

Cooking collection

Instructions for Use and Warranty Details

Professional Series

TO850X

Kleenmaid
The best you can own.

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.

Your oven will give you years of satisfactory service and pleasure when properly cared for and used. Producing an efficient oven that conserves energy requires a considerable investment of time, effort and money. Your oven is engineered to surpass all performance and safety requirements. However, safety is also YOUR responsibility through proper use and care. With this in mind it is important that you read this booklet. Acquaint yourself with the features and follow the use and care suggestions carefully for complete satisfaction. Be sure you know the correct model and serial number of your oven. The data plate is inside the oven door.

RECORD HERE FOR EASY REFERENCE

Model Colour

Serial Number Installation Date

Dealer's Name and Address

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WARNING

Remember ovens get hot: some parts naturally become very hot, notably the glass oven door and the protective strip. **KEEP CHILDREN AWAY FROM OVEN AT ALL TIMES AND WARN THEM ABOUT THE DANGER.**

When connecting or using appliances connected to a plug near your oven **KEEP THE MAINS CABLE FAR FROM HOT SURFACES OF THE OVEN.**



- This 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.

• WARNING

- Accessible parts will become hot when in use.

To avoid burns and scalds children should be kept away.

TECHNICAL FEATURES

IMPORTANT: The rating data plate is attached to the front of the oven.

The appliance must be installed in accordance with the requirements of AS/NZS 3000.

| Technical features: | | | |
|-----------------------------------|---|-----------------|----------|
| Dimensions: (appliance) | Height | mm | 474 |
| | Width | mm | 894 |
| | Depth | mm | 545 |
| Oven room: | Height | mm | 315 |
| | Width | mm | 555 |
| | Depth | mm | 380 |
| | Volume (gross) | litres | 78 |
| Power: | Fan oven (rear element) | W | 2500 |
| | Grill | W | 2800 |
| | Upper elements | W | 1200 |
| | Lower elements | W | 1400 |
| | Static oven (upper and lower elements) | W | 2600 |
| | Cooking fan motor | W | 47 |
| | Cooling fan motor | W | 22 |
| | Lamp (miniature Edison screw high temperature 300 °C) | W | 2 x 15w |
| Total absorbed power | | W | 2900 |
| Voltage (50 Hz single phase) | | V | 230 -240 |
| Section cable alimentation | | mm ³ | 3 x1.5 |

REMOVING THE OVEN SHELVES

Slide oven shelves towards you until they reach the front stops. Tilt them up at the front to clear the side supports. Lift the shelves clear. Reverse the above steps to put the grill dish and shelves back again. Ensure that the shelves are placed between the two side support wires.

IMPORTANT SAFETY INFORMATION

Removing oven/grill tray

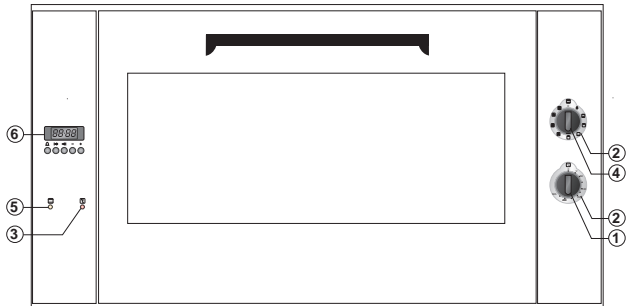
During use the oven becomes hot. Always use oven gloves to remove and replace food in the oven. Ensure that you adequately support the metal grill pan with two hands when removing it from the oven. The grill pan and its contents will be hot. When removing hot grill pan from the oven the grill pan will slide freely forward. Ensure the pan is properly supported and does not tip when removing. With gloved hands grip both sides of the grill pan and remove. Replace the same way.

INSTALLATIONS

We recommend that installation, connection and preparation of the cabinet are carried out by a qualified technician in accordance with the instructions of this booklet and in accordance with the current Australian Standards.

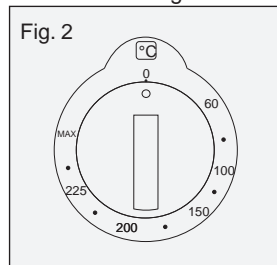
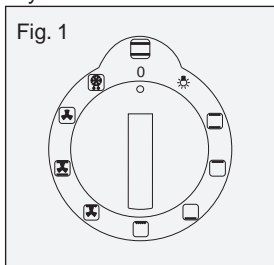
Controls panel

1. Thermostat knob
2. Symbols
3. Thermostat indicator lamp
4. Function selector knob
5. Power on indicator lamp
6. Led programmer



How to use your oven

- Several parts are protected with a special anti-scratch film. REMOVE BEFORE USE.
- Before cooking in the first time we recommend that the oven should be operated at 200°C for 30 minutes to remove any manufacturing greases and odours.
- This oven is for domestic use only.
- Do not place items or pan directly on to the oven bottom.
- DO NOT USE ALUMINIUM ON THE BASE OF THE OVEN OR PLACE BAKING DISHES ON IT. The oven enamel may be damaged by the excessive heat. Damage resulting from such use will not be covered by warranty.
- This oven is always used with CLOSED DOOR for all the cooking functions (Grill included).













During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven.


Function selector knob (fig. 1)




With this knob you can select different heating functions accordingly to your cooking needs.

Please refer to the following symbols for the oven functions:


| | |
|---|--|
|  | Oven off |
|  | Oven lamp on |
|  | CONVENTIONAL - Upper (outer ring only) and lower heating elements and lamp on |
|  | UPPER HEATING - Upper (outer ring only) heating element and lamp on |
|  | TRADITIONAL - Lower heating element and lamp on |
|  | GRILL - Grill and lamp on |
|  | FAN GRILL - Grill, cooking fan and lamp on |
|  | FAN ASSISTED - Upper (outer ring only) and lower heating elements, cooking fan and lamp on |
|  | FAN FORCED - Rear heating element, fan and lamp on |
|  | FAN DEFROST - Fan and lamp on (defrost) |

Conventional, Upper Heating, Traditional & Fan Assisted Baking

Turn the function knob to the symbol  and then turn the thermostat knob (fig. 2) to the required temperature. Preheating of the oven is recommended until the thermostat indicator light switches off, to show the selected temperature has been reached in the centre of the oven. This function is recommended for the foods needing highest cooking temperatures or in earthenware pots.

When heating is required from the bottom of the oven turn the function knob to the  symbol or alternatively to the  symbol when heating is required from the top. If you require a more uniform heating of the oven or for heating or cooking of more than one tray turn the function knob to the  symbol.


Fan Forced Baking

Turn the function knob (fig. 1) to the symbol , then turn the thermostat knob (fig. 2) to the required temperature. With this function more than one tray may be used at the same time as hot air is forced by the fan around the food and between the trays. The temperature selected should be 10-15% lower than the corresponding value for traditional baking. The action of the hot air provides even baking and browning. When using one tray only we recommend using the lower runner for ease of checking the food without opening the oven door. Preheating time will be very short (15 minutes is sufficient also for very sensitive items such as soufflés or sponges). More common foods maybe cooked from a “cold start”.


Cooking time

This MULTIFUNCTION oven is engineered to offer you the best cooking way for the most common international foods. Cooking results are a matter of personal preference and may easily be adjusted to follow individual requirements by slight changes to the temperature and/or cooking time.

Grill

Turn the function knob (fig. 1) to the  symbol. FOR GRILLING TURN THE THERMOSTAT KNOB (fig. 2) TO THE MAX. When switching on the grill the turnspit motor also will start at the same time.

Fan assisted grill


Turn the function knob (fig. 1) to the symbol . When switching on the grill the turnspit motor also will start at the same time. This type of cooking allows the heat to penetrate the food even though the surface is directed exposed to the grill. It is suitable for thicker meats or moist foods. The thermostat knob must be placed on the 200° position.

Warning

Always set the grill grid in the highest possible rack (but not too close to the heating element due to fire hazard). Place a pan in the lowest possible rack for collecting juice. If a grease fire should occur in a pan smother the fire or flame or use dry chemical or foam type extinguisher. NEVER THROW WATER ON A GREASE FIRE.

WARNING: The oven will operate with the door closed only.

USING THE ROTISSERIE (see fig. 3)

Insert the supports "A" of the spit in to the proper holes "B" at the corners of the pan taking care that the support with the rod "C" must be placed on the left side of the pan. Screw handle "D" in to the spit and run the meat through (balancing it properly to avoid unnecessary strain on the motor) and grip it securely with the forks. Insert the spit into the hole "E" on the left support; remove the handle "D" and slide the pan on the first runner from the bottom. Check always that the spit end is properly inserted in the hole "E" and the rod "C" also, is properly inserted in the driving tip of the motor "F". We suggest for a better connection to turn the rod "C" a little bit when inserting into the hole "F". Switch on the turnspit turning the selector knob to the symbol .

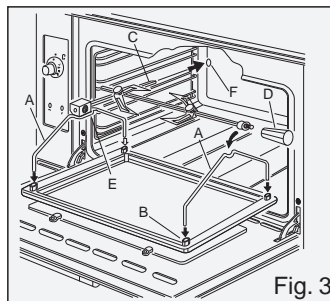



Fig. 3

Defrost

Turn the function knob (fig. 1) to the symbol  and the thermostat knob (fig. 2) to the OFF position. Air at room temperature is forced by the fan around the food for fast defrosting. Remember to place the food on a tray, to collect the liquid from defrosting and to remove the packaging from defrosted foods before cooking.


Thermostat control

To set the desired temperature setting, turn the thermostat control (fig.2 pg.4) to the desired temperature setting. Align the temperature setting with the mark on the control panel. To operate both the oven and grill functions the thermostat needs to be set.

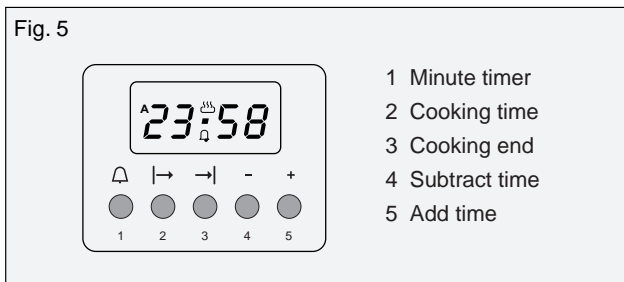
Thermostat indicator lamp

This light is on when you turn the thermostat knob and switches off when the oven reaches the selected temperature and will cycle on and off during the cooking in line with the oven temperature.

Oven lamp

This light is always on with every selected function by the function knob (fig. 1). When needing the inside lighted up without any heating element switched on turn the selector knob to the symbol .

LED PROGRAMMER (Fig. 5)



Functions

Cooking duration, cooking end time, time of day, minute minder all up to 23 hrs. 59 mins. Manual selection.

Displays

4-digit, 7-segment display for time of day and switching times. "Dialogue" display to identify condition of timer:

- Automatic programme = A
- Duration and manual mode = Cookpot symbol
- Minute minder = Bell symbol

Setting

After pressing a function button the time required can be set with the +/- buttons. The counting-up and counting-down speed increases when the buttons are held down. If a function button is just briefly touched and released, the selected function is displayed for 5 second.

Within this time setting may be commenced (on-hand-setting). Five seconds after releasing the function button or after setting is completed, the display reverts to time of day. When a programme has been set, it automatically starts immediately. Selection of a function is accompanied by an audible signal.

Setting time of day

Select time of day function by pressing duration and end time button simultaneously and set time of day with +/- buttons. Any programme which has been set is cancelled and the relay is off.

Manual Operation

Press 2 and 3 button simultaneously (the auto symbol will be erased) the pot symbol illuminated Any programme which has been set is cancelled.

Semi-automatic operation with cooking duration

Press cooking duration button 2 and set required duration with the +/- button. **A** and cookpot symbols appear. The relay output becomes active. If time of day = cooking end time the relay and cookpot symbol are switched off. The audible signal sounds. The symbol **A** blinks.

Semi-automatic operation with cooking end time

Press cooking end time button 3 and set required end time with the +/- button. The **A** and cookpot symbols are illuminated. The relay output becomes active. If time of day = cooking end time the relay output and the cookpot symbol are switched off. The audible signal sounds and **A** blinks.

Fully automatic operation

Press cooking duration button 2 and set required duration with the +/- button. The **A** symbol appears. The relay is switched on and the cookpot symbol appears. Select cooking end time button 3 and the earliest possible end time is displayed. Set the required end time with the +/- buttons. The relay and the cookpot symbol are switched off. The cookpot symbol appears again when time of day = the calculated start time. After the automatic programme has ended, the symbol **A** blinks. The audible signal is on, the cookpot symbol and the relay are switched off.

Minute Minder

Press minute minder button 1 and set required time with +/- button. As the time set elapses the symbol bell symbol is illuminated. After the time set has elapsed, the audible signal sounds.

Audible Signal

The audible signal (0.5 Hz interval) sounds at the end of a minute minder cycle or of a cooking programme for a period of 7 minutes.

The signal can be cancelled by pressing any function button.

Programme start and verification

A programme which has been set is carried out after setting the time required. Remaining timers can be verified at any time by selecting the appropriate function.

Setting error

The setting is incorrect if time of day is in between the calculated cooking start and end times. This will be indicated by the audible signal and by the flashing Auto symbol. The faulty setting can be corrected by resetting either cook time or end time.


Cancelling a Programme


A programme can be cancelled by selecting the manual function.


After a programme which has been set comes to an end, it is automatically cancelled.

The following tables give the main points for cooking some of the most important dishes. The cooking times recommended in these tables are approximate. After a few tries, we are sure that you will be able to adjust the times to get the results you want.

Preheating of the oven is recommended until the thermostat indicator light switches off, to show the selected temperature has been reached in the centre of the oven.

| Cooking time table conventional baking  | | | | | |
|--|-------|------------------------|--|-----------------------|--------------|
| Food | Kg | Shelf Pos. From Bottom | | Thermostat Setting °C | Cooking time |
| Sponge cake | 1 – 3 | 3 | | 180 | 45' |
| Biscuits | ½ | 3 | | 180 | 20' |
| Pizza | 1 - 2 | 3 | | 240 | 15' |

| Cooking time table fan forced baking  | | | | | |
|--|-------|------------------------|---------|-----------------------|--------------|
| Food | Kg | Shelf Pos. From Bottom | | Thermostat Setting °C | Cooking time |
| | | 2 Levels | 1 Level | | |
| Sponge cake | 1 – 3 | 2-4 | 3 | 175 | 45' |
| Biscuits | ½ | 2-4 | 3 | 175 | 25' |
| Pizza | 1 - 2 | 2-4 | 3 | 240 | 20' |

| Cooking time table (grill)  | | | | | |
|--|-----|------------------------|--|-----------------------|--------------|
| Food | Kg | Shelf Pos. From Bottom | | Thermostat Setting °C | Cooking time |
| Toast (12) | | 5 | | 250 | 1 |
| Meat | | 4 | | 200 | 20 |
| Roast chicken | 1/2 | | | 200 | 80 |

Cleaning and maintenance

Cleaning should be carried out when the appliance is COOL AND SWITCHED OFF AT THE MAINS SUPPLY. Always clean off spillage as quickly as possible to prevent baking on which will make removal more difficult. Wash with a clean cloth soaked in hot soapy water, rinse and dry with a soft cloth. Do not use abrasives, caustic pastes or sprays, coarse cleaning pads or powders. Do not use excessive water when cleaning your oven in order to avoid water passing through clefts into the back of controls panel or of the unit.

A steam cleaner is not to be used for cleaning this appliance.

The oven accessories (shelves, grid, oven shelf carriers) and the oven door also, can be removed for easier washing, to be done with a mild detergent solution. The slots in the front of the appliance for the passage of the air must be carefully kept unobstructed for an efficient cooling of the unit.

Install shelves by locating them in the horizontal guide rails on the oven walls.

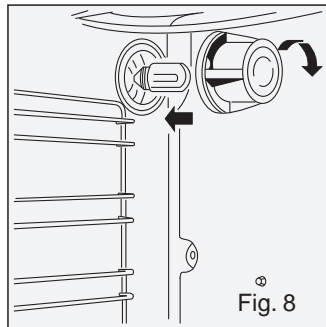
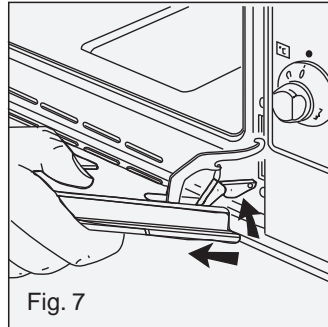
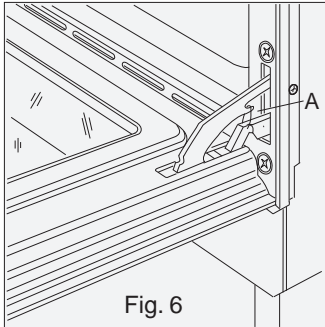
The raised portion of the shelf is to be facing the rear wall of the oven.

Oven door removal and refitting

Open fully the oven door and hook the ring A to the upper bar of the door hinge as shown in fig 6. Once hinge is locked into place, grip both sides of the door, near the hinges, then lift and remove as shown in fig. 7. After cleaning refit the oven door inversely proceeding in a similar way. make sure the lower bars of the hinges are correctly placed in the proper slots and the rings A released from the upper bars before closing the door.

Oven bulb replacement

Switch off your oven and isolate the power. When the oven is cool, unscrew light glass cover as shown in fig 8. Replace the bulb with a new one of the same specifications and screw the cover until is hand tight. Bulb replacement is not covered by your Warranty.



Servicing information

Before calling for service be sure you know how to operate your oven: it may help you in explaining the malfunction to the serviceman. Check that there is not a power cut (with the fuse still working). When you call for service or order parts do not forget to give:

- model of your oven
- serial number
- colour (when in enamelled version)
- part name or/and description of the problem
- your full name, address, home phone number, (or/and business phone number if appropriate).

Instructions to the installer

The appliance must be installed by a qualified technician accordance with the instructions of this booklet and in accordance with the current Australian Standards.

The oven must be installed in a housing which has been built to withstand a temperature of 120 °C in accordance with EEC REGS.

The manufacturer declines any responsibility for faults arising from incorrect installation and/or connection and/or inadequate ventilation.

Electrical connection

The oven fitted with 3x1.5 mm² a cord set in which case connect the 15 A plug to a compatible power outlet socket located in an adjacent cupboard and wall unit.

IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

GREEN & YELLOW.....EARTH
BLUE.....NEUTRAL
BROWNLIVE

It is recommended that the power outlet be a dedicated circuit for use with the oven only. Locating the power outlet directly behind the oven is not recommended.

Warning:

This appliance MUST be earthed.

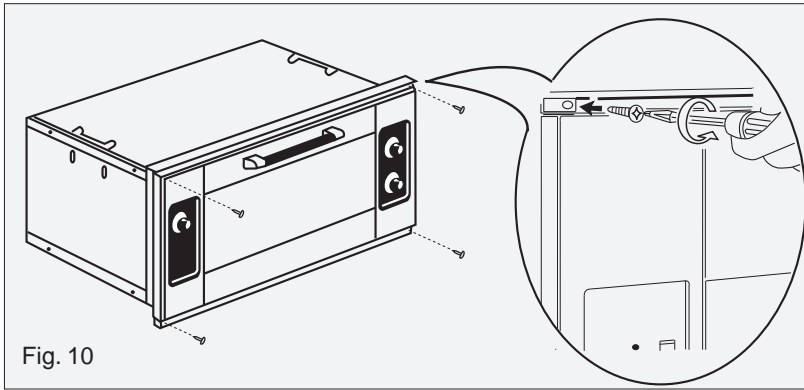
This appliance must not be connected integrally with any appliance on the same sub-circuit.

Be sure that:

- earth wire is not interrupted by the switch.
- easy access to the switch is ensured once the appliance is installed
- the supply cable not comes in contact with any component the temperature of which exceed the ambient temperature by 50°C and with sufficient length for allowing any subsequent removal of the unit.
- once connected the appliance is working correctly.

Important

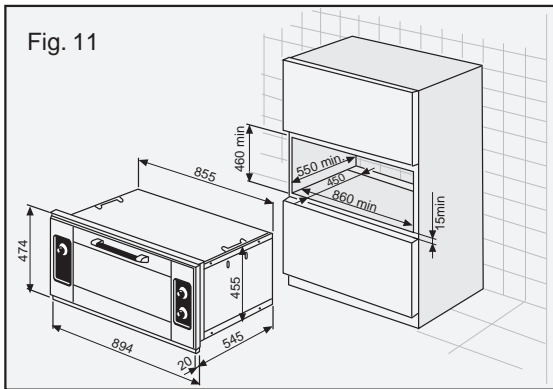
The housing should not be free standing, but secured to the wall and/or adjacent fittings and housing, do not lift it by the door handle. Do not force the oven into the housing using the open door as a lever and never exercise excessive pressure on the open door. The oven should be secured to the housing by n° 4 fitting screws in holes of the frame as shown in fig. 10.



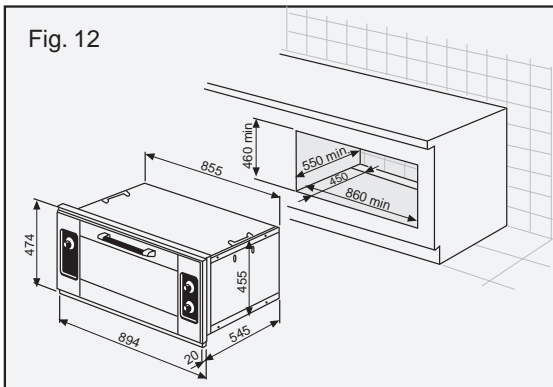
Installation of the Oven

No specific openings are necessary for ventilation in the cabinet because this appliance is equipped with a cooling fan drawing air across the slots in the top and bottom of the unit. It is enough to respect the dimensions of the housing as in the fig. 11 and 12

Building-in



Building under



ENVIRONMENTAL NOTES

Disposal of packaging materials

Do not dispose of packaging materials with normal household waste. These materials are recyclable and should be sorted (e.g. cardboard, plastic sheeting, polystyrene) and disposed of in accordance with local regulations.

- The only proper use of this appliance is that for which it was expressly designed, as a “cooking 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 Agents travelling cost to and from the Purchasers 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 Agents travelling cost to and from the Purchasers 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 reinstallation.

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

In case of fractured glass do not use your appliance.

PLEASE NOTE

Warranty commences from the date of delivery.

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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