

# *Owner's*

# *Manual*

## *Multi-function Oven*

<i>Model</i>	<i>T054X</i>	<i>(Stainless Steel)</i>
	<i>T054W</i>	<i>(White)</i>

 **KLEENMAID**  

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**MANUFACTURED BY *Brandt***

# F O R T H E U S E R

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.

# I M P O R T A N T   N O T E S

## 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

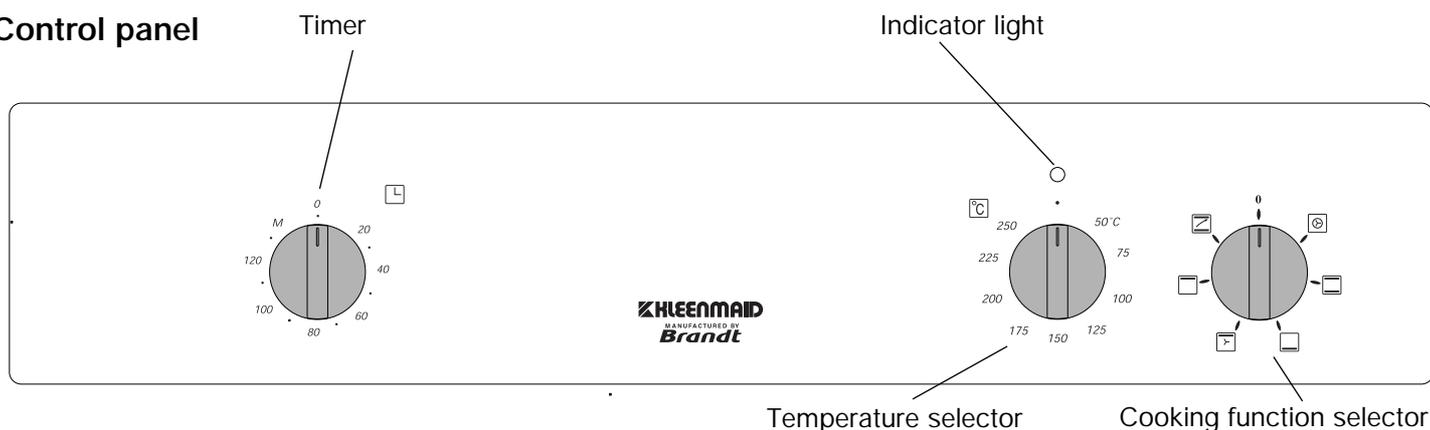
- This appliance is exclusively for domestic use.
- When cooking with fat or oil, stay close by, as these materials can catch fire if they overheat. **DO NOT STORE FLAMMABLE OBJECTS IN THE OVEN OR ON THE HEATING ZONES.**
- When plugging domestic electrical appliances into a socket nearby, make sure that 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

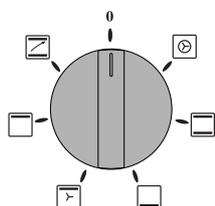
- To prevent a build-up of heat, which will affect cooking results and damage the enamel and the housing unit:  
Do not place any utensils on the floor of the oven.  
Do not line the interior of the oven with aluminium foil.
- Use the temperatures suggested in the cooking guide, to prevent excessive 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.
- **Cooking should always 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 oven:

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

Suggested cooking items ; casseroles, fruit cakes and souffles.



#### Bottom element:

This function is completed mainly from the bottom oven element.

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



#### Fan Assisted Grilling :

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.



#### 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. **Always grill with door closed.**



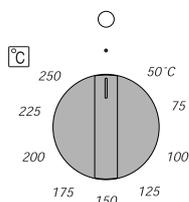
#### Pre-heat + fan.

The "pre-heat" function should be use 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.

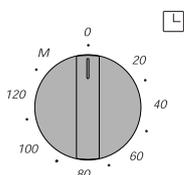
# THE LAYOUT OF THE CONTROL PANEL

## Temperature selector



Turn the temperature 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 cooking time

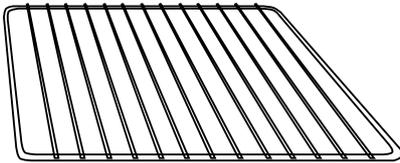
- Select the cooking time by turning the "timer" knob to the appropriate setting.
- Set the cooking temperature in accordance with your recipe by turning the "temperature" knob.
- Select the mode of cooking by turning the "cooking function selector" to the position you require.

Following these actions, the oven heats up.

When cooking is completed, the "timer" knob will be at the 0 min. setting.

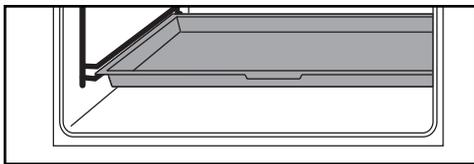
**NB: No beep sounds at the end of cooking.**

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



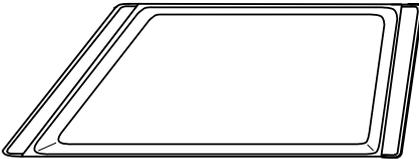
**1 x Shelf**

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



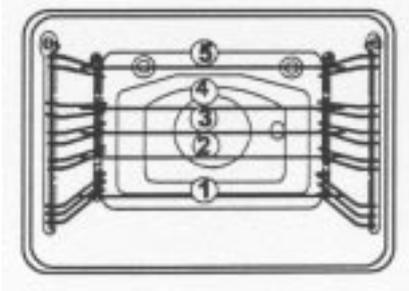
**1 x Drip tray**

Located under the grid, is used to collect greases from the roasted meat.  
 Can also be filled with water to cook with steam ("bain-marie").  
 Avoid placing meat on this tray as this will cause considerable splashing on the sides of the oven.



**1 x Deep baking tray**

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



**Oven Shelf Positions**

# 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 commercial 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.

- **Shelf and baking tray**

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

## Changing the bulb

**Warning: disconnect the appliance from the power supply before replacing the bulb**

- Turn the cover one quarter turn to the left.
- Unscrew the bulb and replace it with a heat-resistant (300 °C) bulb of the same size with an E14 base- 15 W.

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 ..... 230 V ~ 50 Hz  
 Total electrical power consumption ..... 2.870 kW  
 Power rating of grill ..... 2.100 kW

### Energy consumption

- heating to 175 °C ..... 0.36 kWh  
 - running for one hour at 175 °C ..... 0.74 kWh  
**TOTAL** ..... **1.10 kWh**

### Usable dimensions of oven

Width ..... 42.5 cm  
 Height ..... 33 cm  
 Depth ..... 38.5 cm

**Usable volume** ..... 54 litres

FIG 2

## 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).

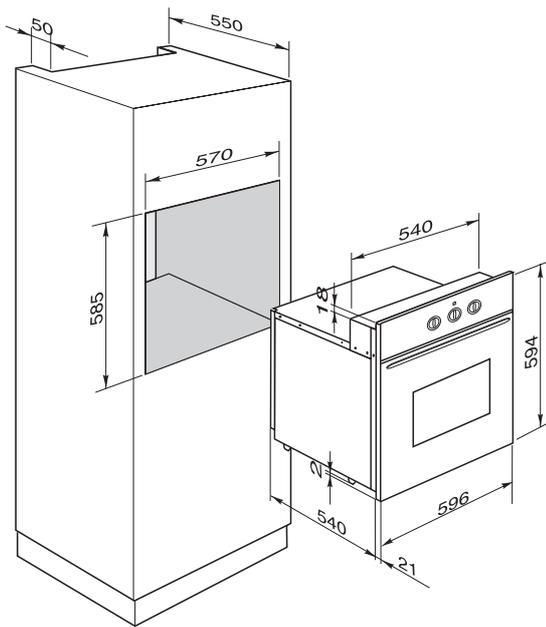
Drill a 3 mm hole beforehand in the wall of the unit to prevent the wood splitting.

## 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.

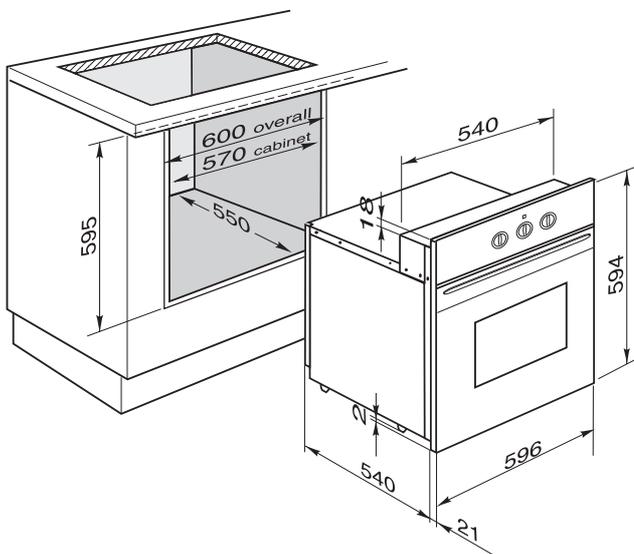
# CUT OUT DIMENSIONS

## TO54X & TO54W



The illustration above shows the TO54 'Proud' mounted

FIG 1



The illustration above shows the TO54 'Flush' mounted

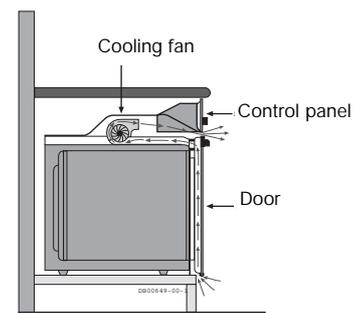
This built-in cooker meets the requirements of heat protection according to the Australian standard.

### Appliance dimensions and cavity measurements (in mm)

For safety purposes, one has to keep strictly to the cavity measurements. Fit the appliance into the kitchen unit using the 4 screws supplied.

Your oven has maximised air circulation which gives remarkable cooking and cleaning properties on condition that the following indications are followed:

- The oven can be either installed on a working surface or in a cupboard suitably sized, at eye level (see drawing).
- Centre the oven in the cupboard so as to leave a margin of 2mm from the adjacent cupboards.
- Cupboard material must be heat-resistant (or be covered with similar material).
- For greater stability, fix the oven in a cupboard with four screws in the holes provided for this purpose on the sides. Make a  $\varnothing$  3mm hole beforehand in the cupboard wall to avoid the wood splitting.



Note - It is advisable to have this equipment installed by a specialist fitter.

Model	Capacity	Approval No	Installation Method	Dimensions			Electrical Ratings
TO54	54 litres	Q01272	Flush	594(H)	596(W)	561(D)	240V-50Hz 2.87kW
			Proud	594(H)	596(W)	561(D)	

# ADVICE ON USING THE OVEN

## Cooking meat

- 1 - If your meat is cooked through without being browned on the outside:
  - Try using the fan assisted grill or grill function.
  - Place the meat closer to the grill
  - Do not pre-heat when using the fan assisted grill function.
  - Increase the temperature setting.
- 2 - If your meat is too brown on the outside but undercooked in the centre:
  - Try using the conventional function instead.
  - Move the meat further away from the grill when using the fan assisted grill or grill functions.
  - Pre-heat for less time.
  - Lower the temperature setting.
- 3 - If your oven is very dirty you have cooked at too high a temperature:
  - Lower the temperature setting.
  - Do not use the dripping pan with the conventional 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 temperature 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 temperature setting.
- 3 - If the outside is overdone, while the inside is undercooked or it is unevenly browned, you are cooking at too high a temperature:
  - Lower the temperature 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 temperature setting.

## Multiple cooking = Fan forced oven

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

\* These dishes are best placed in a hot oven.

**Cooking should always be done with the door closed.**

# 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 it 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 and have these details ready.

Model  
No.\* .....

Kleemaid Store purchased  
from.....

***KLEENMAID AFTER SALES SERVICE***

***1300 652 100***

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

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

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