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

Culinary Drawer

Model No:CDK15630

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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Warning and Safety instructions

This appliance complies with all relevant safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Please pass them on to any future owner. The latest version of this manual is available on our website. (See back page for details.)

⚠ Warning and Safety instructions

Correct application

- The appliance is not designed for commercial use. It is intended for use in domestic households and similar working and residential environments, such as:
  - staff kitchen areas in shop, offices and other working environments;
  - farm houses;
  - by clients in hotels and other residential type environments;
  - bed and breakfast type environments.
- The appliance is not intended for outdoor use.
- It is intended for domestic use only as described in these operating and installation instructions.
  Any other usage is not supported by the manufacturer and could be dangerous.
- 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.

Safety with children

- Children should be supervised to ensure that they do not play with the appliance.
- Children must not be allowed to clean the appliance.
- This appliance is not a toy! To avoid the risk of injury, do not let children play with the appliance or its controls.
- The appliance gets hot when in use and remains hot for quite a while after being switched off. Keep children well away from the appliance until it has cooled down and there is no danger of burning.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Technical safety

▶ Installation, maintenance and repair work may only be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations. Installation, maintenance and repairs by unqualified persons could be dangerous.

▶ A damaged appliance can be dangerous. Before installation, check the appliance for visible signs of damage. Do not use a damaged appliance.

▶ The electrical safety of this appliance can only be guaranteed when correctly earthed. It is most important that this basic safety requirement is observed and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician.

▶ To avoid the risk of damage to the appliance, make sure that the connection data (frequency and voltage) on the data plate corresponds to the household supply, before connecting the appliance to the mains supply. Consult a qualified electrician if in any doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ For safety reasons, this appliance may only be used when it has been built in.

▶ This appliance must not be used in a non-stationary location (e.g. on a ship).

▶ Do not open the casing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ While the appliance is under warranty, repairs should only be performed by a manufacturer-approved service technician. Otherwise the warranty may become void.

▶ The manufacturer can only guarantee the safety and performance of the appliance when genuine replacement parts and accessories are used. Faulty components and accessories must only be replaced with genuine spare parts.

▶ If the plug is removed from the connection cable or if the appliance is supplied without a plug, the appliance must connected to the electrical supply by a suitably qualified electrician.

▶ The appliance must be disconnected from the mains electricity supply during installation, maintenance and repair work. Ensure that power is not supplied to the appliance until after it has been installed or until any maintenance or repair work has been carried out. In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the warranty.

▶ 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.

▶ The power cord can only be routed through the hole in the bottom of the cupboard to avoid touching the back shell of the oven.

Correct use

▶ THE DRAWER IS DESIGNED TO KEEP HOT FOOD WARM AND NOT TO WARM FOOD UP. ENSURE FOOD IS REALLY HOT WHEN PLACED INSIDE THE WARMING DRAWER.

▶ You could burn yourself on the hot drawer or crockery. Protect your hands with heat-resistant pot holders or gloves when using the appliance. Do not let them get wet or damp, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ Do not store any plastic containers or flammable objects in the warming drawer. They could melt or catch fire when the appliance is switched on, causing a fire hazard.

▶ Due to the high temperatures radiated, objects left near the appliance when it is in use could catch fire. Do not use the appliance to heat up the room.

▶ Never replace the anti-slip mat supplied with the appliance with paper kitchen towel or similar.

▶ If you overload the drawer, or sit or lean on it, the telescopic runners will be damaged. The telescopic runners can support a maximum load of 25 kg.

▶ If the appliance is installed behind a kitchen furniture door, it may only be used with the furniture door open. Only close the door if the appliance is switched off.

▶ Do not heat up unopened tins or jars of food in the drawer, as pressure will build up in the tin or jar causing it to explode. This could result in injury and scalding or damage.

- The underside of the drawer gets hot when switched on. Be careful not to touch it when the drawer is open.
- Do not use plastic or aluminium containers which may melt at high temperatures or catch fire. Use only heat resistant crockery made of glass, porcelain etc.
- The drawer and its associated parts are designed to support a specified weight (see Capacity p7), and any damage to the drawer or associated parts which is caused by excessive weight of any kind being placed onto the drawer will not be covered by warranty. The full cost of any warranty service call regarding damage which is assessed to be the result of excessive weight of any kind being placed onto the drawer will be for the care of the owner.
- Children should specifically be prevented from climbing or standing on the drawer.
- If any part of this appliance is cracked, broken or otherwise damaged, usage should immediately be discontinued, the mains power supply disconnected, and a suitably qualified technician should inspect the appliance to determine its safety or otherwise prior to any further usage.
- Take care when opening and closing the loaded drawer, that liquids do not spill over and get through the vents. This can cause the appliance to short circuit.
- Bacteria can develop on the food if the temperature is too low. Make sure that you set a high enough temperature to keep food warm.

Cleaning and care

- Danger of injury.

Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

Caring for the environment

Disposal of the packing material

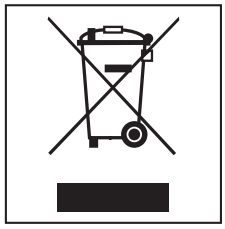
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance.

Please do not dispose of this appliance with your household waste.



Please dispose of it at your local community waste collection/recycling centre or contact your dealer for advice. Please ensure that it presents no danger to children while being stored for disposal.

Before using for the first time

A display test is carried out for 10 seconds after the appliance has been installed and after a power cut. The fan comes on at the same time. The appliance cannot be used during this time.

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate" section of this booklet.

Cleaning and heating up for the first time

- Remove any protective foil and sticky labels.
- Remove the anti-slip mat from the drawer, and sponge with warm water and a little washing-up liquid. Dry using a soft cloth.
- Wipe the appliance inside and out with a damp cloth only, and then dry with a soft cloth.
- Replace the anti-slip mat in the drawer.

Then heat the empty drawer for at least two hours.

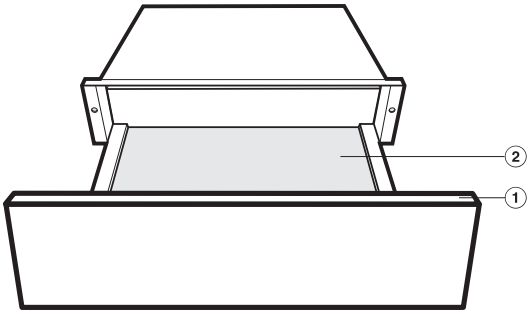
- Switch the appliance on by touching the ▶ sensor.
- Touch the sensor repeatedly until the LED lights up.
- Touch the sensor repeatedly until the LED on the far right lights up.
- Touch the sensor repeatedly until 2h lights up.
- Close the drawer.

The warming drawer is fitted with a softclose self-closing mechanism.

It also has a contact switch, which ensures that the heating element and fan in the appliance only work when the drawer is closed.

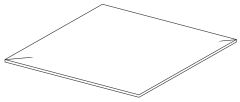
Metal components have a protective coating which may give off a slight odour when heated up for the first time.
The odour and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance. Ensure that the kitchen is well ventilated whilst the appliance is being heated up for the first time.

Guide to the appliance



① Control panel

② Anti-slip mat: For keeping crockery secure



To Open and Close Drawer: Press the middle of the drawer to open or close it. When opening, the drawer pops out slightly. You can then pull it out towards you.

CONTROL PANEL

For warming cups and glasses

For warming plates and dishes

For keeping food warm

For setting the temperature

For setting the duration

— + To adjust temperature and time

Cancel Button

Start Button

The appliance can be used to keep food warm at the same time as warming plates and dishes. But the food must be covered properly and the dishes should be dried when finished.

Take care. The plates and dishes will take longer to warm up, but can get very hot when used in this manner.

Operating Instructions

Function Settings

(1) In stand-by mode, press" " key to start the function of warming cups and glasses with 40**°C**.

(2)" 40**°C** " will dislpay.

(3) Touch " + " or " — " to adjust the temperature.

(4)Touch " " and then touch " + " or " — " to adjust the warming time.

(5) Touch " ▶ " to save the temperature and time.

(5) Close the door and there will be a beep, then the appliance will start working.

Note:

(1) When setting parameters you may press other function keys to change the function between " ", " " and " ".

(2) Before closing the door, you may touch " ⏸ " to cancel the setting, and the appliance will go back to stand-by mode.

(3) To make changes when the appliance is operating open the drawer to enter the parameter adjusting mode. Press " + " or " — " to adjust the temperature.

You may press the " " or " " keys to change the parameter which you want to adjust, then press " ▶ " to save the setting.

(4) After saving the setting as above, you can press " ⏸ " to enter the stand-by mode or close the door to commence operation.

Specifications

(1) Open the door when the appliance is connected to power. The buzzer will sound once and the appliance will enter stand-by mode. " 0 " will display.

(2) When setting the clock , if there is no operation within 3 minutes, the appliance will revert to the stand-by mode.

(3) The buzzer sounds once to indicate an efficient press.

(4) The buzzer will sound three times to notify you cooking is finished.

Temperature settings

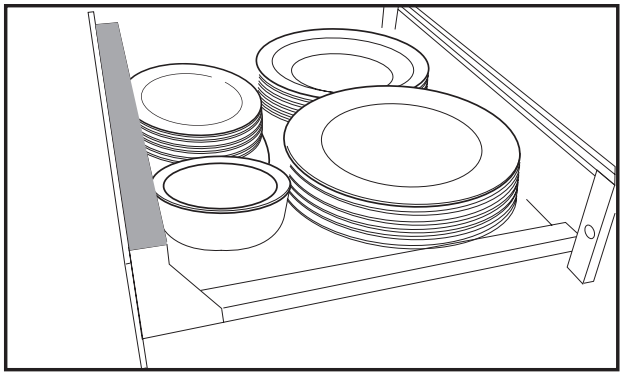
Each function has its own temperature range. The factory-set recommended temperatures are printed in bold. The temperature can be altered in 5° steps by touching the sensor. The last temperature selected is automatically activated the next time the drawer is switched on, and this is shown in the display.

Temperature °C*		
40	60	60
45	65	65
50	**70**	**70**
55	75	75
60	80	80

* Approximate temperature values, measured in the middle of the drawer when empty.

Capacity

The quantity that can be loaded will depend to a great extent on the size and weight of the crockery used. Do not overload the drawer. The maximum load bearing capacity of the drawer is 25 kg. Under the maximum load bearing capacity, the drawer should be opened or closed gently.



The loading examples shown here are suggestions only.

– preheating dinnerware

6 dinner plates	Ø 26 cm
6 soup plates	Ø 23 cm
6 dessert dishes	Ø 19 cm
1 oval platter	32 cm
1 medium serving bowl	Ø 16 cm
1 small serving bowl	Ø 13 cm

Keeping food warm

Settings

Type of food	Cover the container?	Temperature for the setting
Steak (rare)	yes	65
Bake/gratin	yes	80
Roast meat	yes	75
Casserole	yes	80
Fish fingers	no	80
Meat in a sauce	yes	80
Vegetables in a sauce	yes	80
Goulash	yes	80
Mashed potato	yes	75
Plated meal	yes	80
Baked potatoes / New potatoes	yes	75
Meat schnitzel	no	80
Pancakes/ potato pancakes	no	80
Pizza	no	80
Boiled potatoes	yes	80
Gravy	yes	80
Strudel	no	80
To warm bread	no	65
To warm rolls	no	65

Low temperature cooking

What it is?

Low temperature cooking is any cooking procedure where the cooking temperature is at or close to the desired final core temp. In traditional cooking, the cooking temperature always exceeds the desired ready-to-eat temperatures. With low temperature cooking meat cooks at a low temperature over a long period of time. Using this method, meat loses less liquid (less molecular breakdown) and maintains organoleptic characteristic (vitamins, proteins and so on) keeping freshness, flavor and juiciness intact.

This cooking method is particularly suitable for large and tender pieces of meat.

For precision we recommend using a proprietary food thermometer to monitor the core temperature.

Core temperature

Food can be cooked to a core temperature of up to 70 °C in the food warming drawer. Meat which needs to be cooked to a core temperature higher than 70 °C is not suitable for cooking in the food warming drawer.

The core temperature reading gives information about the degree of cooking in the middle of a piece of meat. The lower the core temperature, the less cooked the meat is in the middle:

45-50 °C = rare
55-60 °C = medium
65 °C = well done

How to use it

1. Preheat the culinary drawer for 15 min to 70 °C.
2. Sear the meat with a little oil in a hot pan to preserve flavour (check tables on pp10-13).
3. Cover the meat properly with suitable food-safe plastic wrap.
4. The cooking duration depends on the size of the individual pieces of meat (check tables on pp10-13).
5. Put the covered meat on a plate and use a chronometer to calculate the cooking end time.

Low temperature cooking

Cooking table

Beef and Veal				
Part	Thickness	Doneness	Time	Searing time and indications
Whole Fillet	50 mm	Rare Medium Well done	1h 35min 2h 35min 3h 30min	90 seconds for outer side with full power of the stove
				3 min. for outer side with medium-high power of the stove
	60 mm	Rare Medium Well done	1h 45min 2h 50min 4h	90 seconds for outer side with full power of the stove
				3 min. for outer side with medium-high power of the stove
	70 mm	Rare Medium Well done	2h 3h 4h 40min	90 seconds for outer side with full power of the stove
				3 min. for outer side with medium-high power of the stove
Medallions Rib eye T-bone Rump Steak	20 mm	Rare Medium Well done	50 min 1h 30min 2h	90 seconds for side with full power of the stove
				3 min. for side with medium-high power ofthe stove
	30 mm	Rare Medium Well done	1h 5min 1h 50min 2h 20min	90 seconds for side with full power of the stove
				3 min. for side with medium-high power of the stove
	40 mm	Rare Medium Well done	1h 20min 2h 10min 3h	2 min for side with full power of the stove
				4 min. for side with medium-high power of the stove
Sirloin joint Roast Beef	60 mm	Rare Medium Well done	1h 45min 2h 50min 4h	4 min. for outer side with medium-high power of the stove
				6 min. for outer side with medium power of the stove
	70 mm	Rare Medium Well done	2h 3h 4h 40min	4 min. for outer side with medium-high power of the stove
				6 min. for outer side with medium power of the stove
	80 mm	Rare Medium Well done	2h 20min 3h 30min 5h 40min	4 min. for outer side with medium-high power of the stove
				6 min. for outer side with medium power of the stove

Low temperature cooking

Pork				
Part	Thickness	Doneness	Time	Searing time and indications
Whole filet	40mm	Medium	2h 20min	90 seconds for outer side with full power of the stove
		Well done	3h 10min	3 min. for outer side with medium-high power of the stove
	50mm	Medium	2h 35min	90 seconds for outer side with full power of the stove
		Well done	3h 25min	3 min. for outer side with medium-high power of the stove
	60mm	Medium	3h	90 seconds for outer side with full power of the stove
		Well done	4h 5min	3 min. for outer side with medium-high power of the stove
Boned gammon Roulades Roast pork Whole pork loin	30mm	Medium	1h 50min	2 min. for outer side with high power of the stove
		Well done	2h 40min	3 min. for outer side with medium-high power of the stove
	40mm	Medium	2h 20min	2 min. for outer side with high power of the stove
		Well done	3h 10min	3 min. for outer side with medium-high power of the stove
	50mm	Medium	2h 35min	4 min. for outer side with medium-high power of the stove
		Well done	3h 25min	6 min. for outer side with medium power of the stove
	60mm	Medium	3h	4 min. for outer side with medium-high power of the stove
		Well done	4h 5min	6 min. for outer side with medium power of the stove
	70mm	Medium	3h 20min	4 min. for outer side with medium-high power of the stove
		Well done	4h 45min	6 min. for outer side with medium power of the stove
	80mm	Medium	3h 40min	4 min. for outer side with medium-high power of the stove
		Well done	5h 30min	6 min. for outer side with medium power of the stove
Chop loin	10mm	Medium	1h 10min	60 seconds for side with full power of the stove
		Well done	1h 30min	2 min. for side with full power of the stove
	20mm	Medium	1h 30min	90 seconds for side with full power of the stove
		Well done	2h 10min	3 min. for side with high power of the stove

Low temperature cooking

Poultry				
Part	Thickness	Doneness	Time	Searing time and indications
Chicken breast	25mm	Medium	1h 30min	60 seconds for side with full power of the stove
		Well done	2h	90 seconds for side with full power of the stove
	35mm	Medium	1h 45min	60 seconds for side with full power of the stove
		Well done	2h 20min	90 seconds for side with high power of the stove
Duck breast (Magret)	35mm	Rare	1h	4 min. for the skin side with medium-high power of the stove
		Medium	1h 30min	4 min. for the skin side with medium-high power of the stove
		Well done	2h	4 min. for the skin side with medium-high power of the stove
	40mm	Rare	1h 45min	4 min. for the skin side with medium-high power of the stove
		Medium	2h 20min	4 min. for the skin side with medium-high power of the stove
		Well done	3h	4 min. for the skin side with medium-high power of the stove
Turkey breast	40mm	Medium	3h	90 seconds for side with full power of the stove
		Well done	4h	3 min. for side with high power of the stove
	50mm	Medium	3h 50min	90 seconds for side with full power of the stove
		Well done	5h	3 min. for side with high power of the stove
Foie Medallion (Duck or Goose liver)	10mm	Medium	30min	60 seconds for side with full power of the stove
	20mm	Medium	40min	60 seconds for side with full power of the stove
	30mm	Medium	50min	60 seconds for side with full power of the stove
Whole Foie (Duck or Goose liver)	35mm	Medium	48min	90 seconds for outer side with full power of the stove
	45mm	Medium	1h	90 seconds for outer side with full power of the stove
	55mm	Medium	1h 15min	90 seconds for outer side with full power of the stove

Low temperature cooking

Lamb

Part	Thickness	Doneness	Time/Temp.	Searing time and indications
Rack of lamb	40 mm	Rare Medium Well done	1h 20min 2h 10min 3h	90 seconds for outer side with full power of the stove.
				3 min. for outer side with medium-high power of the stove.
	50 mm	Rare Medium Well done	1h 35min 2h 35min 3h 30min	90 seconds for outer side with full power of the stove.
				3 min. for outer side with medium-high power of the stove.
	60 mm	Rare Medium Well done	1h 45min 2h 50min 4h	90 seconds for outer side with full power of the stove.
				3 min. for outer side with medium-high power of the stove.
Saddle of Lamb	60 mm	Rare Medium Well done	1h 45min 2h 50min 4h	3 min for outer side with full power of the stove.
				4 min. for outer side with medium-high power of the stove.
	70 mm	Rare Medium Well done	2h 3h 4h 40min	3 min for outer side with full power of the stove.
				4 min. for outer side with medium-high power of the stove.
	80 mm	Rare Medium Well done	2h 20min 3h 30min 5h 40min	3 min for outer side with full power of the stove.
				4 min. for outer side with medium-high power of the stove.
Boned leg of lamb Gigot	60 mm	Rare Medium Well done	1h 45min 2h 50min 4h	2 min for outer side with full power of the stove.
				3 min. for outer side with medium-high power of the stove.
	70 mm	Rare Medium Well done	2h 3h 4h 40min	2 min for outer side with full power of the stove.
				3 min. for outer side with medium-high power of the stove.
	80 mm	Rare Medium Well done	2h 20min 3h 30min 5h 40min	2 min for outer side with full power of the stove.
				3 min. for outer side with medium-high power of the stove.
Lamb chops	10 mm	Rare Medium Well done	35min 1h 10min 2h	60 seconds for side with full power of the stove.
				90 seconds for side with full power of the stove.
	20 mm	Rare Medium Well done	50min 1h 30min 2h 30min	60 seconds for side with full power of the stove.
				90 seconds for side with full power of the stove.

Low temperature cooking

Eggs			
Size	Weight	Time	Remarks
Very Large	73g and over	2h 20min	
		2h 30min	
		3h 10min	
Large	63g< 73g	2h 11min	
		2h 31min	
		3h 1min	
Medium	53g< 63g	2h 5min	
		2h 25min	
		2h 55min	
Small	53 and under	2h	
		2h 20min	
		2h 50min	

Other uses

Type of food	Container	Cover the container ?	Temperature setting	Duration in hours
Defrosting berries	Plate	no	65℃	1 hour
Defrosting Frozen Vegetables	Plate	no	65℃	1 hour
Proving dough	Bowl	yes	45℃	1/2 hour
Making yoghurt	Yoghurt jars with lids	yes	45℃	6 hours
Melt chocolate	Bowl	no	50℃	1 hour
Infusion oil	Bowl covered with cling wrap	yes	75℃	4 hours
Infusion w ater	Bowl covered with cling wrap	yes	65℃	4 hours
Dry tomatoes	Plate with baking paper	no	60℃	20 hours
Dry Vegetable	Plate	no	60℃	12 hours
Dry sliced fruits	Plate	no	60℃	12 hours
Dry herbs	Plate	no	70℃	4 hours
Dry bread for bread crumbs	Plate	no	80℃	4 hours
Confited Fish in oil	Tupperware Microwaveable	cover and open the vent	50℃	Depends on size between 1 to 2h.
White Melba toast	Plate	no	80℃	2 hours
Slow cooking stew	Pyrex container	yes	80℃	Between 1 to 12 hours

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

⚠ Danger of injury.
Do not use a steam cleaning appliance to clean this culinary drawer. The steam could reach electrical components and cause a short circuit.

Danger of damage.
Unsuitable cleaning agents can damage the surfaces of the appliance. Only use domestic washing-up liquid to clean the appliance.

Clean and dry the entire appliance after each use. Allow the appliance to cool down to a safe temperature before cleaning.

Appliance front and interior

Remove any soiling immediately. If this is not done, it might become impossible to remove and could cause the surfaces to alter or discolour.

Clean all surfaces with a clean sponge and a solution of hot water and washing-up liquid. Dry with a soft cloth.
A clean, damp microfibre E-cloth without cleaning agent can also be used.

All surfaces are susceptible to scratching. Scratches on glass surfaces could even cause breakage.

Contact with unsuitable cleaning agents can alter or discolour the surfaces.

Cleaning and Maintenance

To avoid damaging the surfaces of your appliance, do not use:

– cleaning agents containing soda, ammonia, acids or chlorides,

– cleaning agents containing descaling agents,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– solvent-based cleaning agents,

– stainless steel cleaning agents,

– dishwasher cleaner,

– oven sprays,

– glass cleaning agents,

– hard, abrasive sponges and brushes, e.g. pot scourers,

– sharp metal scrapers.

Anti-slip mat

Remove the anti-slip mat from the drawer before cleaning it.

- Clean the anti-slip mat by hand only, using a solution of hot water and a little washing-up liquid, and then dry with a cloth.
- Do not put the anti-slip mat back into the drawer until it is completely dry.

Do not wash the anti-slip mat in a dishwasher or washing machine.

Never place the anti-slip mat in the oven to dry.

Problem solving guide

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be put right without contacting the Service Department.

⚠ Installation work and repairs to electrical appliances must only be carried out by a suitably qualified person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is not correctly plugged in and switched on at the mains socket.	Insert the plug and switch on at the socket.
	The circuit breaker has tripped.	Reset the trip switch in the mains fuse box (minimum fuse rating - see data plate). If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician.
The food is not hot enough.	The function for keeping food warm is not selected.	Select the correct function.
	The temperature setting is too low.	Select a higher temperature.
	The vents are covered.	Ensure that the air can circulate freely.
The food is too hot.	The function for keeping food warm is not selected.	Select the correct function.
	The temperature setting is too high.	Select a lower temperature.
The crockery is not warm enough.	The function for warming plates and dishes is not selected.	Select the correct function.
	The temperature setting is too low.	Select a higher temperature.
	The vents are covered.	Ensure that the air can circulate freely.
	The crockery has not been allowed to heat up for a sufficiently long time.	Various factors will affect how long the crockery will take to heat up (see "Warming crockery").

Problem solving guide

Problem	Possible cause	Remedy
The crockery is too hot.	The function for warming plates and dishes or warming cups and glasses is not selected.	Select the correct function.
	The temperature setting is too high.	Select a lower temperature.
A noise can be heard when the drawer is being used.	The noise is caused by the fan which distributes the heat evenly through the drawer. The fan operates at intervals when the functions for keeping food warm and low temperature cooking are being used.	This is not a fault.

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).

Safety instruction for installation

▶ Before connecting the appliance to the mains electricity supply make sure that the connection data on the data plate (voltage and frequency) correspond with the mains electricity supply, otherwise the appliance could be damaged. Consult a qualified electrician if in any doubt.

▶ The socket and on-off switch should be easily accessible after the appliance has been built in.

▶ The warming drawer may only be built in combination with those appliances quoted by the manufacturer as being suitable. The manuafacturer cannot guarantee trouble-free operation if the appliance is operated in combination with appliances other than thouse quoted by the manufacturer as being suitable.

▶ When building in the warming drawer in combination with another suitable appliance, the food warming drawer must be fitted above a fixed interim shelf in the housing unit. Please ensure that the housing unit can support both its weight and that of the other appliance.

▶ As the combination appliance is placed directly on top of the warming drawer once it is built in, an interim shelf is not necessary between the two appliances.

▶ The appliance must be built in so that the contents of the drawer can be seen. This is to avoid scalding from hot food spilling over. There must be enough space for the drawer to be pulled out fully.

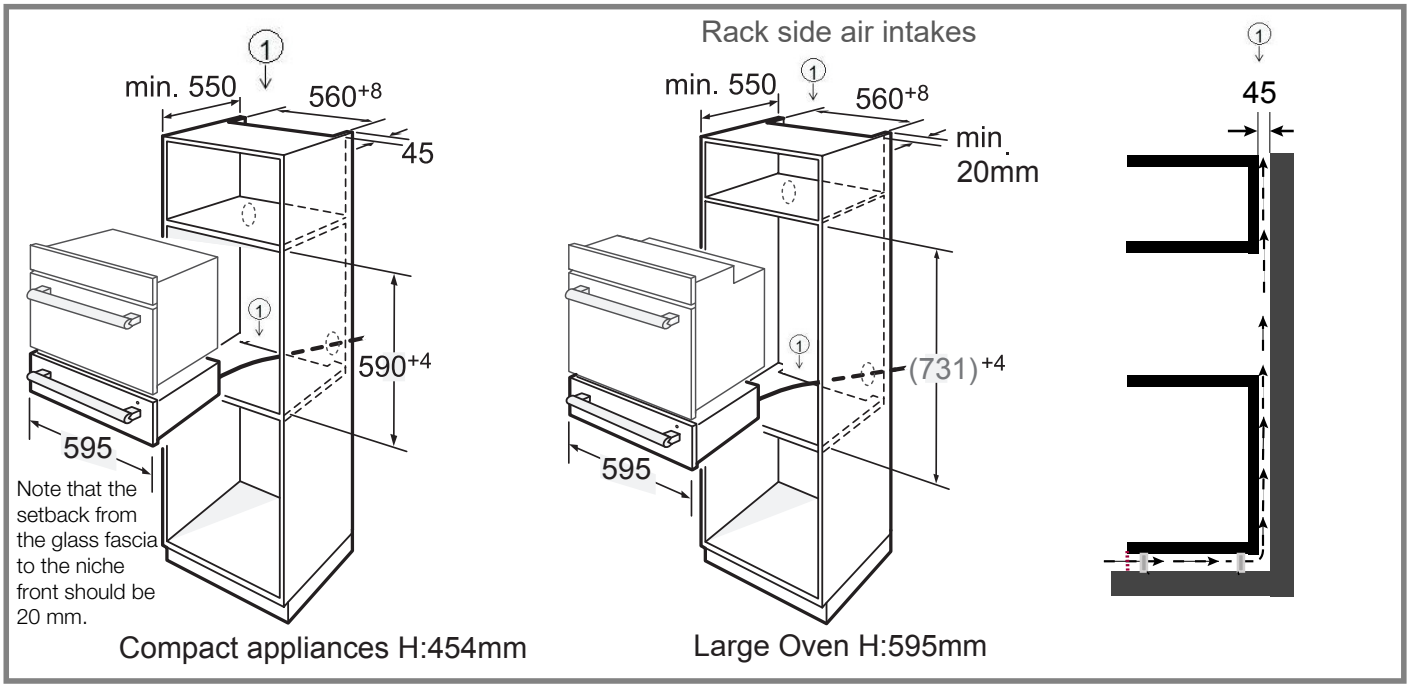
▶ The building-in dimensions for the warming drawer must be added to the building-in dimensions for the combination appliance to establish the **niche size** required.

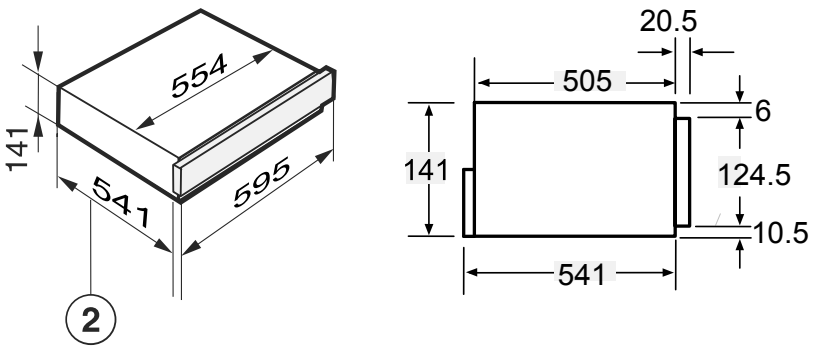
▶ Note that the setback from the glass fascia to the niche front should be 20 mm.

When building in the combination appliance, it is essential to follow the instructions given in the operating and installation instructions supplied with the combination appliance.

All dimensions in this User Manual are given in mm.

Building-in dimensions





An intermediate floor is not required.

Measurements in mm

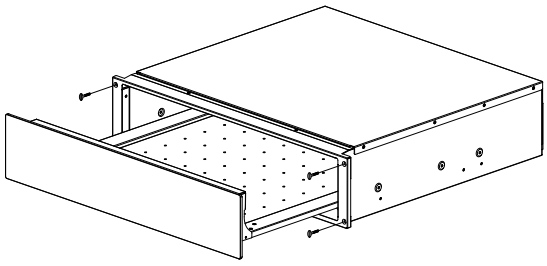
① Ventilation cut-out required when combined with a pyrolytic oven

② Building-in dimension including mains supply cable connection
Connection cable L = 1000 mm

NOTE:

1) The maximum power of compact appliances is 3350W.

2) The power cord can only be routed through the hole in the bottom of the cupboard to avoid touching the back shell of the oven.



Electrical connection

The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation.

WARNING: Do not use multiple plugs, power boards or extension cords. Overloading carries a risk of fire.

NOTE: This appliance should be connected to the mains power supply via the supplied plug & cord, and a standard 10A GPO.

⚠ WARNING: IT MUST BE ENSURED THAT EACH APPLIANCE IS CONNECTED ONLY TO A 230VAC +10%/-6% 50Hz MAINS POWER SUPPLY WHICH CONTINUOUSLY COMPLIES WITH THE RELEVANT AUSTRALIAN STANDARD. FAILURE TO DO SO MAY SERIOUSLY DAMAGE THE APPLIANCE AND ANY SUCH DAMAGE IS NOT COVERED BY THE MANUFACTURER'S WARRANTY. ⚠

Technical data

Power supply:	220-240V~ 50/60Hz
Total connected load:	1000 W
Capacity:	22L cavity with 25 kg load capacity
Temperature settings:	40°C - 80°C

ENERGY CONSUMPTION

Standby Power Consumption	0.5 W
The maximum time needed for the appliance to automatically reach Standby mode	20 minutes

Environmental protection

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it should be handed over at the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local council household waste disposal or the shop where you purchased the product.

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.

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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

AUSTRALIAN OWNED #01518 CERTIFIED

REGISTER YOUR WARRANTY HERE

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

REQUEST A WARRANTY SERVICE CALL HERE

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

kleenmaid