

# Cooking collection

## Instructions for Use and Warranty Details

**SOE100X** - Built In Stainless Steel Steam Oven  
**SOE100A** - Built In Aluminium Steam Oven

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 **Kleenmaid**  
The best you can own.

**C**ongratulations on the purchase of your new appliance. This appliance has been designed and manufactured to give you years of reliable performance.

**For best results, carefully read the instructions on how to install your new appliance. Correct installation will avoid delays and unnecessary service calls.**

**Once installation is complete, read this booklet carefully and get to know the controls and the features of your new appliance.**

**We reserve the right to alter the specifications appliance. This instruction manual cannot be reason for a claim.**

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## Introduction

*Dear Customer,*

*Thank you for buying a **KLEENMAID oven**.*

*Our design staff have produced a new generation of kitchen equipment, to help give you free rein to your culinary talents and to enjoy great food every day.*

*You will find that the clean lines and modern look of your **KLEENMAID oven** blends in perfectly with your kitchen décor. It is easy to use and performs to a high standard.*

*The **KLEENMAID** product range also includes a huge choice of ovens, cooktops, rangehoods, dishwashers, microwave ovens and refrigerators ready to be built in and coordinated with your new **KLEENMAID Steam Oven**.*

*Of course, we make every effort to ensure that our products meet all your requirements, and our professional Sales Staff are at your disposal, to answer all your questions and to listen to all your suggestions.*

*A specialist in the world of cooking equipment, **KLEENMAID** contributes to your culinary success, shared pleasures and hospitality, bringing you products that are ever more efficient, easy to use, environmentally friendly, attractive and reliable.*

*The **KLEENMAID** name.*

*Throughout this manual,*

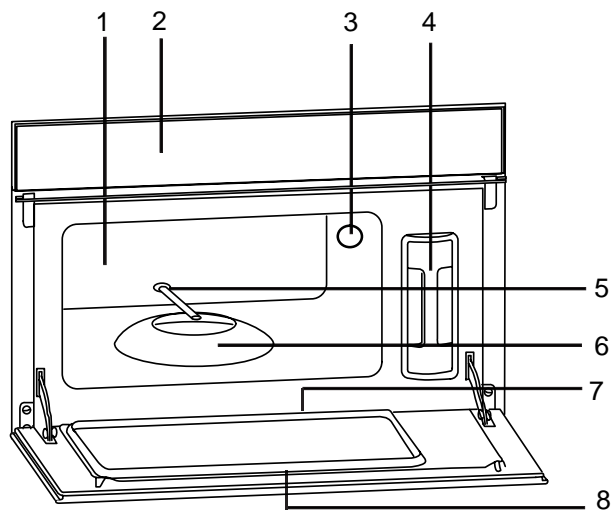


*indicates safety recommendations,*



*indicates advice to help you make the best use of your oven*

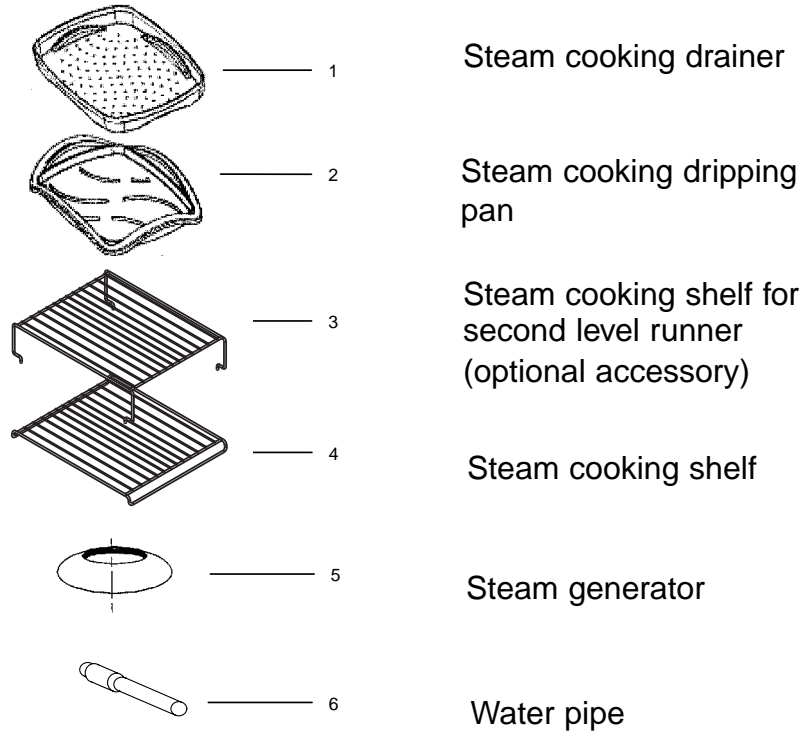
## Your oven



### OVEN FEATURES

- |                        |                   |
|------------------------|-------------------|
| ① Oven cavity          | ⑤ Water pipe      |
| ② Control panel        | ⑥ Steam generator |
| ③ Oven cavity lighting | ⑦ Drip channel    |
| ④ Water tank           | ⑧ Door seal       |

## Accessories



## Cooking dishes

During cooking, you can use the accessories included with the steam oven.

- Place the food to be cooked in the drainer.
- Use the dripping pan to catch the cooking juices.

These can be used (for example) to make sauces.

**Careful!** At the end of cooking time the food and steam cooking dishes will be hot!

It is possible to use ceramic, porcelain or heat resistant plastic crockery. Be sure to observe the manufacturer's recommendations.

For example, asparagus can be cooked on a plate placed in the steam oven and then seasoned. Do not use the drainer for rice, terrines or pasta dishes. For these dishes use a non-perforated recipient.

Never use paper or cardboard plates or dishes as these will not withstand humidity.

## Safety instructions

### Before using the appliance for the first time

Remove all objects from the oven cavity and, if necessary, any stickers and protective sheets placed on the appliance.

**Do not remove the identification plate!**

Clean and dry the control panel, the oven cavity and the inside of the doors using a cloth soaked in a mild detergent.

Clean the steam cooking drainer, the dripping pan, the shelf and the steam generator using a mild detergent.

### Safety during use

The steam oven should be turned on for 10 minutes before its first use.

Ensure that ventilation around the appliance is adequate. If necessary use a rangehood.

The steam generator can **lead to burns**.

When removing cooked and hot food, you should use a dishcloth and wear heat resistant gloves.

Do not apply excess weight to the open door. Do not sit or climb on it.

Apart from the accessories supplied, you should use only suitable heat resistant cooking dishes. Be sure to observe the manufacturer's recommendations.


After use, check that the appliance is turned off properly.

 **The appliance is not intended for use by children or infirm persons without supervision.**

### Child safety

When the appliance is turned off, it is possible to activate the locking function by pressing on the (STOP) button for 5 seconds.


An audible signal will be emitted and the

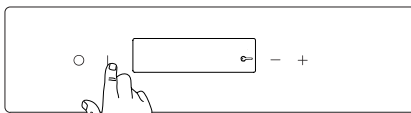
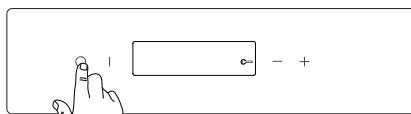
 symbol appears on the screen.

To save energy, the display disappears from the screen after 10 minutes. The symbol reappears if any other buttons are pressed.

When the locking function is activated, it is not possible to turn on the appliance.

To turn off the locking function, simply press on the (START) button for 5 seconds.

An audible signal is emitted and the  symbol disappears from the screen.



## Installing your oven

### Electrical connections



**The appliance should only be connected by a professional electrician. To ensure electrical safety, the equipment to be fitted must be inserted in units fully adapted to this purpose and conforming to standards.**

#### Connecting to the power supply :

- You should use an earthed plug to connect to the power supply. In case of a direct connection, the main switch terminal should be at least 3 mm apart.
- The electric plug should remain accessible. Do not use an extension lead or multiple plug.
- **We cannot be held responsible for any incident caused by the machine being badly earthed.**
- The machine must be fitted in compliance with the applicable regulations in your state as well as any extra instructions from the Electricity Company.
- When carrying out maintenance, be sure to unplug the appliance from the mains!
- Defective appliances should not be used. In the event of problems or defects becoming apparent, turn off the appliance and/or activate the cutout.
- For safety reasons, any repairs to be carried out on appliances, particularly on parts conducting electricity, must only be carried out by professional electricians or technicians from the After Sales Service Department trained in this field, in view of the risks for the user. In the event of a problem, please contact our After Sales Service Department directly 1300 652 100.
- The appliance should only be used when it is fully installed. In this way you are protected against contact with electrical components.

### Assembly

1. Place the appliance in front of the space into which it is to be installed and plug it into the mains.
2. Insert the steam oven into the space set aside for it.  
Ensure that the cable does not become trapped as you insert the appliance.
3. Attach the appliance in various places using a minimum of 2 screws.

#### Alternatively

If the steam oven is installed along with an oven or a microwave, it should always be placed in the lowest position.

## Changing the bulbs



**Before removing the bulbs from the housing, be sure to first turn off the electrical supply to the appliance.**

**Turn off the oven and/or activate the cutout or unplug the power lead.**

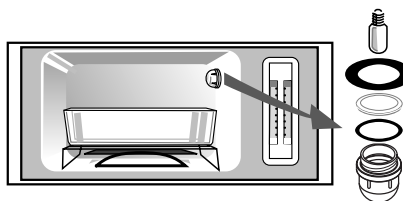
You can replace any defective incandescent bulbs yourself.

You need to obtain bulbs able to withstand a temperature of 300° C, 25 watts, 230 - 240 volts, E14, which can be purchased from shops specialising in electrical items.



**Caution!**  
**Do not damage the seals!**

1. Turn the cover of the lamp to the left.
2. Turn and unscrew the incandescent lamp in an anticlockwise direction.
3. Replace the incandescent lamp.
4. Reinsert the cover, screwing it in a clockwise direction.



**Ensure that both seals are in the right place.**

**Caution!**  
**The seals must be in perfect condition. In the event that the seals are damaged, please contact the After Sales Service Department.**

## Technical data

### Appliance size

Width	595 mm
Depth	420 mm
Height	388 mm

### Size of the space

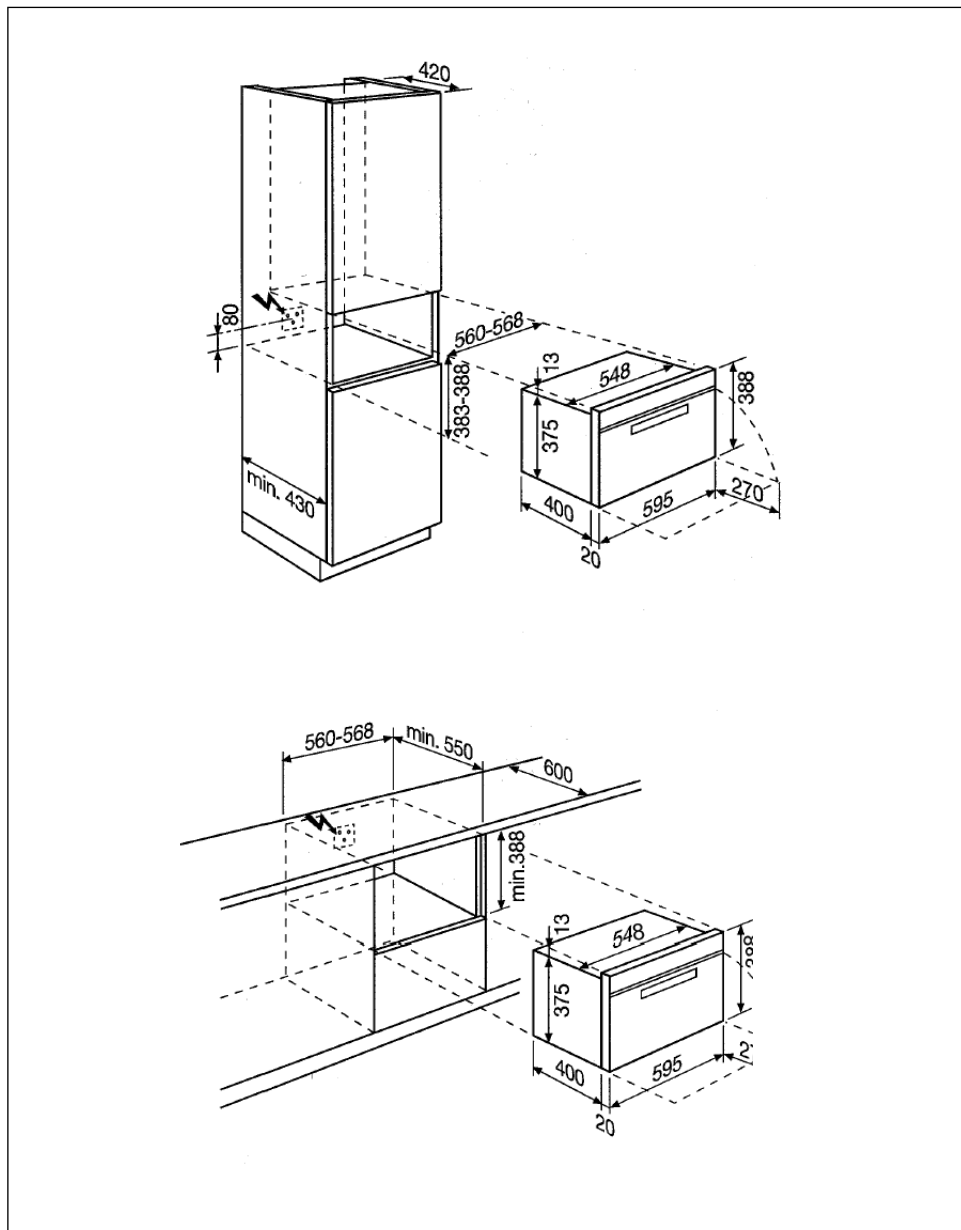
Minimum width	560±568 mm
Minimum depth	500 mm
Minimum height	380±388 mm

### Power consumed

Connection voltage	220-240 V ~50Hz (10 A)
Total power	2.03 kW

## Installing your oven

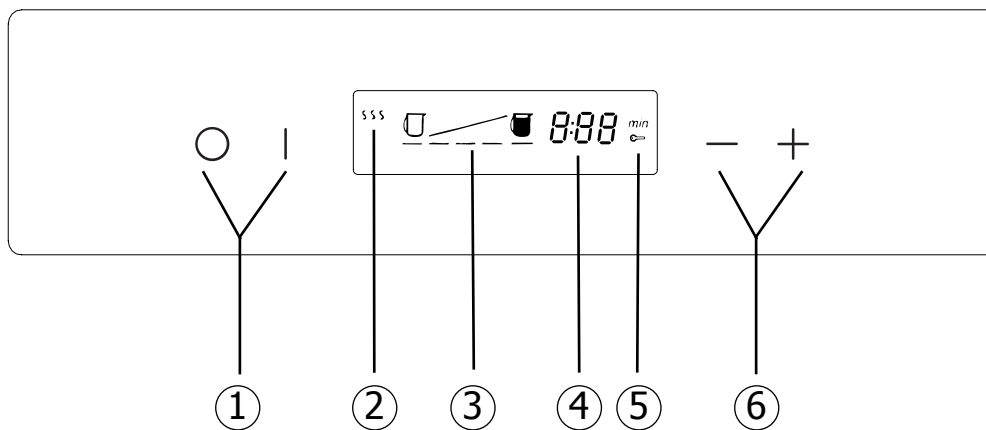
### Tips for installing your oven



 **The appliance should only be connected up by a professional electrician.**

## How to use your oven

### 1. The oven programmer



① **Start/Stop button**

④ **The cooking time display**

② **Steam cooking mode display**

⑤ **Child safety display**

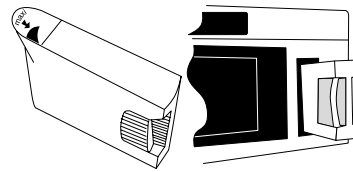
③ **Water level display**

⑥ **Cooking time adjustment button (+/-)**

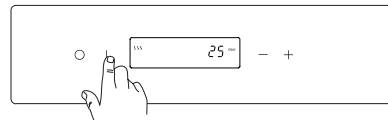
## How to use your oven

### 2. Steam cooking

1. Fill the water tank up to the maximum level.
2. Insert the tank until it clicks into place.
3. Place the food to be cooked in the steam drainer and place this on the dripping pan (place on the shelf).
4. Close the oven door.

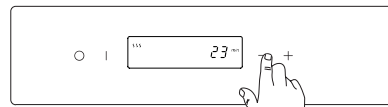


5. Press the button (Start). The cooking time symbol (25 mins) is displayed.
6. To adjust the cooking time, press on the +/- buttons (between 10 and 60 mins).

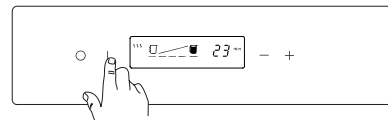


Adjust the cooking time as per the cooking table.

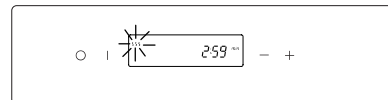
7. To start the cooking programme, press on the button (START).



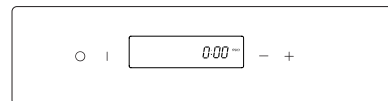
8. Three minutes before the end of the cooking time, the water level display turns off and the steam cooking symbol begins flashing. The steam reduction phase is then displayed in minutes and seconds.




9. The end of the process is announced by an audible signal and by 0:00. The symbol disappears when the doors are opened.



10. Remove your dishes from the oven.
11. Empty the tank. Dry the oven cavity, the door and the drip channel.



 **If you are using hard tap water, we recommend that you use flat, non-calcareous water obtained from shops. The fan will continue operating for 3 to 5 minutes after the doors are opened. The dishes remain warm in the appliance until the doors are opened.**

 **Caution!**  
**The dishes and plates used in the steam cooking will be hot.**

## How to use your oven

### Keeping food warm

As soon as the steam removal phase has been completed, you can keep dishes warm in the oven area.

Press on the button (STOP). The audible signal and display are then deactivated.



**The door remains closed (do not open).**



**The dishes are kept warm and the fan operates at the same time until the door is opened. The fan continues to run for 2 to 3 minutes after the door is opened.**

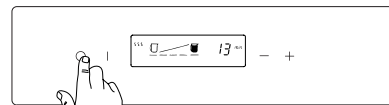
### Interrupting the steam cooking process



**We recommend that you do not interrupt the steam cooking process. If, however, you wish to do so, you should proceed as follows:**

1. Press the (STOP) button.

The water level display **sss** begins flashing and the steam evacuation phase will then be shown in minutes and seconds.

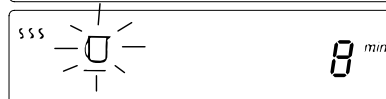
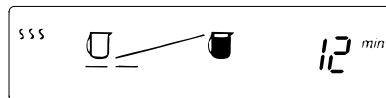
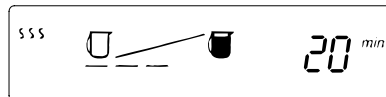


2. After three minutes, it is possible to open the door.

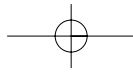
### Displaying the water level/Refilling

When "recipient empty" begins flashing and an audible signal is emitted, the cooking programme is interrupted.

1. Open the door and fill the water tank.
2. Reinsert the filled tank until it clicks into place and then close the door. As a result of this, the flashing and audible signal are interrupted.
3. Press the (START) button.  
The cooking process continues and the water level display appears on the screen.



**The quantity of water contained in the tank is shown on the screen.**



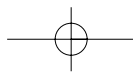
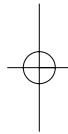
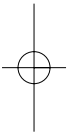
## How to use your oven

### **Reducing or extending cooking time during the cooking process**

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The time can be reduced to 10 minutes by pressing the button (-).


When the cooking programme is not in its steam evacuation phase, the time can be extended up to a maximum of 60 mins by using the button (+).



## Troubleshooting

If you realize that...	Possible causes	What should you do?
<p>The water level display flashes although the tank is full.</p>	<ul style="list-style-type: none"> <li>- The water tank is not correctly installed.</li> <li>- The seal located in the water tank is faulty.</li> <li>- The recognition system is faulty.</li> </ul>	<ul style="list-style-type: none"> <li>- Set up the water tank correctly.</li> <li>- Replace the seal.</li> <li>- Call the After Sales Service Department.</li> </ul>
<p>The steam oven does not work.</p>	<ul style="list-style-type: none"> <li>- A power supply problem.</li> <li>- The electrical system is faulty.</li> </ul>	<ul style="list-style-type: none"> <li>- Put the plug into the plug socket.</li> <li>- Check the cut-out.</li> <li>- Call the After Sales Service Department.</li> </ul>
<p>The light on the oven cavity does not work.</p>	<p>The light is faulty.</p>	<p>Replace the light.</p>
<p>Water or steam comes out of the appliance.</p>	<ul style="list-style-type: none"> <li>- The door is not properly closed.</li> <li>- The door seal has come away from its support.</li> <li>- The door seal is faulty.</li> </ul>	<ul style="list-style-type: none"> <li>- Close the door properly.</li> <li>- Correctly insert the seal into its support.</li> <li>- Call the After Sales Service Department.</li> </ul>
<p>There is residual water in the oven cavity on the inner door and the door seal.</p>	<p>This is normal.</p>	<p>Dry with a cloth.</p>
<p>The drip channel fills with water after every cooking session.</p>	<ul style="list-style-type: none"> <li>- The seal on the tank is faulty.</li> <li>-The seal on the door has come away from its support.</li> <li>- The seal on the door is faulty.</li> <li>- The door is sloping.</li> </ul>	<ul style="list-style-type: none"> <li>- Replace the seal.</li> <li>- Correctly insert the seal into its support.</li> <li>- Call the After Sales Service Department.</li> <li>- Call the After Sales Service Department.</li> </ul>

## Troubleshooting

If you realize that...	Possible causes	What should you do?
There is a little water in the drip channel after cooking.	This is normal.	Dry with a cloth
The audible signal on the timer continues during the cooking process.	You are hearing the pump, this is normal.	-
The display lights up and the cooking time goes by but no steam cooking takes place.	The demonstration programme has inadvertently been activated.	Set to the standard programme. <b>1.</b> Turn off the appliance using the (Stop) button. <b>2.</b> Open and close the door. <b>3.</b> Press the (Start) button. <b>4.</b> Select 29 minutes using the (+) button. <b>5.</b> Press the (Start) button for 5 seconds. <b>6.</b> The display will disappear and an audible signal will be emitted. The appliance can once again be used.
The locking symbol is lit  .	The child safety (lock) is activated.	Deactivate the child safety.

## Cooking table

### Vegetables

FOOD	PREPARATION	COOKING TIME	
Artichoke	Full, large	45	minutes
Cabbage	Heads	15-18	minutes
Beans	According to size and quantity	20-30	minutes
Broccoli	Sprigs, short stems	12-15	minutes
Mushrooms	Heads or large slices	10	minutes
Green peas	Fresh	15-25	minutes
	Frozen	10-12	minutes
Fennel	Cut into two or four depending on size	20-30	minutes
Cucumber	Whole	15-18	minutes
Potatoes	Small, completely peeled and cut in half or into quarters depending on size	25-30	minutes
		20-25	minutes
Garlic	Cloves to be peeled	15	minutes
Kohlrabi	Small stalks or slices	20-25	minutes
Leek	Stalks, Rounds cut in half	15-20	minutes
		10	minutes
Pepper	Halved Strips	20	minutes
		15	minutes
Carrots	New carrots, small, completely peeled, stalks or slices	25-30	minutes
		20-25	minutes
Salsify	Stalks	20-25	minutes
Celery	Quarters, depending on size Slices	25-30	minutes
		20	minutes
Green asparagus	Whole, depending on thickness	18-25	minutes
White asparagus	Whole, depending on thickness	25-35	minutes
Spinach	Leaves	10	minutes
Tomatoes	Whole	15	minutes
	Halved	10	minutes
	Whole, to be peeled	5	minutes
Savoy cabbage	Quarters, without stems	30	minutes
Courgettes	Not peeled, small stalks	15-20	minutes

## Cooking table

### Terrines, egg custards

FOOD	PREPARATION	COOKING TIME	
Vegetable terrine	A one litre mould	25-30	minutes
Meat terrine	A one litre mould	35-45	minutes
Sausage meat terrine	A one litre mould	35-40	minutes
Fish terrine	A one litre mould	25-35	minutes
Sweet egg custard	1 litre	25-30	minutes
	200 ml	15	minutes
Spicy egg custard	200 ml	15	minutes
Soft boiled egg	Soft	10-12	minutes
Hard boiled eggs	Hard	12	minutes

### Meats and fish

**Important:** Watch over the cooking of meat and fish, given that the indicated cooking times vary according to the thickness of the piece of meat and/or fish, as well as the desired cooking level. Over-cooking can lead to the quality of the dish being reduced, unlike when cooking vegetables.

FOOD	PREPARATION	COOKING TIME	
Chicken fillet	Fairly large, strips, cubes	18-20	minutes
		10-12	minutes
Pork or veal fillet	Medallions, for approx 60g	12-15	minutes
Veal fillet	Pieces, 500g approx	25-30	minutes
Beef fillet	Medallions, for approx 100g Pieces, approx 500g	12-15	minutes
		10	minutes
Lamb saddle fillet	Pieces, approx 150g	12-15	minutes
Fish	Fillets, slices, small rolls for approx 150g Pieces approx 300g Pieces approx 600g Pieces approx 1 to 1.2 kg	10-12	minutes
		15-18	minutes
		20	minutes
		20-30	minutes

## Cooking table

**The cooking times indicated are for information purposes only**

Important: The glass pots must not come into contact with each other. Check the tightness of the closures after cooling and after several days. If the tightness is not perfect the glass must once again be sterilised or its contents consumed immediately.

	<b>Sterilisation Time in minutes</b>	<b>Leave the steam oven turned off Time in minutes</b>
<b><u>Berries</u></b>		
Strawberries	45	30
Blueberries		
Raspberries		
Ripe gooseberries		
<b><u>Fruit with a stone</u></b>		
Firm skinned fruit	45	30
Pears		
Quinces		
<b><u>Vegetables</u></b>		
Carrots	60	60
Mushrooms	55	60
Small vegetables steeped in vinegar	60	30
Kohlrabi	60	60
Beans		
Green peas		
Asparagus		

## Cooking tips

### Steam cooking

Steam cooking is not a recent invention. In Asian and particularly Chinese cooking, delicate steam cooking has been practised for a long time. One of the advantages of this type of cooking is that the foodstuffs do not remain in contact with the cooking juices. Consequently, the vitamins and minerals are particularly well preserved, but also the delicious taste of the food.

The principle of steam cooking is simple: by heating it up, water is transformed into steam and transmits its heat to the food located in the cooking dish. Because the food is not placed directly in boiling water, less is taken out of it. In other words, the loss of mineral elements and vitamins is minimised. Consequently the taste of the food is also better preserved than with any other cooking method. As a result, seasoning with salt can be considerably reduced.

Additionally, steam cooking does not require the use of fats. This therefore makes it the ideal cooking method for those looking to enjoy healthy cookery. Even if steam cooking is an extremely delicate method, the technique is the same as for other cooking methods. The food must be prepared (especially vegetables) and then washed, and finally cut into pieces just before steam cooking.

### Steam cooking tips

Water is a liquid well adapted to steam cooking. **Fatty liquids such as stock or sauces will stick and cling to the inside of the oven.** Sauces can be subsequently prepared using the cooking juices, and the dish can then be sprinkled with 2-3 tablespoons of white wine etc.

All foods can be slightly seasoned before steam cooking. It is not necessary to use a great deal of salt as the taste of the food already comes to the fore during steam cooking. Fresh herbs, finely chopped vegetables or marinades can also be used to spice up dishes.

Leftover rice, pasta, potatoes and vegetables can be gently reheated using steam. Dishes covered with sauces or stock can be given a new lease of life! The heating time is between 10 and 20 minutes according to the dishes.

You can also use the steaming method to gently defrost certain frozen products. Frozen vegetables, fish or meat can be defrosted directly by steam. Place the ingredients as flat as possible on the cooking dish.



**Caution! Take care when opening the appliance during the steam cooking process. The steam given off is hot and can burn you!**

## Cooking tips

### Cooking fish using steam

During steam cooking, fish remains juicy and firm, with the tastes and characteristics of the various types of fish being particularly well conserved. Fillets and whole fish are well suited to this cooking method. The cooking times using steam are very short. The fish is cooked when the skin is no longer shiny and it can be cut using a fork.

Before use, you should slightly coat the inside of the cooking dish with butter or oil to ensure that the tender skin of the fish does not stick. Fish is particularly aromatic when the cooking dish is covered with a layer of fresh herbs (for example sprigs of thyme or dill), finely chopped aromatic vegetables or condiments such as finely chopped onions, garlic, sliced ginger or slices of lemon, etc. Additionally, we recommend that you marinate the food before steam cooking. As examples, lemon juice, olive oil, white wine or soya sauce all add plenty of taste to your fish dish.

### Cooking meat using steam

Only the most tender pieces such as fillets of veal, pork or beef, or white chicken meat (perfect for this type of preparation) can be steam cooked. They remain particularly juicy when rolled in leaves (for example spinach) or cooked on a bed of vegetables. Where meat is concerned, it is particularly important to avoid overcooking it, which will lead to it becoming dry and hard. It is better to reduce the cooking time indicated and check if the meat has already cooked sufficiently. It is always possible to continue cooking for a little longer if you find the meat isn't done enough but it is never possible to improve the quality when the meat is overcooked!

Steam cooked meat always requires a spicy seasoning to avoid it becoming bland. For this reason, we recommend that you add a sauce.

### Poaching food in the steam oven

Steam cooking (which will be new to many of you) can in certain cases also replace the use of a double boiler. Preparing food using steam cooking is ideal for flans and terrines. However, the ingredients should never be added directly into the cooking dish but instead cooked in moulds. Porcelain and glass moulds resist heat well and are particularly well suited, unlike plastic moulds. The cooking times can vary slightly according to the size and material used for the moulds and/or their ability to conduct heat.

## Cooking tips

### Sterilisation in the steam oven

You can also use your steam oven to sterilise all the fruit and vegetables that you have conserved up until now using classic methods in a sterilisation recipient or the oven.

- You can simultaneously conserve the contents of 4 x 750ml jars (height: 14 cm).
- Wash the jars carefully and use new elastic rings.
- **Vegetables:** wash, prepare and blanch in the steam oven for around 10 to 15 minutes. Cool using ice cold water and place immediately in the glass jars (to a level of 3 cm below the rim) and fill with a solution of salt (1 litre of water + 1 tablespoon of salt brought to boiling point) up to three quarters of the jar's height. Fit a damp rubber ring and close using the cover and hook. Tomatoes should be inserted raw.
- **Fruit:** wash, prepare and fill the jars up to a level of 3 cm below the rim. Fill using a sugary solution (1 litre of water + 150 -- 250 g of sugar, brought to boiling point) up to two-thirds of the jar's height. Fit a damp rubber ring and close using the cover and hook.

Once the sterilisation time is up, you should turn off the steam oven, open the door for approximately 10 seconds and then leave to stand for around 30 minutes in the closed steam oven.



- **Add fresh herbs to carrots.**
- **Add a little lemon juice to apples and pears.**


## Cleaning the oven cavity

### Safety during cleaning

- During manual cleaning, ensure that the oven is sufficiently cool before touching any of the internal parts.
- Always keep your steam oven clean.
- Check that the door and frame seals are clean.
- You risk injuring yourself if you attempt to remove the door from the hinge. Consequently, the assembly and dismantling of the door should only be carried out by a technician from the After Sales Service Department, trained in this field.
- During cleaning, you must not use high-pressure or steam cleaning appliances for reasons related to electrical safety.


### Cleaning and maintenance


Ensure that the oven cavity and the steam generator have cooled sufficiently before touching them. Only the lighting for the oven cavity can be turned on.

 **During cleaning, you should not use steam cleaning or high-pressure appliances for reasons inherent to electrical safety.**

**You should not use chlorine-based products, products designed to decalcify electrical household appliances and abrasive powders or sponges.**

For hygiene reasons, it is recommended that you empty and clean the interior of the oven, the drip channel and the reservoir after each use. To do so, use a damp sponge. You should subsequently wipe dry with a cloth (synthetic). Remove any possible limescale deposits with vinegar. Allow to act for a few minutes, clean and rinse with water.

 **According to the hardness of the water, limescale deposits may form on the steam generator. Remove the cover of the steam generator and the water pipe by pulling it forward.**

 **Ensure that you keep the surface of the seals clean around the door and its frame, checking that this seal has not become dislodged from its support.**

The control panel and the front part of the door should be cleaned using a mild detergent and then wiped.

## Cleaning the oven cavity

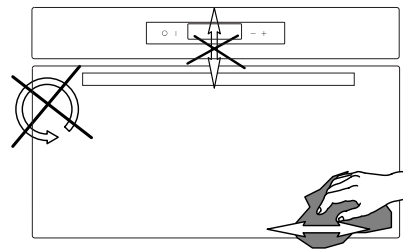
During cleaning, ensure that you do not wipe the surface of the stainless steel in the wrong direction (the "grain" runs horizontally).

**Do not use circular movements!**

Remove any slight impurities with the aid of a soft, clean and damp cloth (microfibre cloths are particularly well suited for this task).


Scraping tools or scouring products are not suitable.

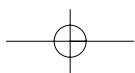
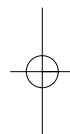
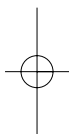
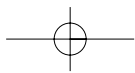
In the event of major soiling, you can use household cleaning products designed for stainless steel. Be sure to observe the manufacturer's instructions when using these cleaning and maintenance products.

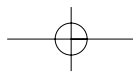


## How to contact us

Copy here the details that are on your oven manufacturer's plate:

<b>Kleenmaid</b> MADE IN FRANCE  220 - 240V ~ 50 Hz		N° SER. <input type="text"/>
		REF. <input type="text"/>
		TYPE <input type="text"/>
		CONS.N°214





## WARRANTY AND SERVICE

### DOMESTIC WARRANTY - FULL FIVE YEAR WARRANTY

In addition to all statutory rights which you, the Consumer, have under the relevant laws in respect of this appliance, during the first five years of ownership as the original purchaser of this Kleenmaid appliance, we guarantee that any fault caused by faulty material or workmanship becoming apparent will be rectified free of charge for parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agents. Where the appliance is installed outside the normal servicing area of the above, the Purchaser must pay for the cost of transporting the appliance to and from the Agent or the Agent's travelling cost to and from the Purchaser's home.

### COMMERCIAL WARRANTY - ONE YEAR WARRANTY

When this appliance is installed in a commercial application, you, the Consumer, have under the relevant laws in respect of this appliance, during your first one year of ownership as the original purchaser of this Kleenmaid appliance, we guarantee that any fault caused by faulty material or workmanship becoming apparent, will be rectified free of charge for parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agents. Where the appliance is installed outside the normal servicing area of the above, the Purchaser must pay for the cost of transporting the appliance to and from the Agent or the Agent's travelling cost to and from the Purchaser's home.

### WHAT THESE WARRANTIES DO NOT COVER

We are not responsible for any damage or malfunction unless caused by a defect in material or workmanship. This includes but is not limited to abuse, misuse, improper installation and transportation damage. We are not responsible for any consequential damages from any malfunction.

The Consumer must make the appliance available for servicing and shall bear any costs incurred for any de-installation and/or re-installation required to make the appliance available for servicing. Kleenmaid is not liable for any consequential damage incurred during de-installation or re-installation.

### WARRANTY DOES NOT COVER REPLACEMENT OF LIGHT GLOBES OR GLASS BREAKAGE DUE TO IMPACT

In case of fractured glass do not use your appliance.

### WARRANTY REGISTRATION

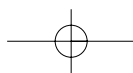
Please complete warranty details below and retain together with your proof of purchase document. These documents will need to be viewed by our Service Representative should you request in warranty service.

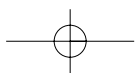
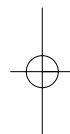
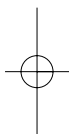
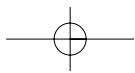
### SERVICE ASSISTANCE

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

Model Number \_\_\_\_\_ Date of purchase \_\_\_\_\_

Kleenmaid Store purchased from \_\_\_\_\_ Date of installation \_\_\_\_\_





**Other products available in the Kleenmaid  
Range of appliances**

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**Dryers**

**Dishwashers**

**Ovens**

**Cooktops**

**Outdoor Cooking Centres**

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**Taps**

**Cookware**

**Refrigerators**

**Freezers**

**Wine Cellars**

**Vacuum Cleaners**

**For sales information on the full range of quality appliances  
Phone 13 13 08**

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 **Kleenmaid**  
The best you can own.

**99630101 07/03**