan switches off.

Using the timer

Cooking immediately

- Turn the "timer" knob to the M position (manual).
- Select the mode of cooking required by turning the "cook function selector" to the position you require.
- Set the cooking temperature in accordance with your recipe by turning the "thermostat" knob.

Following these actions, the oven heats up.

Cooking for a pre-set cook time

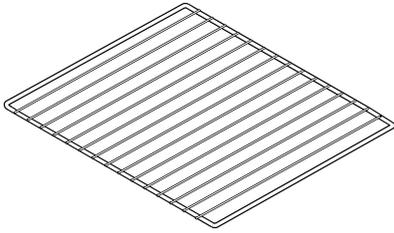
- Select the cook time by turning the "timer" knob to the appropriate setting.
- Set the cooking temperature in accordance with your recipe by turning the "thermostat" knob.
- Select the mode of cooking by turning the "cook function selector" to the position you require.

Following these actions, the oven heats up.

Once the cooking time has completed the oven will switch off automatically and timer will be at 0 minutes.

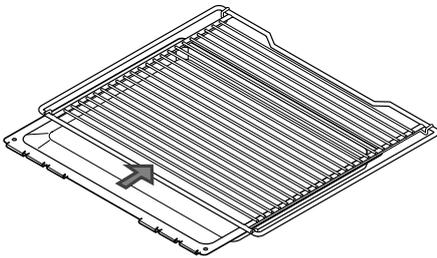
NB: No beep sounds at the end of cooking.

ALL COOKING IS DONE WITH THE OVEN DOOR CLOSED, INCLUDING GRILLING.
 Your oven has runners which enable the following accessories to be positioned on four levels.



1 x shelf

This is used for holding all dishes and tins which contain food for cooking or browning.



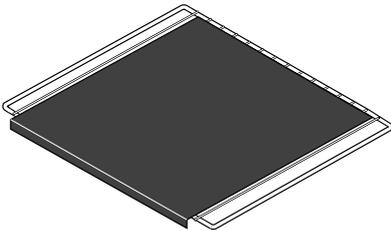
1 x Grilling Shelf includes:

1 x grill shelf for dripping pan

You can place items to be grilled directly onto this shelf.

1 x support for dripping pan

1 x dripping pan



1 x flat baking tray

Placed directly on the shelf, this is used for cooking pastries, tarts, pizzas, etc...

C A R E A N D M A I N T E N A N C E

Before starting to clean your oven by hand, allow the appliance to cool down and check that the selector knob is at the 0 position.

General cleaning

Polished, painted or enamelled metal surfaces.

Use non-caustic cleaning products designed for cleaning polished metal.

Oven door glass.

When cooking has caused staining, you are strongly advised to clean the inner glass with a non-abrasive commercial cleaner. The metal cross-pieces on the oven door must not be cleaned with a scouring sponge or a harsh cleaning product.

Control knobs

Clean the control knobs with soapy water. They can be removed if necessary, by pulling them towards you.

Shelf and baking tray

Use a sponge with a non-abrasive cleaner and never use sharp objects.

As a general rule, scouring powders and metal scouring pads should never be used.

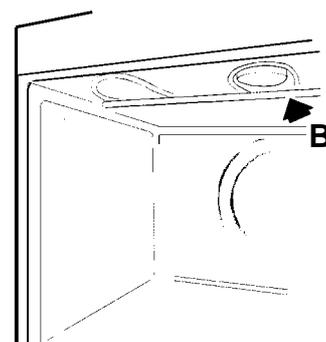
Changing the bulb

Warning!

Disconnect the appliance from the power supply before replacing the bulb .

Turn the cover **B** one quarter turn to the left.

Unscrew the bulb and replace it with a heat-resistant (300 °C) bulb of the same size available from all Kleenmaid St George Stores or Kleenmaid St George Spare Parts on 1300 652 100



WARNING: USE OF ALUMINIUM FOIL IN OVENS

The use of aluminium foil on the base of the oven to collect spills and improve cleaning **IS NOT RECOMMENDED**. Foil or dishes with reflective qualities must never be placed on the base of the oven during cooking as the concentration of the direct and reflected heat will damage the enamel surface. Damage resulting from such use is not covered under the provisions of the warranty.

F O R T H E I N S T A L L E R

As a specialist, you are the only person qualified to carry out the installation and connection of cooking appliances. For this reason, our guarantee applies solely and exclusively to appliances for which you have carried out the installation and connection in accordance with current regulations. Non-compliance with this condition will be the installer's responsibility and Kleenmaid will not be liable in any way.

Technical data

Operating voltage 240 V ~ 50 Hz
Total electrical power consumption 3.065 kW
Power rating of grill 2.635 kW

Energy consumption

- heating to 200 °C 0.55 kWh
- running for one hour at 200 °C 0.87 kWh
TOTAL **1.42 kWh**

Usable dimensions of oven

Width 43 cm
Height 31.5 cm
Depth 40 cm
Usable volume 54 litres

Building-in the oven (fig. 1)

The oven has an optimised air circulation system which enables the achievement of excellent cooking results and easy cleaning.

The total control of this air circulation system means that you should take note of the following:

- The oven may be installed with equal success under a worktop or in a column unit, as the hot air outlet is at the front.
- The fitting dimensions must be appropriate (see fig. 1).
- The material used for the housing unit must be heat resistant (or be covered with such a material).
- The distance between the oven and the sides of the unit, to the left and the right, must be the same so that it is correctly centred in relation to the doors of the neighbouring unit; **this distance must be at least 2 mm.** For greater stability, fix the oven into the unit using 2 screws in the holes provided in the lateral uprights (see fig.1).

Drill a 3 mm hole beforehand in the wall of the unit to prevent the wood splitting.

Connecting the oven

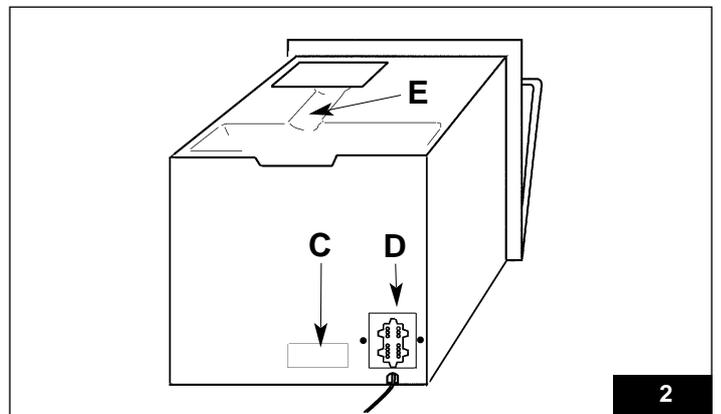
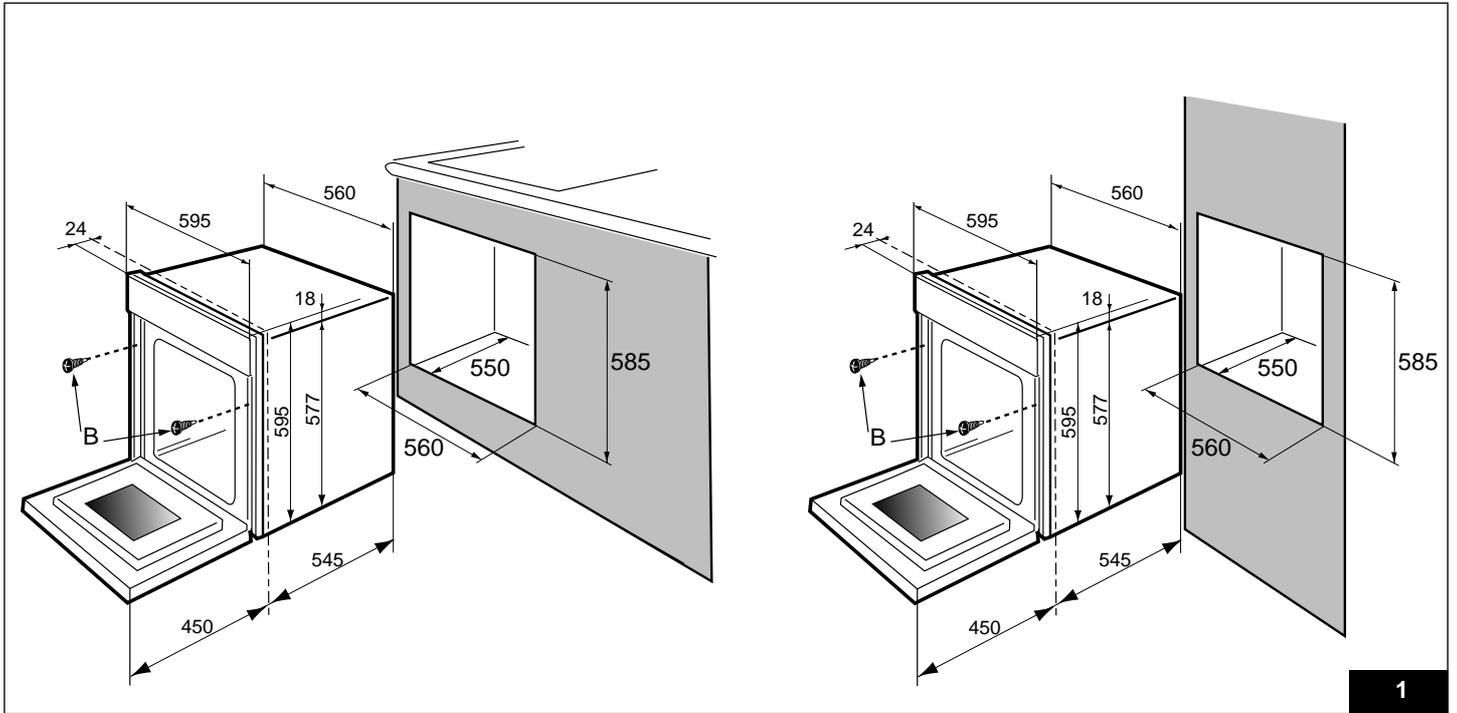
(Fig. 2)

- Before carrying out the connection, make sure that the cable from your mains supply have a sufficient rating to supply the appliance correctly.
- Electrical connection must be carried out before the appliance is fitted into the unit.
- The appliance must be connected to the power supply of 240V single phase, 20 AMP-circuit minimum. The earth wire (yellow/green) must be connected to the earth terminal on the appliance.
- Kleenmaid will not be liable in the event of an accident resulting from non-existent, faulty or incorrect earthing.
- The neutral supply must be connected to the neutral terminal on the terminal block.

To gain access to the terminal block :

- Using a pair of pliers, cut the fixings on the four corners of the access flap on the rear panel of the oven.
- Replace the access flap in such a way that the opening is completely covered, using two metal screws with a diameter of 4 mm and length of 15 mm.

CUT OUT DIMENSIONS



ADVICE ON USING THE OVEN

Cooking meat

- 1 - If your meat is cooked through without being browned on the outside:
 - Try using the  or  function instead.
 - Place the meat closer to the grill
 - Do not pre-heat when using the  function.
 - Increase the thermostat setting.
- 2 - If your meat is too brown on the outside but undercooked in the centre:
 - Try using the  function instead.
 - Move the meat further away from the grill when using the  or  functions.
 - Pre-heat for less time.
 - Lower the thermostat setting.
- 3 - If your oven is very dirty you have cooked at too high a temperature:
 - Lower the thermostat setting.
 - Do not use the dripping pan with the  function.
- 4 - If you use the dripping pan and the shelf:
 - Add a small amount of liquid to the dripping pan to prevent the fat which runs off the meat from burning.

Successful baking

- 1 - If the top of the cake is a dark colour and the bottom is a very light colour, you have not cooked with enough heat from below:
 - Move the cake lower down the oven.
 - Use a dark-coloured tin.
 - Lower the thermostat setting.
- 2 - If the top of the cake is a light colour and the bottom is dark, you have cooked with too much heat from below:
 - Place the cake higher up the oven.
 - Use a light-coloured tin.
 - Lower the thermostat setting.
- 3 - If the outside is overdone, while the inside is undercooked or it is unevenly browned, you are cooking at too a high a temperature:
 - Lower the thermostat setting.
 - Increase the cooking time.
- 4 - If the outside is too dry but is a good colour, you have cooked it for too long and at too low a temperature:
 - Reduce the cooking time.
 - Increase the thermostat setting.

Multiple cooking

It is possible to cook several dishes (the same or different types) simultaneously, without flavour or odour being passed from one to the other, as long as you choose dishes cooked at the same temperature. (They do not have to be placed in the oven or taken out at the same time).

Depending on the number of levels used, you may have to purchase additional equipment.

Note: The cooking guide gives the cook time for a single dish. When cooking several dishes increase this time by 10 to 20 minutes.

Additional information

Tins made of black metal with a non-stick interior and gilded metal tins are the most suitable because they absorb heat rapidly and transmit it to the dough. This means that cooking time is reduced and less energy is required.

Baking utensils made of tin reflect the heat, which means they reject it. Cakes and pies baked in these tins will not brown properly and take longer to cook. This type of utensil is not recommended for baking in a convection oven.

With respect to the temperatures given in recipe books for conventional cooking, when cooking dishes using the fan-assisted settings, the temperature should be reduced by 10 to 25°C for baking and by 20 to 40°C for meat. The cook time should then be decreased slightly.

SUGGESTED COOKING GUIDE

Conversion mark										°C
Mark °C	1 50°C	2 70°C	3 90°C	4 120°C	5 150°C	6 180°C	7 210°C	8 240°C	9 270°C	MAXI 275°C

DISHES	COOK FUNCTION SELECTOR	SUGGESTED TEMPERATURE	SHELF POSITION	ACCESSORIES	TIME	NOTES
STARTERS VEGETABLES Pizza * Quiche lorraine * Cheese soufflé Potato bake Stuffed tomatoes Provencal tomatoes	 Conventional  Conventional  Fan-forced  Fan-forced  Fan-forced  Fan-assisted grill	240°C 210°C 180°C 180°C 180°C 240°C	 2nd 1st 1st 1st 1st 2nd	Baking tray Tin on shelf Tin on shelf Dish on shelf Dish on shelf Dish on shelf	18 -20 min. 30-35 min. 35 min. 45-50 min. 40-45 min. 20 min.	Depending on thickness 28 cm tin Depending on quantity - Lower heat after 30 min.
FISH Sea bream Mackerel *	 Fan-forced  Grill	180°C 265°C	1st 3rd or 4th	Dish on shelf Placed on shelf	25-30 min. 6-7 min. a side	Depending on thickness Dripping pan on 1st shelf position
MEAT Lamb chops * Leg of lamb Roast beef Roast pork/veal Chicken Guinea fowl/rabbit	 Grill  Fan forced  or Fan-forced  Fan-forced  Fan-forced  Fan-forced	265°C 180°C 240° or 210°C 180°/210°C 180°/210°C 180°/210°C	4th 2nd - 1st 1st 1st 1st	Meat on shelf Meat on shelf Dish on shelf Dish on shelf Dish on shelf Dish on shelf	5-6 min. a side 15-20 min./500g 10-15 min./500g 35-40 min./500g 25 min./500g 20-25 min./500g	Dripping pan on 1st shelf position Dripping pan on first shelf position During cooking pre-heat the oven
BAKING Brioche Fruit cake - Pound cake Shortbread Z Apple pie * Soft fruit tart * Apple tart Puff pastry * Choux pastry * Egg custard	 Fan-forced  Fan-forced  Fan-forced  Conventional  Conventional  Fan-forced  Conventional  Conventional  Conventional	150°C 180°C 150°C 180°C 180°/210°C 210°C 210°C 180°C 180°C 150°C	1st 1st 2nd 1st 1st 1st 2nd 2nd 2nd	Tin on shelf Tin on shelf Baking tray Tin on shelf Tin on shelf Tin on shelf Baking tray Baking tray Baking sheet	35 min. 45-50 min. 15-18 min. 60 min. 35-40 min. 35-40 min. 15 min. 30 min. 20 min.	28 cm diameter tin 28 cm diameter tin Pastry without filling 6 ramekins in a bain-marie

* These dishes are best placed in a hot oven.

WARRANTY AND SERVICE

Domestic Warranty - Full Five Year Warranty

In addition to all statutory rights which you, the Consumer, have under all the relevant laws in respect to this appliance, during your first five years of ownership as the 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 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

In addition to all statutory rights which you, the Consumer, have under all the relevant laws in respect to this appliance, during your first one year of ownership as the 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 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 This Warranty Does Not Cover

We are not responsible for any damage or malfunction unless 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 resulting from any malfunction.

This Warranty does not cover replacement of light bulbs or glass breakage due to impact.

In case of fractured glass do not use your appliance

Warranty Registration

Please complete the enclosed warranty card and retain with purchase docket.

Service Assistance

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

Model No.*

Kleenmaid Store purchased from.....

Date of purchase...../...../..... Date of Installation...../...../.....

KLEENMAID ST GEORGE AFTER SALES SERVICE
1300 652 100

* The Model No is shown on the underside of the control panel.

9961-7451 09/00

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.

For appliance please phone

1300 652 100

Kleenmaid St George Store

131308

We reserve the right to alter the specifications with no influence on the operation of the appliance. This instruction manual cannot be reason for claim.

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