To register your warranty or make a warranty claim, scan this QR code:

cooking collection

Instructions for use and warranty details

40 YEARS 1984-2024

Induction Cooktop

Model No: ICT9030

kleenmaid

Dear Customer,

Thank you for joining our 40th anniversary celebration by choosing Kleenmaid.

Your new appliance has been designed and meticulously tested to ensure that it meets all your culinary requirements, and has been carefully manufactured using top quality materials to give you years of reliable performance.

For best results, carefully read the instructions on how your new appliance is to be installed. Correct installation will avoid delays and unnecessary service call costs.

Once installation is complete, please read this instruction manual carefully and get to know the controls and the features of your new Kleenmaid appliance. These simple instructions will enable you to achieve excellent results from the very first time you use it.

Again, congratulations and thank you for choosing The Best You Can Own.

KLEENMAID

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Please read this User Manual in order to fully understand how to install and operate your cooktop correctly. For installation, please read the installation section. Read all the safety instructions carefully before use, and keep this User Manual for future reference. The latest version of this manual is available on our website. (See back cover for details.)

Safety Warnings

Your safety is important to us. Please read this information before using your cooktop.

INSTALLATION

Electrical Shock Hazard

• Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.

• Connection to a good earth wiring system is essential and mandatory.

• Alterations to the domestic wiring system must only be made by a qualified electrician.

• Failure to follow this advice may result in electrical shock or death.

Cut Hazard

• Take care - panel edges are sharp.
• Failure to use caution could result in injury or cuts.

Important safety instructions

• Read these instructions carefully before installing or using this appliance.

• No combustible material or products should be placed on this appliance at any time.

• Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.

• In order to avoid a hazard, this appliance must be installed according to these instructions for installation.

• This appliance is to be properly installed and earthed only by a suitably qualified person.

• This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.

• Failure to install the appliance correctly could invalidate any warranty or liability claims.

• Installers please remove all metal shavings remaining after installation.

OPERATION & MAINTENANCE

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

Important Safety Instructions

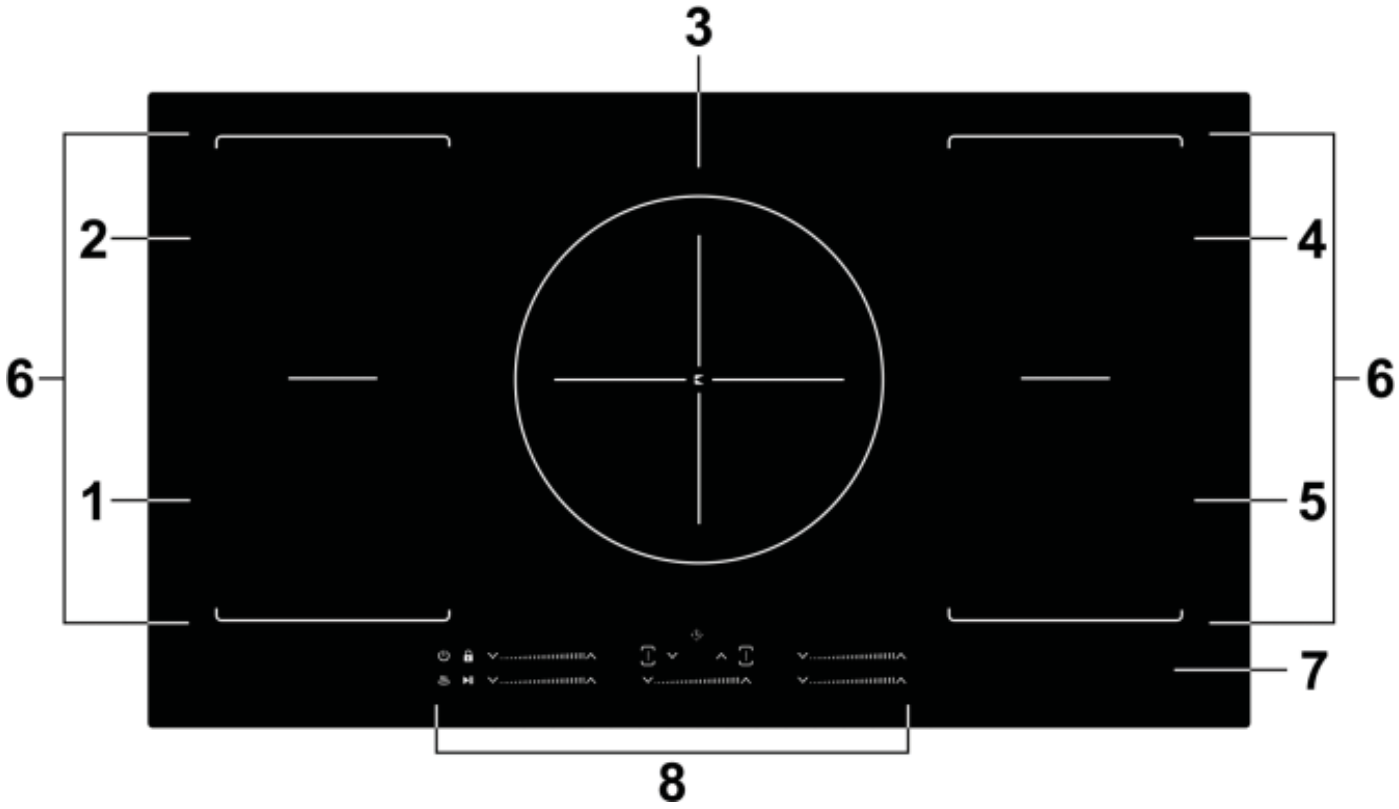
- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls).
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.

- Do not leave children alone or unattended in the area where the appliance is in use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in household and similar applications such as:
    - staff kitchen areas in shops, offices and other working environments;
      farm houses;
    - by clients in hotels, motels and other residential type environments;
    - bed and breakfast type environments.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- WARNING: Unattended cooking on a cooktop with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- WARNING: For cooktop surfaces of glass-ceramic or similar material which protect live parts, if the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system. CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- If any part of this appliance is cracked, broken or otherwise damaged, usage should immediately be discontinued, the mains power supply disconnected, and a suitably qualified technician should inspect the appliance to determine its safety or otherwise prior to any further usage.

Product Overview

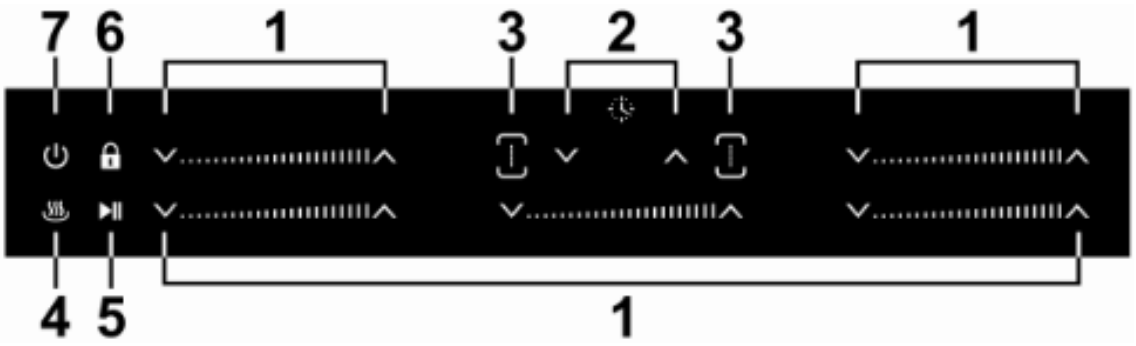
Top View

Model:ICT9030



1. Induction cooker max. 2000 W Boost 2600W Left Front zone
2. Induction cooker max. 1500 W Boost 2000W Left Rear zone
3. Induction cooker max. 2300 W Boost 3000W Centre zone
4. Induction cooker max. 2000 W Boost 2600W Right Rear zone
5. Induction cooker max. 1500 W Boost 2000W Right Front zone
6. Flex zone max. 2800 W Boost 3500W Left & Right Flex zones
7. Glass deck
8. Control panel

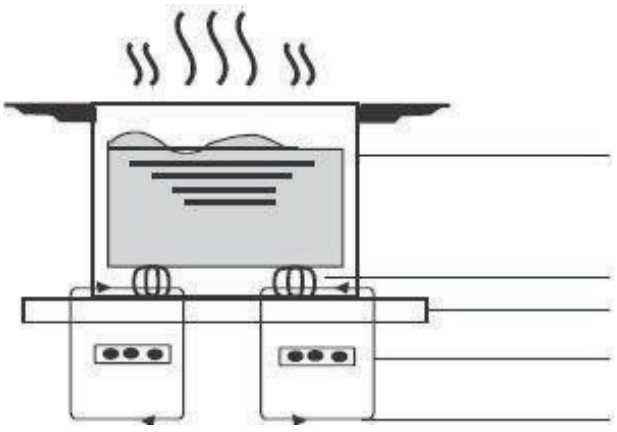
Control Panel



1. Cooking zone/Power level selection control
2. Timer control
3. Flex Zone & BBQ Function control
4. Keep warm function control
5. Pause/Resume function control
6. Lock control
7. On/Off control

An Introduction To Induction Cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



Before using your New Induction Cooktop

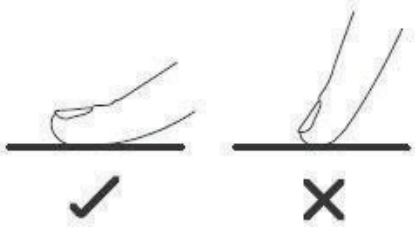
- Read this user manual, taking special note of the 'Safety Warnings' section.
- When unpacking the cooktop please ensure that all contents of the carton are removed prior to disposing of the packaging. These articles should be retained for the installer.

Contents include:
1 x Induction Cooktop
1 x User Manual
4 x Brackets
4 x Screws
1 x Foam seal

- Remove any protective film that may still be on your Induction cooktop.

Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



⚠ THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR ITS ENVIRONMENT. ⚠

Choosing the Right Cookware

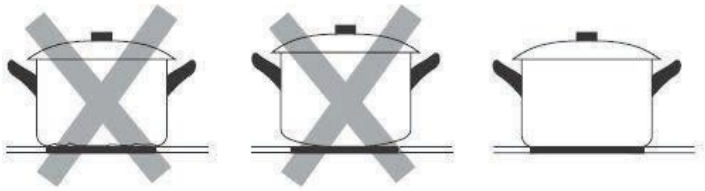
Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan. You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

If you do not have a magnet:

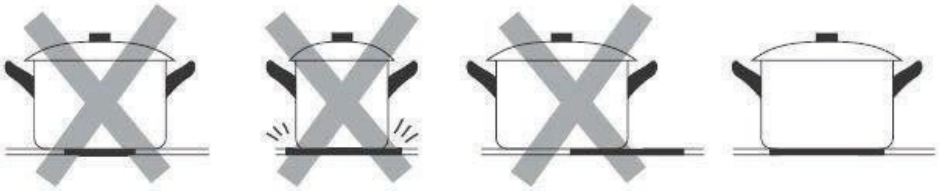
1. Put some water in the pan you want to check.
2. If U does not flash in the display and the water is heating, the pan is suitable.

Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

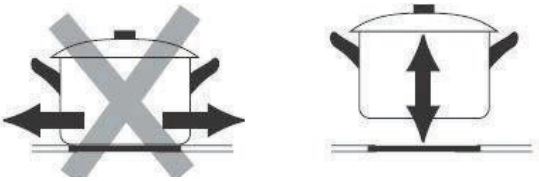
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the induction cooker – do not slide, or they may scratch the glass.



For maximum efficiency the pot should be the same size as the cooking zone, with the pan centred on the cooking zone. Pots with a diameter larger than the cooking zone should not be used.

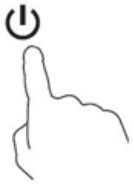
Whilst there is no maximum weight limit specified for each cooking zone, if the pot used is the same diameter as the cooking zone then a full pot may be used safely. Should it be necessary to use a smaller pot, the table below shows the minimum allowable pot dimensions for each cooking zone:

Cooking Zone	Cooking Zone Size	Min Pot Size mm
Zone 1 or 2 or 3 or 4	180 *180	120
Zone 5	280	180
flex zone:(1+2) or (3+4)		240 or 160*270

Using your Induction Cooktop

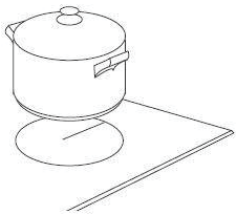
To start cooking

After power on, the buzzer sounds once, all the displays light up for 1 second then go out, indicating that the cooker has entered the state of standby mode.

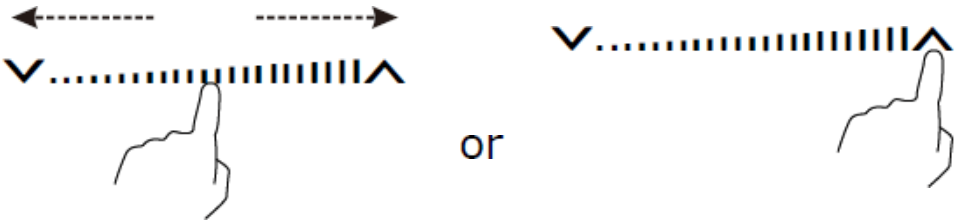


1. Touch the ON/OFF control all the displays show "-"

2. Place a suitable pan on the cooking zone that you wish to use. Ensure the bottom of the pan and the surface of the cooking zone are clean and dry.



3. Set the power level by sliding a finger along the Cooking Zone/Power Level selection control,or just touch "^" or "v" and an indicator next to the control will flash for 5 seconds, then show the selected power level.



- If you don't choose a heat setting within 1 minute, the cooktop will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.
- When sliding a finger along the Cooking Zone/Power Level selection control power levels will vary from stage 1 to stage 9.

If the display flashes alternately with the heat setting

This means that:

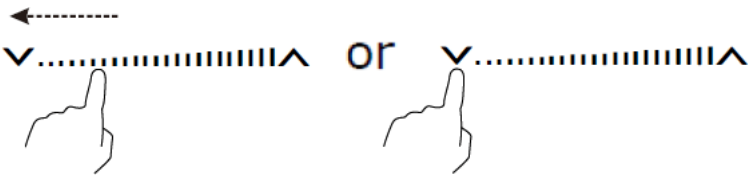
- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centred on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minute if no suitable pan is placed on it.

When you have finished cooking

1. Touch the cooking zone selection control that you wish to switch off.
2. Turn the cooking zone off by touching the “v” and slide along the selection control to the left point,and then hold "v" for 1 second.

Ensure the power display shows "0", then shows "H" (see Residual Heat warning on page 15).



3. Turn the whole cooktop off by touching the “ON/OFF” control.

4. Beware of hot surfaces. “H” will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

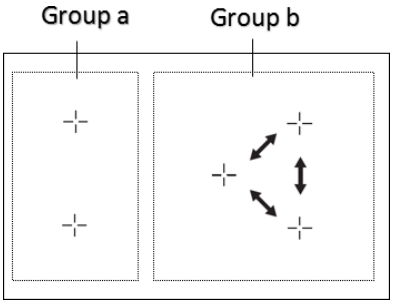
Using Boost Function

Boost Function is a function that maximizes power to a selected cooking zone. When activated the function operates for 5 minutes and provides faster, more powerful cooking e.g. to heat a large pot of water to cook rice or pasta.

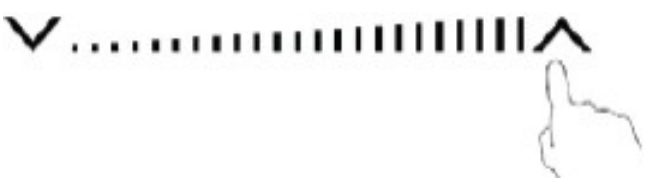
Boost Function can be used on all cooking zones.

Restrictions when using Boost Function

The five cooking zones are divided into two groups, a & b. In group a, if using boost on one zone, first ensure that the other zone is working on/below power level 5. In Group b, if one zone is working at boost mode, only one of the other two zones will work at the same time.



1. Touch the cooking zone selection control of the zone that you wish to boost, an indicator next to the control will flash 5 seconds.
2. Hold the cooking zone selection control for 3 seconds then the cooking zone will begin to work at Boost mode.



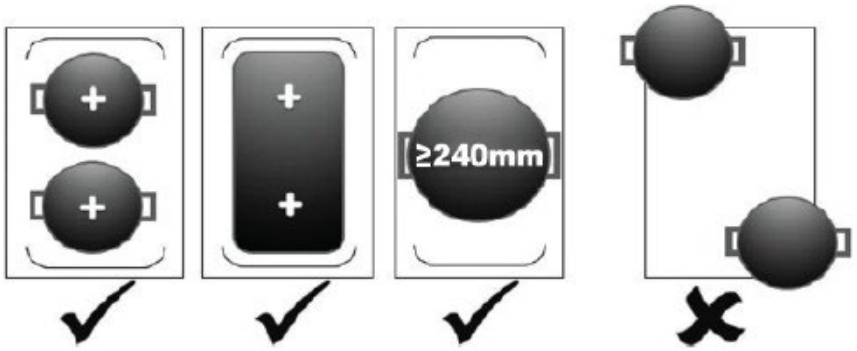
The power display will show “P” to indicate that the Boost function is operating on that zone.

Boost power will operate for 5 minutes and then the zone will go back to the power level which was set before Boost.

To cancel the Boost function during the 5 minute duration, touch the cooking zone selection control, and an indicator next to the control will flash. Hold the cooking zone selection control " ^ " for 3 seconds then the cooking zone will go back to the power level which was set before boost.

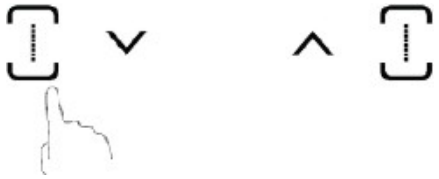
Using the Flex Zone Function

This area can be used as a single zone or as two different zones, according to cooking needs. The Flex Zone comprises two independent cooking zones that can be controlled separately.
Important: Make sure to place the cookware centered on the single cooking zone. When using a large pot, or oval, rectangular and elongated pans ensure to place the pans centered on the cooking zone covering both crosses (see diagram below).
Examples for correct and incorrect pot placements:



Using the Flex Zone as one large zone.

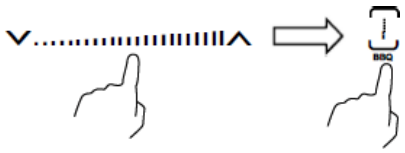
To activate the Flex Zone as a single large zone, first select one of the 2 zones as described in "To start cooking" on page 11. Next press the Flex Zone control shown in the diagram below. For left Flex Zone, press the control on the left. For right Flex Zone, press the control on the right.



The power setting works as for any other normal area.

Using the Flex Zone as two independent zones.

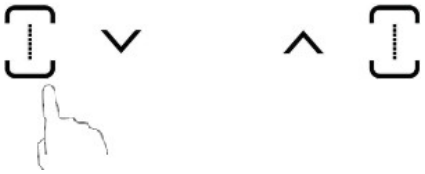
To use the flexible area as two different zones with different power settings, press the slider of the heating zone again, then touch the Flex Zone control, the indicator next to the Flex Zone control will disappear and the zones will return into their previous settings.



Using the Barbecue Function

The BBQ Function may be used during the Flex Zone mode to allow the pan surface temperature to remain at an evenly distributed level.

1. Touch the cooking zone selection control for which you wish to use the BBQ Function, and an indicator next to the control will flash.
2. Touch and hold the Flex Zone/BBQ control for 3 seconds to activate the BBQ function. Then ‘b’ and ‘q’ will be displayed.



To turn off the BBQ function touch the cooking zone selection control previously chosen then touch and hold the the Flex Zone/BBQ control for 3 seconds. The cooking zone indicator will display "0" and the power level can be reset.

Using the Keep Warm Function

The keep-warm function helps retain the temperature of cooked food for long durations while consuming very little energy.

1. Touch the cooking zone selection control for which you wish to use the Keep Warm function and an indicator next to the control will flash.
2. Touch the Keep warm function control (see 4 on Control Panel diagram page 8), and the cooking zone indicator will display “A”.
3. If you want to cancel this function, touch the cooking zone selection control, then touch the Keep Warm control. The heating zone will go back to “0” power level.

Using the Pause/Resume Function

The Pause/Resume function means you can quickly delay cooking without losing your settings should you need to leave the kitchen.

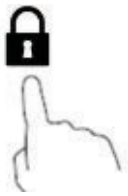
1. Whilst the cooking zone is operating, touch the Pause /Resume control (see 5 on the Control Panel diagram on page 8), and the cooking zone indicator will show “II”. The operation of the induction cooktop will be deactivated for all cooking zones, except the Pause/Resume, On/Off and Lock controls.
2. To cancel the pause status, touch the Pause /Resume control and the cooking zone will go back to the previously set power level.

Safety Features

Locking the Controls

The cooktop controls may be locked to prevent unintended use (for example children accidentally turning a cooking zone on). When the controls are locked, all the controls except the On/Off control are disabled.

To lock the controls



Touch the keylock control (see 5 on the Control Panel diagram page 8) and hold for 3 seconds. The timer indicator will show "Lo".

To unlock the controls

Whilst the cooktop is turned on touch and hold the keylock control for 3 seconds.

When the control panel is locked all the controls except the On/Off control are disabled. The cooktop may be turned off and on using the On/Off control but the control panel will need to be unlocked prior to further use.

Over-temperature Protection

An inbuilt temperature sensor monitors the temperature inside the cooktop. When an excessive temperature is detected, the cooktop will stop operation automatically.

Residual Heat Warning

When the cooktop has been operating for some time, there will be residual heat. The letter "H" (Residual Heat Indicator) appears on the display as a warning against possible injury from hot surfaces. It will disappear when the surface has cooled to a safe temperature.

Spill Protection

The cooktop will beep and shut down after a certain quantity of liquid overflows onto the controls. This occurs approximately 5 seconds after a liquid spill covers 2 or more controls, therefore a front spill is detected sooner than a rear spill. Should the Spill Protection function operate, turn off the power, follow the usual precautions for cleaning up hot liquids and ensure the cooktop is dry before recommencing cooking. (See Care and Cleaning page 19)

Detection of Small/Unsuitable Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium) or some other unsuitable item (e.g. key, knife, fork) has been left on the induction cooktop, the cooktop automatically goes to standby after 1 minute. The cooling fan will operate for a further 1 minute. The symbol U will flash in the Power level display.

Auto Shutdown Protection

Auto Shutdown Protection is a safety feature of your induction cooktop. It shuts down automatically if you forget to switch off power to a cooking zone. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

Using the Timer

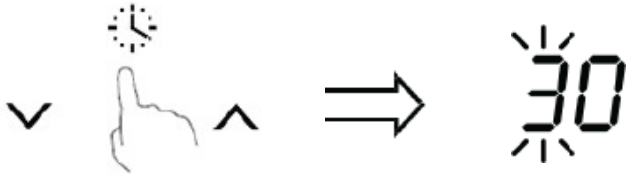
You can use the timer in two different ways:

- You can use it as a minute minder when at least one cooking zone is working. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one cooking zone off after the set time is up.

Note: The timer can be set for up to 99 minutes.

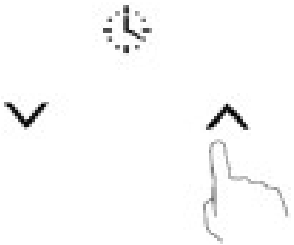
Using the Timer as a Minute Minder ie. if you are not selecting any cooking zone

1. Make sure the cooktop is turned on and at least one cooking zone is working.
2. Touch the timer control (see 2 on Control Panel diagram page 8) and the timer indicator will show "30" minutes. The Timer starts when the timer indicator stops flashing (5 seconds after last control press).



Hint: Touch the "∨" or "∧" control of the timer once to decrease or increase the time by 1 minute.

Touch and hold the "∨" or "∧" control of the timer to decrease or increase the time by 10 minutes.



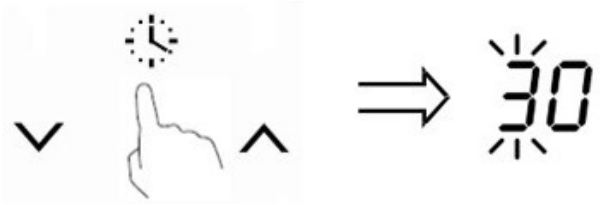
If the setting time exceeds 99 minutes, the timer will automatically return to 00 minute.

When the set time expires a buzzer will sound for 30 seconds and the timer display will show "—".

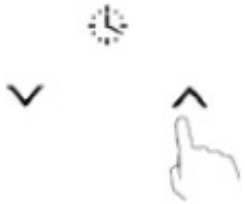
Setting the timer to turn off one cooking zone

1.Touch the cooking zone selection control for the cooking zone to be timed.

2.Touch the timer control. The timer display will start flashing the digits "30" minutes.



3.Set the time by touching the control " ⌄ " or " ⌃ ".



Hint: Touch the "⌄" or "⌃" control of the timer once to decrease or increase the time by 1 minute.
Touch and hold the "⌄" or "⌃" control of the timer to decrease or increase the time by 10 minutes.

Note: If the setting time exceeds 99 minutes, the timer will automatically return to 00 minute. The digits " 00" showing in the timer display indicates the timer is canceled.

3. When the timer is set, it will begin to count down after 5 seconds by 1 minute decrements, and the remaining time will be displayed.

NOTE: The red dot next to cooking zone/power level indicator will illuminate indicating that cooking zone is selected.

4. To cancel the timer touch the heating zone selection control, and then touch the "v " or "^" on the timer control. The Timer is cancelled , and the "00" will show in the minute display, then "--" will show in the timer display.

5. When the cooking timer expires, the corresponding cooking zone will switch off automatically and its related display will show "H" (Residual Heat Indicator) until the zone surface has cooled to a safe temperature. Other cooking zones will continue operating if they were switched on previously.

NOTE: If you want to change the time after the timer is set, you have to start from step 1.

Setting the timer to turn off multiple cooking zones

1. If this function is used for more than one cooking zone, the timer indicator will show the shortest time. (e.g. if a zone has a set time of 3 minutes, and another zone has a set time of 6 minutes, the timer indicator shows “3”.)

NOTE: The flashing red dot next to the power level indicator means the timer indicator is showing the time remaining for that cooking zone. If you want to check the set time of another cooking zone, touch the cooking zone selection control. The timer will indicate its set time.

2. When cooking timer expires, the corresponding cooking zone will automatically switch off and show “H” (Residual Heat Indicator) until the zone surface has cooled to a safe temperature.

Cooking Guidelines

Take care when frying as the oil and fat heat up very quickly, particularly if you're using the Boost function of the induction cooktop. At extremely high temperatures, oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking Tips

- When food comes to the boil, reduce the power setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour-thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and the doneness you prefer. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

For stir-frying

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

Heat Settings

Heat setting	Suitability
1 - 2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3 - 4	• reheating • rapid simmering • cooking rice
5 - 6	• pancakes
7 - 8	• sauteing • cooking pasta
9	• stir-frying • searing • bringing soup to the boil • boiling water

Noises during operation

If you can hear:
• cracking noise: Cookware is made of different materials (a sandwich construction) and may react differently.
• whistle sound: You are using a cooking zone at a high power level and the cookware is made of different materials (a sandwich construction).
• humming: You are using a cooking zone at a high power level.
• clicking: Electric switching may be occurring.
• hissing, buzzing: The fan may be operating.

These noises are normal and do not indicate any malfunction.

Care and Cleaning

Your Kleenmaid appliance has been engineered and constructed to provide you years of reliable service by way of its sophisticated components and quality finishes. In return, regular maintenance, in accordance with the following instructions, is required order to allow it to continue serving you with its appearance and performance as well as it did on the day it was first installed.

Please take some time carefully to review this maintenance guide, paying particular attention to periodic and pre-use maintenance activities.

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on.	• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces: 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for "Everyday soiling on glass."	• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on.	• The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

Hints and Tips

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section "Locking the controls" on page 12 for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See "An Introduction to Induction Cooking" on page 7 See "Care and cleaning" page 19.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction cooktop makes a low humming noise when used on	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction cooktop switches on to prevent the electronics from overheating. It may continue to run even after you've turned the induction cooktop off.	This is normal and needs no action. Do not switch the power to the induction cooktop off at the wall while the fan is operating.
Pans do not become hot or appear in the display.	The induction cooktop cannot detect the pan because it is not suitable for induction cooking. The induction cooktop cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section "An Introduction to Induction Cooktops" on page 7. Centre the pan and make sure that its base matches the size of the cooking zone.

The induction cooktop or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction cooktop off at the wall, and contact a qualified technician.

Failure Display and Inspection

If an abnormality occurs, the induction cooktop will enter the protective state automatically and display corresponding protective codes:

Problem	**Possible causes**	**What to do**
F3/F4	Temperature sensor of the induction coil failure	Please contact a qualified technician.
F9/FA	Temperature sensor of the IGBT failure.	Please contact a qualified technician.
E1/E2	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
E3	High temperature of the induction coil temperature sensor	Please contact a qualified technician.
E5	High temperature of the IGBT temperature sensor	Please restart after the cook top cools down.

The above are the possible causes of and appropriate responses to common failures. Please do not disassemble the unit by yourself to avoid any danger and damage to the cooktop.

Note: If the appliance fails to operate correctly during the warranty period please visit our website to request a service (see back cover of this manual for details). When booking a service please provide your Model No: ICT9030 and the individual Serial Number of your appliance. This is found on the rating label on the underside of the cooktop.

Technical Specification

Cooktop model	ICT9030
Cooking Zones	5 Zones
Supply Voltage	220-240V~,50-60Hz
Total Power	6800-7400W
Standby Power	0.5W
Current Rating 1P/2P	32A/16A
Cutout Dimensions AxB(mm)	870x490
Product Size LxWxH(mm)	900x520x60*

* Indicates the height of the actual appliance measured from the lowest point of the base up to the top of the glass deck (including the glass deck). These are NOT the dimensions to use for installation. See "Installation" for dimensions to use for installation planning.
Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

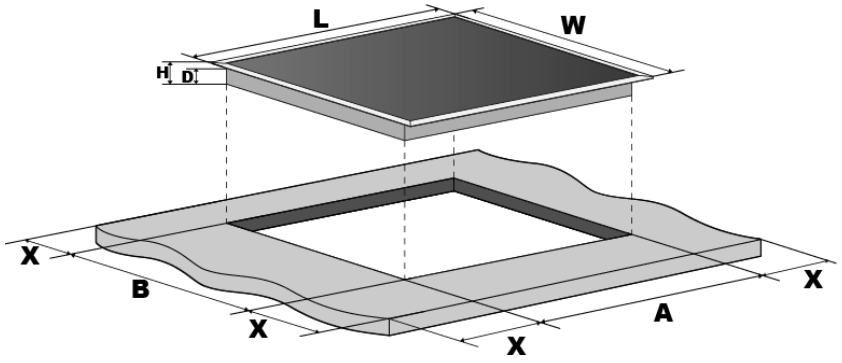
Installation

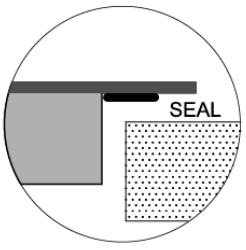
NOTE: Before making preparations for or commencing installation, the installer should refer to the current online version of the User Manual, which is available on the Kleenmaid website (see back cover for details).

Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.
Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid deformation caused by the heat radiation from the hotplate. As shown below:

Note: The seal is a factory supplied foam strip. See instructions to attach this to the cooktop on page 26.





* Indicates the height of the case, measured from its lowest point up to the underside of the glass deck.

Model	L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
ICT9030	900	520	60	56*	870	490	50 min

Before installing the cooktop, ensure that

- the work surface is square and level, and no structural members interfere with space requirements
- the work surface is made of a heat-resistant material
- if the cooktop is installed above an oven, the oven has a built-in cooling fan
- the installation will comply with all clearance requirements and applicable standards and regulations
- a suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.

The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)

- the isolating switch will be easily accessible to the customer with the cooktop installed
- you consult local building authorities and by-laws if in doubt regarding installation
- you use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the cooker.

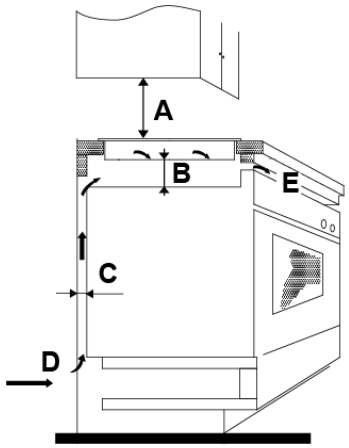
After the cooktop is installed, ensure that

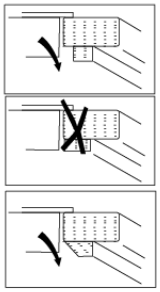
- the power supply cable is not accessible through cupboard doors or drawers
- there is adequate flow of fresh air from outside the cabinetry to the base of the cooktop
- if the cooktop is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the cooktop
- the isolating switch is easily accessible by the customer

Under all circumstances, make sure the induction cooktop is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooktop is positioned correctly as shown below. Remove all metal shavings.

Note: The safety gap between the hotplate and the cupboard above the hotplate should be at least 760mm if there is no rangehood, otherwise:

The safety gap between the hob and the rangehood placed above must comply with the recommendations of the rangehood manufacturer. In case of no instructions, a minimum distance of 650mm (or other minimum distance as may be specified by AS/NZS 5601 and interpreted by a certified installer) should apply.



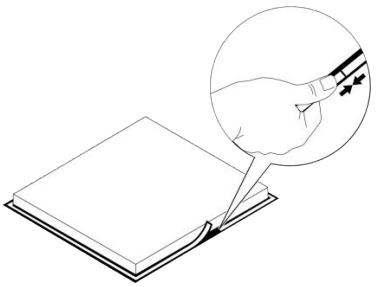


A(mm)	B(mm)	C(mm)	D	E
760	50 min	30 min	Air intake	Air exit 10 mm

Attaching the seal to the cooktop

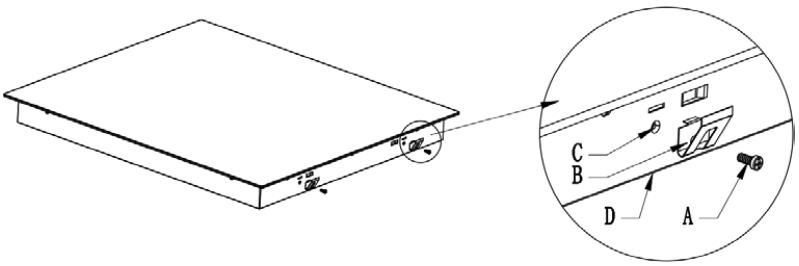
The seal should be attached to the cooktop by following the instructions below before the cooktop is installed into the benchtop cut out.

- The unit should be placed on a stable, smooth surface (eg. use the packaging as padding).
- Clean the cooktop in the area of the cut out section.
- Carefully remove the backing tape from the seal before applying to to the cooktop.
- Attach the seal along the outer edge of the glass plate. Do not stretch or extend it. The 2 ends should meet in the centre of one side.
- Cut off any excess foam strip ensuring the 2 ends push together without any gap.



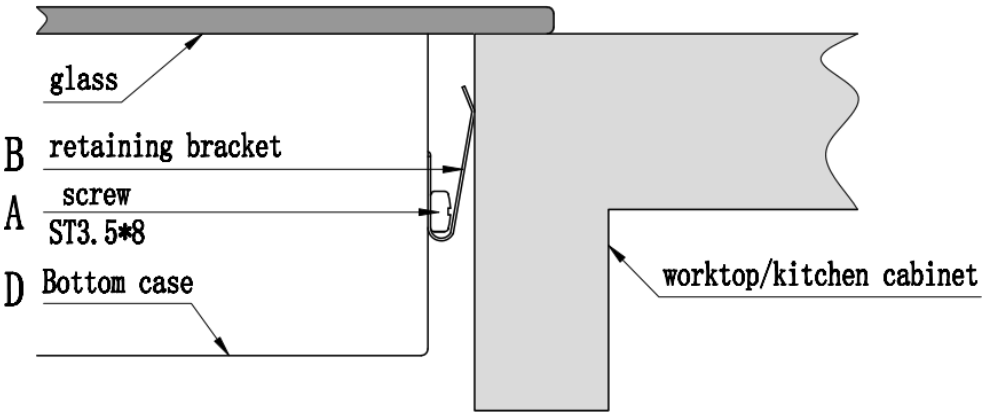
Locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging as padding). Fix the cooktop to the work surface by attaching the four brackets to the bottom of the cooktop after checking placement within the cut out (see picture below).



A	B	C	D
Screw	Bracket	Screw hole	Base

Adjust the bracket position to suit the thickness of the work surface.



Cautions

1. The cooktop must be installed by qualified personnel or technicians. If necessary, please see the "Support" section on our website for suitably qualified installers. Unqualified persons should not attempt to install this appliance.
2. The cooktop should not be mounted to cooling equipment, dishwashers or rotary dryers and should not not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooktop electronics.

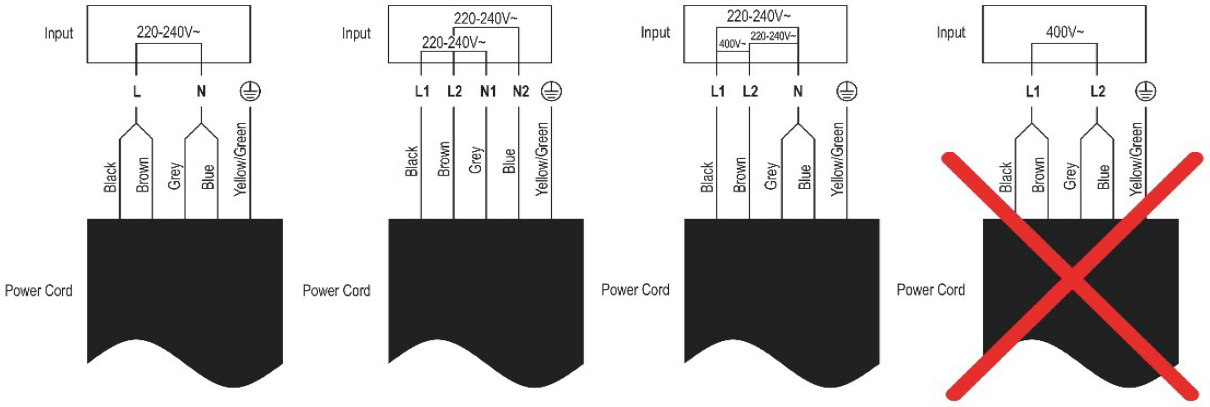
3. The cooktop should be installed such that sufficient heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface should be heat-resistant.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used on this cooktop.
7. This cooktop can be connected only to a supply with system impedance no more than 0.427 ohm. If necessary, please consult your supply authority for system impedance information.

Connecting the cooktop to the mains power supply

This cooktop must be connected to the mains power supply only by a suitably qualified person.
Before connecting the cooker to the mains power supply, check that:
1. the domestic wiring system is suitable for the power drawn by the cooker.
2. the voltage corresponds to the value given in the rating plate
3. the power supply cable sections can withstand the load specified on the rating plate. To connect the cooker to the mains power supply, do not use adapters, reducers, or branching
devices, as they can cause overheating and fire.
The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

Check with an electrician whether the domestic wiring system is suitable without alterations. Alterations must only be made by a qualified electrician.

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.



Mains Power	Connection	Cable Diameter	Cable	Protection Calibre
220-240V~ 50-60Hz	1 Phase + N	5*1.5mm2	H07RN-F	32A
220-240V~ 50-60Hz	2 Phases + N	5*1.5mm2	H07RN-F	16A
/	/	/	/	/

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
The cable must not be bent or compressed.
The cable must be checked regularly and replaced by authorised technicians only.

Understanding Power Limitation

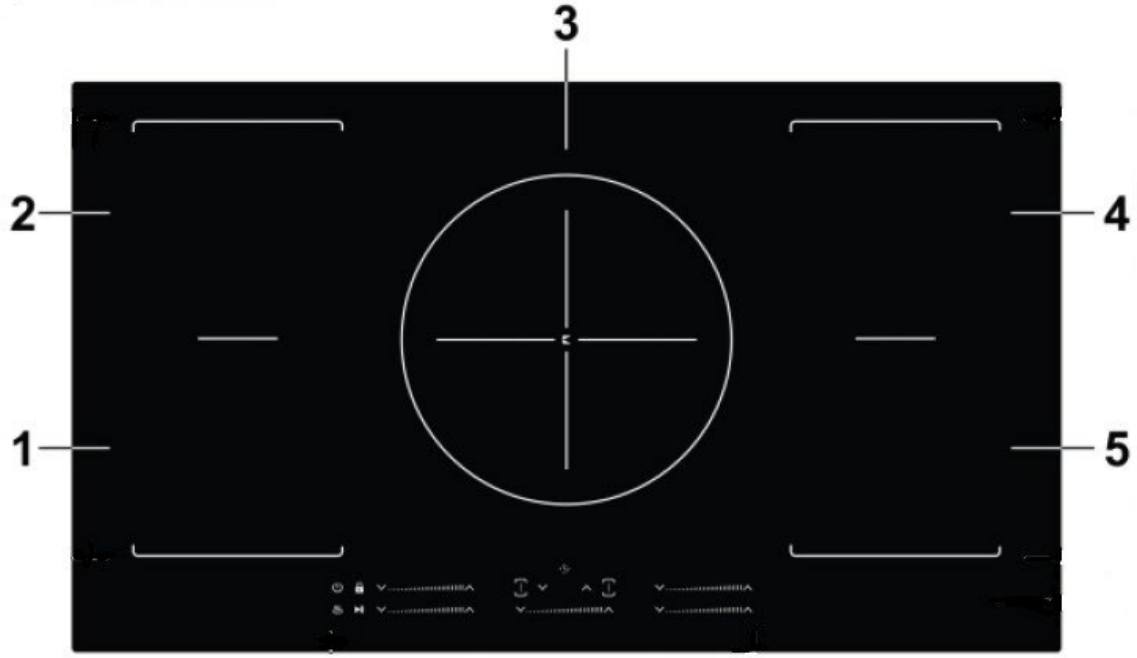
1. When all cooking zones are turned on together the maximum power level of the
   - Left front zone (cooking zone #1) is 9
   - Left rear zone (cooking zone #2) is 9
   - Middle zone (cooking zone #3) is 7
   - Right rear zone (cooking zone #4) is 7
   - Right front zone (cooking zone #5) is 7.

2. Flex Zone Use - You can use either the left flex zone (zones #1 and #2), or the right flex zone (zones #4 and #5) individually on power levels 1-9, or Booster. Both flex zones may be used together on power levels 1-9, or Booster, but in this case zone #3 should not be turned on. If you turn on zone #3 when using both flex zones or the right flex zone, the right flex zone's power will drop to level 7 automatically. The left flex zone is not affected.

3. The total maximum power of zones #1 and #2 is 3500W. There is no limitation of power when using these two zones.

4. The total maximum power of zones #3, #4 & #5 is 3500W. When using Zone 3 at the maximum power level of 9 the maximum power for another zone would be 7. If Zone 3 is set at power level 8, the maximum power for another zone would be 8. Whatever power level you are using for two of these zones if you turn on the third zone the other two zones' power will adjust automatically to comply with the total maximum power available.

Cooking Zones



  DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.	This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way. The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods. This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council or your household waste disposal service.

KLEENMAID WARRANTY

TERMS AND CONDITIONS

1. Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid will provide parts and labour to you the customer as set out herein.
2. Kleenmaid may engage a Service Agent to provide service under this warranty.
3. Kleenmaid's Products come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
4. The benefits given to you under this Kleenmaid Warranty are in addition to other rights and remedies to which you may be entitled under the Australian Consumer Law in relation to the Product to which this Kleenmaid Warranty relates. Subject to the conditions below, the Product is warranted by Kleenmaid and/or its agents to be free from defects in materials and workmanship for the Warranty Period for normal Domestic Use.
5. Product Identification: -
    a. Kleenmaid reserves the right to reject claims for any services or work where you cannot produce for verification the serial number and a proof of purchase for the Product (including but not limited to the original invoice).
    b. this Kleenmaid Warranty will be voided if the serial number for the Product cannot be verified. This is not intended to exclude, restrict or modify any right or remedy to which you may otherwise be entitled under the consumer guarantee provisions of the Australian Consumer Law.
    c. in the event that a request for repair is made against this Kleenmaid Warranty where the serial number for the Product cannot be verified or you cannot produce for verification a proof of purchase for the Product (including but not limited to the original invoice), the repairer will not carry out any repairs on the Product and you will be charged a service call-out fee.
6. What is covered by this Kleenmaid Warranty: -
    a. the Product is covered for faulty workmanship or parts that have failed under normal Domestic Use.
    b. Kleenmaid and/or its agents will determine by objective testing if there are any defects in the Product and/or faulty workmanship.
    c. this Kleenmaid Warranty is only applicable if repairs on Products are carried out within Mainland Australia.
    d. this Kleenmaid Warranty: -
        i. covers a Product purchased as new, manufactured for use in Mainland Australia;
        ii. commences from the date of delivery of the Product;
        iii. provides for the labour and replacement parts necessary to maintain the Product in good operating condition as specified in this Kleenmaid Warranty, however, if repair is needed because of Product failure during normal Domestic Use, Kleenmaid has the option to repair or replace the defective Product or part of the Product with a product or part of like kind and quality. A replacement part may be new or reconditioned of like kind and quality and may cost less than the original Product purchased and no charges or refunds will be made based on the replacement product or part cost difference; and
        iv. is only applicable when the Product is used and operated in accordance with the Manufacturer's instructions.
7. What is not Covered by this Kleenmaid Warranty (excluded):-
    a. any damage or failure to or of the Product or part of the Product:
        i. due to the Product being inadequately serviced to manufacturer's recommendations;
        ii. resulting from environmental conditions including and not limited to dirt, dust, rodents, insects, rust, corrosion, salt built-up, of or in any part of the Product;
        iii. resulting from excessive use but fair wear and tear is excepted;
        iv. resulting from installation by an unqualified or uncertified tradesperson;
        v. resulting from poor or incorrect installation including and not limited to positioning and externally fitted equipment such as plumbing and drainage, cabling, antennae or due to incompatibility of connected equipment;
        vi. caused by overheating as a result of sitting or positioning of the Product, where there is no provision for adequate ventilation or adequate protection from excessive dust;
        vii. if the Product has been dismantled, repaired or serviced by any person other than someone authorised by Kleenmaid or its agents or representatives;
        viii. caused by power surges or spikes, including but not limited to, mains power and telecommunications connections, or to other unspecified sources, incorrect power current, voltage fluctuation, amperage fluctuation, rust or corrosion;
        ix. caused by the water supply to the Product not being compatible with the input requirements as specified in the installation instructions including but not limited to, insufficient or excessive water pressure or non-potable water supply;
        x. if the Product is dropped, collision of the Product with another object, use for which the Product is not designed, damage to the Product caused by your own negligence, accidental or deliberate misuse of the Product by you, theft, abuse, vandalism, flood, fire, earthquake, electrical storms or any other act of God or any war related events; or
        xi. due to the introduction of abnormal heat loads to the Product;
    b. costs of attendance and testing where no fault or defect covered by the terms of this Kleenmaid Warranty is identified in the Product;
    c. initial setup and installation of the Product;
    d. cost of uninstalling or re-installing the Product if it has been connected to its power supply via fixed mains wiring and not via the supplied plug and cord assembly (where applicable);
    e. normal maintenance costs and costs incurred through the installation of items listed as requiring periodic replacement;
    f. Products with removed or altered serial numbers;
    g. broken or cracked glass other than transport damage to the initial point of delivery;
    h. consumables such as but not limited to bulbs/globes, seals, filters, batteries and remote controls;
    i. removal and reinstallation of an internal component not performed by an authorised Kleenmaid agent or representative or authorised service centre;
    j. cosmetic or structural items; or
    k. any failures due to interference from or with other products and/or sources.
8. This Kleenmaid Warranty ceases if: -
    a. the Product ceases to carry the original manufacturer's serial number or is sold at an auction;

b. the Product is rented; or
c. there is failure to pay monies owing on invoices as a result of non-warranty work being carried out at the request of the end user as per point 16 below.

9. Service under this warranty may be limited by the area in which you live. Service to remote and regional areas may incur additional travel costs which will be payable by you or you may be required to return the Product to an authorised service agent. You will be advised of this at the time you make a claim and Kleenmaid arranges to attend your premises.
10. Neither Kleenmaid nor its representatives provide loan equipment under the terms of this Kleenmaid Warranty.
11. Any unauthorised access to the internal hardware of the Product will void this Kleenmaid Warranty.
12. Repair Notice: Products presented for repair may be replaced by refurbished Products of the same type rather than being repaired. Refurbished parts may be used to repair the Products.
13. Replacement items are “like for like” and is not “new for old” and does not indicate in any way that a faulty Product will be replaced with a new part or unit. “Like for like” may either be a quality checked, refurbished or reconditioned unit of the same or later batch of model/size/specifications
14. The cost of making a claim under this Kleenmaid Warranty is not covered by Kleenmaid, including any costs of transportation or travel expenses between your home and your nearest authorised service agent.
15. Kleenmaid accepts no liability for items that are lost, damaged, or stolen as a result of freight, transport or storage. If you are required to transport the Product to an authorised service centre, you must ensure that it is securely packed and insured.
16. On Public Holidays or other periods when regular business and wholesale operations are temporarily ceased, repairer availability and warranty response times may extend beyond the standard response times due to the unavailability of repairers and parts.
17. For any repair performed on a Product under this Kleenmaid Warranty where no fault can be found, or the item is deemed by Kleenmaid or an authorised agent, to be not faulty under this Kleenmaid Warranty, or the repair or fault is not covered under this Kleenmaid Warranty, a ‘No Fault Found’ fee is payable by you. Kleenmaid will advise you of this cost and seek your agreement to pay such costs before commencing such repairs.
18. Any repairs or services required that are outside the terms and conditions of this Kleenmaid Warranty can be carried out at your request at your cost (including where the Product has not been installed or set up correctly). Kleenmaid will always advise you of this cost and seek your agreement to pay such costs before commencing such repairs. A credit card may be required prior to the commencement of such services.
19. Extra charges will be payable by the customer should the Product not be readily accessible without special equipment, such as but not limited to cranes and lifts or should the Product be installed in a position that service access is blocked and/or repair work is not possible without uninstalling the Product to gain access.
20. You, the customer, may be entitled to purchase an extended warranty in respect of the Product. Any extended warranty will not be issued by Kleenmaid but by a third party. Any extended warranty services will be provided directly by the third party as principal and not as agent for Kleenmaid, under their extended warranty terms and conditions and not under this Kleenmaid Warranty.
21. To make a claim under this Kleenmaid Warranty, please have your proof of purchase and the serial number of the Product ready and visit the website kleenmaidwarranty.com.au or call (02) 9310 1207 during business hours.
22. This Kleenmaid Warranty is given by:
    Name: Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid
    Business address: Level 2, Suite 3, 204 Botany Rd, Alexandria NSW Australia 2015
    Telephone: (02) 9310 1207
23. Definitions:
    a. **Australian Consumer Law** means the *Competition and Consumer Act 2010* (Cth).
    b. **Domestic Use** means use of the Product for personal, domestic or household purposes.
    c. **Kleenmaid** means Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid.
    d. **Mainland Australia** means the following States and Territories of Australia: New South Wales, Victoria, South Australia, Western Australia, Queensland, Tasmania, Northern Territory, Australian Capital Territory.
    e. **Product** means the appliance sold by Kleenmaid to you as evidenced by the original purchase invoice.
    f. **Service Agent** means any independent service agent engaged by Kleenmaid to carry out any repair or service under this warranty.
    g. **Warranty Period** means the period of 60 months or such period as agreed in writing at the time of sale.

UPDATE NOTICE: This Kleenmaid Warranty is current as at 5 March 2025 but is subject to variation from time to time. For the latest version please see our website kleenmaid.com.au/warranty/ or phone us on (02) 9310 1207.

Other products available in the Kleenmaid range of appliances

- Washing machines
- Clothes dryers
- Dishwashers
- Ovens
- Cooktops
- Steam ovens
- Microwave ovens
- Built in espresso coffee machines
- Rangehoods
- Freestanding ovens
- Refrigerators & Freezers
- Beverage Serving Cabinets
- Water Dispensers
- Vacuum Cleaners

To register your warranty or make a warranty claim, scan this QR code:

Compass Capital Services Pty Limited
trading as Kleenmaid
ABN 96138214525

Level 2, 204 Botany Road Alexandria
NSW 2015

Register your Kleenmaid Appliances Warranty
www.kleenmaidwarranty.com.au

Request a Warranty Service
www.kleenmaidwarranty.com.au

E: warranty@kleenmaid.com.au
Please download the current User Manual for this appliance at www.kleenmaid.com.au