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 with Integrated Air Extraction System

Model No: ICTFX9042

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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SAFETY INSTRUCTIONS

Purpose of Warnings

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. Please note modifications or alterations to the appliance are not allowed for your safety and may void the warranty. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols

	Danger This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.
	Warning of electrical voltage This symbol indicates that there is a danger to life and health of persons due to voltage.
	Warning This indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.
	Caution The symbol indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.
	Hot Do not touch to prevent burns.
	Attention This indicates important information (e.g. damage to property), but not danger.
	Observe instructions This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Before using this appliance please study this entire User Manual carefully. Keep this manual in a safe place for future reference. Ensure that other people using the product are familiar with these instructions as well. The latest version of this manual is available on our website. (See back cover for details.)

WARNINGS

- 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.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- This appliance incorporates an earth connection for functional purposes only.
- There shall be adequate ventilation of the room when the range hood is used at the same time as appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room).
- There is a fire risk if cleaning is not carried out in accordance with the instructions.
- Do not flambé near the extractor..
- CAUTION: Accessible parts may become hot when used with cooking appliances.
- The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room).
- Regulations concerning discharge of air must be observed.
- The manufacturer will not be held liable for any damages resulting from incorrect or improper installation.
- Check that the mains voltage corresponds to that indicated on the rating plate fixed to the appliance.
- For Class I appliances, check that the domestic power supply guarantees adequate earthing.
- Connect the extractor to the exhaust flue through a pipe of minimum diameter 120mm.
- The route to the flue must be as short as possible.
- This appliance is for indoor household use only.
- To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid.
- Turn off mains power before cleaning and maintenance of the appliance.
- Use a soft cloth moisten with mild soap, and then use a dry cloth to wipe it afterward.
- Do not use an extension cord.
- Do not connect the extractor to exhaust ducts carrying combustion flumes (boilers, fireplaces, etc.).
- The extractor has been designed exclusively for domestic use to eliminate kitchen odours.
- Never use the extractor for purposes other than for which it has been designed.
- Adjust the flame intensity to direct it onto the bottom of the pan only, making sure that it does not engulf the sides.
- Deep fat fryers must be continuously monitored during use as overheated oil can burst into flames.
- The extractor and its filter should be cleaned regularly according to the instructions.
- Switch off or unplug the appliance from the mains supply before carrying out any maintenance work.

- Clean the extractor using a damp cloth and a neutral liquid detergent.
- It is necessary to allow disconnection of the appliance from the supply after installation, unless the appliance incorporates a switch complying with 24.3.
- The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface as they can get hot.
- After use, switch off the cooktop using the control panel and do not rely on the pan detector.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Danger of fire: Do not store items on the cooking surfaces.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Unattended cooking on a cooktop with fat or oil can be dangerous and may result in a 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: Use only cooktop guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- Please clean the filters regularly, at least once every 2 months.
- When the extractor and appliances supplied with energy other than electricity are simultaneously in operation, the negative pressure in the room must not exceed 4 Pa ($4x10^{-5}$ bar).

ATTENTION - Care of Vitro-ceramic glass cooktop:

1. VITRO-CERAMIC GLASS is specially formulated to be durable and long-lasting, however it is not indestructible or unbreakable. Inadequate care and maintenance of the glass surface will shorten its useful lifetime, while careful attention to protection, maintenance and cleaning of your appliance will help to substantially extend its lifetime.
2. DO NOT allow any object to drop onto or unusually suddenly impact the glass surface of the cooktop
3. DO NOT place on the glass surface of the cooktop, any cookware or other heavy object, the underside of which is not completely smooth and flat
4. DO NOT move cookware or any other object on the cooktop by sliding it across the surface. Rather, lift the item and place it down carefully in the desired location.
5. DO NOT use any cleaning substance on the cooktop glass surface, which is not warranted by the substance supplier to be suitable for cleaning glass cooktops
6. KEEP the surface of the glass cooktop clean at all times, and do not allow spills of any kind to remain on the surface of the glass. Do not allow food or liquid spills to bake onto the glass during subsequent heating.
7. FAILURE to observe the above instructions may result in breaking and/or scratching of the glass surface of the cooktop, which is not covered by the factory warranty.

Operation And Maintenance Hazards

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.
- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Connection to a good earth wiring system is essential and mandatory.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards, however persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

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.
- Keep children away. from the appliance.
- 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.
- Cooktop scapers may also cause damage to the glass deck of a cooktop. Such damage is not covered by the warranty.
- Take care - panel edges may be sharp.
- Failure to use caution could result in injury or cuts.

Noises during operation

If you can hear:

- crack noise: cookware is made of different materials (a sandwich construction).
- whistle sound: you use a cooking zone with a high power level and the cookware is made of different materials (a sandwich construction).
- humming: you use a high power level.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

These noises are normal and do not indicate any malfunction.

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 technician.
- 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.
- 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 shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- 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.
- 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,
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot.
- A steam cleaner is not to be used.
- Do not use a steam cleaner to clean your cooktop.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- 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.

SPECIFICATIONS

Technical data	ICTFX9042
Supply voltage	220 – 240 V~
Supply voltage	380 – 415 V 3N~
Frequency	50/60 Hz
Power	7.58 kW
Cooktop Total Power	7.4 kW
Dimensions (WxDxH)	830 x 515 x 200 mm
Size of package	965 x 650 x 325 mm
Installation Size	750 x 490 mm
Surface material	glass ceramics
Power levels	1 – 8, b
Back cooking zone dimensions	195*240 mm
Front cooking zone dimensions	195*240 mm
Front cooking zone max power	2200 W
Front cooking zone boost power	3700 W
Back cooking zone max power	2200 W
Back cooking zone boost power	3700 W
Power levels recirculation mode	1 – 8, b
Extractor air outlet	312 x 90 mm
Filter medium	yes

Energy Efficiency	
Operating mode	Exhaust air
Energy consumption	
Annual energy consumption(AEC hood)	9.9 kWh/a
Standard Annual energy consumption(AEC hood)	28.8 kWh/a
Class level P maximum	C
Level P maximum(GFE hood)	76.6%
Extractor Power	180 W
Air flow level 1 minimum*	400 m^3/h
Air flow level b maximum (Qmax)*	800m^3/h
Air flow level b maximum(Qboost) recirculation mode*	900 m^3/h

Sound power level	
Level 1 minimum	54 dB(A)
Level b maximum (Qmax)	67 dB(A)
Level b maximum(Qboost) recirculation mode	74 dB(A)
Standby power consumption	0.48 W

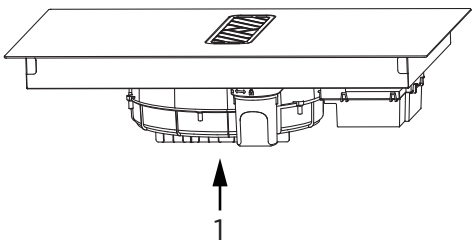
Time increase factor	1.1
Energy efficiency index (EEI hood)	34.4
Energy efficiency class	A++
Fluid dynamic efficiency (FDE hood)	23.9
Fluid dynamic efficiency class	B
Air volume flow at the best efficiency point (Qbep)	163.1
Pressure at the best efficiency point (Pbep)	130
Electric power input at the best efficiency point (WBEP)	24.6
Energy consumption per cooking zone or area calculated per kg	Left area:183.5 Right area:186.7
Energy consumption for the cooktop calculated per kg	185.1

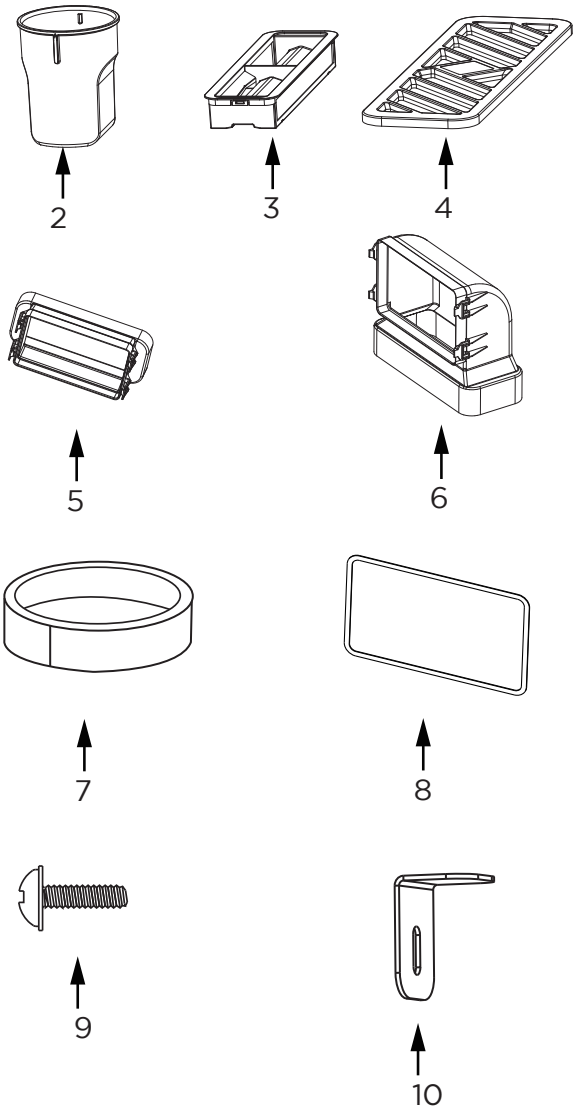
* Free airflow ratings m^3/h

PRODUCT OVERVIEW

Components

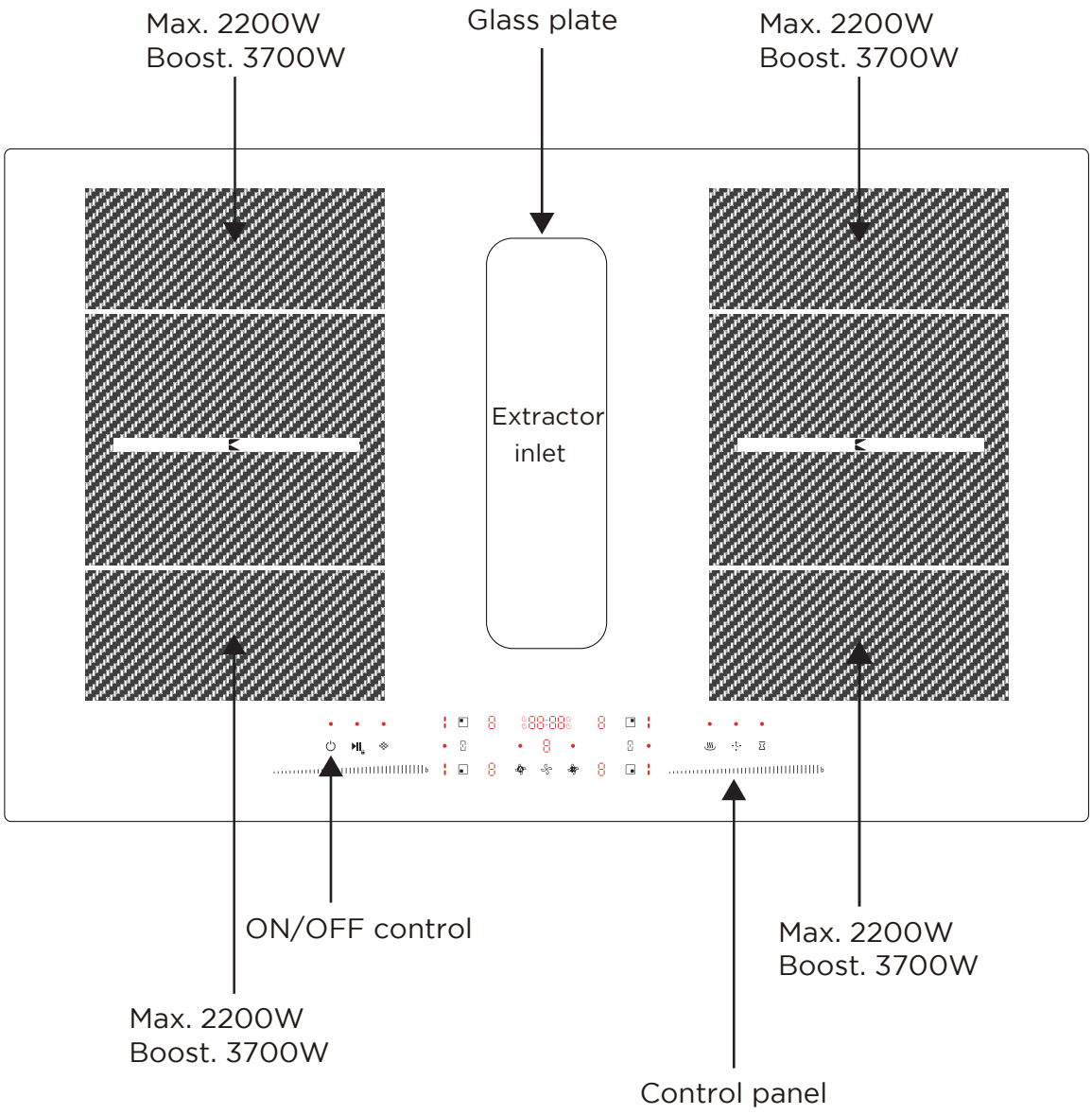
Ref.	Qty.	Product Components
1	1	The main body
2	1	Cup
3	1	Filter
4	1	Grille
5	1	Direct conversion
6	1	90°conversion head
7	1	Rubber ring
8	1	Sponge strip
9	4	Screw M4*10
10	4	Mounting Bracket





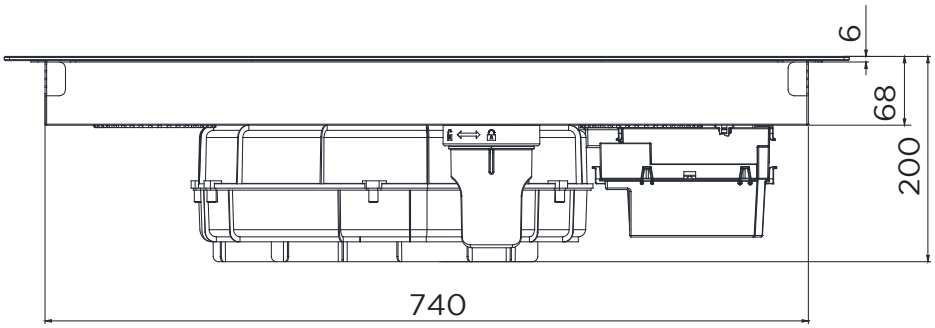
Note: If the appliance is to be installed in recirculating mode then the ICTFXRK Recirculation Mode Installation Kit must be purchased separately. See p15 for contents of carton and how to order.

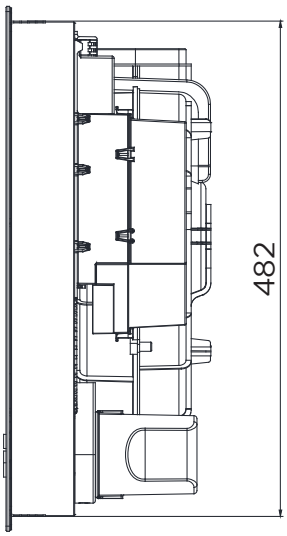
Note: If the appliance is to be installed in ducted mode 600mm lengths of ducting/exhaust pipe are available for separate purchase if required. Part number: KM12173000A01281 Email parts@kleenmaid.com.au to order.

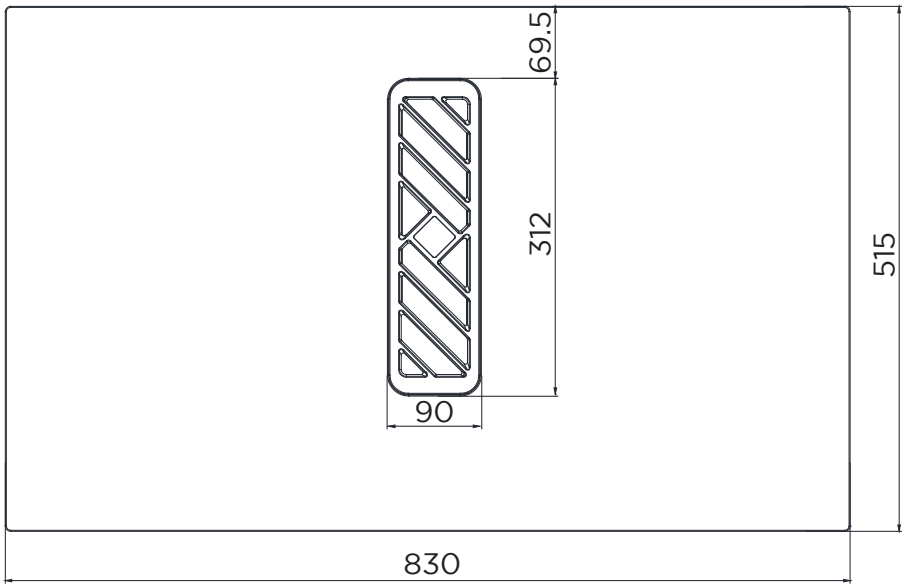

Max. 2200W
Boost. 3700W
Glass plate
Max. 2200W
Boost. 3700W
Extractor
inlet
ON/OFF control
Max. 2200W
Boost. 3700W
Max. 2200W
Boost. 3700W
Control panel

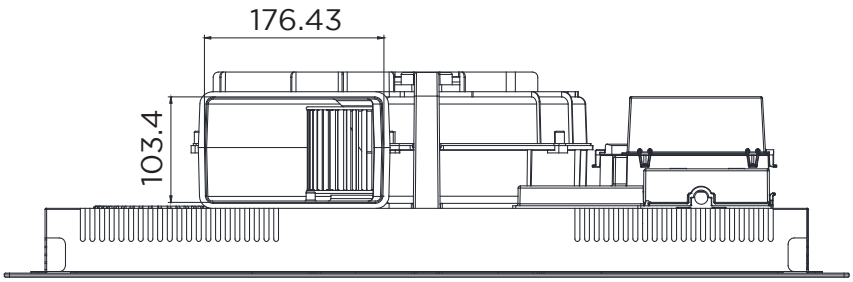
Dimensions

unit: mm









PRODUCT INSTALLATION

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). It is particularly important to read the below Installation Planning section of the user manual, as well as the Safety warnings starting on page 4.

Installation Planning

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 and insulated 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 user 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 cooktop.
- This appliance must NOT be attached to the benchtop using any kind of adhesive. Use only the method described within this user manual. Failure to observe this instruction will void the appliance warranty, and may cause personal injury, or damage to the cooktop or its surroundings. If any kind of adhesive substance is used to attach the cooktop to the benchtop surface, then the owner/installer is responsible for removing the cooktop from the benchtop before any service action is provided under warranty.

After installing the cooktop, make sure 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 cook top.
- 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.
- Please locate at the lower part of the cooktop and set a ventilation hole with a total area of no less than 100cm^2 to maintain the circulation with the outside air, otherwise it may cause the accumulation of gas and cause an explosion.
- If liquefied petroleum gas cylinder is used, the distance between the cooktop and the gas cylinder should be greater than 100cm.

Cautions

- The induction cooktop must be installed by qualified personnel or technicians. If you are looking for an installer you may wish to visit our website to view professionals in your area . Never conduct the operation by yourself.
- The cooktop must not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooktop electronics.
- The induction cooktop shall be installed such that better heat radiation can be ensured to enhance its reliability.
- The wall and induced heating zone above the table surface shall withstand heat. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
- The recommended range of thickness for installing the cooktop in a non-stone bench top is 30-38mm, or 20-38mm in the case of a stone bench top.

Installation Options

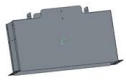
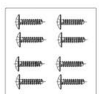
The diagrams on the following 2 pages illustrate common installation methods for this appliance: Recirculating mode (R.1) and Ducted mode (D.1, D.2).

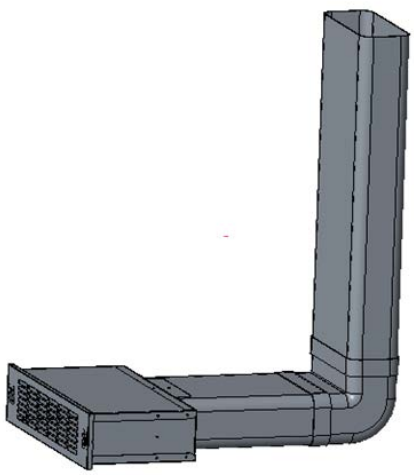
Once the installation method is selected ensure all required components are available. See page 11 for a list of components included in the appliance carton.

Note: If the appliance is to be installed in recirculating mode then the ICTFXRK Recirculating Mode Installation Kit must be purchased separately. Contents of this kit are listed below. Email parts@kleenmaid.com.au to order.

Note: If the appliance is to be installed in ducted mode 600mm lengths of ducting/exhaust pipe are available for separate purchase if required. Part number: KM12173000A01281 Email parts@kleenmaid.com.au to order.

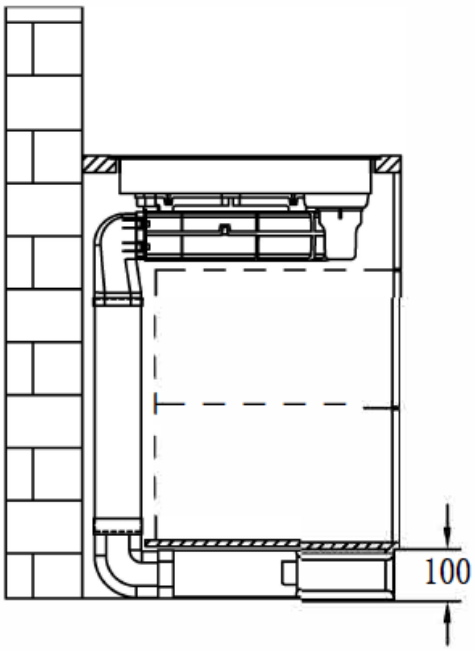
Contents of Recirculating Mode Installation Kit Carton ICTFXRK

QTY	DESCRIPTION	Picture
2	Ducting 600mm length	
1	Ducting 90° Adaptor	
1	Carbon filter housing	
1	Decorative Grill	
1	Mounting Screws	
1	Carbon Filter	



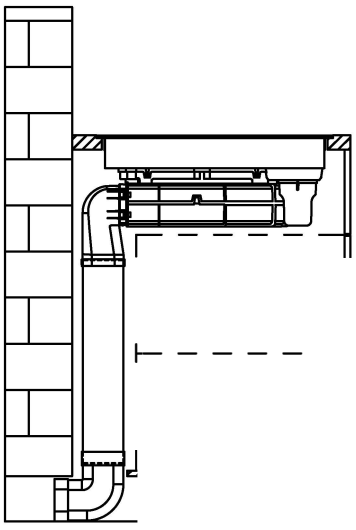
Recirculating Mode requires
ICTFX Installation Kit see p15

R.1

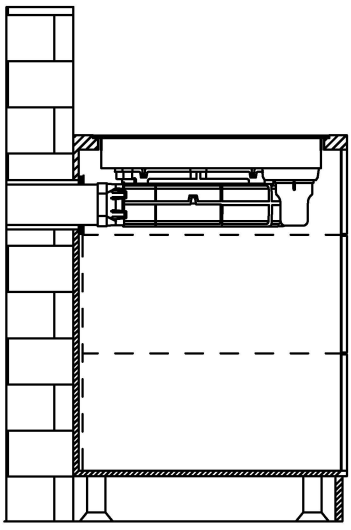


Ducted Mode Options

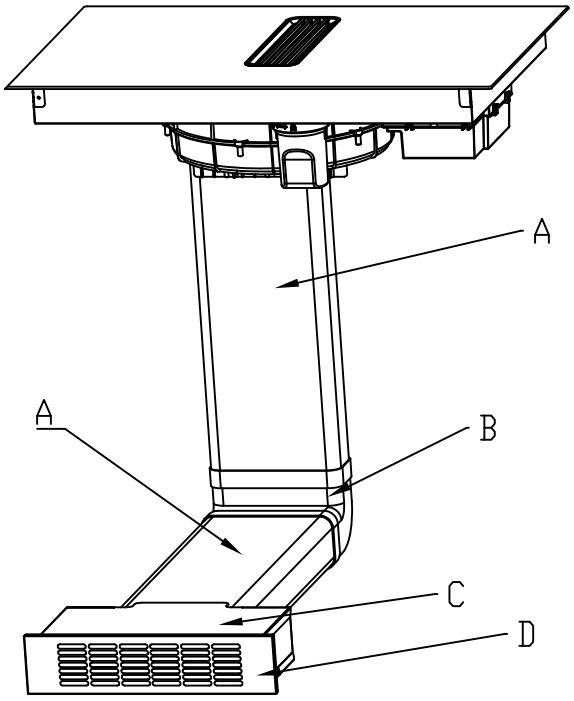
D.1

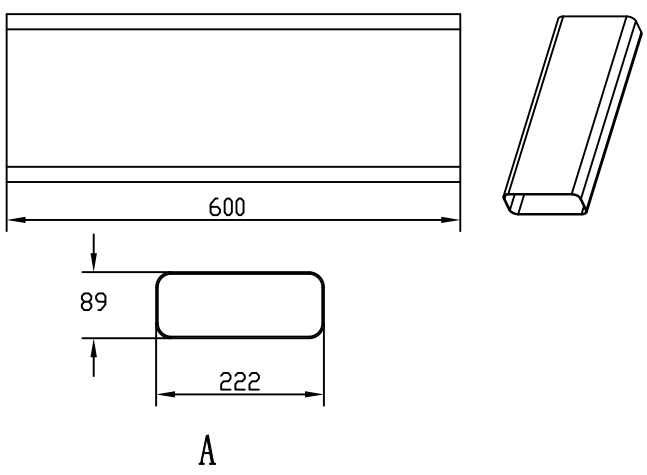


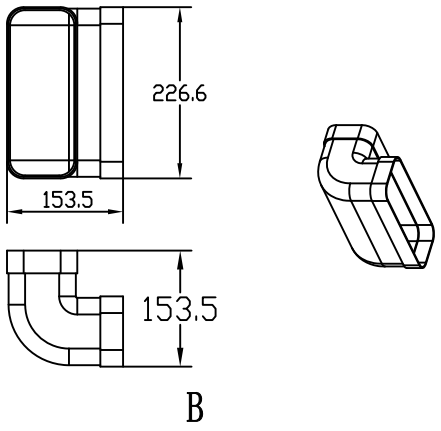
D.2

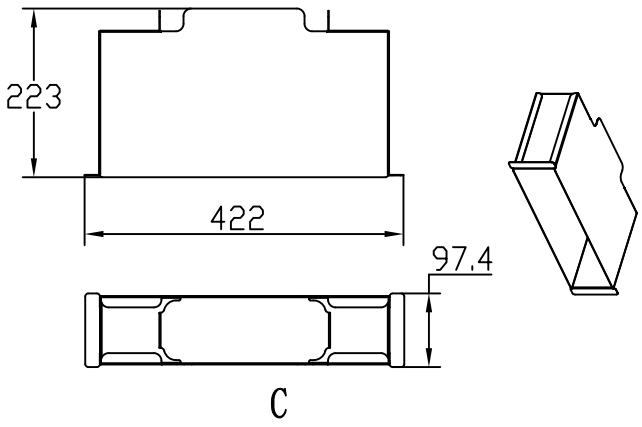


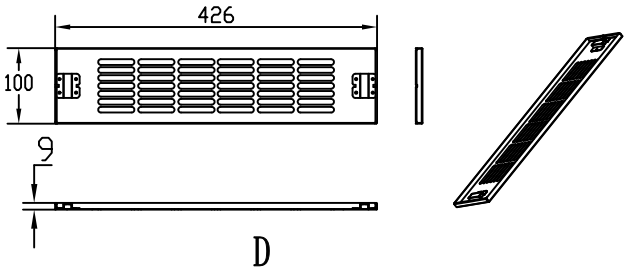
Note: For installation, please refer to the actual environment.











17

Connecting the cooktop to the mains power supply

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

This cooktop must be connected to the mains power supply only by a suitably qualified person. Before connecting the cooktop to the mains power supply, check that:

1. The domestic wiring system is suitable for the power drawn by the cooktop.
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.

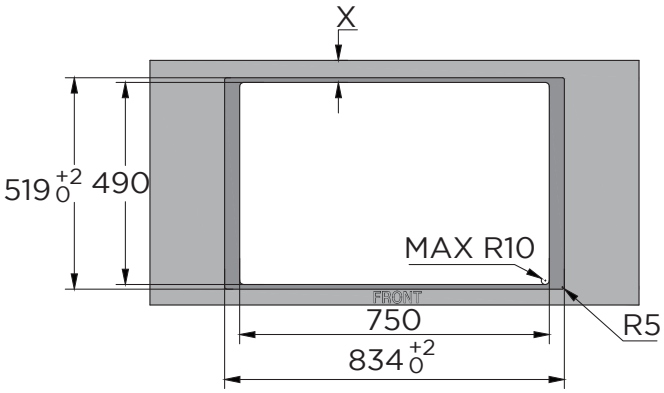
Do not use adapters, reducers, or branching devices to connect the cooktop to the mains power supply, as they can cause overheating and fire.

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.

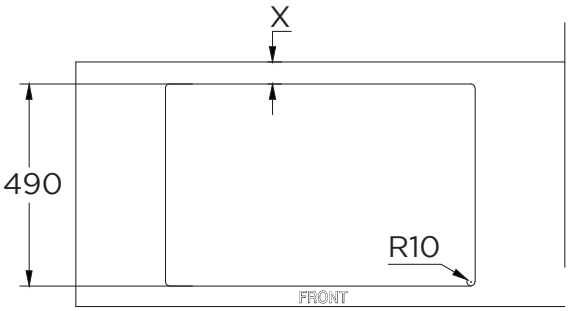
See Electrical Connection diagram on p28

Wall Drilling And Bracket Fixing

INSTALLATION FLUSH TOP



INSTALLATION SURFACE MOUNTED



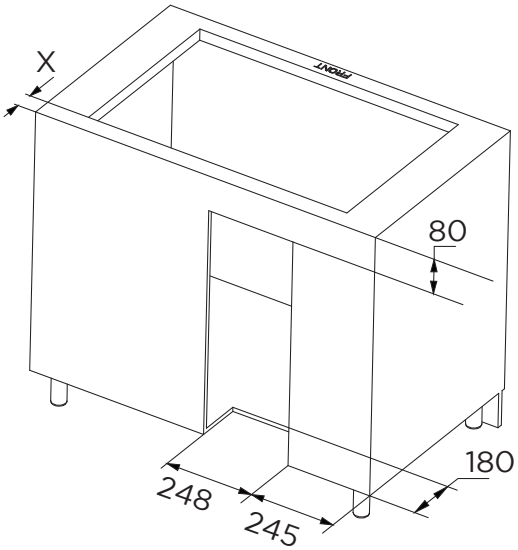


Table width(Y)	X
600-650mm	54mm
⩾650mm	65mm

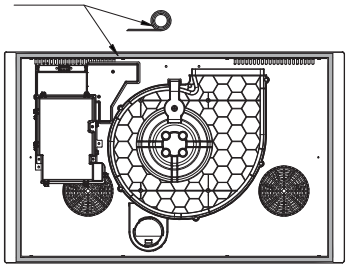
Note: This appliance must NOT be attached to the benchtop using any kind of adhesive. Use only the method described within this user manual. Failure to observe this instruction will void the appliance warranty, and may cause personal injury, or damage to the cooktop or its surroundings.

Recirculating Mode

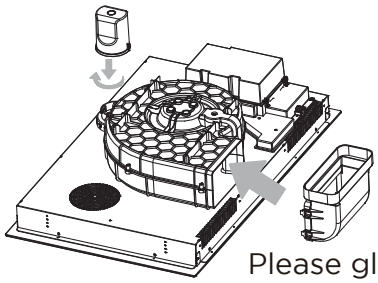
Note: If the appliance is to be installed in recirculating mode then the ICTFXRK Recirculation Mode Installation Kit must be purchased separately.

1. Stick sponge strips

Sponge strip

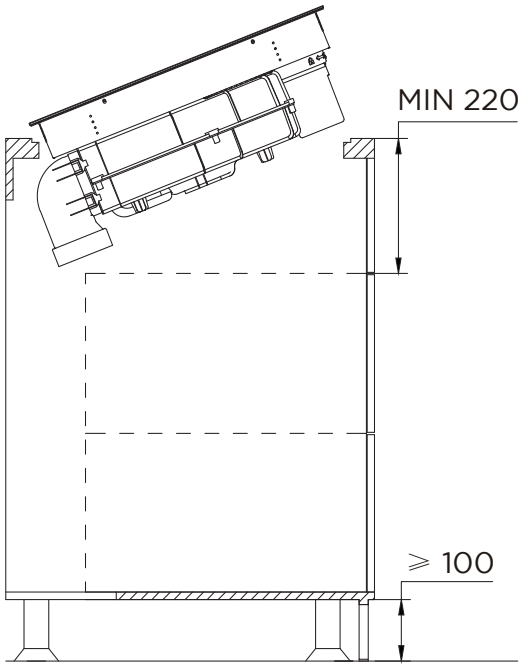


2. Install the water collection cup and adapter

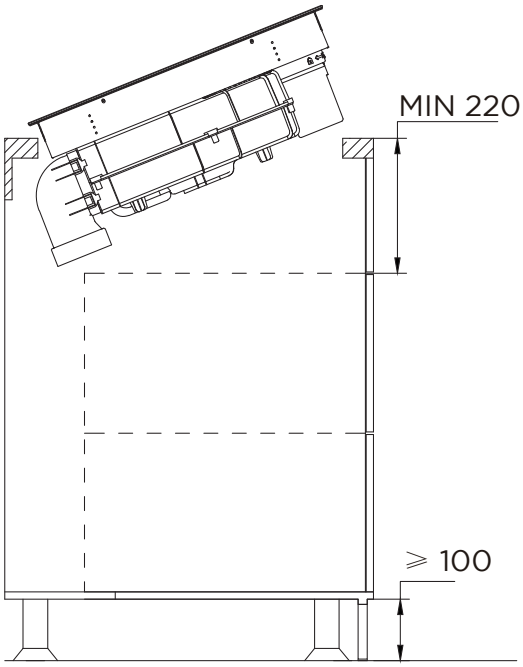


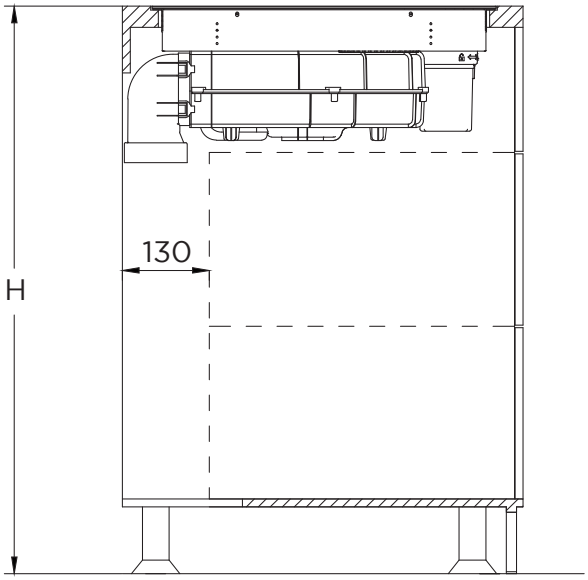
Please glue and fix only these parts together. Do not use glue or silicone to fix cooktop to benchtop.

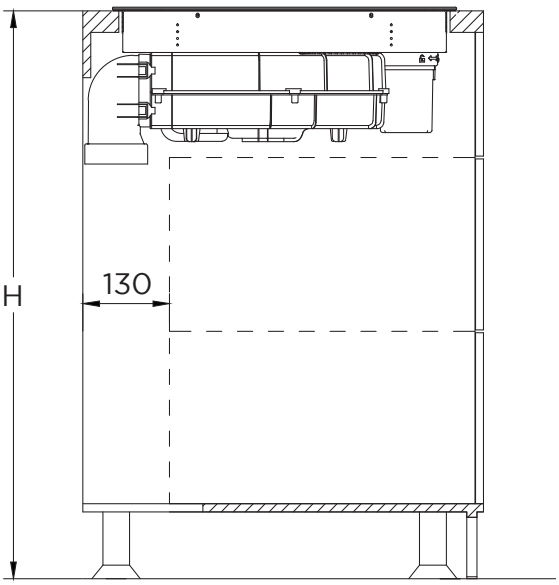
Flush Mounted: Put the whole appliance in the cabinet and adjust the product

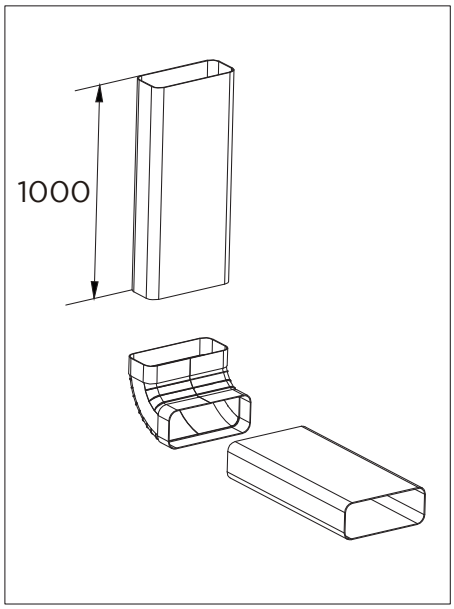


Surface Mounted: Put the whole appliance in the cabinet and adjust the product









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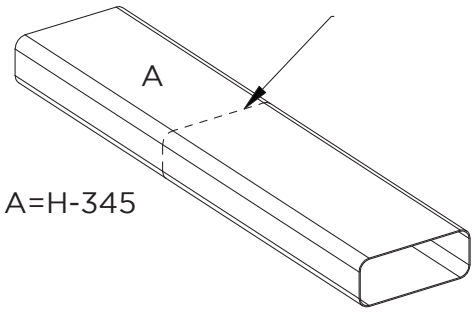
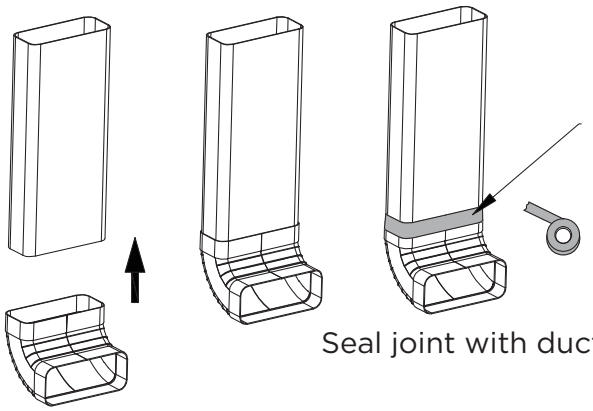
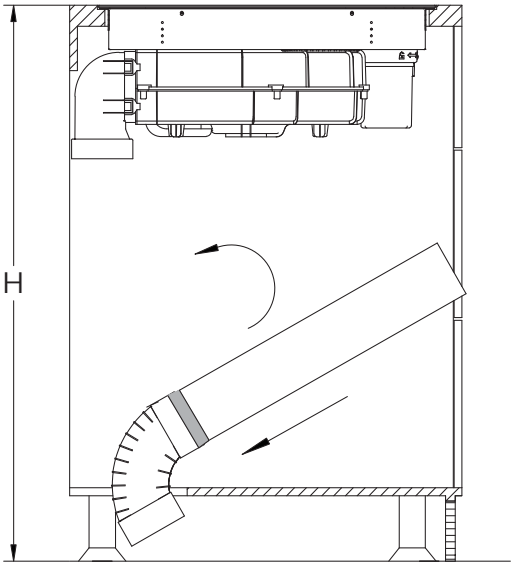


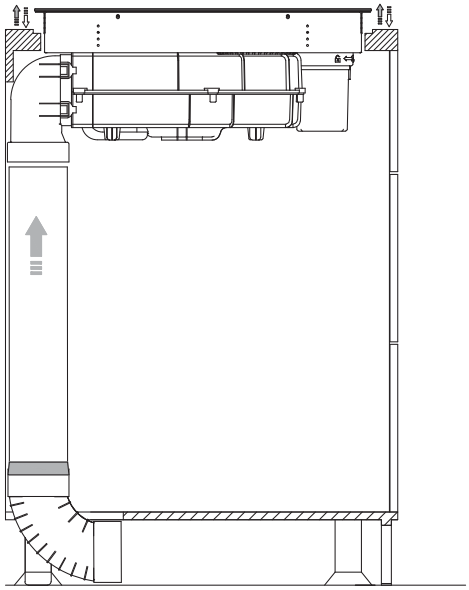


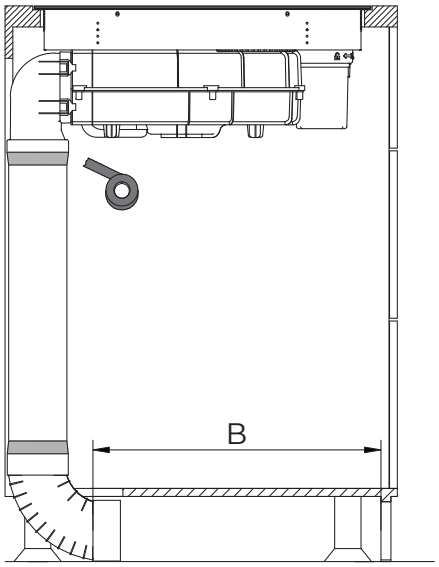
Seal joint with duct tape

Note: If the appliance is to be installed in recirculating mode then the ICTFXRK Recirculating Mode Installation Kit must be purchased separately. Contents of this kit are listed on page 15.
Email parts@kleenmaid.com.au to order.

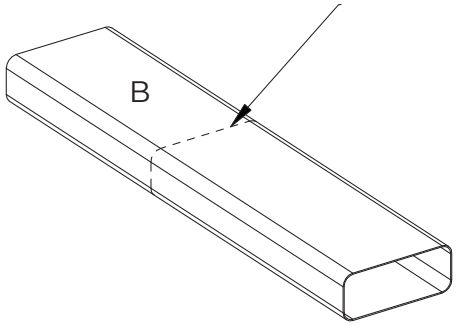
Ducting is included in the ICTFXRK Installation Kit but 600mm lengths of ducting/exhaust pipe are available for separate purchase if required. Part number: KM12173000A01281

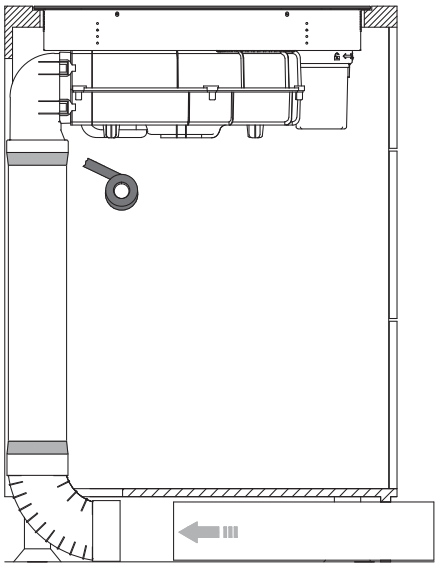




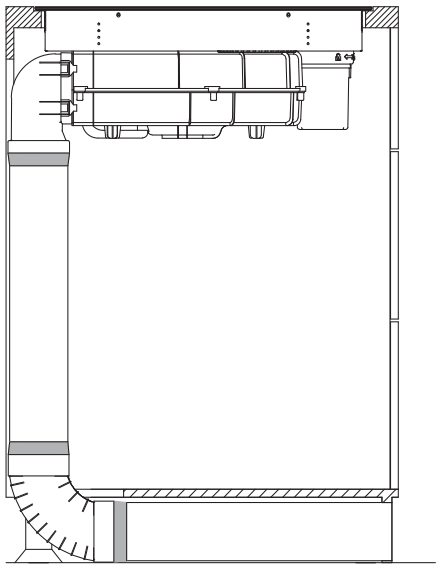


Use a saw to cut the pipe to the required length





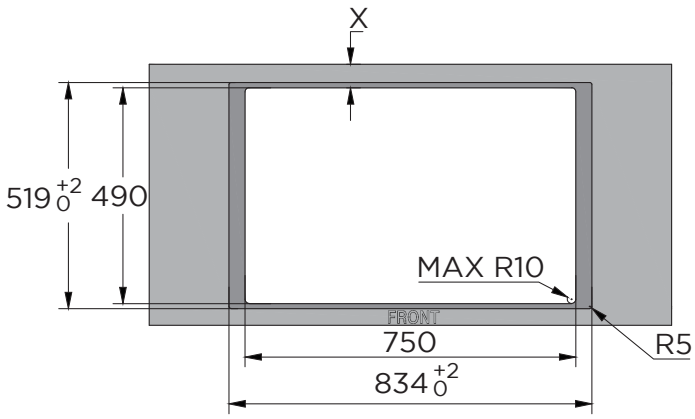
Seal joint with duct tape



Seal joint with duct tape

Cabinet opening size

INSTALLATION FLUSH MOUNTED



INSTALLATION SURFACE MOUNTED

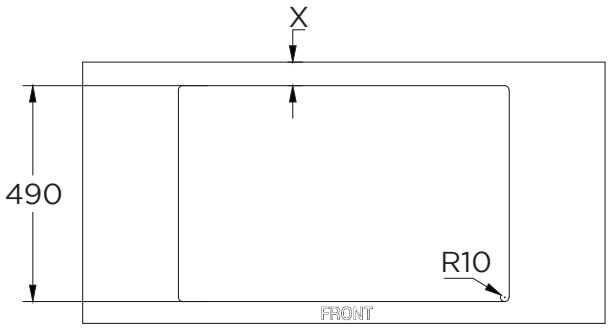
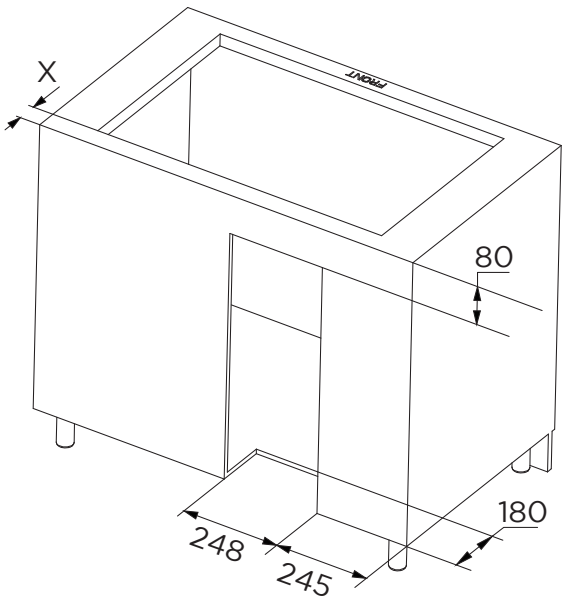


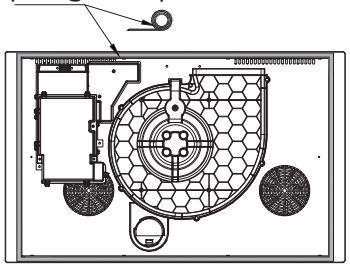
Table width(Y)	X
600-650mm	54mm
⩾650mm	65mm



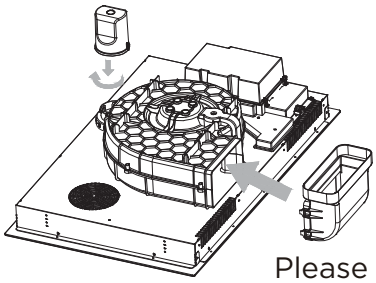
Ducted Mode

1. Stick sponge strips

Sponge strip

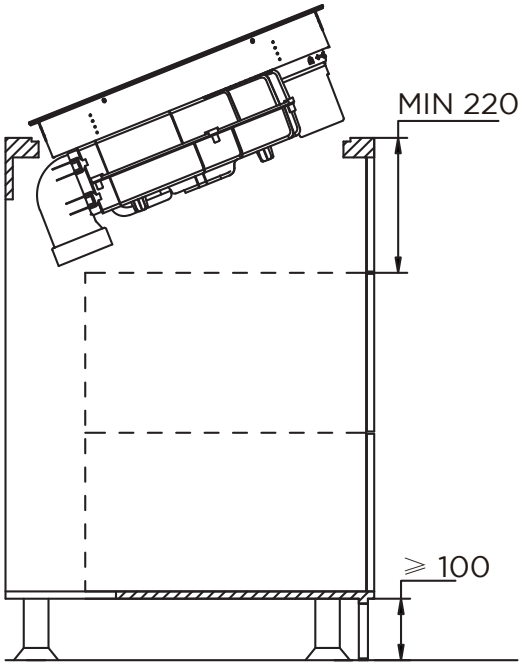


2. Install the water collection cup and 90 ° adapter

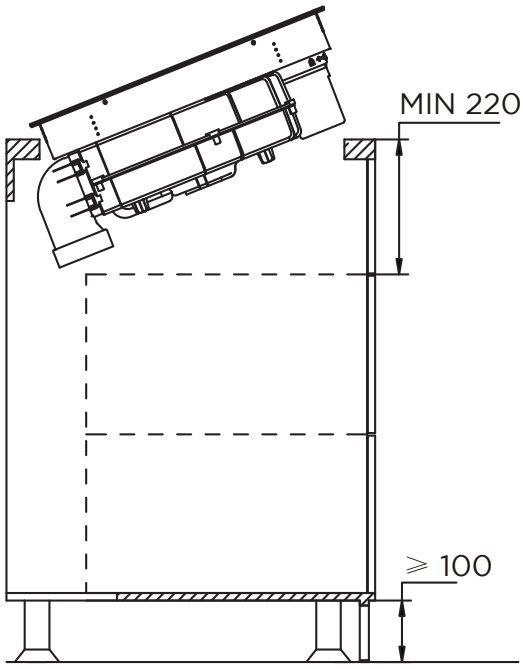


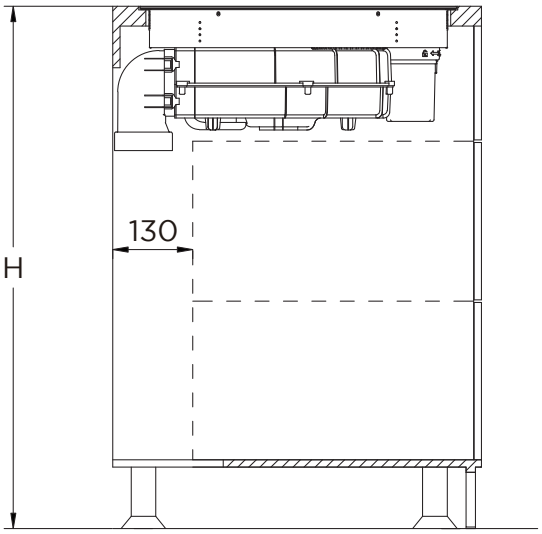
Please glue and fix only these parts together. Do not use glue or silicone to fix cooktop to benchtop.

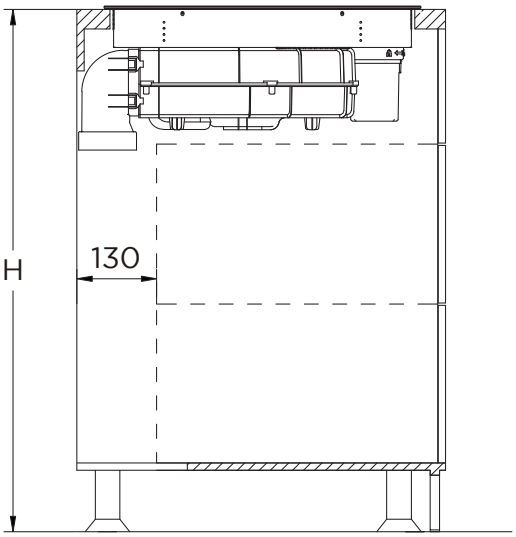
Flush Mounted: Put the whole appliance in the cabinet and adjust the product

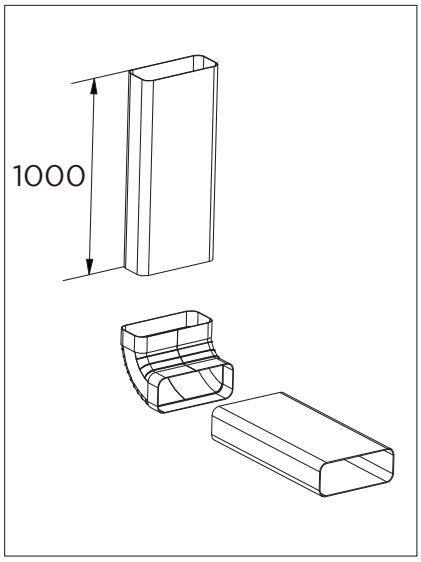


Surface Mounted: Put the whole appliance in the cabinet and adjust the product









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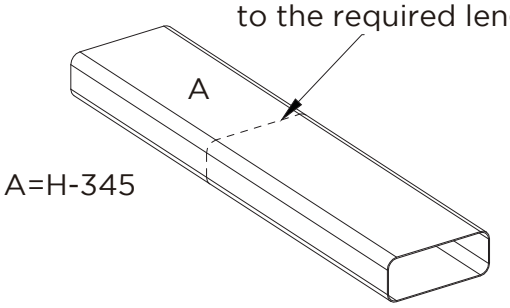
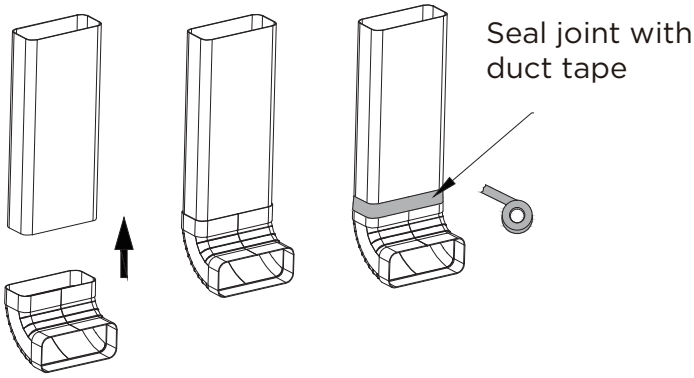
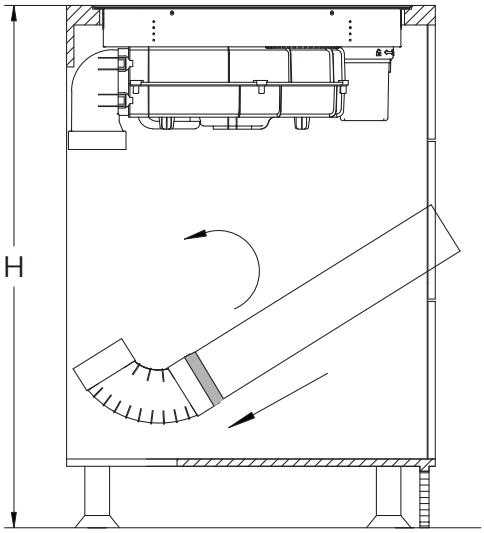
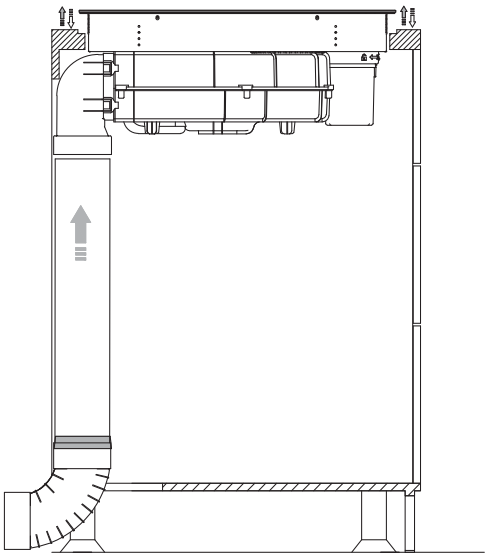
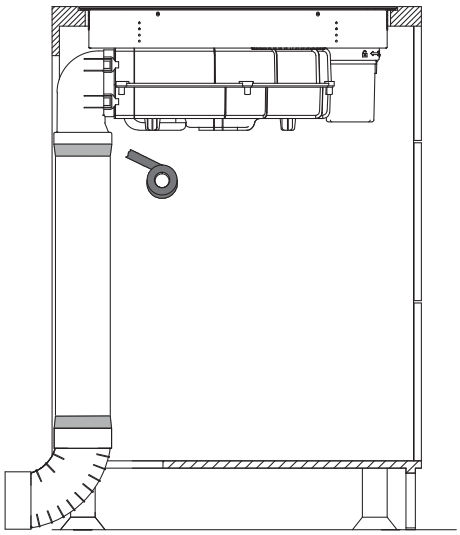




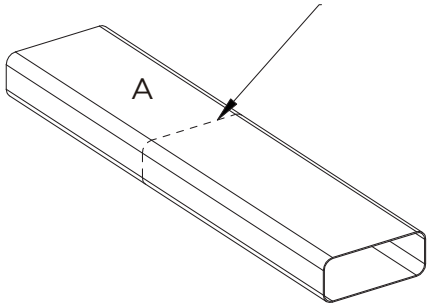
Note: If the appliance is to be installed in ducted mode 600mm lengths of ducting/ exhaust pipe are available for separate purchase if required. Part number: KM12173000A01281
Email parts@kleenmaid.com.au to order.

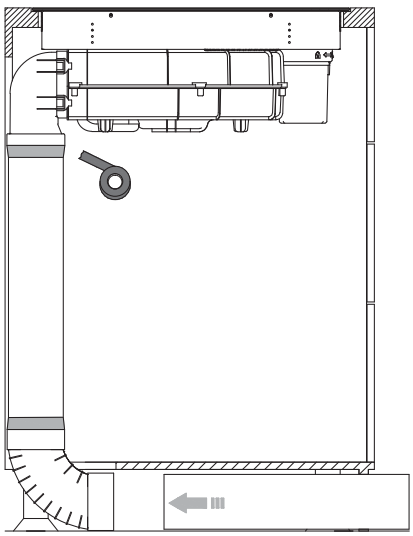


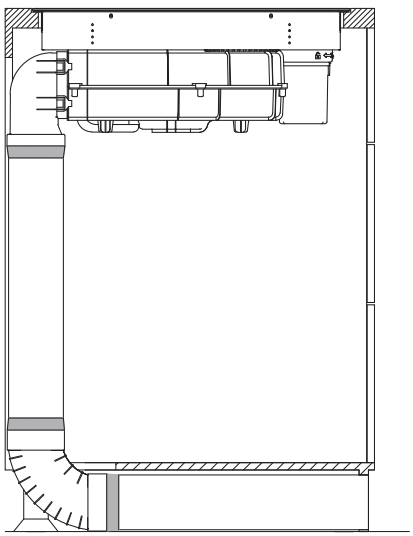




Use a saw to cut the pipe to the required length

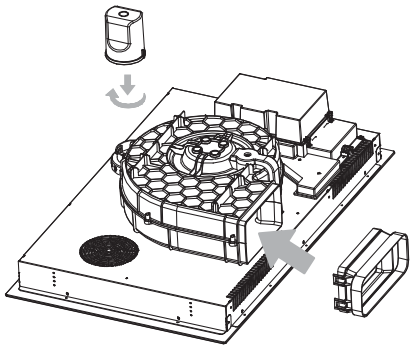






Seal joints with duct tape

Installation of water collection cup and straight adapter



Please glue and fix only these parts together. Do not use glue or silicone to fix cooktop to benchtop.

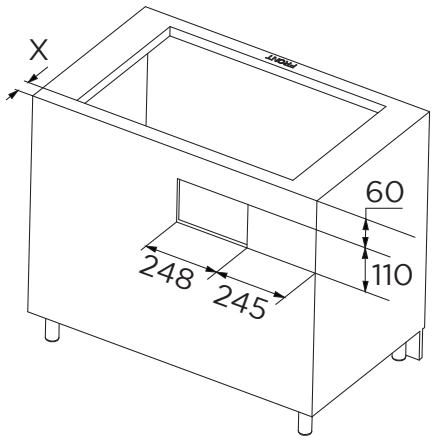
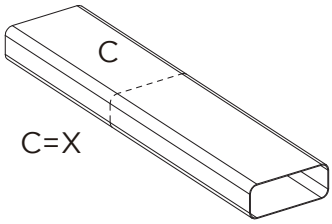
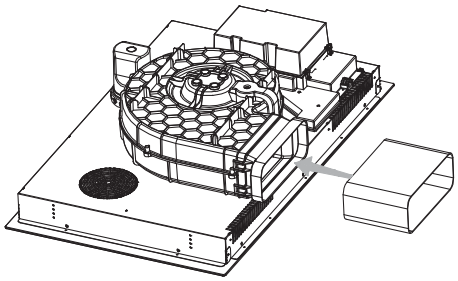
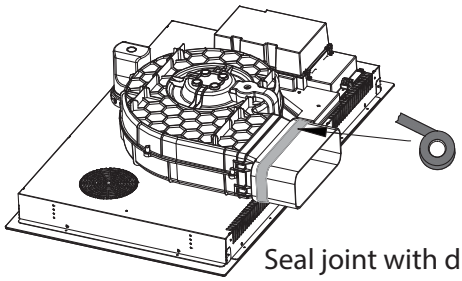


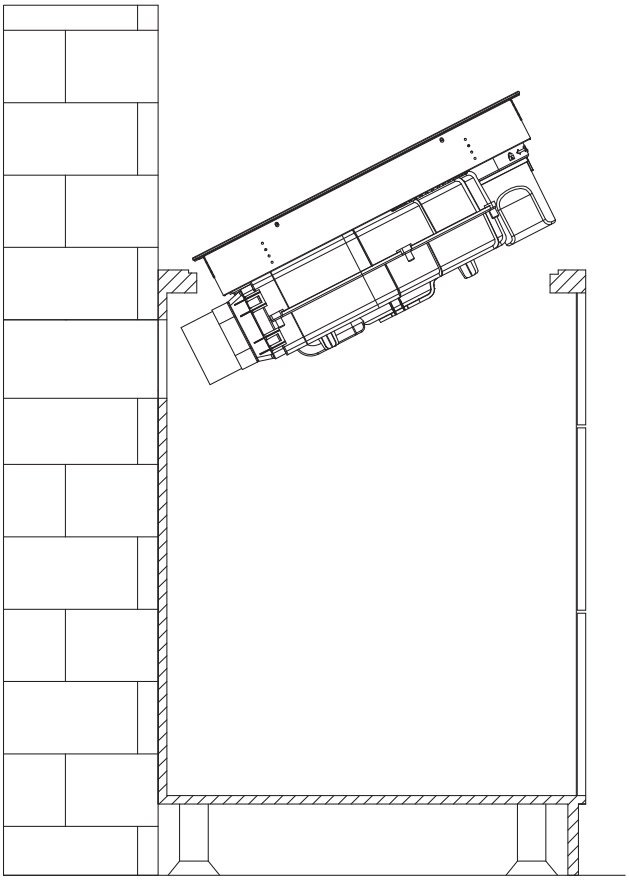
Table width(Y)	X
600-650mm	54mm
⩾650mm	65mm

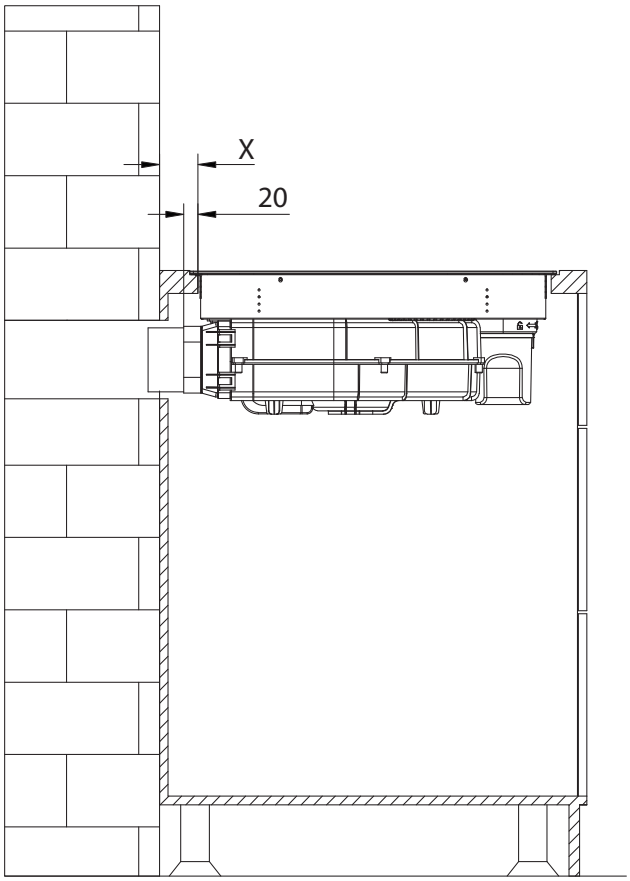






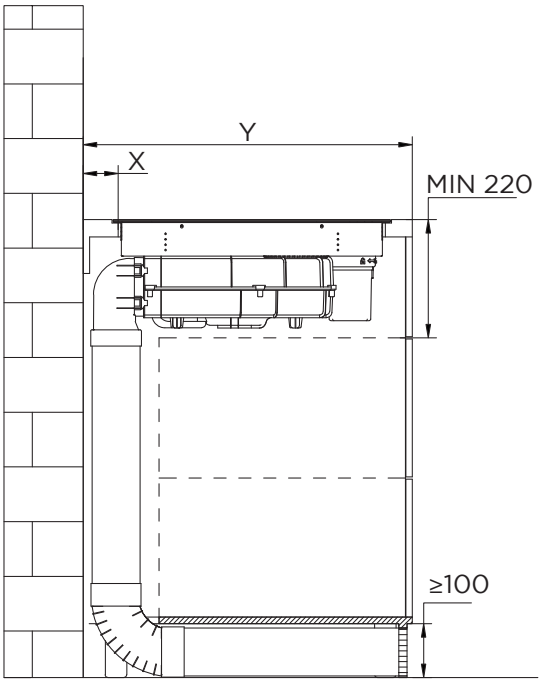
Seal joint with duct tape



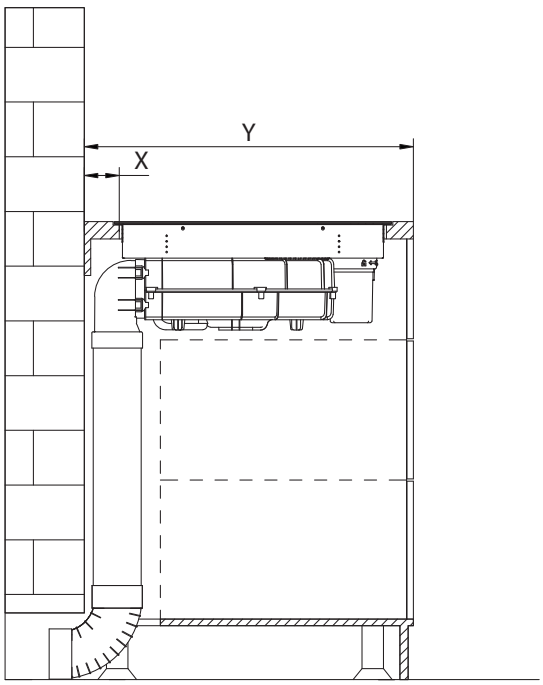


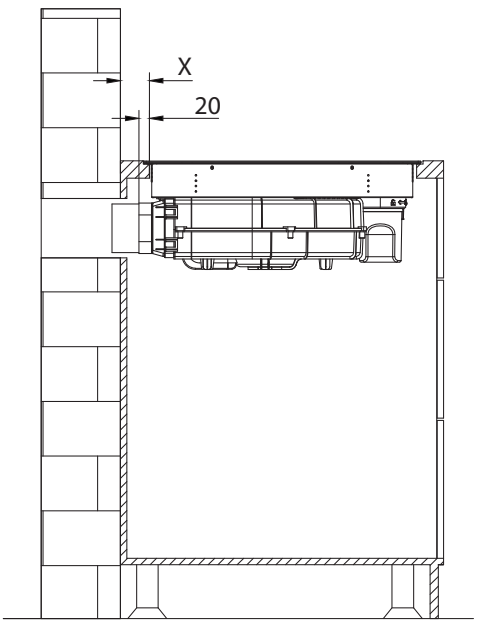
Note: To allow for the type of installation mode chosen it is necessary for the installer to check the setting on the cooktop Control Panel at the completion of the installation. See p28 for instructions to do this.

Recirculating mode

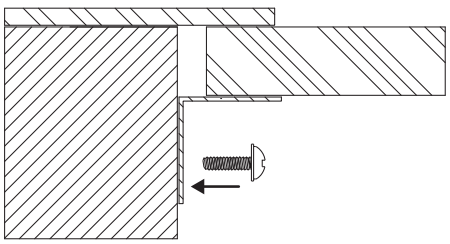


Ducted mode

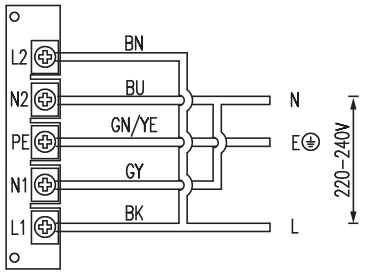
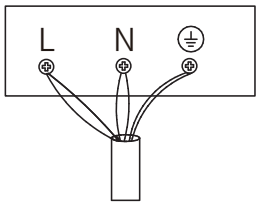
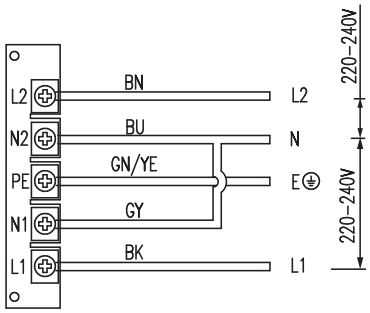
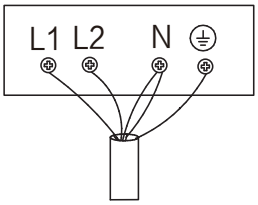




After the product is installed, install four supports on both sides of the product to prevent the product from falling off.



Electrical schematic diagram

	Electrical connection	Connection diagram home side	Power Cord
220–240V~			5G2.5mm² H07RN–F L1:BK L2:BN N1:GY N2:BU PE:GN/YE
380–415V~			5G2.5mm² H07RN–F L1:BK L2:BN N1:GY N2:BU PE:GN/YE
L1,L2=Phase，N1,N2=Neutral，PE=Earth			

Installers: Setting the Installation mode at conclusion of the installation

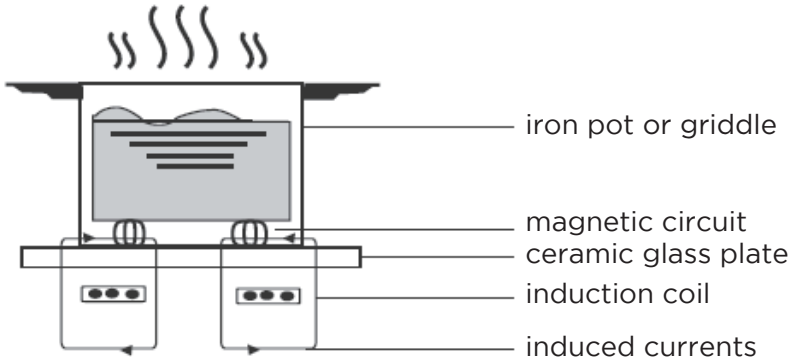
There are two modules in the product, ducted mode and recirculating mode. Recirculating mode is the default setting. To allow for the type of installation chosen it is necessary to check the setting on the cooktop Control Panel at the completion of the installation.

In standby mode, long press the Extraction Speed Selection Key and Child Lock/Pause Key simultaneously for 2 seconds to enter the mode switching state. (See pp31-35 for a description of keys and their operation.) At this time, short press the Extraction Speed Selection Key to switch between modes. "0" indicates the recirculating mode, and "1" indicates the ducted mode. Ensure the cooktop setting shows the correct installation mode before switching off power. The user should not change this setting.

OPERATING INSTRUCTIONS

Introduction to Induction Cooking

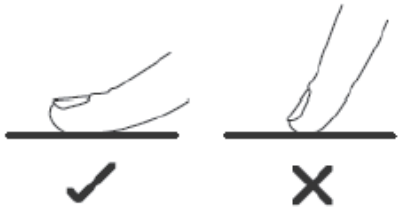
- Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



Using Touch Controls

Touch Controls

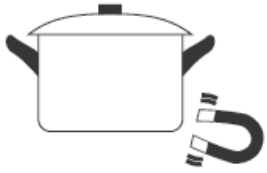
- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin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



Choosing the Correct Cookware

⚠ Only use cookware with a base suitable for induction cooking. Look for the induction symbol (similar to the image on the right) 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.

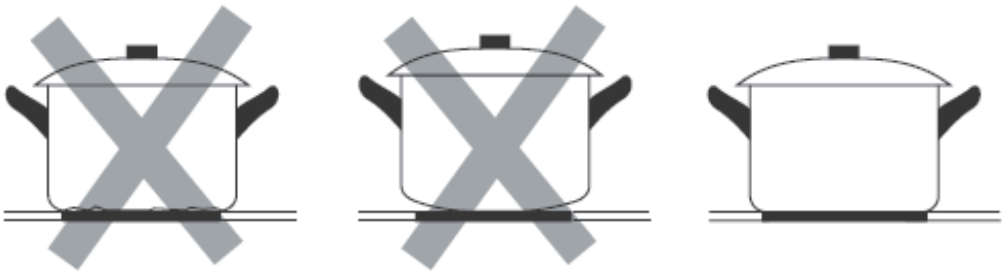


- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

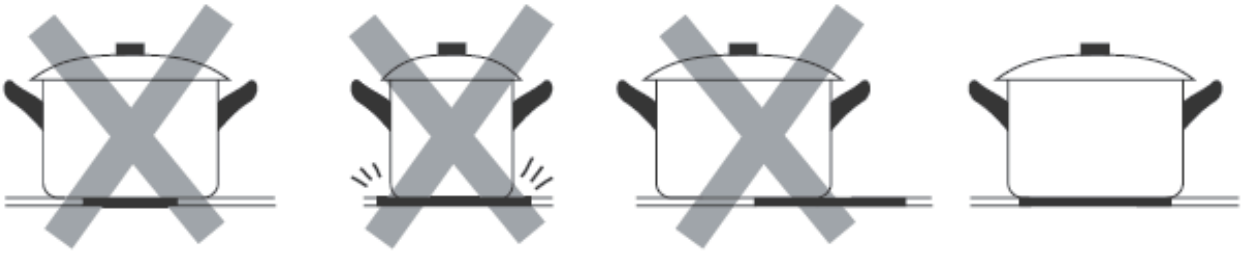
⚠ THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR ITS ENVIRONMENT. ⚠

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

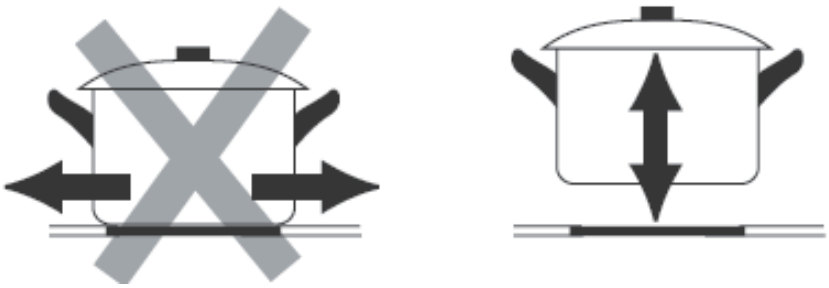
⚠ Do not use pressure cookers for cooking



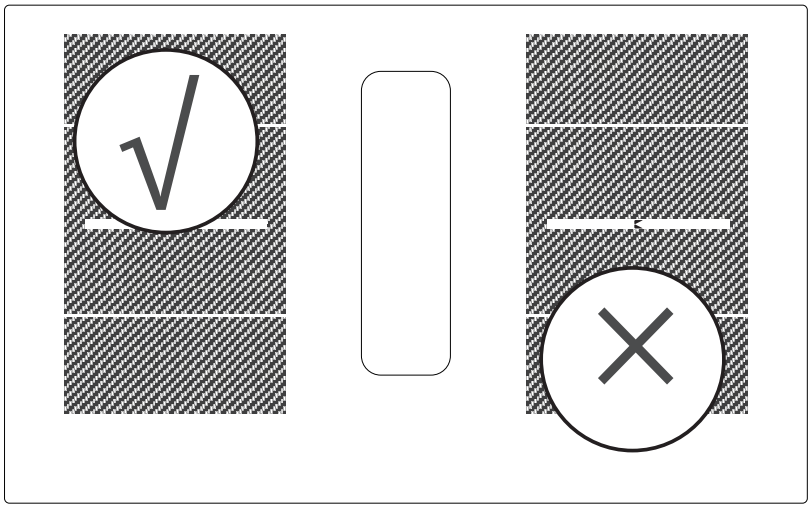
Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected so energy will be used at maximum efficiency. If you use a pot with a diameter smaller than the zone graphic efficiency may be less than expected. Pots of less than 140mm diameter may be undetected by the cooktop. Always centre your pan on the cooking zone.



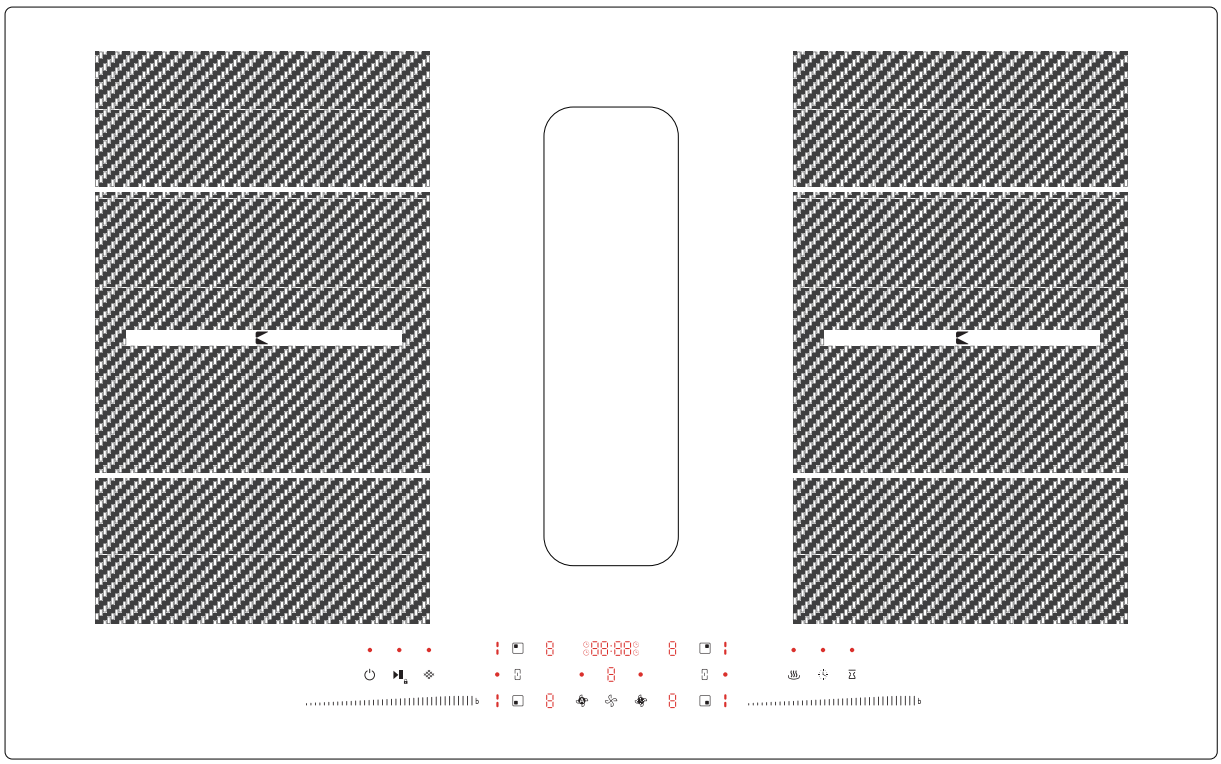
Always lift pans off the Induction cooktop – do not slide, or they may scratch the glass.



Cooking pot must be placed on the screen printed area of the glass deck.



Using Your Induction Cooktop - Product Functions



Control Panel Keys

Power On/Off

Filter Clean Reminder

Zone Selection

Keep Warm

Kitchen Timer

Zone Timer

Child Lock /Pause

Bridge Connection

Extraction Speed Selection

Extraction Automatic Speed

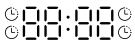
Extraction Automatic Timeout

Slider Level Control

Note: Throughout these Operating Instructions "Long press" means to touch and hold the key/button for 3 seconds or longer. "Short press" means to briefly touch and release the key.

Key	Function	Description
•	Left/Right Bridge Connection Keys	1) A Bridge Connection Key will not operate unless a cooking zone on the same cooktop side is selected. 2)To start the left bridging function, select a zone on the left then short press the left Bridge Connection Key and the left bridge indicator will flash then illuminate. If there is no further operation after 30 seconds this function will turn off. When the bridge function is operating all power levels on the left are matched to those of the lower powered zone, and all the cooking zones on this side can be synchronized through the left slider level control. 3)If the Zone Timer is set, all cooking zones on the left are turned off after the set time expires. 4) In the left bridge connection state, short press the left Bridge Connection Key to cancel the left bridge function. This operation will turn off the left bridge indicator light, and the left cooking zones. The right Bridge Connection Key operates similarly.
•	Child Lock /Pause Key	1) Long press the Child Lock/Pause Key to enter the lock mode, pressing until the indicator light is on and there is a beep. All display indicators will show "L", except for the Power On/Off and the Child Lock/ Pause key indicators. Only these 2 keys operate when child lock is on. 2) Long press the Child Lock/Pause key to unlock the cooktop. The child lock indicator light will turn off, and other keys will then be operational. 3) Short press the child lock/pause button to switch on the pause function. In the pause state, all display indicators show 0, and the Child Lock/Pause key indicator is on. Only the Power ON/Off and the Child Lock/Pause keys will operate. 4) Short press the Child Lock/Pause key to switch off the pause function. All operations return to previous settings and resume.
	Zone Selection Key	1) Short press the Zone Selector Key for the relevant cooking zone. The current content of the display for this cooking zone flashes. Whilst the display flashes (confirmation period) use the slider level control on the corresponding side to set the power level for the zone by moving the ball of a finger along the slider (see p29). To turn off, reduce power level to 0. 2)During the confirmation period, once a power level is set it is possible to short press the Keep Warm Key to enter/exit the Keep Warm mode (see p34). 3)During the confirmation period, when the power level is set, long press the Zone Timer Key to set the timer for the corresponding cooking zone (see p34). The operation of the four Zone Selection Keys is consistent.

Key	Function	Description
	Extraction Speed Selection Key and Display	1) When the extractor is off or working, press the Extraction Speed Selection Key to enter the setting state, and the display flashes for 5 seconds. The default speed is 3 but whilst the display is flashing the extractor speed may be set manually using either slider level control. The selected speed flashes on the display then the extractor starts operating. There are 9 extraction speeds plus boost. 2)To turn the extractor off when the speed is set, long press the Extraction Speed Selection Key. 3)To turn the extractor off whilst operating, long press the Extraction Speed Selection Key. 4) When the extractor is operating the display shows the actual working speed of the extractor fan. 5) In child lock mode, the extractor display shows "L".
	Extraction Automatic Speed Key	1) To turn on the Extraction Automatic Speed function, short press the Extraction Automatic Speed Key linking the extractor and cooking zones. A buzzer will sound and the indicator display will light up. 2)While this function is turned on, when a cooking zone is selected and starts operating the extractor will automatically start. Auto speed setting is linked to the power level of zone with the highest power level setting. 3) After all the cooking zones are turned off for 6 seconds, the extractor will automatically enter the delayed shutdown state, with the display showing a rotating tracer. After a 1 min countdown it beeps and turns off.
	Extraction Automatic Timeout Key	1) To start the Automatic Timeout function to delay shutdown of the extractor, short press the Extraction Automatic Timeout Key. A buzzer will sound and the indicator display lights up. 2)After starting, the extractor enters the delayed shutdown state, the digital speed display shows a rotating tracer and the extractor will shut down after a 10 minutes countdown.
	Filter Clean Reminder Key	1) The Filter Clean Reminder indicator will illuminate automatically after the extractor has been working for 300 hours. After cleaning the filter long press the Reminder key to exit this mode and restart the timer. 2) The countdown timer restarts after power failure. DO NOT rely only on the Reminder. Check the filter condition. 3) Short press the Timer key to see the remaining time shown on the timer digital display for 5 seconds.
	Power ON/OFF	In the standby mode, ie. mains power is available, short press the Power ON/OFF Key to turn on the cooktop. Displays illuminate and keys are operational. Unit turns off if no operation after 30 seconds. To enter the shutdown state long press the Power key and display lights turn off.

Key	Function	Description
●	Keep Warm Key	One or more cooking zones can be set to keep food warm by maintaining the temperature at 65-70C. l) Short press the Keep Warm Key and select the required cooking zone using the Zone Selection Key to enter/exit the Keep Warm mode. The indicator light will display on/off according to the function. 2) Long press the Keep Warm Key, and all operating cooking zones will enter/exit the Keep Warm mode.
 ●	Zone Timer Key and Display	1) The time duration of the cooking zones can be set from 00:00 to 3:00 (3 hours). 2)When the cooktop is in operation, short press the Zone Selection Key for the desired cooking zone, then long press the Zone Timer Key to enter the timer setting state. 3)The flashing two-digit display on the right side of the four-digit number represents the minutes. While this display is flashing use the corresponding area slider control to set the timer minutes. Swipe left from any position to reduce the minutes, and swipe right to increase the minutes. The upper limit of the setting is 59 minutes. 4) After setting the minutes, short press the Zone Timer Key. The two-digit display representing the hours will flash. At this time, use the corresponding area slider to set the timer hours number. The upper limit of the hour position setting is "3" ("3 "can only be set when the minute position is at "0"). After setting the hour, press the Zone Timer key briefly to start the timer. 5) The timing indicator light remains on constantly during the timer setting period and the timing period of the cooking zone. 6) The child lock has no effect on the timer. Pause will pause any timers operating on cooking zones.
●	Kitchen Timer Key and Display	1) The kitchen timer can be used as a minute minder. The countdown can be set from 00:00 to 99:59. It will not affect the functions of the cooking zones or extractor. 2)Long press the Kitchen Timer Key to enter the countdown setting state. The flashing two-digit display on the right side of the four-digit number represents the minutes. While this display is flashing use the corresponding area slider control to set the timer minutes. Swipe left from any position to reduce the minutes, and swipe right to increase the minutes. The upper limit of the setting is 59 minutes. 3)After setting the minutes, short press the Zone Timer Key. The two-digit display representing the hours will flash. At this time, use the corresponding area slider to set the timer hours number. The upper limit for setting the hour position is 99. After setting the hours, briefly press the Kitchen Timer key to start the timer. 4) If no operation is performed for 3 seconds, the timer starts counting down automatically. Press again to cancel. 5) Child Lock and Pause have no effect on the countdown.

Key	Function	Description
	Power Level Display	1) When a cooking zone is operating the corresponding power level (1-8, b) is displayed. 2) If there is no pot on the zone the display shows "u". 3) When the Keep Warm function is in operation the corresponding cooking zone power level display shows "≡".
	Pan Indicator Display	1) The pan indicator light is divided into two segments. 2) If a zone sensor detects a pot being added or removed from a cooking zone it enters the status update state, eg. if a pot is detected, the corresponding indicator display flashes for 5 seconds and then remains steady. If a zone sensor detects that a pot has been removed the display turns off immediately. 3) In the shutdown state, the prompt light is always off. (The four zone prompt indicators function similarly.)
	Slider Level Control	1) Sliding the Slide Level Control can set the zone power level, extractor speed and timer duration. 2)The slider only makes a beeping sound when pressed in the "0" and "b" positions. There is no beeping sound when pressed in other positions. 3)To learn how to use the slider smoothly see p29.
	Fault Warning	1) When an error occurs, if the extractor is faulty, the extractor digital display shows "E". If there is a fault in the cooktop, the cooking zone digital display corresponding to the fault shows "E"; and the double 8 timing digital displays shows the error code. (See p43) 2)If an error occurs during the cooking zone timing period, the fault code will be displayed then the timer time will continue to display normally after flashing for 10 seconds.

OtherFunctions

Boost Function

Boost Function maximizes power to a selected cooking zone. For instructions to activate the Cooking Zone and Extractor boost functions see p39.

Flex Zone Function

Each side of the cooktop can be controlled as a single bridged zone or as two independent zones, according to cooking needs. (See p32.) A cast iron griddle, designed for induction cooktops, can be used on either single bridged flex zone.

Keep Warm Function

One or more cooking zones can be set to keep food warm by maintaining the temperature at 65-70C (see p34).

Energy Saving and Safety

1. Power Coordination

The cooktop is designed with power coordination to protect from overload, so it is possible that not all the cooking zones may reach the maximum power level at the same time. When a second cooking zone on the same side is turned on the power management system prioritizes to ensure that the total output power of the two cooking zones on the same side will not exceed 3700W. Power management does not activate if the two cooking zones in use are on different sides of the cooktop ie. left and right sides.

2. Cooktop Energy Saving Function

Once no cooking zones have been operating for at least 5 minutes, the power supply of the cooking zones will be automatically turned off. At this time, the related functions of the cooking zones will not work and the pan indicator light and power level displays will be turned off. To restore power to the cooking zones short press the Power ON/OFF key to restart the cooktop.

Cooktop Power Level Distribution

Power Level	0	1	2	3	4	5	6	7	8	b
Power(W)	0	35	180	280	380	500	650	1000	2200	3700

Power distribution in the state of bridge connection

-HP>K)>0>E	0	1	2	3	4	5	6	7	8	b
Power(W)	0	35	180	280	380	500	650	1000	2200	3700

Extractor power levels

Power Level	0	1	2	3	4	5	6	7	8	b
Free Airflow Vol (m^3/h)	0	400	530	570	610	650	690	750	800	900
Maximum duration (min)	Unlimited								8	5

Detection of Small Articles

When an unsuitable size pan or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the cooktop, the cooktop automatically enters the standby mode after 1 minute. The fan will keep cooling down the induction cooktop for a further 1 minute.

Residual Heat Warning

Residual Heat Indicators: When the surface is not covered by a pot and the temperature exceeds 60°C, the display will show the "H" symbol to indicate residual heat, helping to avoid possible injury from hot surfaces. This indicator will remain active until the surface cools to a safe temperature, even if the cooktop is turned off using the ON/OFF key.

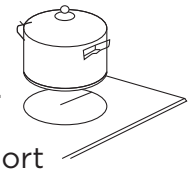
Auto Shutdown Spill Protection

This is a safety protection function for the cooktop. If liquid spills and simultaneously covers two keys, the cooktop will automatically turn off for safety. Should this occur, follow the usual procedures for cleaning up liquid spills, being mindful that the liquid may be hot. Ensure the cooktop surface is dry before recommencing cooking.

Quick Start Guide

To Start Cooking:

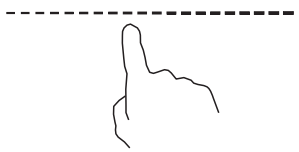
1) In the standby mode ie. mains power is available to the cooktop, short press the Power ON/OFF Key to turn on the cooktop. The main displays illuminate and all keys are operational. The cooktop turns off after 30 seconds if no other keys are pressed.



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

3)Turn on the Extraction Automatic Speed function of the appliance by short pressing the Extraction Automatic Speed Key linking the extractor and cooking zones. A buzzer will sound and the indicator display will light up. Whilst this function is turned on, when a cooking zone is selected and starts operating the extractor will automatically start. Auto speed setting is linked to the power level of zone with the highest power level setting. (To manually operate the extractor see p33.)

4) Short press the Zone Selector Key for the relevant cooking zone and the display for this cooking zone will flash. Whilst the display flashes (confirmation period) use the slider level control on the corresponding side to set the power level for the zone by moving the ball of a finger along the slider (see p32).



If the display flashes this means:

- 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 centered on the cooking zone.

To Finish Cooking:

Turn off the cooking zone by touching the "0" on the slider or sliding a finger along to "0". Ensure the cooking zone display shows "0".

To turn off the cooktop and enter the shutdown state long press the Power key. The cooking zone display lights will turn off.

After all cooking zones are turned off for longer than 6 seconds, the extractor will automatically enter the delayed shutdown state, and the extractor digital display will show a rotating tracer. After 1 minute the extractor will turn off and beep.

Energy saving tips:

1) Always put cookware on a cooking zone before you turn on the corresponding cooking zone.
2) Keep the cooking zones and cookware bases clean, otherwise more power will be consumed.
3) Firmly close the lid on cookware if available. This will reduce power consumption.
4) Turn the operating cooking zone off before the end of the cooking time. Use the residual heat to keep food warm.

Cooking Guidelines

⚠ Take care when frying as the oil and fat heat up very quickly, particularly if you're using Boost. 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 temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize 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 flavorsome steaks:

- Stand the meat at room temperature for about 20 minutes before cooking.
- Heat up a heavy-based frying pan.
- 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.
- Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how well cooked you prefer it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how well cooked it is - the firmer it feels the more 'well done' it will be.
- 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

- Choose an induction compatible flat-based wok or a large frying pan.
- Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
- Preheat the pan briefly and add two tablespoons of oil.
- Cook any meat first, put it aside and keep warm.
- 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.
- Stir the ingredients gently to make sure they are heated through.
- Serve immediately.

Heat Settings

- The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction cooktop to find the settings that best suit you.

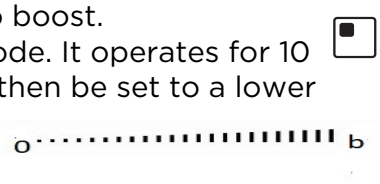
Heat setting	Suitability
1 - 2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3 - 4	• reheating • rapid simmering • cooking rice
5 - 6	• pancakes
7 - 8	• sautéing • cooking pasta
b	• stir-frying • searing • bringing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

Boost Function

Boost Function maximizes power to a selected cooking zone and also to the extractor if desired. When activated the cooking zone function operates for 10 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 including bridged zones.

To activate the Cooking Zone Boost function:

1) Short press the Zone Selector Key to select the cooking zone to boost.
2) Touch the "b" setting on the slider control to activate boost mode. It operates for 10 minutes then automatically switches to power level 8. Power can then be set to a lower level than the default level 8 (see p32).



To activate the Extractor Boost function:

1. Short press the Extraction Speed Selection Key to enter the setting state, and while the display is flashing set the extractor to operate at boost speed by touching “b”. The selected speed flashes on the display and the extractor operates at boost speed.

When the boost speed is activated, it runs for 5 minutes and then automatically reduces to speed 7. If the boost function is repeatedly activated, causing the boost mode duration to exceed 10 minutes, it will reduce to speed 8. If speed 8 runs for more than 8 minutes, the speed will reduce to 7, and boost is disabled for 20 mins.

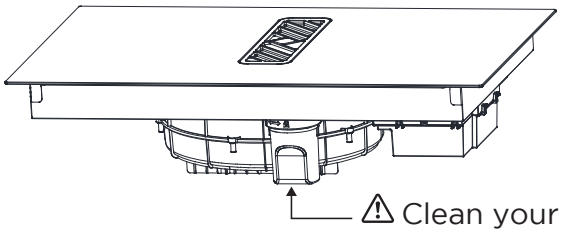
CLEANING AND MAINTENANCE

Your Kleenmaid appliance has been engineered and constructed to provide you with 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 in 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. To enhance appearance and reliability, keep the unit clean. The parts of the unit which come into contact with food should be cleaned regularly.

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

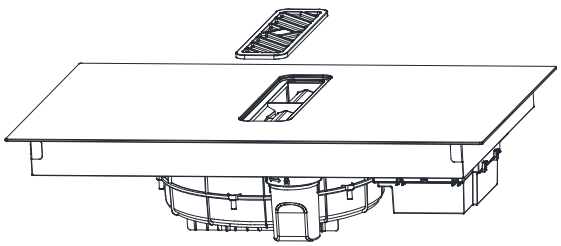
1. Glass surface cleaning, daily maintenance cleaning



When using cloth to clean, try not to put clean water into the grate.

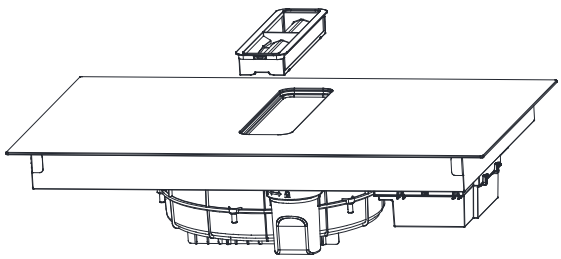
⚠ Clean your water collection cup regularly.

2. Clean the grille and perform routine maintenance



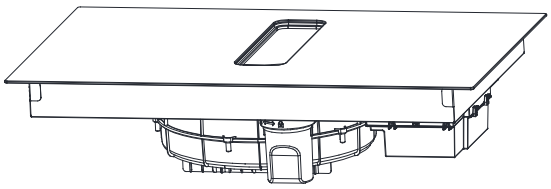
Take out the grille, clean it carefully, and then put it back.

3. Filter screen cleaning, daily maintenance cleaning



Take out the filter bracket vertically, remove the filter from the bracket, and wash it in the dishwasher, or manually clean the filter. The residual water of the filter bracket is dumped into the water collection cup.

4**. Water collection cup cleaning, daily maintenance cleaning**



Rotate the water collection cup and remove it. Empty the waste water inside, and reinstall the water collection cup.

Care of vitro-ceramic glass cooktop

VITRO-CERAMIC GLASS is specially formulated to be durable and long-lasting, however it is not indestructible or unbreakable. Inadequate care and maintenance of the glass surface will shorten its useful lifetime, while careful attention to protection, maintenance and cleaning of your appliance will help to substantially extend its lifetime.

- DO NOT allow any object to drop onto or unusually suddenly impact the glass surface of the cooktop
- DO NOT place on the glass surface of the cooktop, any cookware or other heavy object, the underside of which is not completely smooth and flat
- DO NOT move cookware or any other object on the cooktop by sliding it across the surface. Rather, lift the item and place it down carefully in the desired location.
- DO NOT use any cleaning substance on the cooktop glass surface, which is not warranted by the substance supplier to be suitable for cleaning glass cooktops
- KEEP the surface of the glass cooktop clean at all times, and do not allow spills of any kind to remain on the surface of the glass. Do not allow food or liquid spills to bake onto the glass during subsequent heating.
- FAILURE to observe the above instructions may result in breaking and/or scratching of the glass surface of the cooktop, which is not covered by the factory warranty.

TROUBLESHOOTING

Problem	Possible reason	Solution
The induction cooktop cannot be turned on	• No power.	Make sure the induction 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 'Using your induction cooktop' for instructions. (See p32)
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. (See p29)
The glass is being scratched	• Rough-edged cookware.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. (see p29)
	• Unsuitable, abrasive scourer or cleaning products being used.	See 'Cleaning and Maintenance " p 40
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 off the power to the induction cooktop at the wall, and contact a qualified technician.
The induction cooktop makes a low humming noise when used on a high heat setting	• 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.
Pans do not become hot and "U" appears in the display.	• The induction cooktop cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. p 29
	• The induction cooktop cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Centre the pan and make sure that its base matches the size of the cooking zone.

Problem	Possible reason	Solution
Fan noise coming from the induction cooktop.	• A cooling fan built into your induction cooktop has come on to prevent the electronics from overheating. It may continue to run even after you've turned off the induction cooktop.	This is normal and needs no action. Do not switch the power to the induction cooktop off at the wall while the fan is running.
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.
Light on, but motor does not work	• The blades are blocked.	Check the blades
	• The capacitor is damaged.	Contact a qualified technician.
	• The motor is damaged.	Contact a qualified technician
	• The internal wiring of motor is cut off/disconnected. An unpleasant smell may be produced.	Contact a qualified technician
Both light and motor do not work	Apart from the above mentioned, check the following:	
	• Light damaged.	Replace lights.
	• Power cord loose.	Call a qualified technician to connect the wires as in the electric diagram.
Oil leakage	• Outlet and the air ventilation entrance are not tightly sealed.	Take down the outlet and seal with glue.
Vibration	• The blade, if damaged, can cause vibrating.	Replace the blade.
	• The motor is not tightly fastened.	Contact installer
	• The extractor is not tightly fixed.	Contact installer
Insufficient suction	• Too much ventilation from open doors or windows.	Choose a new place to install the appliance or close some doors / windows.

Error Codes for Use by Qualified Service Technician Only

The Error Code	Reason	Solution
01	• Cooktop surface NTC open circuit	Replace the cooktop surface NTC
02	• NTC short circuit on cooktop surface	Replace the cooktop surface NTC
03	• The NTC temperature of the cooktop surface is too high	After the shutdown error is reported, wait until cool to resume normal operation
04	• The heat sink NTC is open	Replace the heat sink NTC
05	• The radiator NTC is short-circuited	Replace the heat sink NTC
06	• Heat dissipation The NTC temperature is too high	After the shutdown error is reported, wait until cool to resume normal operation
07	• The input low voltage	Check whether the external input voltage is lower than 150V
08	• The input high voltage	Check whether the external input voltage is higher than 270V~
09	• Reception communication failure	Check whether the connection between the display board and the induction cooker board is faulty, and replace the communication cable
10	• Cooktop surface NTC failure	Check whether the temperature sensor of the cooktop surface is in contact with the cooktop surface, and whether there is glass glue contact

Failure	Problem	Solution A	Solution B
The LED does not come on when unit is plugged in	• No power supplied.	The LED does not come on when unit is plugged in	
	• The accessorial power board and the display board connection failure.	Check the connection.	
	• The accessorial power board is damaged.	Replace the accessorial power board.	
	• The display board is damaged.	Replace the display board.	
Some buttons can't work, or the LED display is not normal	• The display board is damaged.	Replace the display board.	
The Cooking Mode Indicator comes on, but heating does not start	• High temperature of the cooktop.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked.	
	• There is something wrong with the fan.	Check whether the fan runs smoothly; if not, replace the fan.	
	• The power board is damaged.	Replace the power board.	
Heating stops suddenly during operation and the display flashes "u"	• Pan Type is wrong.	See section 'Choosing the right cookware'. p 29	Pan detection circuit is damaged, replace the power board.
	• Pot diameter is too small.		
	• Cooktop has overheated	Unit is overheated. Wait for temperature to return to normal. Push "ON/OFF" button to restart unit.	
Heating zones of the same side (such as the first and the second zone) would display "u"	• The Main board is damaged.	Replace the power board.	
Fan motor sounds abnormal	• The fan motor is damaged.	Replace the fan.	

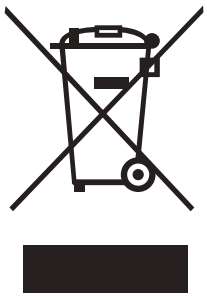
Above is a general guide to troubleshooting of abnormal conditions. DO NOT disassemble the unit by yourself to avoid any dangers and damages to the induction cooktop. Contact a qualified technician to carry out repairs.

Warranty service: If the appliance fails to operate correctly during the warranty period please visit our website to request a warranty service (see back cover of this manual for details). When booking a service please provide your Model No: ICTFX9042, and the individual Serial Number of your appliance, found on the user manual packaging.

DISPOSAL AND RECYCLING

Important instructions for environment

This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life. Used device must be returned to an official collection point for recycling of electrical electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was purchased. Each household performs an important role in recovering and recycling of old appliances. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.



Package information

Packaging materials of the product are manufactured from recyclable materials. Do not dispose of the packaging materials together with domestic or other wastes. Take them to the packaging material collection points or recycling bins designated by the local authorities.

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