

Cooking collection

Instructions for Use and Warranty Details

TO200X Gourmet Multi Function Electronic Timer - Stainless Steel

TO200W Gourmet Multi Function Electronic Timer - White

TO300X Gourmet Multi Function Manual Timer - Stainless Steel

TO300W Gourmet Multi Function Manual Timer - White

TO400X Gourmet Multi Function Electronic Timer - Stainless Steel

TO400W Gourmet Multi Function Electronic Timer - White

TO500X Designer Multi Function Electronic Timer - Stainless Steel

Congratulations 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 with no influence on the operation of the appliance. This instruction manual cannot be reason for a claim.

Electric oven

This electric oven is manufactured for domestic use only.

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

Our appliances are packed in environmentally friendly materials which may be recycled, deposited or destroyed without any hazard to the environment. Such packaging materials are also labelled accordingly.

Once the life cycle of your appliance is over, ensure you do not to pollute the environment.

Deliver it to an authorised collector of used household appliances.

This instruction manual cannot be reason for a claim.

Safety warnings are listed on page 4.

The first thing to do is to check if your appliance has arrived undamaged. In case you find any transport damages, please report it immediately to your nearest Kleenmaid Store on 13 13 08.

We hope your oven will successfully serve its purpose for many years.

Contents

Safety precautions	4	Replacement of parts	20
Intended use		Other accessories	
Push-pull Knobs		Oven light bulb	
Control Lamps		Instructions for installation and connection	20
Cooling fan		Safety precautions for installation	
Oven door delay switch		Installation of electric oven	21
Description of the appliance	5	Electric connection	22
Prior first use	6	Technical information	23
Oven		After sale service	23
Program timer		Repairs	
Tips for the use of the oven		Rating plate	
Minute minder		Electronic program timer with sensor probe	24
Oven	7	Single-handed timer control	
Child Lock Function		Setting the current time	
Important warnings!		Setting the conventional (manual) operation	
Operation		Programmed oven operation	
Modes of operation		Semi-automatic operation	
Oven guide levels		Automatic operation	
Oven accessories		Programmed roasting with sensor probe	
Telescopic slide guides		Dimmed display illumination	
Grease filter		Electronic digital program timer	28
Baking pastry		Single-handed timer control	
Roasting		Setting the current time	
Grilling and browning (barbecue)		Setting the conventional (manual) operation	
Preserving of fruit and vegetables		Semi-automatic operation	
Defrosting		Automatic operation	
Cleaning and maintenance	17	Program timer as alarm	
Oven		Dimmed display illumination	
Troubleshooting guide	19	Manual Timer	29
Important!		Setting the Minute Minder	

Safety precautions

- To avoid any possible hazard, the appliance must be installed by qualified personnel only.
- Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the appliance, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel only.
Warning! The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance
- **Danger of burns!** The oven and cooking accessories may become very hot during operation. Make sure children are kept out of reach and warn them accordingly. To avoid burns use kitchen clothes and gloves when handling hot parts or utensils.
- Mains lead of adjacent appliances may be damaged if trapped between the oven doors, and may produce short circuit. Therefore keep them at safe distance from the appliance.
- Never clean the oven with a high-pressure steam cleaning device, as it may provoke a short circuit.
- Oven door may become very hot during operation. Therefore, some models are equipped with a third glass to reduce the surface heat of the outer glass, as an extra protection against burns.

Intended use

This appliance is intended for use in your household. Never use the appliance for any other purpose!
These instructions describe in detail all the particulars and possibilities of its use.

Push-pull Knobs

(certain models only)

In order to operate the knob, slightly press the knob until it comes out and then select the settings for the cooking zones, the temperature of the oven and the operating mode.
When the oven is on, the ring around the corresponding knob is illuminated.

When finished cooking, turn the knob to starting position and slightly push it back.

WARNING!

Push-pull knob can be pulled out and pushed back only when in non-operating mode, i.e. starting position.

Control Lamps

Illuminated dials

(certain models only)

The dial above the active knob is illuminated when the oven is switched on.

Red Light

The red light comes on when the oven elements are operating and goes off when the preset temperature is reached.

Cooling fan

(certain models only)

The appliance is equipped with a built-in cooling fan, which cools the casing and the control panel of the appliance.

The cooling fan can be operated by selecting any of the oven operation modes.

Extended performance of cooling fan

(applies to some models only)

The cooling fan works for some time after the oven is turned OFF and thus additionally cools the appliance.

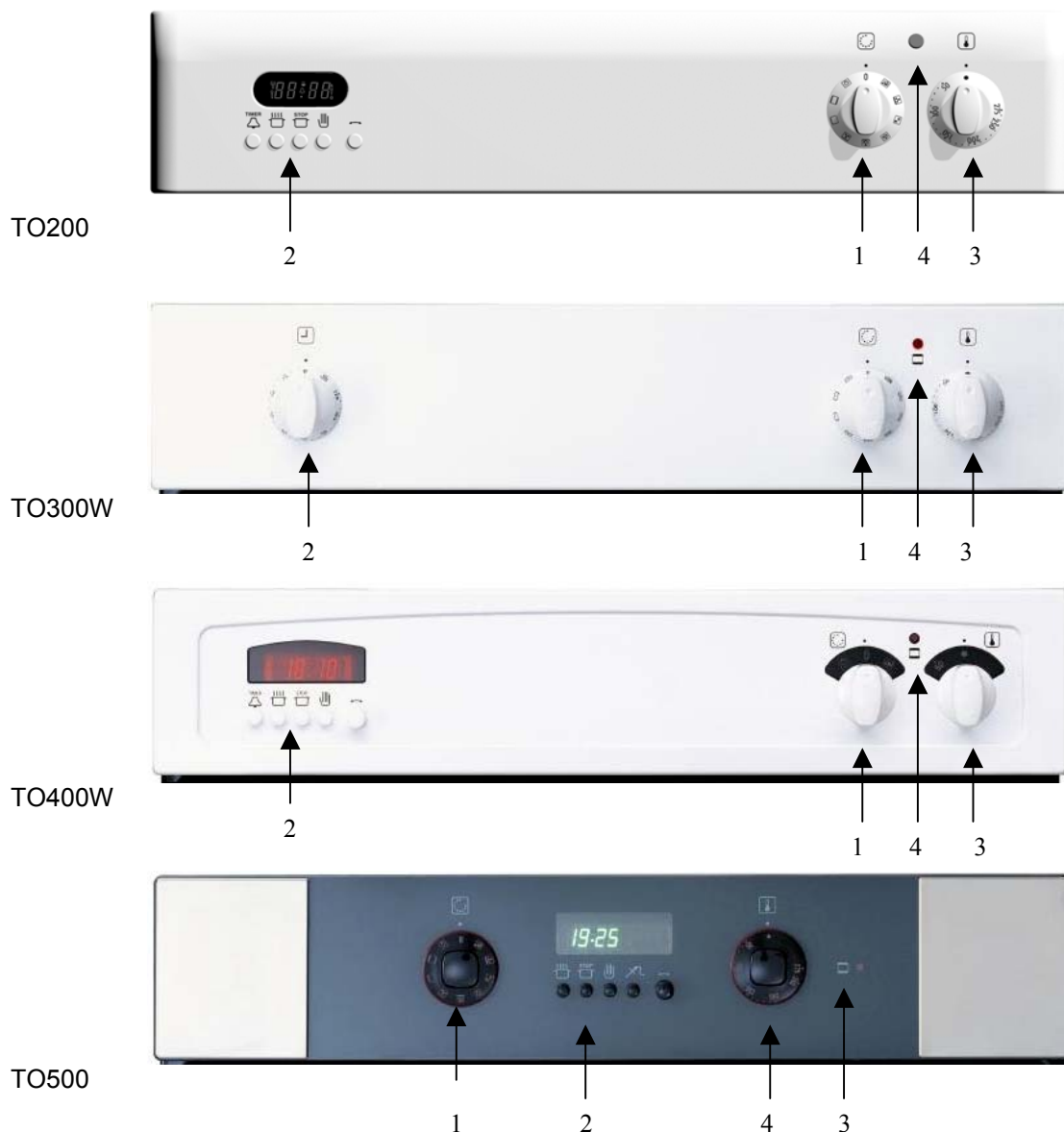
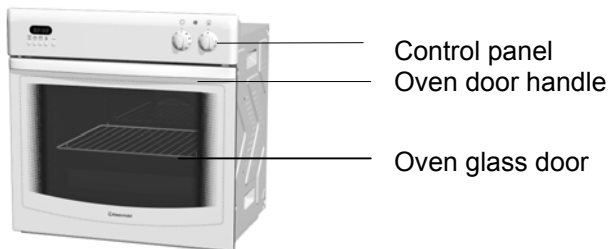
Oven door delay switch

(certain models only)

The oven door is fitted with special delay switch which turns the oven element off (only in hot air heating mode) when the oven door is opened, and restarts the heating when the oven door is closed again.

Description of the appliance

The figure shows one of the built-in models. These instructions have been prepared for models with different accessory options, so they may contain certain functions and accessories your model might not have.



1 ON/OFF button and oven control knob.
2 Manual timer or Electronic Programmer timer (according to model)

3 Oven signal lamp (on during heating, off when the set temperature is reached).
4 Oven temperature regulation.

Prior first use

Oven

Take all the accessories out of the oven and clean it with warm water and a mild detergent. Never use aggressive cleaners as they may cause scratches!

When you first use your oven, the oven will need to 'settle'. That is, it needs to burn off production residues and dust. The metal used will also expand slightly when first used. You may experience some crackling sounds, a strong smell and an emission of smoke.

This is perfectly normal. We advise you to anticipate this 'settling' prior to use. To 'settle' the oven use an empty oven, select fan forced and set at a temperature of 250°. Allow the oven to 'settle' for ½ hour, then turn to traditional mode and heat for a further ½ hour. During the procedure ensure the room is well ventilated.

Tips for the use of the oven

- If possible use dark, silicone coated or enamel baking pans, because of their excellent thermal conductivity.
- Preheating of the oven is necessary only if recommended by the recipe or if recommended in the Baking Tables.
- Heating of an empty oven consumes a lot of energy. Save it by baking several pizzas or cakes consecutively, one after the other, while the oven is still warm. Towards the end of baking, the oven may be switched off about 10 minutes before completion, thereby making use of the remaining residual heat.

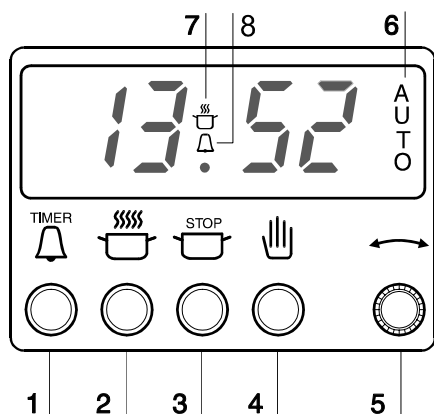
Setting the current time

(certain models only)

The oven will not operate unless you set the time on the clock.

To set the clock – after connecting the appliance to the mains the green display indicates flashing **0.00** and arrows **1** and **2** intermittently. Current time is obtained by pressing buttons 1 and 2 simultaneously (**0.00** is lit, AUTO remains flashing). Set the correct time by turning the jog button 5 (now AUTO also disappears). The clock starts running 5 seconds after the last setting.

In case of power failure, you need to reset the timer!

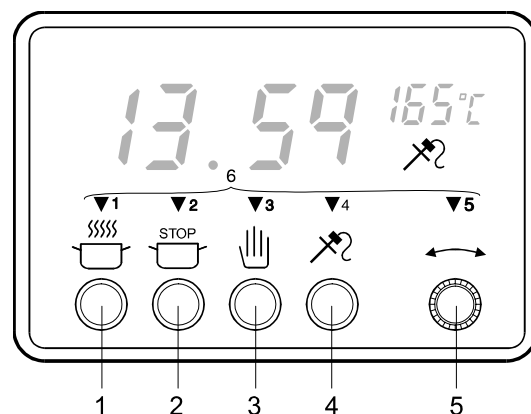


1. Alarm setting button
2. Operation period setting button
3. End of operation setting button
4. Conventional operation setting button
5. Jog dial
 - symbol is lit from the moment of setting to the end of oven operation
 - symbol is flashing during the oven operation
6. Timer

Setting the current time

(TO500X & TO500A only)

After connecting the appliance to the mains the green display indicates flashing **0.00** and arrows **1** and **2** intermittently. The current time is obtained by pressing buttons 1 and 2 simultaneously (and releasing them afterwards). The display indicates 12.00 and arrow #5 starts flashing. Set the correct time by turning the jog button. The clock starts running 4 seconds after the last turn of the jog, all the arrows disappear. The clock has been automatically set to **manual (conventional) mode**. **In case of power failure, you need to reset the timer!**



1. Operation time setting button
2. End of operation setting button
3. Conventional operation setting button
4. Temperature setting button
5. Jog dial
6. Arrows 1-5

Oven

Child Lock Function

This feature is available only on the models listed below. When locked the oven cannot be operated. All setting of the clock can be used.

TO200 TO400

To activate

- Functions and temperature dials **MUST BE IN THE OFF POSITION**
- simultaneously press the two buttons on the far left side, under the clock, and hold them for about 8 seconds until the display reads **On**.
- rotate the '+/-' button in the right direction (the '+' direction) until the display reads **.OF** and the key symbol is displayed.
- **The child lock is now activated.**

To cancel

- Functions and temperature dials **MUST BE IN THE OFF POSITION**
- simultaneously press the two buttons on the far left side, under the clock display. Hold them for about 8 seconds until the display reads **.OF**
- Rotate the '+/-' button in the right direction (the '+' direction) until the display reads **.On**.
- **The child lock is now disengaged.**

TO500

To activate

- Functions and temperature dials **MUST BE IN THE OFF POSITION**
- simultaneously press the two buttons on the far left side, under the clock, and hold them for about 8 seconds until the display reads **On.1**
- rotate the '+/-' button in the right direction (the '+' direction) until the display reads **On. ≡**
- **The child lock is now activated.**

To cancel

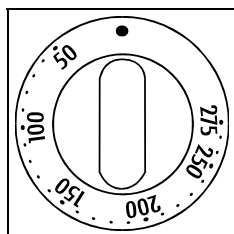
- Functions and temperature dials **MUST BE IN OFF POSITION**
 - simultaneously press the two buttons on the far left side, under the clock display. Hold them for about 8 seconds until the display reads **.OF:F1**
 - Rotate the '+/-' button in the right direction (the '+' direction) until the display reads **OF:F≡**
- The child lock is now disengaged.**

Important warnings!

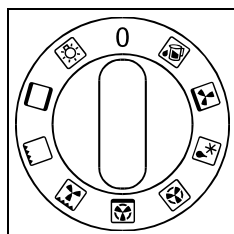
- Never put aluminium foil on the bottom of the oven, and do not place any crockery upon it. The oven enamel may be damaged by the excessive heat.
- Juices dripping from the baking pan may produce stains on the enamel, which are very hard to remove.

Operation

Oven is controlled by the function knob and the temperature selection knob.



Temperature selection knob



Function knob

Modes of operation

The oven may be used in the following modes.

Oven light



Some models have installed two lamps for oven lighting; one at the top of the rear wall and the second at the middle of the right-hand sidewall.

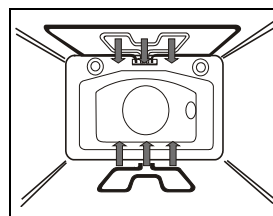
The oven lights may be switched on independently, without any other function. This is handy during cleaning, or when switched off and using the remaining oven heat.

During all other oven functions the illumination is automatically switched on with the selection of a particular function.

Conventional



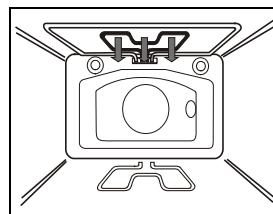
Elements from the upper and the lower side uniformly heat the exposed food. Baking and roasting is possible only at single level.



Grill



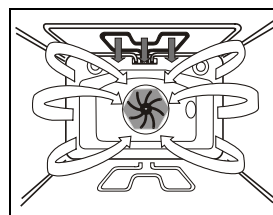
Heat comes directly from the grill element, located at the oven ceiling. The grill function is especially suitable for preparing steaks, sausages, T-bones, pork chops, etc.



Fan Grill



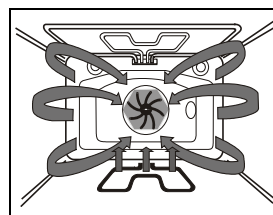
Grill element and fan operate simultaneously. This mode is appropriate for roasting and grilling of larger portions of meat or poultry at one level. It may also be used to obtain a crisp skin on your roast.



Fan Forced Plus Traditional



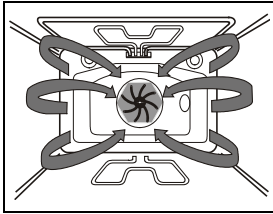
Both the lower element and hot air fan are in operation. This mode is most appropriate for baking pizza. It may also be used for baking moist or heavy cakes at two levels, fruitcakes or cheese soufflé.



Fan forced



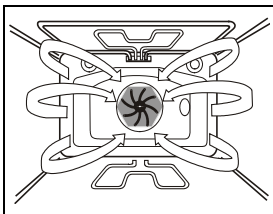
The fan at the rear forces the air around the roast or pastry. It is suitable for roasting and baking at more than one level.



Fan Defrost



This mode uses the fan and no element to circulate air around the cavity. It is used for slow defrosting of food.

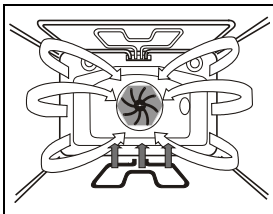


Traditional with Fan



Both the lower element and fan are in operation. This mode is useful for baking low pastry and preparation of preserved fruit and vegetables.

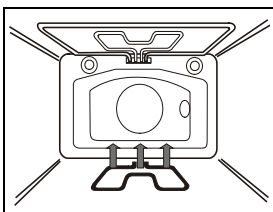
Use the first guide level from the bottom, and not too high pans, to allow the air to circulate along the upper side of the food.



Traditional/Aqua Clean



Heat is applied only at the bottom of the oven. Use this option for browning the underneath (baking heavy, moist pastry with fruit dressing). The temperature selection button in such cases may be selected as required. Lower element may also be used for cleaning the oven. You will find details in the section Cleaning and Maintenance.

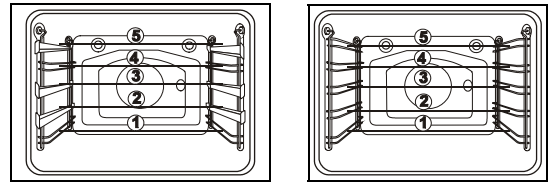


Oven guide levels

Baking pans and accessories (oven grid, grease receptacle, baking tray, etc.) may be inserted into the oven in 5 guiding levels.

Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards! Guides may be of three types, depending on the model. Telescopic guides are inserted in the 2nd, 3rd and 5th level. In case of wire guides, the grid and the baking pans must always be inserted in the guide slides.



Oven accessories

(differ according to different models)

Oven grid shelf for placing pans and trays, or for food to be prepared using the grill.

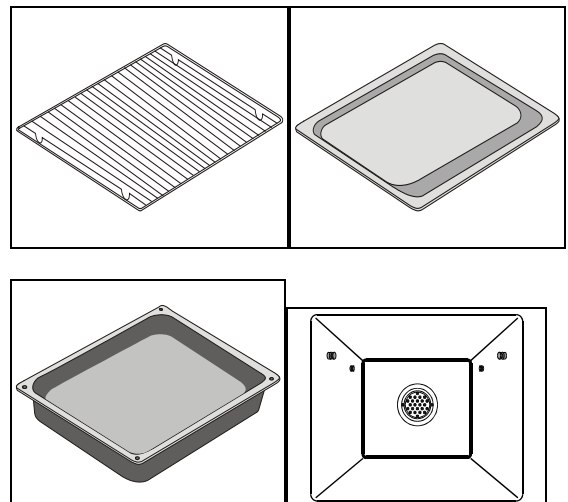
Flat biscuit tray for baking cake and biscuits.

Deep Baking Pan

For moist cakes, roasting or for intercepting dripping of oil or grease.

Note! If the deep roasting pan is used for intercepting the dripping juice and grease during roasting, it should not be inserted into the first bottom level guide.

The rear wall of the oven is coated with **catalytic coating** which can be installed or removed by a qualified technician only.



Telescopic slide guides

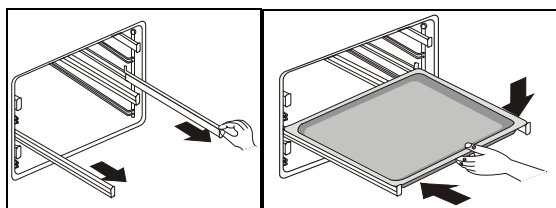
(certain models only)

Note! Telescopic side racks and other oven accessories might get very hot! Use kitchen gloves or other suitable protection!

Telescopic slide guides are located inside the oven to the right and to the left in three different levels.

- To insert the grid, baking or roasting pan, first slide out the telescopic guides for one particular level.
- Place the tray or pan on the guides and push them back completely into the oven.

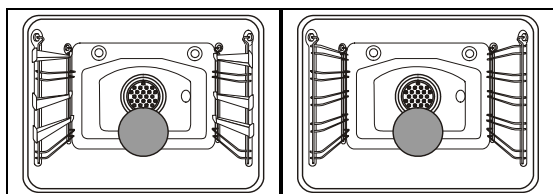
Close the oven door only after you have pushed the telescopic guides into the oven.



Grease filter

(certain models only)

The removable grease filter at the rear panel of the oven protects the fan, elements and interior cavity of the oven from accidental staining with grease. It is recommended to insert the filter when roasting or grilling, and to remove the filter when baking pastry. The grease filter may cause unsuccessful baking of some kinds of pastry.



Baking pastry

The most appropriate position for baking by using both upper and lower elements.

Note. The grease filter must always be removed!

Warnings

- When baking pastry, strictly follow the instructions regarding the selection of guide level, temperature and baking time. Do not rely on any previous experience, because information indicated in the baking tables have been determined and tested specifically for this particular type of oven.
- If you are unable to determine the exact type of cake in the tables, use the information available for the next most similar type of cake.

Baking with Traditional Mode

- Use only a single guide level.
- This baking position is particularly suitable for baking dry pastry, bread and teacakes. Use dark baking pans. Light pans reflect heat and pastry is not adequately browned.
- Always place baking pans on the wire rack. Remove the wire rack only if baking in the flat biscuit tray, supplied with the appliance.
- Preheating shortens the baking time. Do not put the cake in the oven until proper temperature is obtained, and until the red signal lamp goes off for the first time.

Baking with Fan Forced Mode

- This mode of baking is especially suitable for baking at multiple levels, for moist pastry and fruitcakes.
- The temperature is usually lower than baking with upper/lower element (see Baking Table).
- Moist pastry (i.e. fruitcake) may be baked at maximum two levels at the same time, because of excessive humidity.
- Different cakes may be baked together if the necessary temperature is approximately the same.
- Baking time may be different for different pastry, so you may have to take one pan out before the others.
- Cookies, muffins etc. should be of equal size and thickness. Uneven cookies are baked unevenly.
- If you bake more than one cake at the same time, it may produce excessive steaming in the oven and condensation at the oven door.

Baking tips

Is pastry baked?

Pierce the cake with a skewer at the thickest part. If the dough does not stick to it, the cake is baked. You may switch off the oven and use the residual heat.

Pastry has fallen

Check the recipe. Use less fluids next time. Follow the mixing times, in particular when using powered kitchen mixers.

Pastry is too light below

Use a dark baking pan next time, or place the pan one level lower, or switch on the lower element a short time before the completion.



Cheesecake is undercooked

Next time reduce the baking temperature and extend the baking time.

Warnings regarding the baking tables:

- The tables indicate the temperature range. Always select the lower temperature first. You can always increase the temperature if the pastry requires more baking.
- Baking times are indicative only. They may vary in depending on individual variances.
- The asterisk indicates that the oven requires preheating.

Pastry Baking Table

Type of pastry	Guide level (from down upwards)	Temp. (°C) 	Guide level (from down upwards)	Temp. (°C) 	Baking time (in min.)
Sweet pastry					
Raisin cake	2	160-170	2	150-160	55-70
Ring cake	2	160-170	2	150-160	60-70
Tree cake (tart form)	2	160-170	2	150-160	45-60
Cheese cake (tart form)	2	170-180	3	150-160	60-80
Fruit cake	2	180-190	3	160-170	50-70
Fruit cake with icing	2	170-180	3	160-170	60-70
Sponge cake*	2	170-180	2	150-160	30-40
Flake cake	3	180-190	3	160-170	25-35
Fruit cake, mix dough	3	170-180	3	150-160	50-70
Cherrycake	3	180-200	3	150-160	30-50
Jelly roll*	3	180-190	3	160-170	15-25
Fruit flan	3	160-170	3	150-160	25-35
Plait bun	2	180-200	3	160-170	35-50
Christmas cake	2	170-180	3	150-160	45-70
Apple pie	2	180-200	3	170-180	40-60
Puff pastry	2	170-180	3	150-160	40-60
Salted pastry					
Bacon roll	2	180-190	3	170-180	45-60
Pizza*	2	210-230	3	190-210	30-45
Bread	2	190-210	3	170-180	50-60
Rolls*	2	200-220	3	180-190	30-40
Cookies					
Caraway roll	3	170-180	3	150-160	15-25
Biscuits	3	170-180	3	150-160	20-30
Danish pastry	3	180-200	3	170-180	20-35
Flaky pastry	3	190-200	3	170-180	20-30
Cream puff	3	180-200	3	180-190	25-45
Deep frozen pastry					
Apple pie, cheese pie	2	180-200	3	170-180	50-70
Cheese cake	2	180-190	3	160-170	65-85
Pizza	2	200-220	3	170-180	20-30
Chips for oven*	2	200-220	3	170-180	20-35
Potato fries for oven	2	200-220	3	170-180	20-35

Roasting

Best results are obtained with the engagement of both upper and lower elements.

Note. When roasting it is recommended to insert the grease filter.

Tips regarding roasting pans

- Use light enamel pans, temperature resistant glass pans, clay dishes or wrought iron dishes.
- Stainless steel dishes are not recommended because they excessively reflect heat.
- Cover your roast or wrap it in foil. It will preserve its juice and the oven will remain cleaner.
- If you leave the pan uncovered, the roast will be cooked sooner. Roast large portions of meat directly on the grid, with intercepting pan underneath.

Attention when roasting!

Roasting tables indicate suggested temperatures, guide level and roasting times. The roasting time largely depends upon the type of meat, its size and quality, therefore you may expect some variations.

- Roasting of large portions of meat may produce excessive steaming and dew formation at the oven door. This is quite normal, and does not affect the operation of the oven. However, after the completion of roasting wipe the oven door and the glass thoroughly.
- At approximately the middle of the indicated time turn the roast around, especially if you use the deep roast dish.
- When roasting on the grill grid, place the grid in the deep roasting pan and insert both into the sliding guide. The bottom pan will intercept dripping fat.
- Never leave roast to cool in the oven, as it may produce dew and corrosion of the oven.



OVEN ROAST PROBE
(certain models only)

TYPE OF MEAT	APPROXIMATE COOKING TIME	OVEN TEMPERATURE °C	ROAST PROBE SET TEMPERATURE °C	TENDERNESS
Beef	60 minutes per kg	170 – 200	60 - 65 65 - 75 75 - 85	Rare Medium Well-done
Lamb	60 minutes per kg	170 – 200	65 - 75 75 - 85	Medium Well-done
Hogget	70 minutes per kg	170 – 200	75 - 85	Well-done
Pork	90 minutes per kg	170 - 200	80 - 85	Well-done
Veal	90 minutes per kg	170 - 200	65 - 75	Well-done
Whole Chicken	90 minutes per kg	170 - 200	75 - 85	Well-done

Note: These cooking times and temperatures are recommended using the *Fan Forced* mode. Pork and Veal should normally be well done.

These Cooking Charts are intended as a guide only. Temperatures and cooking times may be varied to suit individual tastes.

Roasting Table

Type of meat	Weight (in grams)	Guide level (from bottom up)	Temp. (°C) 	Temp. (°C) 	Roasting time (in min.)
Beef					
Beef loin	1000	2	200 -220	180-190	100-120
Beef loin	1500	2	200-220	170-180	120-150
Roast beef, rare	1000	2	220-230	180-200	30-40
Roast beef, well done	1000	2	220-230	180-200	40-50
Pork					
Pork roast with skin	1500	2	180-190	170-180	140-160
Flank	1500	2	190-200	170-180	120-150
Flank	2000	2	180-200	160-170	150-180
Pork loin	1500	2	200-220	160-170	120-140
Meat roll	1500	2	200-220	160-170	120-140
Pork cutlet	1500	2	180-200	160-170	100-120
Minced meat roast	1500	2	210-220	170-180	60-70
Veal					
Veal roll	1500	2	180-200	170-190	90-120
Veal knuckle	1700	2	180-200	170-180	120-130
Lamb					
Lamb prime ribs	1500	2	190-200	170-180	100-120
Mutton bladebone	1500	2	190-200	170-180	120-130
Venison					
Hare ribs	1500	2	190-210	180-190	100-120
Hare bladebone	1500	2	190-210	170-180	100-120
Boar ham	1500	2	190-210	170-180	100-120
Poultry					
Chicken, entire	1200	2	200-210	180-190	60-70
Hen	1500	2	200-210	180-190	70-90
Duck	1700	2	180-200	160-170	120-150
Goose	4000	2	160-170	150-160	180-200
Turkey	5000	2	150-160	140-150	180-240
Fish					
Fish, entire	1000	2	200-210	170-180	50-60
Fish souffle	1500	2	180-200	150-170	50-70

Grilling and browning (barbecue)



- **Take extra precautions when grilling. Intensive heat from the grill element makes the oven and accessories extremely hot. Use protective gloves and barbecue accessories!**
- **Piercing a roast may produce spurting of hot grease (ie sausages). Use long grill tongs to prevent skin burns and protect your eyes.**
- **Supervise the grill at all times. Excessive heat may quickly burn your roast and provoke a fire!**
- **Do not let the children in the vicinity of the grill.**

The grill element is in particular suitable for the preparation of low-fat sausages, meat and fish fillets, steaks, and browning and crisping the roast skin.


Tips for grilling

- **Grilling should be carried out with the oven door closed.**
- Grilling tables indicate the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat.
- **It is recommended to insert grease filter when grilling.**
- Grill element should be pre-heated for 3 minutes.
- Oil the grill grid before placing the food, otherwise food may stick to the grid.
- Place the meat upon the grid, then place the grid upon the grease interception pan. Insert both trays into the oven guides.
- Turn the meat around after half of the roasting time has expired. Thinner slices will require only one turn, for larger portions you might need to repeat the procedure. Always use barbecue tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill, the oven and the accessories after each use.

Grill table

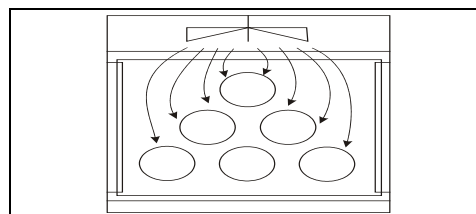
Type of meat for grill	Weight (in grams)	Guide level (from bottom up)	Temp. (°C) 	Temp. (°C) 	Grill time (in min.)
Meat and sausages					
2 beefsteaks, rare	400	5	250	-	7-9
2 beefsteaks, medium	400	5	250	-	10-14
2 beefsteaks, well done	400	5	250	-	16-20
2 pork fillets	350	5	240	-	18-20
2 pork chops	400	5	240	-	18-20
2 veal steaks	700	5	240	-	16-20
4 lamb cutlets	700	5	240	-	10-14
4 grill sausages	400	5	240	-	8-10
2 slices of meat cheese	400	5	240	-	7-10
1 chicken, halved	1400	3	-	210-220	28-33 (1. side) 23-28 (2. side)
Fish					
Salmon fillets	400	4	240	-	8-12
Fish in aluminium foil	500	4	-	220	10-13
Toast					
4 slices of white bread	200	5	240	-	1-2
2 slices of wholemeal	200	5	240	-	1-2,5
Toast sandwich	600	5	240	-	1,5-3
Meat/poultry					
Duck	2000	1	-	150-170	80-100
Chicken	1000	3	-	160-170	60-70
Pork roast	1500	3	-	140-160	90-120
Pork scrag	1500	3	-	140-160	100-180
Pork knuckle	1000	3	-	140-160	120-160
Roast beef/beef fillet	1500	3	-	170-180	40-80

Preserving of fruit and vegetables


Use the bottom element mode together with the fan .

- Prepare the food for preserving and jars in the usual manner. Use conventional jars with glass cover and rubber gasket. Never use jars with threaded or tin covers, or tins. Jars should be of the same size, filled with the same type of food and well tightened. You may place up to six one-litre jars.
- Use only fresh groceries.
- Pour approximately one litre of water into the deep roasting pan, to produce the required humidity. Place the jars into the oven without touching the oven walls (see fig.). Cover the jars with a wet paper to protect the rubber gaskets.


- Insert the pan with jars into the second guide from bottom up. Set the temperature regulation knob to 180°C. Pre-heating of the oven is not necessary.
- Watch the jars all the time. Once the liquid in the jars starts boiling, follow the instructions from the Preserving Table.



Preserving table

Type of fruit or vegetables	Quantity	Bottom element and fan, 180°C, until boiling 	After boiling	Cooling time
Fruit				
Strawberry	6x1 litre	around 30 min	switch off	15 min
Stone Fruit	6x1 litre	around 30 min	switch off	30 min
Stewed fruit	6x1 litre	around 40 min	switch off	35 min
Vegetables				
Pickles	6x1 litre	30 to 40 min	switch off	30 min
Beans, carrots	6x1 litre	30 to 40 min	reduce to 130°C 60 - 90 min	30 min

Defrosting

Defrosting of food may be accelerated by circulating air within the oven. To do this, set the oven to the position "Defrost" .

Note! In case of accidental engagement of the temperature regulation knob the red light switches on, but no element is active.

- You can defrost frozen cream cakes, butter cream cake, biscuits, pastry, bread and rolls, as well as deep frozen fruit.
- For reasons of hygiene do not defrost meat and poultry in the oven.
- If possible, stir the food or turn it over for better and more uniform defrosting.

Cleaning and maintenance

Never clean the appliance with a pressurised hot steam cleaner!

Before cleaning switch the oven off and let it cool down completely.

Front side of the casing

For cleaning of front part of the oven use the usual cleaning agents and follow the manufacturer's instructions.

Never use any aggressive cleaning agents or dish cleaning accessories that may cause scratches.

White Front

(certain models only)

White ovens should be wiped regularly to ensure that fat spots do not burn on and discolour the white area. Clean the surface with a mild detergent (soap) and a soft sponge which will not scratch. Never use aggressive cleaners or solvents or you may damage the surface.

Stainless steel front

(certain models only)

Clean the surface with mild detergent (soap) and a soft sponge which will not scratch. Never use aggressive cleaners or solvents, or else you may damage the surface.

Enamel coated and plastic surfaces

(certain models only)


Clean the knobs and handles with a soft cloth and liquid cleaners, intended for use on smooth enamel surfaces.

Aluminium coated surfaces

Aluminium coated surfaces of the appliance (front) should be cleaned with liquid non-abrasive agents and a soft sponge. You may also use cleansing agents intended for such surfaces, and follow the manufacturer's instructions.

CAUTION: Such surfaces must never come in contact with oven cleaning sprays, because they visibly and permanently damage aluminium surfaces.

Oven

The oven may be cleaned by conventional methods (using oven cleaners and sprays). The following procedure is recommended for regular cleaning of the oven (after each use): Turn the mode selection button to the position . Set the temperature control button of the cold oven to 50°C. Pour ¼ litre of water into the baking pan and insert it into the bottom grid guide. After thirty minutes the food residues on

the enamel coating will be softened, and can be easily wiped off with a moist cloth.

Otherwise respect the following cleaning tips:

- Cool the oven completely before cleaning.
- The oven and accessories must be cleaned after each use, or else stains may get burnt on.
- The interior glass should only be cleaned with non-abrasive oven cleaner.
- The seal surrounding the interior oven glass should be free from any cleaner.
- Baking trays should NOT be placed in the dishwasher. Wash in warm soapy water.
- Oven walls, sprayed with oil from roasting, are best cleaned with warm water and detergent when the oven is still tepid.
- A hard and heavily stained oven should be cleaned with special oven cleaning agents. Rinse the cleaner thoroughly and remove any detergent remaining before the next use.
- Never use aggressive cleaners, like polishing agents, dish cleaning accessories, corrosion inhibitors, or any other devices that might cause scratches.
- Coated, stainless steel, zinc-coated surfaces or aluminium parts must not come into contact with oven sprays, as they may cause damage or discolouration. The same goes for the thermostat probe (if the oven is equipped with one) and exposed elements on the oven ceiling.
- When purchasing cleaning agents remember the environment, and strictly follow the manufacturer's instructions.

Catalytic coating of the oven

- Catalytic enamel is soft and sensitive to rubbing. Therefore we warn against the use of abrasive cleaning agents and sharp objects.
- Rough catalytic enamel speeds up disintegration of grease and other filth. Smaller stains that remain after cooking usually disappear during the next use of the oven. As a rule, the stains disappear at temperatures above 220°C, while at lower temperatures their disappearance is only partial.
- The self-cleaning power of catalytic liners gradually deteriorates. We suggest replacement of liners after a couple of years of regular use.

Some useful hints

- When roasting a large portion of fatty meat we recommend that you wrap it in aluminium foil or put it in a suitable roasting bag to prevent the grease from splashing all over the oven.
- Place the drip pan underneath the grid when using the grill.

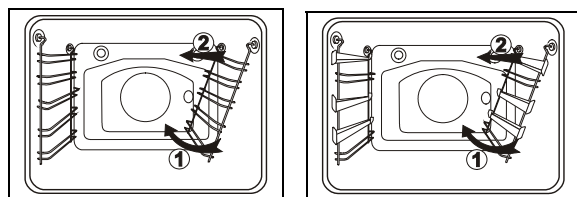
Removing wire and telescopic guide grids

Telescopic side racks or wire racks may be removed to facilitate the cleaning of the oven. Side racks are removed by swinging the bottom side inwards and unhooking them.

Clean the side racks and telescopic guides only with conventional detergents.

Telescopic racks must not be washed in a dishwasher.

Note! Never lubricate the telescopic racks! To reinsert, repeat the procedure backwards: slide them into the holes and swing downwards.



Accessories

Accessories, like the biscuit tray, oven tray, etc. are cleaned with hot water and the usual detergent.

Special enamel

The oven, interior door lining, baking tray and grease interception pan are coated with special enamel, with smooth and resistant surface.

This special coating facilitates cleaning at room temperature.

Grease filter

Clean the grease filter after each use with a soft brush in hot water with some detergent, or wash it in the dishwasher.

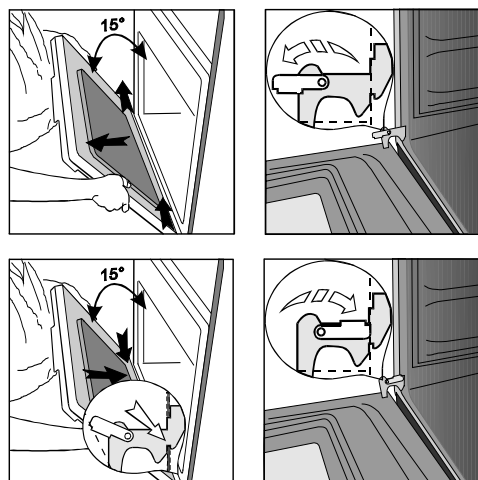
Removing oven door with a single axe hinge

Open the door completely and turn the removable locks backwards (see fig). Then close the door slowly and let the locks fit to the notches. At an angle of about 15° lift the door slightly up and pull the door from the hinge supports (fig. 2).

For reinserting the door repeat the procedure backwards. Insert the door at an angle of about 15° into the hinge supports by pushing them forward and downwards, so the hinges lock into their slots (fig. 3). Check if the hinges are locked into their respective slots.

Now open the door completely and turn the removable locks into their original position. Close the door slowly and check if they close properly (fig. 4). If you have trouble closing the door, check if the hinges are properly inserted into their slots.

Attention! Never let the hinge locks spring out, as the springs are strong and may cause injuries.



Troubleshooting guide

Any unskilled attempt to repair the appliance is extremely dangerous as it can cause electric shock and short circuit. To avoid such injuries any repairs must be performed by qualified personnel only.

However, there are some minor faults which may be easily removed by the user, in accordance with the instructions that follow.

Important!

If the malfunction of the appliance was caused by improper use, the service visit during the warranty period is not free of charge.

Following are some simple suggestions on how to repair minor faults:

Program clock indicates faulty values or switches on and off intermittently...

Switch the oven off, disconnect it from the mains for a few minutes (unlock the fuse or switch off the main switch), then reconnect it to the mains and set the correct daily time.

Program clock display is flashing...

There may have been a power failure, or the oven has been connected to the mains for the first time. All settings are erased. Set the correct time of day to be able to activate the oven. After operating in automatic mode, the oven switches off, the display indicates time, and the beep is heard. Take the food from the oven, set the temperature selection knob and the mode knob into their original positions. Select the "Manual mode", and use the oven in a conventional mode (without programming).

Signal lamp does not turn on....

- are all the required switches properly activated?
- is the mains power fuse burned?
- is the temperature regulator properly set?

Fuses often burn out...

- Call the serviceman or your electrician!

Oven light is not on....

The replacement of oven bulb/s is described in the section "Replacement of parts". Oven lights are not covered by warranty.

Oven does not heat up...

- is the mains power fuse burned?
- is the temperature regulator set correctly?
- did you set the oven to the conventional mode after using it in the automatic mode (programmed)? Switch the mode button to the position "Manual mode".

Baking results are disappointing...

- did you remove the grease filter?
- did you follow the instructions and warnings from the section "Baking"?
- did you strictly follow the information from the baking table?

Replacement of parts

The oven light bulb casing is under tension. Danger of electric shock!

Before replacing the oven bulb switch off the oven and cut it from mains by removing the mains power fuse or disconnect the protective device.

Remember that the bulb is regarded as consumable item and is not covered by the warranty.

Other accessories

The oven tray, biscuit tray, etc. may be ordered from by contacting your nearest Kleenmaid Store on 13 13 08. When ordering please quote the code and the type or model of the appliance. Control knobs are removed by pulling them outwards and replaced by pushing the new ones back in place.

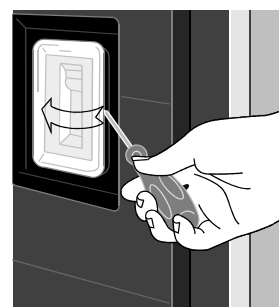
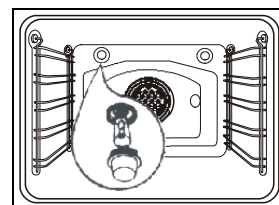
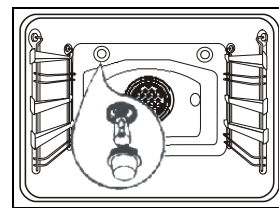
Oven light bulb

The bulb for replacement should meet the following specifications:
E 14, 240 V, 25 W, 300°C.

Unscrew the glass cover by turning it in an anti-clockwise direction and replace the bulb. Screw the glass cover back in place.

In case of side light remove the glass cover by inserting a screwdriver into the slot and move in the direction of the arrow. (see Fig.)

Remember that the bulb is regarded as a consumable item and is not covered by the warranty.



Instructions for installation and connection

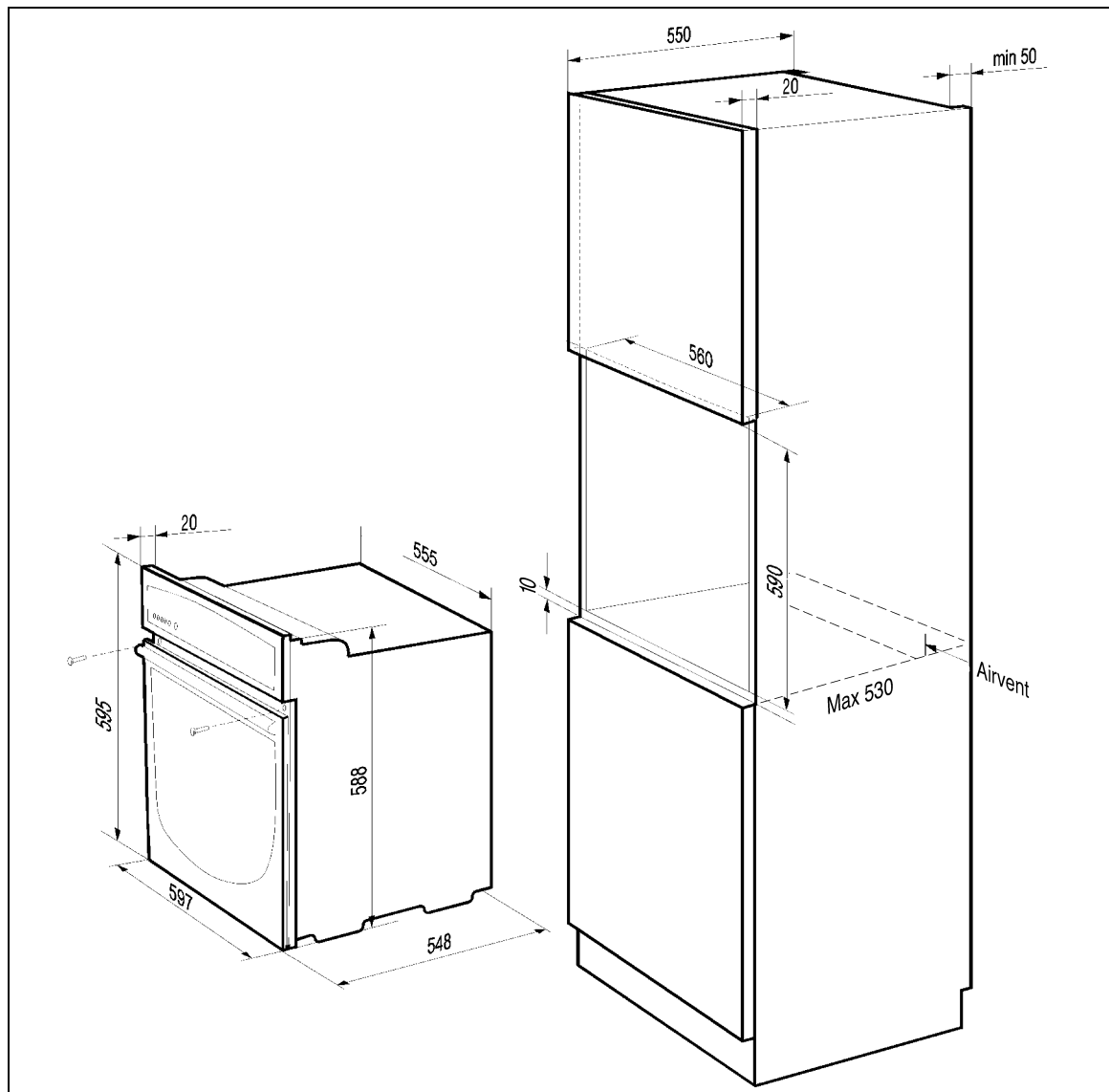
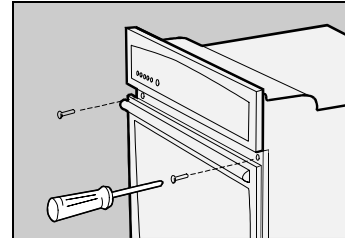
Safety precautions for installation

- Installation must be carried out only by qualified personnel.
- The electric installation shall be equipped with a safety device, able to disconnect the appliance from mains in all wires, with the distance between contacts of not less than 3 mm in open position. Good protection is provided by the LS-switches and/or fuses.
- The connection may be carried out by rubber mains lead (type HO5RR-F with green/yellow earth wire), PVC insulated mains lead (type HO5VV-F with green/yellow earth wire) or other cables of equal or better quality.
- Panels, glue and furniture lining from artificial materials, adjacent to the appliance must be temperature resistant (>75°C), otherwise they may become warped or discoloured.
- Remove any packaging materials (foils, artificial foam, nails, etc.) from the reach of

children. They present potential danger. Children may swallow small parts or suffocate.

Installation of electric oven

- Panels and furniture lining of the kitchen cabinet into which the oven is installed must be treated with temperature resistant adhesives (100°C), or else they may be discoloured or warped because of inadequate temperature resistance.
- Before installation you must remove the rear panel from the kitchen cabinet in the area of installation.
- Follow the exact dimensions of the installation opening, indicated on the illustration.
- The bottom of the kitchen cabinet (max 530 mm) must always be shorter than the side panels in order to provide adequate ventilation.
- Level the kitchen cabinet using a spirit level.
- The kitchen cabinet into which the oven is installed must be fixed to the adjacent cabinet to ensure adequate stability.
- Push the appliance into the cabinet so that the screw guides located in the oven frame holes stay on the cabinet side panels. Be careful not to tighten the screws excessively because you may damage the cabinet sides or the enamel of the appliance.



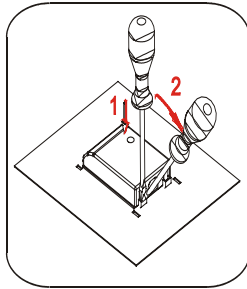
Electric connection



Electric connection must be carried out by qualified service personnel only!

Wrong connection may permanently damage parts of the appliance and render your warranty void!

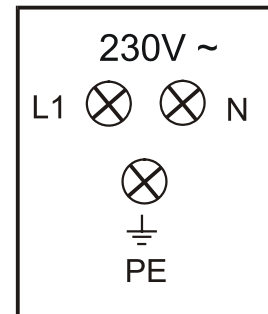
Mains voltage of the user (240 V) must be verified with the measuring device!



- Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be minimum 1,5 m long, so that it may be plugged into the socket before the appliance is completely pushed to the wall.
- Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.

Connection

- Using a screwdriver open the connector cover at the rear of the appliance. Release two locks located at either side of the connector bottom.
- Mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection.
- Tighten the relief device securely and close the connector cover.



Colour code

L1, L2, L3 = exterior live wires, usually coloured black, black, brown.

N = neutral

The colour is usually blue.

Beware of the correct N-connection!



PE = earthing wire

The colour is green/yellow.

Technical information

Type-model	TO200W/X (EVP441-444M) TO300W/X (EVP443-444M) TO400W/X/A (EVP443-424M) TO500A/X (EVP444-411M)
Dimensions of the appliance (height/width/depth) (mm)	588x555x548
Dimensions for mounting (height/width/depth) (mm)	600x560x550
Electric connection	AC 240 V
Nominal voltage of elements	240 V, 50 Hz
Max. temperature	275°C
Oven	
Temperature regulator/ function mode switch	1/1
Guide levels (telescopic guides in 3 levels-only certain models)	5
Top/bottom element (kW)	0,9/1,1
Grill element/ Grill element with fan (kW)	2,0/2,2
Oven illumination: top/side* (W)	25/25*
Function modes	
Top/bottom element (kW)	2,0
Top element (kW)	0,9
Bottom element (kW)	1,1
Grill element (kW)	2,0
Element adjacent to the fan (kW)	2,2
Fan motor adjacent to the element (W)	35
Turnspit motor* (W)	4
Cooling fan motor* (W)	11
Total connected power (kW)	3,4
Oven total (kW)	3,4

* depending on the equipment of the appliance

After sale service

Repairs

If your oven malfunctions and requires repair, contact our nearest service centre and quote the code and the type or model of the appliance.

Important!

Before contacting the service centre, check if you can repair the malfunction, using the instructions from the Troubleshooting guide section.

If the malfunction of the appliance was caused by the improper use, the service visit during the warranty period is not free of charge.

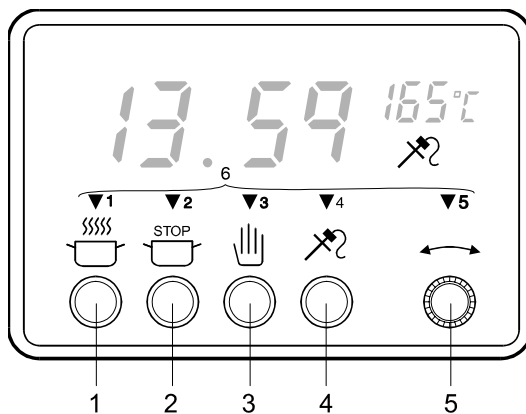
Save these instructions and keep them handy. If you sell the appliance, give the instructions to the new owner.

Rating plate

The rating plate is located at the bottom on the side when you open the oven door.

Electronic program timer with sensor probe

Electronic timer with sensor probe provides **programmed oven operation** and therefore programmed roasting or baking time. The special feature of this timer is the probe for measuring temperature inside a roast. The timer clock dial is divided into green and red sectors. Green sector displays current daily time or two timer settings for duration and end of timer operation. Red sector indicates temperatures.



7. Operation time setting button
8. End of operation setting button
9. Conventional operation setting button
10. Temperature setting button
11. Jog dial
12. Arrows 1-5

Single-handed timer control

Timer clock may be controlled single handed. By pressing any of the buttons 1 through 4 (and releasing it) you will switch on the arrow above the selected button, and the arrow 5 above the jog dial 5 starts flashing. Jog dial is used to select the desired setting within **4 seconds**. **In case no setting is selected during these 4 seconds, the function will not be activated** (the display returns back to the current daily time).

Setting the current time

After connecting the appliance to the mains the green display indicates flashing **00** and arrows **1 and 2** intermittently. The current time is obtained by pressing buttons 1 and 2 simultaneously (and release them afterwards). The display indicates 12.00, and arrow # 5 starts flashing. Set the correct time by turning the jog button. The clock starts running 4 seconds after the last turn of the jog, all the arrows disappear. The clock has been automatically set to **manual (conventional) mode**. **In case of power failure, you need to reset the timer!**

Setting the conventional (manual) operation

To be able to use the oven in conventional mode, **arrow 3 must not flash**, so always check the program timer: in case the arrow 3 flashes, press the button **3**. **When the arrow disappears the oven is set to the conventional (manual) mode of operation!**

Programmed oven operation

By means of program timer the oven operation may be set to three different modes of operation:

- **Semi-automatic:** immediate start of oven operation, and preset automatic stop time;
- **Automatic:** entirely automatic oven operation preset start and stop time;
- **Automatic with sensor probe:** automatic oven operation and stop time set by the sensor probe when the temperature in the meat core is obtained.

IMPORTANT!

- In case you wish to interrupt programmed oven operation, you must first recall the settings back to 0.00 and press button **3**, to make arrow 3 disappear.
- By pressing adequate buttons you may at any time check and reset your settings.
- Jog dial **5** may be turned either direction.
- **In case of power failure new clock setting is required!**

Semi-automatic operation

In this mode you determine the period of oven operation (**period of operation**). Maximum setting is 23 hours and 59 minutes!

Procedure:

Example for easier setting procedure:

Let's set the operation period to 1 hour and 20 minutes (1.20)!

1. Setting the operation period:
Press button **1** (display indicates 0.00 and arrow 5 starts flashing) and turn jog dial 5 right, until it shows 1.20. When this is set and you stop turning the jog, after 4 second lapse arrow 5 stops flashing, display indicates daily current time and arrows 1 and 3 are lit.
2. Turn the oven on:
Use oven buttons to set the heating mode and roasting temperature.
3. Oven starts operating immediately after turning on (start of roasting/baking); arrows 1 and 3 are lit during the operation.

4. After the expiry of preset time - in our case after 1 hour and 20 minutes -
 - the oven stops automatically (roasting/baking is over),
 - sound alarm is heard which may be switched off by pressing any button, or left to switch on automatically after 2 minutes,
 - arrow 1 disappears,
 - arrow 3 flashes.
5. Turn the oven off, press button 3 and the arrow 3 disappears!
When the arrow 3 disappears the oven is ready for conventional (manual) operation.

of roasting/baking, arrow 2 disappears), operates for 1 hour and 20 minutes, and stops operating at 13.52 hours; arrows 1 and 3 are lit during the operation.

6. When the oven stops operating (roasting/baking is over):
 - intermittent sound alarm is heard which may be switched off by pressing any button, or left to switch on automatically after 2 minutes,
 - arrow 1 disappears,
 - arrow 3 flashes.
7. Turn the oven off, press button 3 and the arrow 3 disappears!
When the arrow 3 disappears the oven is ready for conventional (manual) operation.

Automatic operation

In this mode you determine the period of oven operation (**period of operation**) and the switching off time (**end of operation**). Maximum setting is 23 hours and 59 minutes! Setting of switching off time is = current time + maximum 23 hours and 59 minutes).

CAUTION!

Oven will not operate in automatic mode unless you turn it on by means of selected buttons!

Automatic operation procedure

Example for easier setting procedure:

Let's set the operation period to 1 hour and 20 minutes (1.20), and the end of operation at 13.52!

1. Check whether the clock is set to indicate current time of day.
2. Setting the operation period:
Press button 1 (display indicates 0.00 and arrow 5 starts flashing) and turn jog dial 5 right, until it shows 1.20. When this is set and you stop turning the jog, after 4 second lapse arrow 5 stops flashing, display indicates daily current time and arrows 1 and 3 are lit.
3. Setting the end of operation
Press button 2. Display indicates the nearest end of operation time (current time + preset period of operation), arrow 5 starts flashing. Turn the jog dial 5 right until 13.52 appears, when the oven operation stops. When you stop turning the jog, after 4 second lapse the display indicates daily current time and arrows 1,2 and 3 are lit.
Caution: if you set the period of operation by pressing button 1 and then press button 2 for the end of operation, and after that immediately start to turn the jog dial 5 to the left, you will set the off time to 0.00 and delete period of operation and end of operation setting!
4. Turn the oven on:
Use oven buttons to set the heating mode and roasting temperature.
5. Oven starts automatic operation at the selected time (in our case at 12.32 hrs) (start

Programmed roasting with sensor probe

This mode of operation requires you to set the desired temperature of the roast core; available setting span is between 30 and 99° C. The oven is in operation until the roast centre reaches preset inner temperature. Roast temperature is measured by the sensor probe.

Probe connection:

Connect the probe plug to the mains socket and stick the probe into the roast. The mains socket is located at the upper left corner of the oven. Before plugging in the probe remove the metal cap from the socket, and replace it after use.

Caution!

Make sure the probe does not touch the heater during roasting!
This way of roasting is suitable for larger chunks of meat, possibly boneless. Bones make it difficult to measure the temperature precisely and often give wrong readings. Rabbits and poultry are therefore not recommended for probe roasting.

Recommended inner temperatures of meat core:

Roast pork:	85°C
Roast beef:	80°C
Roast veal:	75°C
Roast tenderloin:	40-55°C

Procedure

Example: roast core temperature is 85°C

1. Connect the probe and stick it inside the roast. When you connect the probe the red sector of the timer clock display indicates the probe symbol and the original preset temperature 60°C, red arrow number 4 is flashing.
2. Set the desired meat core temperature: Press button 4, arrow 5 starts flashing, turn the jog dial 5 to the desired temperature 85°C. When you stop turning the jog dial 5, after 4 second lapse the display starts indicating 30 (i.e. the starting temperature of the meat core, if it is higher than 30°C) and symbol °C flashes, arrow 4 is lit.

Caution: if you do not set any new temperature with the jog dial 4 seconds after pressing the button 4, the display will automatically switch to 30°C or the actual temperature of the meat core.

3. Switch the oven on: by using appropriate buttons set the heating mode and roasting temperature.
4. The oven starts to operate immediately (roasting is initiated), and the probe measures the rising temperature. During the operation

red arrow 4 is lit and the display indicates the temperature, symbol °C is flashing.

5. Once the preset temperature of the meat centre is reached (in our case 85°C), the oven stops operating (roasting is finished).
 - this is signalled by the intermittent sound alarm which may be switched off by pressing any of the buttons. or it stops automatically after 2 minutes;
 - reached temperature is flashing (85°C);
 - symbol °C and red arrow 4 are lit.
6. Switch the oven off.
7. Pull the probe from meat and disconnect it from the mains. The red sector disappears from the display.

CAUTION!

Use only the sensor probe designed for this particular type of oven.

Dimmed display illumination

Between 22.00 and 5.59 hours the display illumination is automatically dimmed if the program timer is not in operation during this period.

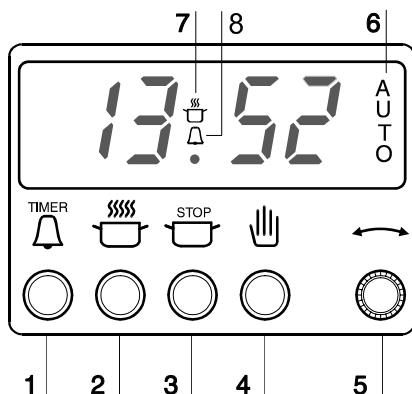
Electronic digital program timer

(some models only)

Electronic timer provides programmed oven operation in two different modes:

Semi-automatic: immediate start of oven operation, and preset automatic stop time;

Automatic: entirely automatic oven operation preset start and stop time;



1. Alarm setting button
2. Operation period setting button
3. End of operation setting button
4. Conventional operation setting button
5. Jog dial
 - symbol is lit from the moment of setting to the end of oven operation
 - symbol is flashing during the oven operation
6. Timer

Single-handed timer control

Program timer clock may be controlled single handed. By pressing any of the buttons 1 through 4 (and releasing it) and by turning the jog dial 5 you may select the desired setting within **4 seconds. In case no setting is selected during these 4 seconds, particular function will not be activated** (the display returns back to the current daily time).

Setting the current time

After connecting the appliance to the mains the green display indicates flashing **AUTO** and **00** intermittently. Current time is obtained by pressing buttons 1 and 2 simultaneously (0.00 is lit, AUTO remains flashing). Set the correct time by turning the jog button 5 (now AUTO also disappears). The clock starts running 5 seconds after the last setting

Setting the conventional (manual) operation

To be able to use the oven in conventional mode, the symbol **AUTO must not flash**, so always check the program timer: in case the AUTO symbol flashes, press button **4**. **When the symbol AUTO disappears, the oven is set to the conventional (manual) mode of operation!**

IMPORTANT!

- By pressing particular buttons you may at any time check and reset your settings.
- **Jog dial 5 may be turned either direction.**
- In case you wish to interrupt programmed oven operation, you must first reset the settings back to 0.00 and press button **4**, to make the symbol AUTO disappear.
- **In case of power failure new clock setting is required!**

Semi-automatic operation

In this mode you determine the period of oven operation (period of operation).
Maximum setting is 23 hours and 59 minutes!

Procedure:

Example for easier setting procedure:

Let's set the operation period to 1 hour and 20 minutes (1.20)!

1. Setting the operation period:
Press button **2** (display indicates 0.00 and symbol 7) and turn jog dial 5 until it shows 1.20 (when you start turning the jog, symbol AUTO is lit). When this is set and you stop turning the jog, after 5 second lapse the display indicates daily current time and symbols AUTO and 7 are lit.
2. Turn the oven on:
Use oven buttons to set the heating mode and roasting temperature.
3. Oven starts operating immediately after turning on (start of roasting/baking); symbols AUTO and #7 are lit during the operation.
4. After the expiry of preset time – in our case after 1 hour and 20 minutes -
 - the oven stops automatically (roasting/baking is over),
 - sound alarm is heard which may be switched off by pressing any button 1, 2, 3 or 4, or left to switch on automatically after 2 minutes,
 - symbol 7 disappears,
 - symbol AUTO is flashing.
5. Turn the oven off, press button 4 and the symbol AUTO 3 disappears!
When the symbol AUTO disappears the oven is ready for conventional (manual) operation.

Automatic operation

In this mode you determine the period of oven operation (**period of operation**) and the switching off time (**end of operation**).
Maximum setting is 23 hours and 59 minutes!
Setting of switching off time is = current time + maximum 23 hours and 59 minutes).

CAUTION!

Oven will not operate in automatic mode unless you turn it on by means of selected buttons!

Automatic operation procedure

Example for easier setting procedure:

Let's set the operation period to 1 hour and 20 minutes (1.20), and the end of operation at 13.52!

1. Check whether the clock is set to indicate current time of day.
2. Setting the operation period:
Press button **2** (display indicates 0.00 and symbol 7) and turn jog dial 5 right, until it shows 1.20 (when you start turning the jog, symbol AUTO is lit). When this is set and you stop turning the jog, after 5 second lapse the display indicates daily current time and symbols AUTO and 7 are lit.
3. Setting the end of operation
Press button **3**. Turn the jog dial 5 to set the desired time (display indicates the nearest end of operation = current time + preset period of operation), until 13.52 appears, when the oven is supposed to stop operating. When you stop turning the jog, after approximately 5 second lapse the display indicates daily current time and symbol 8 is lit. Symbol 7 disappears (and reappears when oven starts operating after certain time).
4. Turn the oven on:
Use oven buttons to set the heating mode and roasting temperature.
5. Oven starts automatic operation at the selected time (in our case at 12.32 hrs) (start of roasting/baking, arrow 2 disappears), operates for 1 hour and 20 minutes, and stops operating at 13.52 hours; symbol 7 is lit during the operation.
6. When the oven stops operating:
 - intermittent sound alarm is heard which may be switched off by pressing any button 1, 2, 3 or 4, or left to switch on automatically after 2 minutes,
 - symbol 7 disappears,
 - symbol AUTO is flashing.
7. **Turn the oven off, press button 4 and the symbol AUTO disappears!**
When the symbol AUTO disappears the oven is ready for conventional (manual) operation.

Program timer as alarm

Program timer may be used independently (not connected with oven operation) as a simple alarm, to remind you of certain preset future time.

Dimmed display illumination

Between 22.00 and 5.59 hours the display illumination is automatically dimmed if the program timer is not in operation during this period.

Setting procedure

Press button **1** (display indicates 0.00 and symbol 8) and use jog dial **5** to set the time you wish to be alarmed. Maximum setting span is 23.59.

When the countdown expires you will hear intermittent sound signal, which may be switched off by pressing any of the buttons **1, 2, 3 or 4**, or it goes off automatically after 2 minutes

Manual Timer

Minute minder


(certain models only)

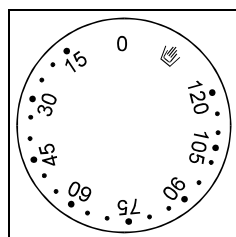


The minute-minder can be set within the time range of 0 to 120 minutes.

Turn the knob clockwise to the required position. After the pre-set time elapses, the selected heating mode switches off.

If you do not intend to use the timer function or if cooking times are shorter than 15 minutes (pre-heating, baking a pizza...) as well as if cooking times are longer than 120 minutes (some dishes require longer cooking times), we recommend you use manual setting.

Simply turn the knob to the left, to position . The oven is off, when the knob is on position 0.



WE RESERVE THE RIGHT TO ALTER THE SPECIFICATIONS WITH NO INFLUENCE ON THE OPERATION OF THE APPLIANCE.

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. Please 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 _____

KLEENMAID AFTER SALES SERVICE
1300 652 100

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