

Cooking collection

Instructions for Use and Warranty Details

TO900X - Multi Function Single Pyrolytic Oven - Stainless Steel

TO950X - Multi Function Double Pyrolytic Oven - 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.

Table of Contents

Important Safety Instructions	3
Product Features	4
About Your Oven	4
Cooling Fan	4
Racks and Rack Positions	4
Baking Elements	5
Grilling Elements	5
Convection Element	5
About Convection Ovens	5
Oven Operation	6
Using Your Oven	6
Cooking Function Settings, Table 1	8
Pastry Baking Table	9
Roasting Table	10
Electronic Timer & Oven Programmer	11
Setting the Time of Day	11
Minute Minder	11
Immediate Operation/Automatic Shut-Off	11
Setting the Duration	11
Setting the Operation End Time	12
Delayed Start/Automatic/Shut-Off	12
Roast Probe	12
Pyrolytic Cleaning	13
Manual Mode	13
Cancelling or Changing Operations	13
Roast Probe Temperature Chart	14
Using the Oven Controls	15
Manual Operation of Oven	15
Care and Cleaning	16
Replacing an Oven Light	17
Oven Door Removal	18
Problem Solving Table 2	19
If You Need Assistance	20
Installation Introduction	21
Tools You Will Need	21
Power Requirements	21
Choosing Oven Location	21
Steps For Installation	21
Technical Data Table 3	22
Single Oven	22
Double Oven	22
Wall Installation	23
Single Oven	23
Double Oven	24
Electrical Supply	25
Wiring Requirements	25
3-Wire Circuit	25
Final Checklist	26
Model Warranty	27

IMPORTANT SAFETY INSTRUCTIONS

WARNING - When using this appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. **Read All Instructions before Using the Oven.**
2. **Proper Installation** - Be sure your appliance is properly installed and grounded by a qualified technician. Have the installer show you where the fuse or breaker box is located and how to turn off the power to the oven.
3. **Do Not Operate the Oven if it is Damaged or not working Properly.**
4. **Never Use Your Appliance for Warming or Heating the Room.**
5. **Do Not Leave Children Alone** - Children should not be left alone or unattended in area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
6. **Do Not Touch Heating Elements or Interior Surfaces of Oven** - Heating elements may be hot even though they are dark in colour. Interior surfaces of the oven, including racks become hot enough to cause serious burns. Do not touch or let clothing or other flammable material come into contact with the heating elements or interior surfaces or racks of the oven during or immediately after use. Allow the oven to cool.
7. **Wear Proper Apparel** - Loose-fitting or hanging garments should never be worn while using the appliance. Fabric may ignite and result in personal injury.
8. **Use Only Dry Oven Gloves** - Moist or damp oven gloves on hot surfaces may result in burns from steam. Do not let oven gloves touch hot heating elements. Do not use a towel or other bulky cloth.
9. **User Servicing** - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other service should be referred to a qualified technician.
10. **Storage in or on the Appliance** - Flammable materials should not be stored in an oven or near surface units.
11. **Do Not Use Water on Grease Fires** - Smother fire or flame or use dry chemical or foam type extinguisher.
12. **Use Care when Opening Door** - Let hot air or steam escape before removing or replacing food.
13. **Do Not Heat Unopened Food Containers** - Build-up of pressure may cause the container to burst and result in injury.
14. **Keep Oven Vent Ducts Unobstructed.**
15. **Placement of Oven Racks** - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let the oven glove contact the hot heating element in the oven.
16. **Do Not Clean the Door Gasket** - The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move gasket.
17. **Do Not Use Oven Cleaners** - No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
18. **Clean Only Parts Listed in Manual**
19. **Before Self-Cleaning the Oven** - Remove oven racks and other utensils.
20. **Check Knobs are in Off Position When Finished Cooking** - Always check the position of the oven control knobs when you have finished cooking to make sure they are all in the off position.
21. **Do not use aluminium** to line the base of the oven. This will cause damage to the oven enamel.
22. **“CAUTION”** - Do not store items of interest to children in cabinets above the oven – children climbing on the oven to reach items could be burned or seriously injured.
23. **Always Disconnect the Electrical Supply before Servicing the Oven.**
24. **Warning!** The appliance is not intended for use by young children or infirm persons without supervision.

Product Features

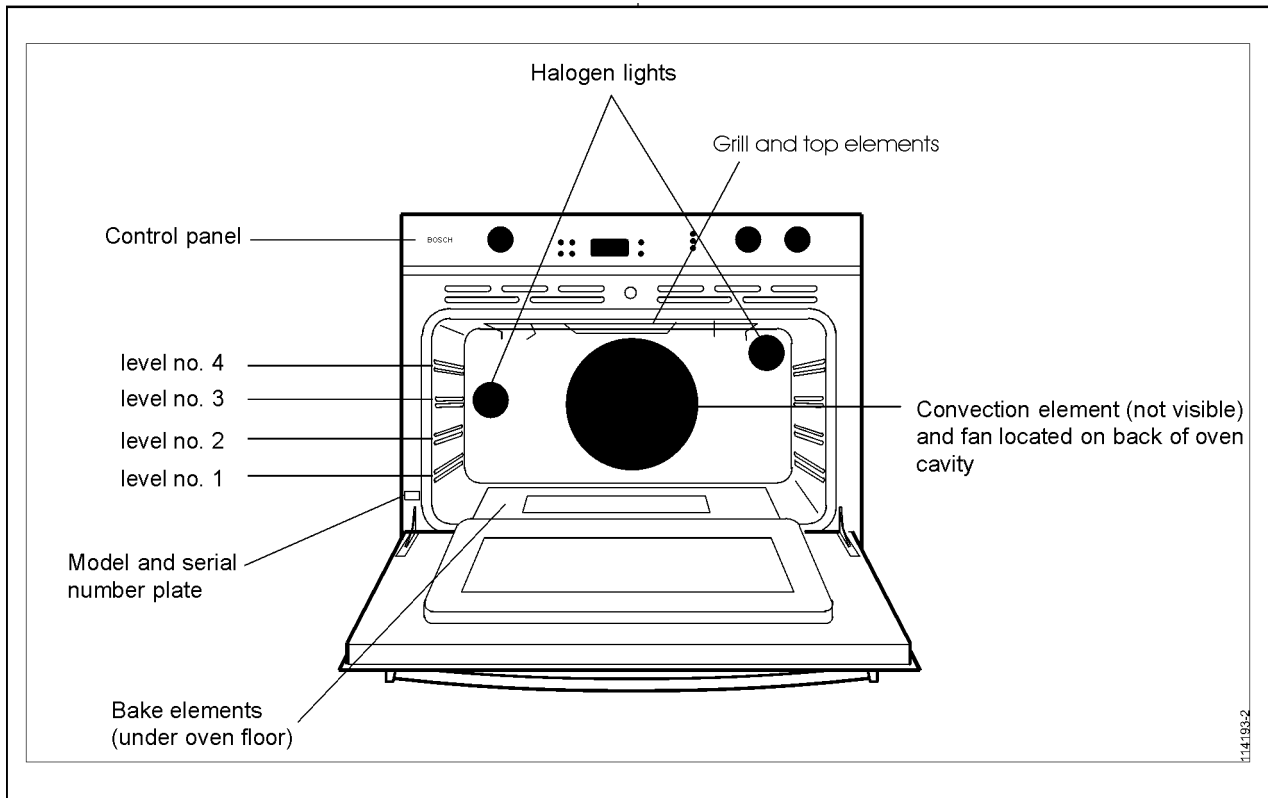


Figure 1

About Your Oven

Above you will find an illustration of a Kleenmaid oven showing the components of the oven.

Cooling Fan

The oven has a cooling fan to cool the control panel.

You may hear this fan continue to run after cooking and/or cleaning has been completed. The fan will run as long as the oven is hot and the oven's function selector is turned to any position other than "Off". This is normal operation.

Rack Positions

The oven has rack guides at four levels as shown in the illustration.

Each level guide consists of paired supports formed in the sidewalls on each side of the oven cavity.

The rack should be positioned within the paired supports. Each oven is provided with the following parts and utensils.

TO900X - single oven

TO950X - both upper and lower ovens

- 2 x wire shelves
- 1 x telescopic rack
- 1 x insert grill wire rack
- 1 x baking pan

Always be sure to position the oven racks, etc. before turning the oven on.

Make sure that the rack(s) are level once they are in position.

To remove oven rack from the oven, lift rack at front and lift out.

To replace oven rack:

1. Place rear of rack between the rack level guides.
2. While lifting front of the rack, slide the rack in all the way, then lower front. Please refer to the illustration on the following page if there is any question as to which side is the front of the rack.

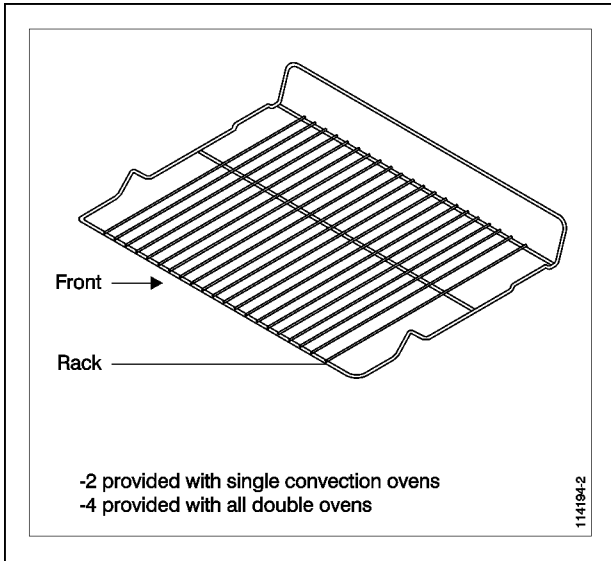


Figure 2

Baking Elements

The Kleenmaid oven uses two baking elements: one located at the top of the oven and the second located below the floor of the oven cavity to provide ease in cleaning the oven cavity.

Grilling Elements

The grilling elements of the oven are located at the top of the oven cavity. Do not touch the heating elements or let oven gloves touch the grilling elements. Never use a towel or bulky cloth for an oven glove; they could catch on fire.

Convection Element

The convection element (not visible) and fan are located at the back of the oven cavity. This element and fan combination performs the cooking when in the convection bake mode. When in any of the convection modes the fan is on, see Table 1.

About Convection Ovens

Both the single oven and double oven are convection ovens.

Although most people are familiar with the operation of a conventional oven many are unclear as to how a convection oven works or in what ways it is superior to a conventional oven.

Below you will find a brief explanation of how a convection oven works and its advantages. In Kleenmaid Ovens, the European Convection system (the 3 elements, fan and venting panel) circulates even, heated air throughout the oven. This process:

- Seals in juices and flavour
- Provides even baking and browning
- Saves time and energy
- Baking on multiple levels at the same time
- Dehydrates herbs, fruits and vegetables
- Bakes whole meals at once with no flavour transfer
- Defrosts evenly

Many of your own recipes have time and temperature instruction for the regular bake cycle. As a rule, most of these recipes can be cooked with better results in one of the convection cycles. In general, to convert standard recipes for use in convection, you reduce the temperature by about 10°C and check if cooked at the minimum suggested cooking time.

When baking on more than 1 rack it may be necessary to increase the cooking time a few minutes for each additional rack. As individual tastes vary, you may find you need to adjust the time and temperature to achieve desired results.

You may feel your new oven cooks differently than your old oven. We recommend you use the various cooking cycles for a few months to become more familiar with it.

We do not recommend you use oven thermometers found at many grocery stores to check oven temperature. They may be inaccurate and are slow to respond to temperature changes.

Oven Operation

Using Your Oven

It is very important to learn how to properly use your oven to obtain the best cooking results.

Following you will find important information for the safe and efficient use of your oven.

Before using for the First Time

Before using your Kleenmaid oven for the first time remove all packing and foreign materials from the oven(s). Any material of this sort left in the oven(s) may melt and/or burn when the oven(s) are used.

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. Using an empty oven select Convection Roast and set at a temperature of 250°, allow the oven to 'settle' for ½ hour, turn to Convection Bake and heat for a further ½ hour.

During this procedure ensure the room is well ventilated.

Oven Control Panel

All the ovens have the following controls, as shown in Figure 3 (Page 7) and Figure 4 (Page 9).

- Programmer push-buttons:
 - Interval Time Button
 - Duration Button
 - Operation End Button
 - Roast Probe Programmer
 - Programming + / - Dial
- Programmer display
- On/Off light
- Heat light
- Door lock light
- Timer/Manual selector knob
- Temperature control knob(s)
- Mode selector knob(s)

The double oven control panel is the upper panel shown in Figure 3 and the single oven control panel is the lower panel shown.

Programmer Push-Buttons

The programmer push buttons are used to set and program the oven. See sections **Electronic Timer and Programming the Oven** for explanation on how to use the programmer push buttons.

Programmer Display

The programmer display performs many functions.

When the electricity to your oven is first turned on, the display will be blank. For information on setting the display and its use as a timer or for programmed cooking see sections **Electronic Timer and Programming the Oven**, following.

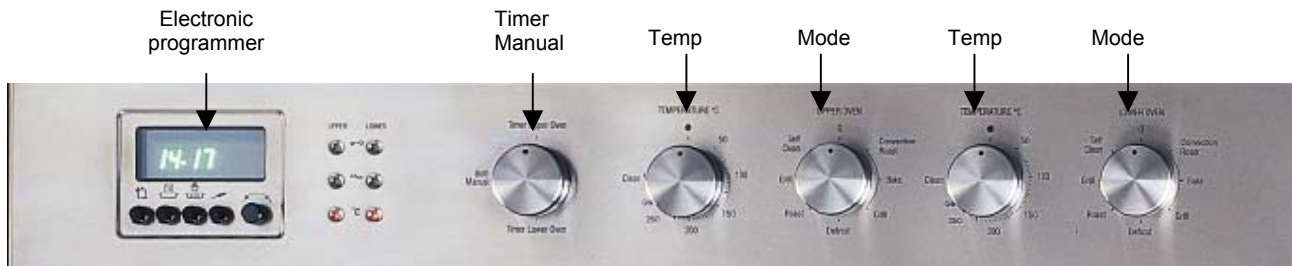
Timer/Manual Selector

The Timer/Manual selector knob is used to set the oven(s) for Manual or Timer mode.

On Light

The on light will be illuminated whenever the oven is on.

Double Oven Control Panel



Single Oven Control Panel



Figure 3

Heat Light

The heat light will be lit when you turn on your oven. When the oven reaches the set temperature the light will turn off to let you know the oven is preheated. (Preheat time should take approximately 12-15 minutes when using 240 volts. If electrical supply is less than 240 volts preheat times will be longer). The light is connected to the cooking elements and will turn off and on as the oven cycles to maintain the set temperature.

Door Lock Light

The door lock light will be illuminated whenever the oven is in the self-clean mode and the door is locked.

Temperature Control Knob

The temperature control knob is marked in Degrees Celcius ($^{\circ}\text{C}$). This control knob is used to adjust the oven temperature.

Mode Selector

The mode selector knob is used to set the oven to Off, or for Self-Clean, or to select the cooking function desired. Please see Table 1, on Page 8 Cooking Function Settings, for information on selecting a cooking mode.

Cooking Function Settings

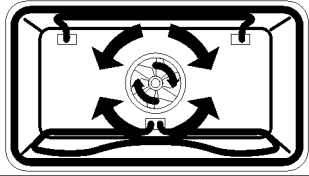
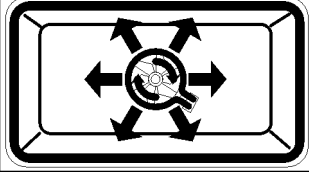
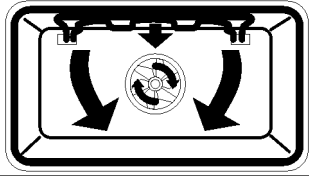
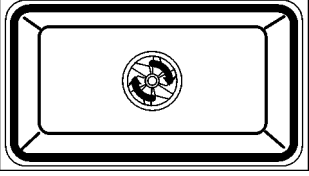
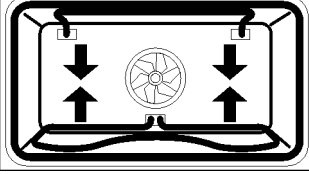
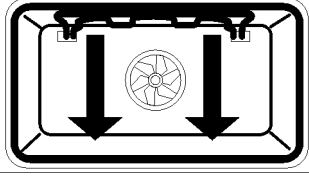
<p>Convection Roast Use for roasting. When set on Convection Roast the top element and the bottom element operate whenever heating. Fan operates. Note: Lower element shown for clarity only. Lower element actually is located below floor of cavity</p>	
<p>Convection Bake The most versatile mode for baking and heating a variety of dishes. Also recommended for preparing large quantities of food on several racks. When set on Convection the rear circular bake element operates whenever heating. Fan operates.</p>	
<p>Convection Grill Use for fish and grilling thick cuts of meat. The door must be closed when Convection Grilling. When set on Convection Grill, top elements operate whenever heating. Fan operates.</p>	
<p>Defrost Use for defrosting. When set on Defrost no elements operate, only the fan is on.</p>	
<p>Roast This mode is used for baking, roasting and heating of casseroles, etc. When set on Bake the top element and the bottom element operate whenever heating. Note: Lower element shown for clarity only. Lower element actually is located below floor of cavity</p>	
<p>Grill Used for grilling. When set on Grill the top elements operate whenever heating. May be used with door open or closed.</p>	

Table 1. Cooking Function Settings

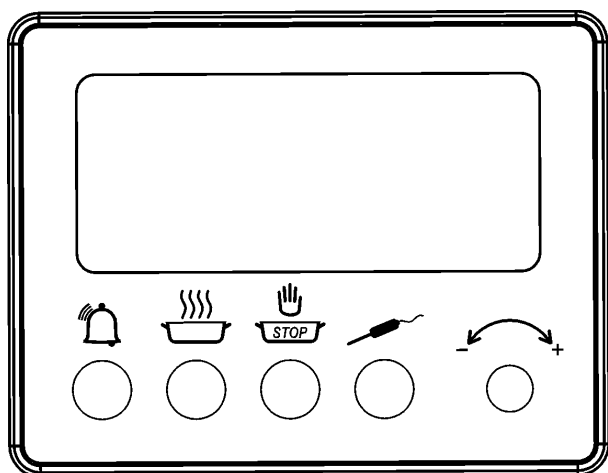
Pastry Baking Table

Type of pastry	Guide level (from down upwards)	Temp. (°C) Convection Bake	Guide level (from down upwards)	Temp. (°C) Convection Roast	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
Cherry cake	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
Oven bake chips	2	200-220	3	170-180	20-35
Potato Wedges	2	200-220	3	170-180	20-35

Roasting Table

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

Electronic Timer and Programming the Oven








-  Interval Time
-  Duration
-  Operation End
-  Roast Probe
-  Programming + / - Dial

Figure 4

Legend:	
hh	hours
mm	minutes
ss	seconds

Time of day

Setting range: 0.01 ... 24.00 (hh.mm)

- When power is applied, "0.00" the duration and operation end indicators will alternately flash in the LED display.
- Time-of-day has to be set before any function is available.
- Press 1st and 2nd button from left, "0.00". The indicators will be displayed steadily.
- Simultaneously rotate the programming + / - dial until the actual time-of-day is displayed (setting).
- When releasing the buttons, time-of-day starts precisely to the second. Duration and operation end indicators disappear, the manual indicator flashes to show that

the timer should be switched over to manual mode.

Minute Minder

Setting range: 0.01 . . . 99.00 (mm.ss)

- Press Interval Time button (1st from left). The time display will show "0.00" and the indicator will illuminate.
- Rotate the Programming + / - Dial until the desired interval time is set.
- On releasing the button, the run down of the interval time starts precisely to the second. The display reverts to time-of-day, and the indicator is illuminated steadily.
- Once the interval time has elapsed, the alarm sounds (max. 2min). The indicator flashes.
- Press any button to stop the alarm. The indicator will disappear.

Immediate Operation/Automatic Shut-Off

Setting the Duration

Setting range: 0.01 . . . 23.59 (hh.mm)

- Press duration button (2nd from left). The display shows "0.00" and duration indicator steadily.
- Rotate the Programming + / - Dial until the desired duration appears in the display.
- Releasing the button starts the run down of time; time-of-day reappears. The indicator is illuminated steadily. The operation starts at once.
- After the preset duration has elapsed, the alarm sounds (max. 2 min). The duration indicator will disappear and the operation end indicator and temperature display will flash alternately. Stop the alarm by pressing the operation end button (3rd from left) once, press it again to switch the oven manual mode. The indicators will disappear.

Setting the Operation End Time

Setting range: 0.01 . . . 23.59 (hh.mm)

- Press the operation end button (3rd from left). Display shows "0.00" and the operation end indicator are illuminated steadily.
- Rotate the programming + / - dial until the desired operation end is displayed.

- Releasing the button starts the run down of time, time-of-day reappears. The indicator is illuminated steadily, the operation starts at once.
- Once operation end time has been reached, the alarm will sound (max. 2min). The indicator and temperature display will flash alternately. Stop the alarm by pressing the operation end button once. Press again to switch the oven into manual mode. The indicator will disappear.

Delayed Start/Automatic Shut-Off

The programmer may also be used to have your oven start at a later time, cook for a preset cooking period and shut itself off automatically. This function is not recommended for foods that contain baking powder or yeast, as these foods will not rise properly if cooked this way. Also, please keep in mind that the time required for the oven to come up to temperature must be included in the cooking time. In most cases this means that approximately 10 minutes should be added to the cooking time. A preheat time is usually not necessary for convection function, but in all cases follow your recipe.

To use the programmer so that your cooking will start at some later time and shut-off automatically:

- First program *duration*, then *operation end time* as described above.
- Releasing the operation end button starts run down of time. If the programmed operation end is not the actual time-of-day plus the programmed duration. Duration and operation end indicators are illuminated steadily.
- When the calculated start time is reached, the operation end indicator will disappear, and the duration will run down.
- At the end of the cooking time the alarm sounds (max. 2min). The operation end indicator and the temperature display flash alternately. Stop the alarm by pressing the operation end button once, press again to switch the oven into manual mode. The indicator will disappear.

Roast Probe

Introduction: Setting range: 30°C - 99°C

The temperature display is activated on inserting the roast probe into its socket in the cavity. If temperatures below or above these limits are set, this will be indicated by the limit value being displayed steadily, whereas the "°C" indication is flashing.

- Insert the roast probe. Temperature display shows 60°C, the temperature indicator flashes.
- Press roast probe button (4th from left). "60 °C" temperature is displayed steadily.
- Rotate programming + / - dial until the desired food temperature between 30°C and 99°C is displayed.
- Releasing the button starts the temperature program. However, only the actual temperature at the sensor is being displayed. The pre-set temperature can be displayed by pressing the temperature button.
- On reaching the pre-set temperature, the alarm sounds (max. 2min). Once the pre-set temperature is reached the temperature display will flash and turn off until a new higher temperature setting is entered, if required.
- Unplug the meat probe. The temperature display will disappear.

Caution:

The timer will accept only a valid temperature setting. This means the desired food temperature has to be higher than the actual temperature! Invalid settings are indicated by the flashing of the temperature display. If this occurs, set the temperature again to a valid value.

OVEN ROAST PROBE

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
<p>Note: These cooking times and temperatures are recommended using the <i>Convection Roast</i> mode. Pork and Veal should normally be well done.</p>				

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

Pyrolytic cleaning

Before using Self-Clean be sure to remove the racks.

Note: If items are left in the oven during self-cleaning they may become damaged and racks will become discoloured. Also, the racks will become difficult to slide in and out.

- Clean soil from the frame around the door, outside the door gasket (see Figure 6 Page 13). Do not clean the door gasket by hand as this could move or damage the gasket. The areas outside the gasket area must be cleaned by hand because these areas do not become hot enough during Self-Clean to burn away the soiled spots.
- Also wipe up excess grease and other food spills with a damp cloth. This will minimise the amount of smoke created during self-cleaning.
- Make sure that the oven door is completely closed and the oven clock is set to the correct time.
- Set the Timer/Manual Selector knob (see Figure 3, Page 7) to **Timer**, for single oven, or to **Timer Upper Oven** or **Timer Lower Oven**, for double oven, so that oven programmer is enabled for the oven you wish to have self clean.
- Set the Function Selector to **Self-Clean**.
- Set the Temperature Control to **Clean**.

Setting range: P0.00 . . . P3.00 (hh.mm)
suggestion: P1.30

The time display shows the suggestion and the operation period indicator steadily.

- Press operation period button (2nd from left) and rotate the programming + / - dial to vary the cleaning period.
- The pyrolytic cleaning function can also be used in the delay mode, see **Delayed Start/Automatic Shut-Off**.

When changing the position of the oven selector switch the time switch reverts to the normal mode.

- As the oven heats past 290°C the automatic door lock will operate to lock the door of the oven that is in Self-Clean. The Door Lock indicator light will become illuminated to show that the door is locked.

Using the Oven Controls

The door will remain locked and the indicator light will remain on throughout the self-cleaning process until the temperature drops below the 290°C temperature noted above.

- After the cleaning period has elapsed, there is no alarm. The display will flash "P0.00", the duration indicator will disappear and the oven will automatically shut-off. Allow the oven to cool.
- Open the door. Then after making sure that the oven has cooled to a safe temperature, use a damp cloth or sponge to clean out the powder ash residue left in the oven. If white spots remain in the oven they can be removed with a damp sponge. These white spots are normally just salt spots that cannot be removed by self-cleaning.
- Reinstall the oven racks and accessories.

Be sure to turn the selector knob and the temperature knob to the Off position after the electronic controlled self-cleaning has been completed.

Manual mode

Pressing the operation end button will stop the alarm. By pressing it again the time switch goes into manual mode and the operation end indicator will disappear.

Changing / Cancelling set programs

Changing

Set programs can be changed at any time by pressing the corresponding button and rotating the programming + / - dial. Time-of-day cannot be changed when an automatic program has been set.

Cancelling

Cancelling set programs is done by changing to "0.00".

Cancelling the duration will automatically cancel an operation end and vice versa.

Cancelling a temperature program is done by setting the oven selector switch to "off".

The pyrolytic cleaning program is cancelled by changing the position of the oven selector switch.



Figure 5. Double Oven Control Panel – TO950X

The oven controls can also be used to operate the oven manually.

Manual Operation of the Oven

Before turning on your oven, position the racks properly for their intended use. To change the position of the racks, lift the rack at the front and pullout and re-insert at the desired level.

For manual operation of the oven set the Timer/Manual Selector knob (see Figure 3) to **Manual**. If you have a double oven, as shown above (Figure 5) you have three setting positions available:

- **Timer Upper Oven** - when on this setting the programmer must be used to control the upper oven while the lower oven may be operated manually
- **Both Manual** - when on this setting both ovens may be used manually.
- **Timer Lower Oven** - when on this setting the programmer must be used to control the lower oven while the upper oven may be operated manually.

Once you have set the mode selector to Manual or, if you have a double oven, decided which oven you are going to use:

- Set Mode selector knob for the oven to the cooking mode desired. Refer to Figure 3 and Table 1 if you are not sure which of the knobs on your oven is the selector knob or which function you wish the oven to perform.

Note: The cooling fan will begin to run as soon as the function selector knob is turned from the Off position.

- Set the temperature control knob for the oven to the temperature desired.
Note: If you have a convection oven and have selected **DEFROST** it is not necessary to set the temperature control knob as no heating takes place in **DEFROST** mode.

Once cooking has been completed be sure to turn the selector knob and the temperature knob to the Off position

WARNING!

When using delayed cooking, special consideration must be given to avoid potential sickness and spoiling of food:

1. Avoid using foods that will spoil while placed in the oven waiting for cooking to begin. In particular avoid using foods containing eggs and dairy products in delayed cooking. In addition unfrozen cooked or uncooked meats, poultry and fish should not be placed in the oven if they will be there for more than two hours.
2. Do not allow food to remain in the oven more than one hour after the end of the cooking cycle.

Care & Cleaning

The Kleenmaid line of ovens feature a pyrolytic self-cleaning function that eliminates the difficult and time consuming manual scrubbing of the oven interior.

During self-cleaning the oven uses very high temperature (approx. 450°C) to burn away soil and grease. The fumes produced during this function of the oven are then filtered and expelled.

You will note however, that a powder ash residue will be left on the bottom of the oven after completion of self-cleaning. Once the oven has cooled sufficiently the residue may be removed using a damp cloth or sponge. See the instructions on use of the self-clean (pyrolytic) function on Page 11.

WARNING!

Make sure all controls are Off and the oven is cool before cleaning. Failure to do so can result in burns or electrical shock.

For parts of the oven other than the oven cavity the following cleaning methods are recommended:

- **Control Panel**
Use warm soapy water or spray glass cleaner to clean the control panel. With a soft cloth or sponge wash, rinse and dry the control panel thoroughly. **DO NOT** use abrasive cleaners or steel wool pads. These will damage the surface.
- **Stainless Steel**
To clean, use a standard cleaner designed for stainless steel. We recommend Kleenmaid Stainless Steel Liquid Cleaner CSSL or Kleenmaid Stainless Steel Pump Pack Cleaner CSSPP. Follow manufacture instructions. **DO NOT USE ABRASIVE MATERIALS SUCH AS STEEL WOOL OR ROUGH SPONGES. THEY WILL SCRATCH THE SURFACE.**

- **Front of Oven Door(s) and Handle(s)**
Use warm, soapy water or spray glass cleaner to clean the glass door surface. With a soft cloth or sponge, rinse and dry the door front(s) and handle(s) thoroughly. **DO NOT** use abrasive cleaners or steel wool pads. These will damage the surface.
- **Grill Pan and Rack(s)**
Use warm soapy water. With a steel wool pad wash, rinse and thoroughly dry the pan and/or rack(s). **DO NOT** clean the grill pans or racks by leaving them in the oven when running the Self-Clean function.
- **Door & Frame Outside Door Gasket Area**
Make sure oven is cool. Use warm soapy water. With a non-abrasive plastic scrubbing pad, clean the frame surface & area outside the door gasket. This area must be cleaned by hand because the area outside the gasket does not get hot enough to burn off the soil (see Figure 6).
- **Do not rub or clean the door gasket.**
The material of the gasket has an extremely low resistance to abrasion. An intact and well fitting oven door gasket is essential for energy efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged you should have it replaced.

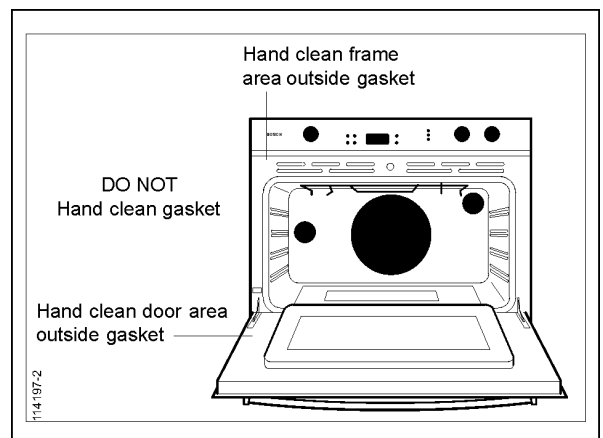


Figure 6.

Replacing an Oven Light

Each oven is equipped with two halogen lights located in the back wall of the oven. The lights are switched on when the door is opened or when the oven is in a cooking cycle. The oven lights are not illuminated during SELF-CLEAN. Each light assembly consists of a removable lens, a light bulb as well as a light socket housing that is fixed in place, see Figure 7. Light bulb replacement is considered to be a routine maintenance item.

To replace a light bulb:

1. Read WARNING on this page.
2. Turn off power at the main power supply (your fuse or breaker box).

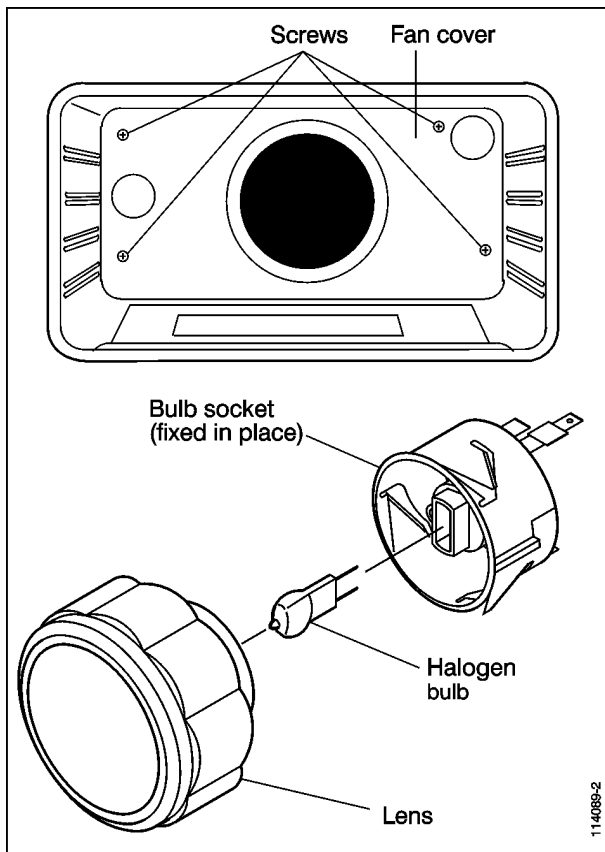


Figure 7.

WARNING!

Make sure the oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.

The lenses must be in place when using the oven.

3. In Multifunction ovens remove the fan cover by unscrewing the four screws.
4. Remove the lens by unscrewing it.
5. Remove the light bulb from its socket by pulling it.
6. Replace the bulb with a new one taking care not to touch it with naked fingers. Their grease can damage the bulb when it becomes hot.
The bulb is halogen 12V-20W.
7. Screw the lens back on.
8. Replace the fan cover if the cavity is provided with.
9. Turn the power back on at the main power supply (your fuse or breaker box).

Oven Door Removal

The oven door can be removed for hand cleaning if needed.

WARNING!

Make sure oven is cool and power to the oven has been turned off before removing the door.

Failure to do so could result in electrical shock or burns.

The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage.

Broken glass could cause an injury.

Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.

Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

To remove the door

1. Be sure to read the above WARNING before attempting to remove oven door.
2. Open the door completely.
3. Lift up the hinge bracket on each hinge as shown in Figure 8.

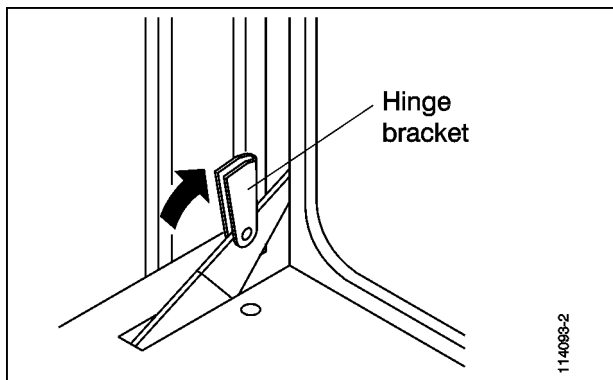


Figure 16.

4. Hold the door firmly on both sides using both hands and pull the door straight out of the hinge slots pressing it in the direction of closing. Hold firmly; the door is heavy.
5. Place the door in a convenient location for cleaning.

After cleaning the door it can be replaced by reversing the above procedure.

Be sure to slide the door straight into the slots, as shown in Figure 9.

After moving the hinge brackets back down into position, be sure to close and open the door slowly to assure that it is correctly and securely in place.

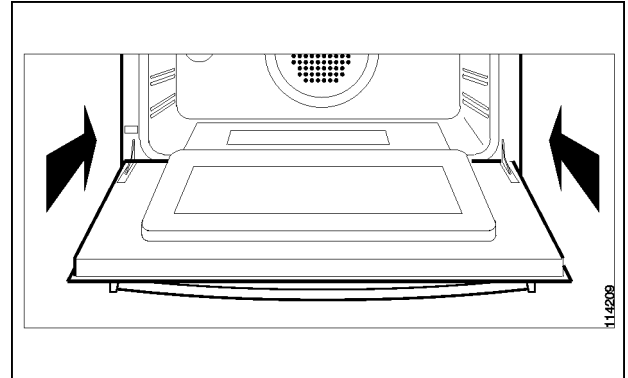


Figure 9.

Service and Repair

The Kleenmaid oven(s) require no special care other than the care and cleaning noted above.

If service becomes necessary, contact your dealer or installer or the Kleenmaid Authorised Service Contractor in your area. Do not attempt to repair the appliance yourself.

Any work performed by unauthorised personnel may void the warranty.

If your appliance should fail to operate, before calling for service please review Table 2 on the following page titled "Problem Solving". You could save the cost of a service call.

Problem Solving

Ovens may exhibit problems that are unrelated to a malfunction of the oven itself. Service calls for such items, not covered by warranty, must be paid for by you. The following may serve to answer your questions about a problem you are having.

PROBLEM	POSSIBLE CAUSE	SUGGESTION(S)
Nothing works	A household fuse may have blown or circuit	Replace fuse or reset circuit breaker.
	Power supply connections are loose.	Have qualified electrician check connections.
The oven will not heat	The Function Selector is in Off position	Turn the function selector to a cooking function.
	The Temperature knob of the oven is not turned up to a temperature.	Set the Temperature knob to temperature desired
Clock displays incorrect time of day	Time of day not properly set.	See section of this manual headed Setting Electronic Timer and Programming the Oven on page 9.
Cooking results are not what was expected	The oven is not levelled.	Level oven. See Installation Instructions.
	Oven temperature calibration differs from your previous oven.	The calibration of your old oven may have drifted gradually over time, while your new oven is more exact. Adjust oven temperature settings as needed.
	The oven was not preheated before baking.	Preheat oven when recipe calls for preheated oven.
	Incorrect cooking time, temperature or rack position being used.	
	The recipe has not been tested or is not from a reliable source.	Use only tested recipes from a reliable source.
	The pan is not the correct type or size.	Refer to a reliable cookbook or recipe for recommended pan size.
	Browning or baking results are not like they used to be in the former oven.	Change temperature settings in convection bake as described on page 5 of this manual and increase baking time accordingly.
Door will not open	Oven is in SELF-CLEAN and the oven temperature is above 290°C.	Wait for oven to finish and cool down.
	Oven has finished SELF-CLEAN but oven temperature is still above 290°C.	Wait for oven to cool.
Oven light(s) will not work	Light bulb is burned out.	Replace bulb as described in this manual in section titled Replacing an Oven Light.
	Oven is operating in SELF-CLEAN.	Lights do not come on in SELF-CLEAN.

Table 2.

If You Need Assistance or Service

If after reviewing Table 2 you decide that you do require service for your oven contact your nearest Kleenmaid Store on 13 13 08 or Authorised Kleenmaid Service Agent in your area on 1300 652 100.

Do not attempt to repair the appliance yourself. Any work performed by unauthorised personnel may void the warranty.

You will find the model number and serial number information on the rating plate located on the frame, to the left of the oven opening, as shown in Figure 10.

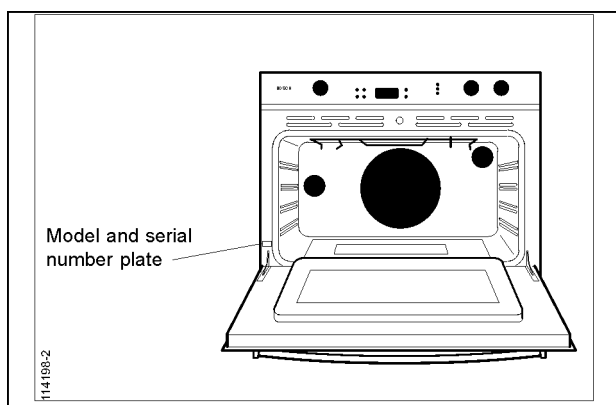


Figure 10.

INSTALLATION INTRODUCTION

Please read these instructions **COMPLETELY AND CAREFULLY**. They will save you time and effort and help to ensure optimum oven performance. Be sure to observe all **WARNINGS**.

These installation instructions are intended for use by a qualified installer. In addition to these instructions the oven must be installed in compliance with the current Australian Standard.

TOOLS YOU WILL NEED

The following tools are needed to install your new oven:

- Tape measure and straightedge or ruler
- Pencil
- Phillips screwdriver
- Level
- Wire cutters and wire stripper
- 1" hole saw
- Hand or saber saw.

POWER REQUIREMENTS

The oven must be supplied with the proper voltage and frequency. The oven is manufactured to be connected to a three wire, single phase, 240 volt, 50 Hz AC electrical supply on a separate circuit.

A circuit breaker or time-delay fuse sized not to exceed the circuit rating of the appliance specified on the rating plate located on the frame behind the door of the oven is recommended.

The oven must be supplied with copper wires **ONLY**.

A qualified electrician must perform the electrical wiring and hook-up of your oven.

After installation is complete have the electrician show you where the main disconnection is and which of the circuit breakers/fuses are for the oven.

CHOOSING OVEN LOCATION

Carefully select the location where the oven will be placed.

The oven should be located for convenient use in the kitchen, but away from strong drafts.

Strong drafts may be caused by open doors or windows, or by heating and/or air conditioning vents or fans.

Make sure that electrical power can be provided to the location selected.

STEPS FOR INSTALLATION

The following pages provide the necessary information for proper installation of the oven arranged as follows:

- Technical Data
- Installation Cutout Dimensions, Required Clearances and Mounting instructions for:
 - Wall Installation, Single Oven
 - Wall Installation, Double Oven
- Electrical Supply and Wiring Requirements
- Electrical Connections for 3-Wire Circuit.
- Final Checklist.

TECHNICAL DATA

SINGLE OVEN

For cutout dimensions see following section.

Single Oven Model	Electrical Ratings and Maximum Connected Load			
	Volts	Hertz	Amperes @ 240v	Watts @ 240v
TO900X	240	50	14	3300

DOUBLE OVEN

For cutout dimensions see following section.

Double Oven Model	Electrical Ratings And Maximum Connected Load			
	Volts	Hertz	Amperes @ 240v	Watts @ 240v
TO950X	240	50	28	6600

Table 3

WALL INSTALLATION, SINGLE OVEN

WARNING!

Securely fasten oven to cabinet using the screws provided. Failure to do so could result in oven moving or tipping during use and causing damage to the oven or cabinets or personal injury. Screws should be inserted through the mounting holes in positions indicated in frame (open door to see frame and mounting holes). Do not overtighten screws

NOTE: REFER TO ACTUAL KLEENMAID APPLIANCE & APPLIANCE MANUFACTURERS INSTALLATION INSTRUCTIONS.

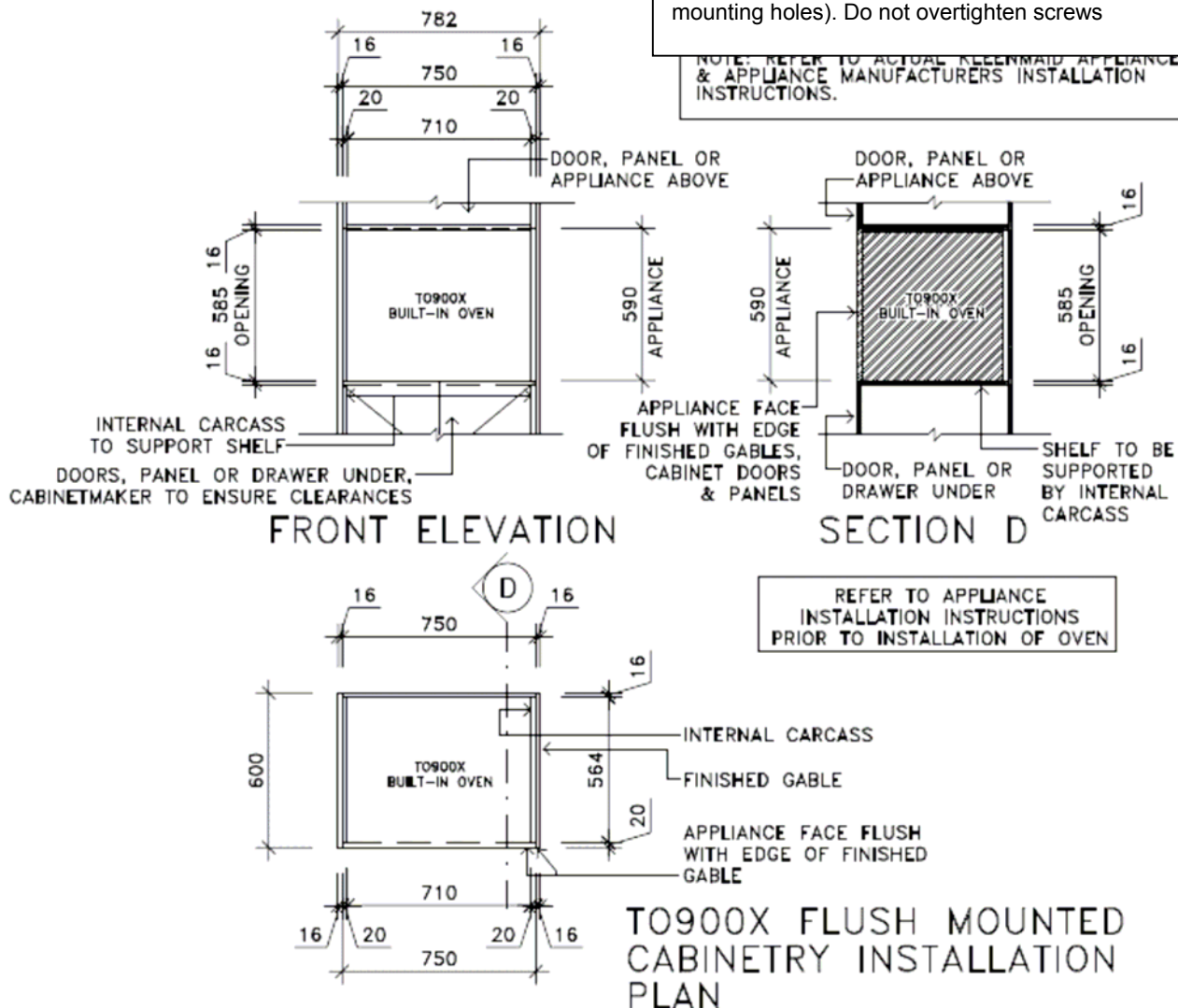


Figure 11

Note:

1. Do not slide oven across floor. Damage to floor covering or floor could result.
2. The oven support surface must be a minimum 19mm thick plywood platform, solid, level and flush with the bottom of the cabinet cutout.
3. Use extreme caution when moving or installing the oven. It is very heavy.
4. Be very careful when moving or installing the oven to avoid damage to the oven frame or damage to the cabinets.
5. Be sure to level oven. An oven that is not level may provide poor or inconsistent baking results.

6. Be careful when placing oven. DO NOT pinch the wiring between the oven back or wall and the inner cabinet wall or floor.

WALL INSTALLATION, DOUBLE OVEN

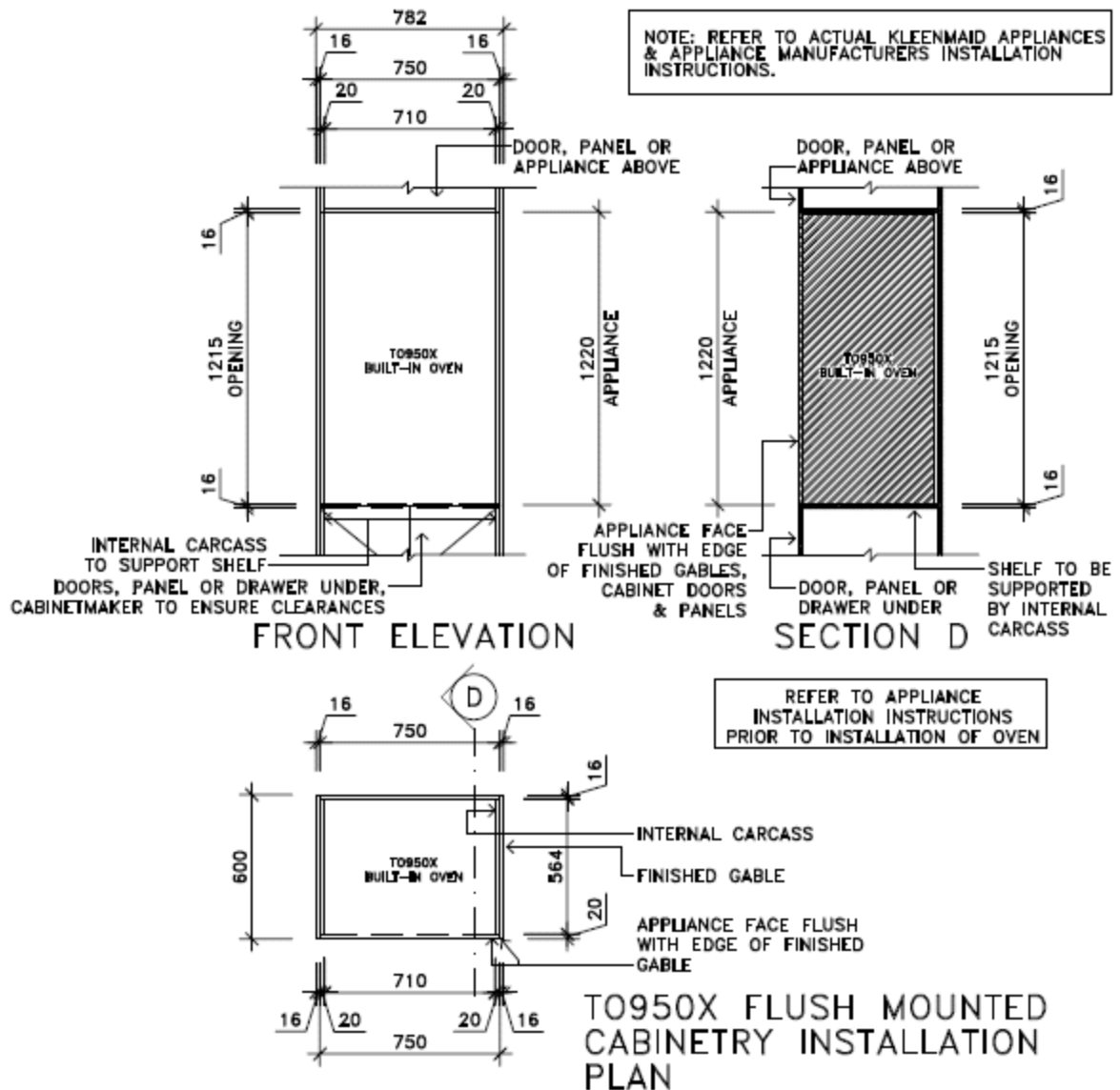


Figure 12

Note:

1. Do not slide oven across floor. Damage to floor covering or floor could result.
2. The oven support surface must be a minimum 19mm thick plywood platform, solid, level and flush with the bottom of the cabinet cutout.
3. Use extreme caution when moving or installing the oven. It is very heavy.
4. Be very careful when moving or installing the oven to avoid damage to the oven frame or damage to the cabinets.
5. Be sure to level oven. An oven that is not level may provide poor or inconsistent baking results.

6. Be careful when placing oven. DO NOT pinch the wiring between the oven back or wall and the inner cabinet wall or floor.

WARNING!

Securely fasten oven to cabinet using the screws provided. Failure to do so could result in oven moving or tipping during use and causing damage to the oven or cabinets or personal injury. Screws should be inserted through the mounting holes in positions indicated in frame (open door to see frame and mounting holes). Do not overtighten screws.

ELECTRICAL SUPPLY

Before installing the oven have a qualified electrician verify that your home is provided with adequate electrical service and that the addition of the oven will not overload the circuit on which it is to be installed. A separate three-wire single phase, 240 Volt, 50 Hz circuit is required.

WARNING!

ELECTRICAL SHOCK HAZARD

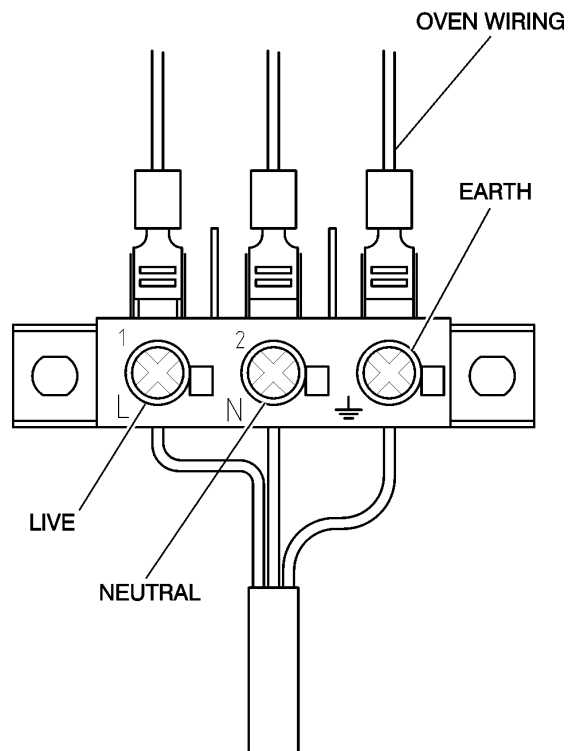
- The electrical power to the oven circuit must be shut off while line connections are being made.
- Do not use an extension cord with this appliance.
- Electrical ground is required on this appliance. The free end of the green wire (the ground wire) must be connected to a suitable ground. This wire must remain grounded to the oven.
- A qualified electrician must install the appliance.
- The oven must be earthed in accordance with the current Australian Standard.

Failure to follow these instructions could result in serious injury or death.

WIRING REQUIREMENTS

Before making connections make sure the power is off and read and observe the following:

- A separate three-wire, single phase, 240 Volt, 50 Hz. circuit is required for the oven.
- The oven must be connected with **COPPER WIRE ONLY**.
- The oven must be installed to conform with the current Australian Standard.
- Wire size (**COPPER WIRE ONLY**) and connections must be suitable for the rating of the appliance per the current Australian Standard.
- The supply cable must be protected from mechanical damage from the point of entry into the oven cavity to where it connection to the terminal block on the oven and in accordance with the current Australian Standard.



114220-2

Figure 13

FINAL CHECK LIST

To prevent improper connections leading to damage of electrical components and so voiding the warranty, the following steps must be performed:

1. Check the electrical requirements and make sure you have the correct electrical supply and that the oven is properly grounded.
2. Make sure all control knobs are in the off position.
3. Turn on the power supply to the oven. When the oven is first turned on, the display will come on showing all the call-outs and then will become blank with the Set Clock symbol in the upper right corner, as shown below.

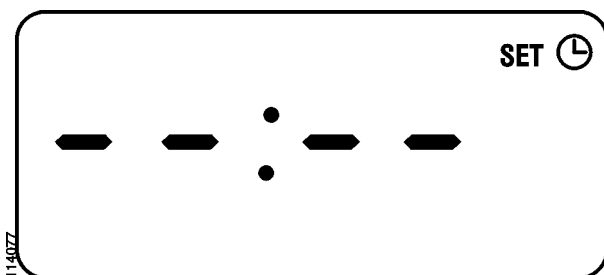


Figure 14

4. Check power at the junction box wires using a voltmeter having a range of 0-250 VAC. If you have installed the oven for use on 240-volt supply you should find that the voltage reading between the brown and black wires (Line to Line) should be 220 to 240 volts.
5. To set the time of day refer to Page 9 Manual for instructions on how to set the electronic programmer.

6. Turn the Mode Selector knob to Manual position, the Selector knob to Bake and turn the Temperature knob to 180°C. The cooling fan, the oven lights and the heat light should come on to indicate that the oven is heating. The heat light will turn off when the set temperature (180°C) is reached. Turn Temperature knob to off. If you have installed a double oven repeat test for second oven.
7. To check the other oven functions refer to the Using the Oven Controls section on Page 12.
8. If the oven is working properly turn the selector knob(s) and the Temperature Control knob(s) to their off positions and turn off the power supply to the oven.
9. Place the cover over the terminal block on the oven and make sure the cover is securely fastened and turn on the power to the oven.

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

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

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

Washers

Dryers

Dishwashers

Ovens

Cooktops

Outdoor Cooking Centres

Built In Espresso Coffee Machines

Rangehoods

Freestanding Ranges

Sinks

Waste Disposals

Taps

Cookware

Refrigerators

Freezers

Wine Cellars

Vacuum Cleaners

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