

Owner's

Manual

*Multi-function Oven with
Pyrolytic Cleaning*

<i>Model</i>	<i>T070X</i>	<i>(Stainless Steel)</i>
	<i>T070W</i>	<i>(White)</i>

 **KLEENMAID**

MANUFACTURED BY ***Brandt***

FOR THE USER

Using this appliance makes cooking a real pleasure!

This Owners Manual contains important information on the safety, use and what you can expect from your Kleenmaid Multifunction Oven.

We advise you to read this book carefully to get the best use of this appliance's technical qualities. To ensure that your oven remains in perfect condition, we have provided important advice for you on its care and cleaning.

IMPORTANT NOTES

Caring for the environment

- As a contribution to the protection of the environment, we have used non-chlorine bleached and recycled paper for your appliance's documentation.
- Please consider the environment when disposing of the packaging from your new appliance.
- The packaging is designed not to be harmful to the environment; it can be recovered or recycled: these are environmentally friendly products. By recycling the packaging, you are contributing to a saving in the consumption of raw materials and a reduction in the volume of industrial and household waste.
- Render your old appliance unusable before disposing of it. Contact your local authority or a disposal centre about scrapping the appliance.

Connecting the appliance

- Your appliance should be installed by a specialist in accordance with the recommendations in the installation section of this instruction manual.
- The measurement instructions for building-in the oven which are given in this instruction manual must be followed precisely.
- We advise you to read the following pages very carefully to enable you to get the best from your cooking appliance.

Advice on safety

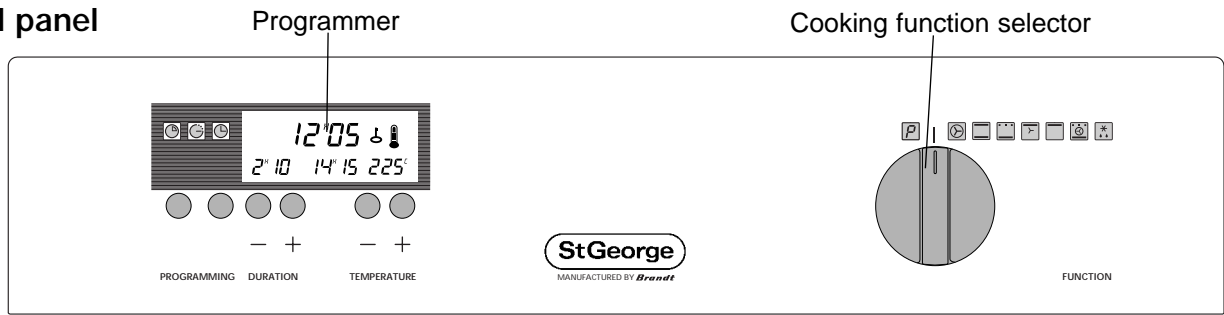
- This appliance is exclusively for domestic use.
- When cooking with fat or oil, stay close by, as these materials can catch fire if they overheat. **DO NOT STORE FLAMMABLE OBJECTS IN THE OVEN OR ON THE HEATING ZONES.**
- When plugging domestic electrical appliances into a socket nearby, make sure that the power cable is not touching the heating zones or caught in the door.
- Do not use the oven door handle to dry linen as this will prevent the oven's front ventilation from working.
- In the event of a malfunction, remove the mains fuses.

Practical advice

- To prevent a build-up of heat, which will affect cooking results and damage the enamel and the housing unit:
Do not place any utensils on the floor of the oven.
Do not line the interior of the oven with aluminium foil.
- Use the temperatures suggested in the cooking guide, to prevent excessive fat splashes in your oven.
- To protect the enamel on your oven and ensure its air-tightness:
Do not lean on the open door.
Keep the door seals clean.
- For all cooking on the grill:
Place the items to be cooked onto the shelf.
Slide the dripping pan under the shelf to collect the cooking juices and prevent splashing.
- Cooking should be done with the door closed.

THE LAYOUT OF THE CONTROL PANEL

Control panel



Cooking function selector

Turn the selector knob clockwise to the position corresponding to the function required (see cooking guide).
The cooling fan will operate and the light will come on.

0 Off position for the oven



Fan Forced :

This function is best for multi-level cooking as the heat generated by the central element circulates around the oven, creating an even heat throughout.

Suggested cooking items ; small cakes, biscuits, roast meats and vegetables.

The temperature can be set between 35°C and 235°C with automatic pre-setting at 180°C.



Conventional:

This function is for conventional cooking and uses the top and bottom elements.

Suggested cooking items ; casseroles, fruit cakes and souffles.

The temperature can be set between 70°C and 235°C with automatic pre-setting at 225°C.



Traditional Plus Intermittent Top Element :

This function is completed mainly from the bottom oven element with the intermittent use of the top element.

Suggested cooking items : yeast dough, bread, fruit tarts and brioche.

The temperature can be set between 70°C and 230°C with automatic pre-setting at 165°C.



Fan Assisted Grill :

This function combines the grill element with fan assistance to ensure even cooking and browning.

Suggested cooking items ; chickens breast/wings, kebabs, fish and cultets.

The temperature can be set between 180°C and 230°C with automatic pre-setting at 210°C.



Full Variable Grill :

This function uses the top element to grill large quantities using the whole surfaces of the grill shelf.

Suggested cooking items ; toasting buns/bread, cheese toppings and oysters kilpatrick.

The temperature can be set between 180°C and 275°C with automatic pre-setting at 275°C.



Patisserie :

This function uses the element located at the back of the oven intermittently with that at the bottom and the grill element.

Suggested cooking items ; pizza, quiches and pastry flans.

The temperature can be set between 70°C and 275°C with automatic pre-setting at 275°C.



Defrost:

You can defrost food in your oven, as the fan circulates warm air around the cavity. You can also increase the temperature to defrost food which is to be cooked immediately after defrosting, ie meat.

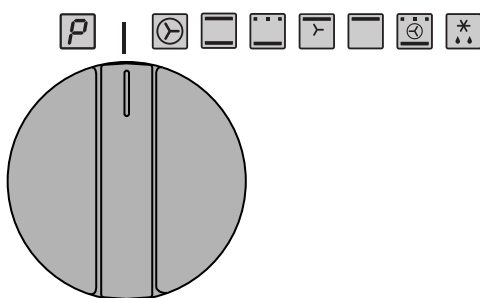
Suggested items ; bread, frozen desserts, bacon, fish and raspberries.

The temperature can be set between 35°C and 65°C with automatic pre-setting at 35°C.

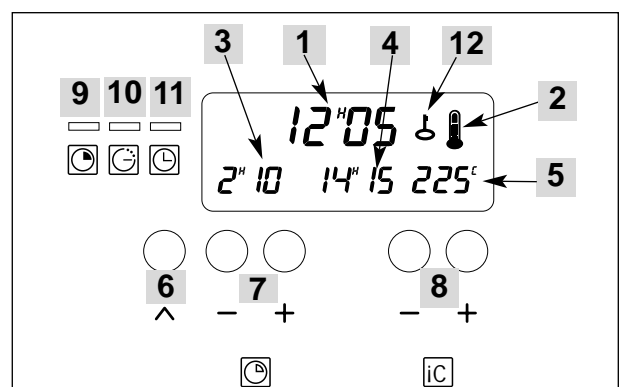


Pyrolysis:

Refer to page 6 for further detailed instructions.



Cooking function selector




Programmer

- 1 - Time of day (display from 0h00 to 23h59)
- 2 - Thermometer
- 3 - Cook time display
- 4 - End of cook time display
- 5 - Selected temperature display
- 6 - "Programme" button


- 7 - "COOK TIME" + or - button.
- 8 - "TEMPERATURE" + or - button.
- 9 - Cook time indicator.
- 10 - End of cook time indicator
- 11 - Setting time of day indicator
- 12 - Pyrolysis locking


U S I N G Y O U R O V E N

1. Setting the time of day


 Press button 6 "**^**" 3 times until the indicator 11 for setting the time of day comes on.


The time of day display 1 flashes to show you that setting is now possible.

 Press the + or - "**⊖**" buttons 7 to set the time of day.

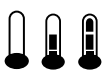
 Press button 6 "**^**"
The indicator 11 for setting the time of day goes out.
Only the "H" continues to flash.

2. Cooking immediately

 **Select the mode of cooking**
Turn the cook function selector knob to the setting you require.

 **Set the cooking temperature**
For each mode of cooking selected, the oven will suggest the most commonly used temperature. It is possible to adjust this temperature by pressing the + or - buttons 8 (depending on your recipe).
Each time the + or - buttons are pressed the pre-set temperature is altered by 5 °C.

Following these actions the oven heats up:




- These stages on the thermometer 2 indicate the increase in temperature inside the oven.
- 3 beeps will indicate to you that the set temperature has been reached.


NB When a cooking cycle has been completed, the cooling fan continues to operate for a short while, to protect the oven's components.

To reduce this time, leave the door open for a few minutes.


3. Pre-programmed cooking

For a set cook time

 **Set the mode of cooking** required and if necessary adjust the temperature using the + or - buttons 8.

 Press the "**^**" button 6 once.
The "**⊖**" indicator 9 comes on.

The cook time 3 flashes to indicate that adjustment is now possible.

 Press the + or - "**⊖**" buttons 7 to set the required time.
The first time that the "**⊖**" 7 button is pressed, the flashing stops.

The countdown of the cook time starts immediately after the + or - "**⊖**" buttons 7 are released.

The "**⊖**" indicator 9 goes out a few seconds after the last action.

The end of cooking time 4 is displayed automatically.

Following these 3 actions, the oven heats up

- The thermometer 2 begins to fill.

At the end of cooking a series of beeps is emitted for a few minutes.

The beeps can be switched off by positioning the cook function selector at 0 (OFF).

For a set cook time and a selected finish time

 **Set the mode of cooking** required and if necessary adjust the temperature.

Press the "PROGRAMME" button 6 once.

The indicator 9 (**⊖**) comes on.
The cook time 3 flashes

Press the + or - "COOK TIME" buttons 7 (**⊖**) to set the required time.

The first time that the 7 (**⊖**) button is pressed, the flashing stops.
At this point the oven starts to function.

The countdown of the cook time starts immediately after the + or - "⊖**" buttons 7 are released.**

Press the "**^**" button 6 a second time.

The "**⊖**" indicator 10 lights.

Set the end of cooking time 4 required by pressing the + or - (**⊖**) buttons 7.

The "**⊖**" indicator 10 goes out a few seconds after the last action.
At this point the oven switches off.

Following these 5 actions, the start of heating is delayed to ensure that cooking finishes at the end time selected.

When you have finished cooking, return the cook function selector to 0 (OFF).

NB

The cook time can be altered at any point by carrying out the operation described at the beginning of the paragraph.

HOW THE PYROLYSIS CYCLE FUNCTIONS

What is cleaning with pyrolysis?

On the pyrolysis setting your oven cleans itself through the elimination at high temperature of staining caused by splashing or spillages.

The smoke and odours produced are destroyed by being passed through a catalyser unit.

As a safety measure, a pyrolysis cycle can only run when the door has been locked automatically.

As soon as the temperature inside the oven exceeds the usual cooking temperatures, it is impossible to unlock the door, even by turning the "COOK" selector to OFF.

**During this operation the front of the oven becomes hotter than during cooking:
keep young children away.**

Running a pyrolysis cycle immediately


To save electricity and take advantage of the heat already accumulated in the oven, it is preferable to start a pyrolysis cycle straight after cooking.

● Set the "COOK FUNCTION SELECTOR" knob at  "Pyrolysis".


● The display shows you:

- The time at which your oven will be available.

A pyrolysis cycle last for 2 hours and 30 minutes (this period cannot be altered). This time takes into account the cooling period until the door is unlocked.

- The  indicates that you have started a pyrolysis cycle.

● During a pyrolysis cycle:

- A key  appears on the display and shows you that the door is locked.

When the key  is no longer displayed, the door can be opened.


● At the end of the pyrolysis cycle:

- Turn the "COOK FUNCTION SELECTOR" knob back to OFF .

Running a delayed pyrolysis cycle

● Set the "COOK FUNCTION SELECTOR" knob at  "Pyrolysis".

● Set the start time for the pyrolysis cycle.

By pressing the + or - " " buttons you can change the time the pyrolysis cycle will end; so you simply have to take account of the duration (2 hours and 30 minutes) of the cycle to work out the start time of your pyrolysis.

RECOMMENDATIONS

Before starting a cleaning cycle, the following essential precautions must be taken:

- Remove all accessories from the oven (shelves, multi-purpose dripping pan, etc.).

- Remove the remains of any serious spillages which may have occurred, to prevent any risk of fire or smoke.

Note:

During a pyrolysis cycle it is not advisable to use the cooking zones on a hob located above the oven.

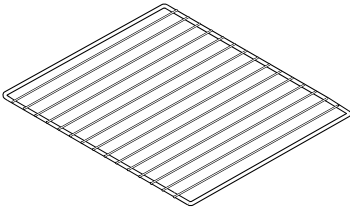
In fact, for safety reasons, a temperature limiter will stop the pyrolysis cycle and an engineer will be required to reset the limiter.

Following a pyrolysis cycle, when the oven door is opened, some whitish residue may be noticed on the walls. Once the oven has completely cooled, simply wipe them off with a damp sponge.

A C C E S S O R I E S

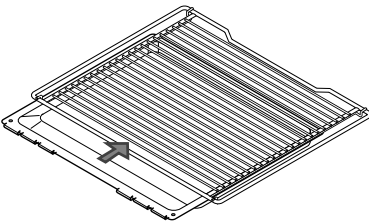
ALL COOKING IS DONE WITH THE OVEN DOOR CLOSED, INCLUDING GRILLING.

Your oven has runners which enable the following accessories to be positioned on four levels.



2 x shelf

This is used for holding all dishes and tins which contain food for cooking or browning.

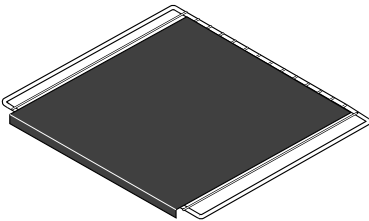


1 x grill shelf for dripping pan

You can place items to be grilled directly onto this shelf.

1 x support for dripping pan

1 x dripping pan



2 x flat baking trays

Placed directly on the shelf, this is used for cooking pastries, tarts, pizzas, etc...

C A R E A N D M A I N T E N A N C E

Before starting to clean your oven by hand, allow the appliance to cool down and check that the selector knob is at the 0 position.

General cleaning

Polished, painted or enamelled metal surfaces.

Use commercial cleaning products designed for cleaning polished metal.

Oven door glass.

When cooking has caused staining, you are strongly advised to clean the inner glass with a non-abrasive commercial cleaner. The metal cross-pieces on the oven door must not be cleaned with a scouring sponge or a harsh cleaning product.

Control knobs

Clean the control knobs with soapy water. They can be removed if necessary, by pulling them towards you.

Shelf and baking tray

Use a sponge with a non-abrasive cleaner and never use sharp objects.

As a general rule, scouring powders and metal scouring pads should never be used.

B

Changing the bulb

Warning!

Disconnect the appliance from the power supply before replacing the bulb .

Turn the cover **B** one quarter turn to the left.

Unscrew the bulb and replace it with a heat-resistant (300 °C) bulb of the same size available from all Kleenmaid St George Stores or Kleenmaid St George Spare Parts on 1 800 072 144.

F O R T H E I N S T A L L E R

As a specialist, you are the only person qualified to carry out the installation and connection of cooking appliances. For this reason, our guarantee applies solely and exclusively to appliances for which you have carried out the installation and connection in accordance with current regulations. Non-compliance with this condition will be the installer's responsibility and St George will not be liable in any way.

Technical data

Operating voltage	220-240 V ~ 50 Hz
Total electrical power consumption	3.365kW
Power rating of grill	2.135kW
80 min. pyrolysis cycle	3.1 kW
Energy consumption	
- heating to 175 °C	0.30 kWh
- running for one hour at 175 °C	0.60 kWh
TOTAL	0.90 kWh
Usable dimensions of oven	
Width	43 cm
Height	31.5 cm
Depth	38.5 cm
Usable volume	52 litres

Building-in the oven (fig. 1)

The oven has an optimised air circulation system which enables the achievement of excellent cooking results and easy cleaning.

The total control of this air circulation system means that you should take note of the following:

- The oven may be installed with equal success under a worktop or in a column unit, as the hot air outlet is at the front.
- The fitting dimensions must be appropriate (see fig. 1).
- The material used for the housing unit must be heat resistant (or be covered with such a material).
- The distance between the oven and the sides of the unit, to the left and the right, must be the same so that it is correctly centred in relation to the doors of the neighbouring unit; **this distance must be at least 2 mm.** For greater stability, fix the oven into the unit using 2 screws in the holes provided in the lateral uprights (see fig.1).
Drill a 3 mm hole beforehand in the wall of the unit to prevent the wood splitting.

Connecting the oven

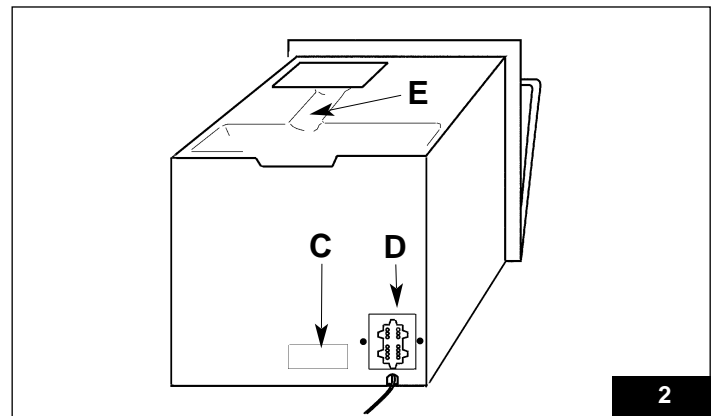
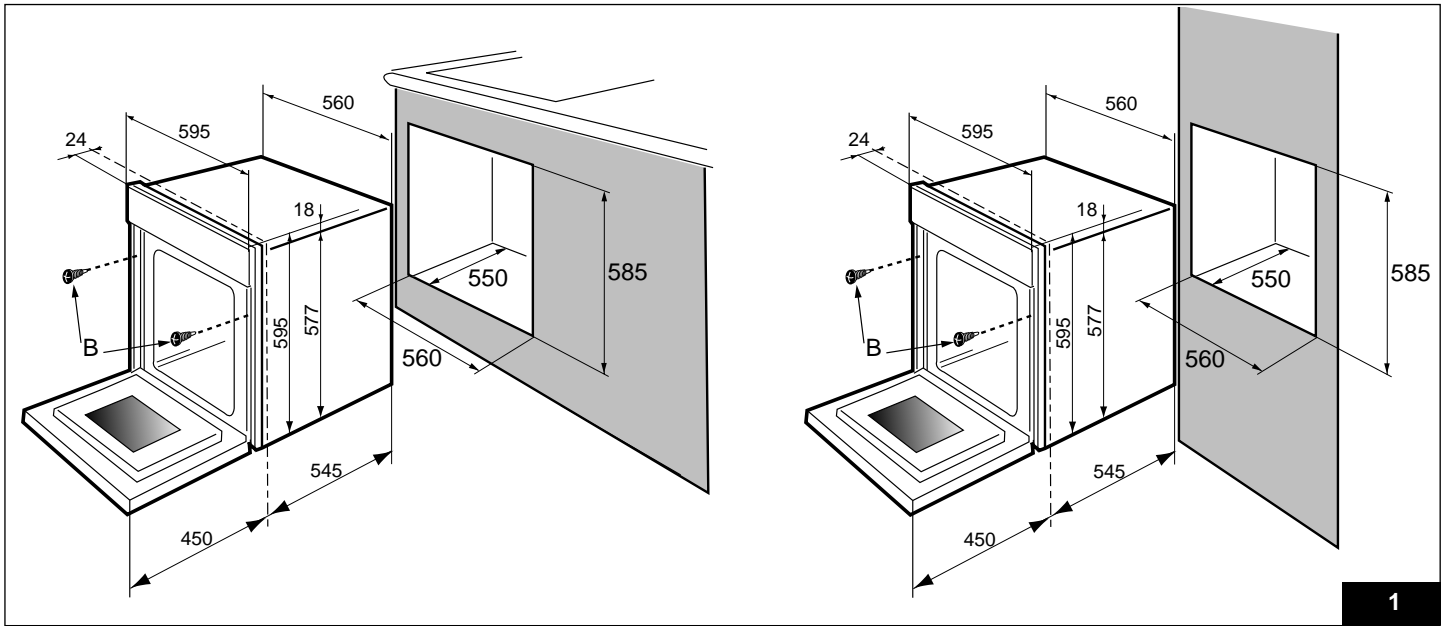
(Fig. 2)

- Before carrying out the connection, make sure that the cable from your mains supply have a sufficient rating to supply the appliance correctly.
- Electrical connection must be carried out before the appliance is fitted into the unit.
- The appliance must be connected to the power supply of 240V single phase, 20 AMP-circuit minimum. The earth wire (yellow/green) must be connected to the earth terminal on the appliance.
- Kleenmaid will not be liable in the event of an accident resulting from non-existent, faulty or incorrect earthing.
- The neutral supply must be connected to the neutral terminal on the terminal block.

To gain access to the terminal block :

- Using a pair of pliers, cut the fixings on the four corners of the access flap on the rear panel of the oven.
- Replace the access flap in such a way that the opening is completely covered, using two metal screws with a diameter of 4 mm and length of 15 mm.

CUT OUT DIMENSIONS



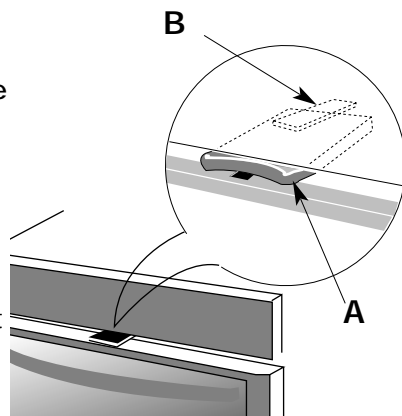
CHILD SAFETY

Installation

- 1 - Open the door
- 2 - Lift the door stop **B** and push the "ratchet" **A** of the device to the right.
- 3 - Close the door and check if your child safety device is well engaged; the door can now only be opened by simultaneously pressing on the safety ratchet **A**.

Neutralising the safety device

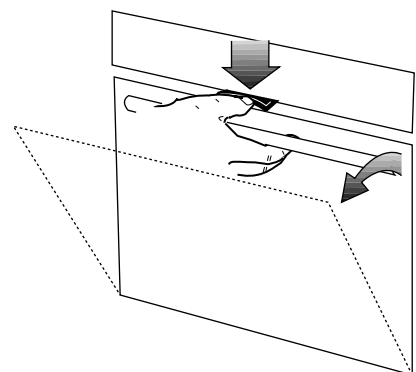
- 1 - Open the door.
- 2 - Lift the door stop **B** and push "the ratchet" **A** of the device to the left.
- 3 - Close the door and check it opens without pressing on the safety ratchet.



Use

You have chosen to use the child safety device.

Open the door as shown below










You have neutralised the child safety device.

Open the door normally.

ADVICE ON USING THE OVEN

Cooking meat

- 1 - If your meat is cooked through without being browned on the outside:
 - Try using the  or  function instead.
 - Place the meat closer to the grill
 - Do not pre-heat when using the  function.
 - Increase the thermostat setting.
- 2 - If your meat is too brown on the outside but undercooked in the centre:
 - Try using the  function instead.
 - Move the meat further away from the grill when using the  or  functions.
 - Pre-heat for less time.
 - Lower the thermostat setting.
- 3 - If your oven is very dirty you have cooked at too high a temperature:
 - Lower the thermostat setting.
 - Do not use the dripping pan with the  function.
- 4 - If you use the dripping pan and the shelf:
 - Add a small amount of liquid to the dripping pan to prevent the fat which runs off the meat from burning.

Successful baking

- 1 - If the top of the cake is a dark colour and the bottom is a very light colour, you have not cooked with enough heat from below:
 - Move the cake lower down the oven.
 - Use a dark-coloured tin.
 - Lower the thermostat setting.
- 2 - If the top of the cake is a light colour and the bottom is dark, you have cooked with too much heat from below:
 - Place the cake higher up the oven.
 - Use a light-coloured tin.
 - Lower the thermostat setting.
- 3 - If the outside is overdone, while the inside is undercooked or it is unevenly browned, you are cooking at too a high a temperature:
 - Lower the thermostat setting.
 - Increase the cooking time.
- 4 - If the outside is too dry but is a good colour, you have cooked it for too long and at too low a temperature:
 - Reduce the cooking time.
 - Increase the thermostat setting.

Multiple cooking

It is possible to cook several dishes (the same or different types) simultaneously, without flavour or odour being passed from one to the other, as long as you choose dishes cooked at the same temperature. (They do not have to be placed in the oven or taken out at the same time).

Depending on the number of levels used, you may have to purchase additional equipment.

Note: The cooking guide gives the cook time for a single dish. When cooking several dishes increase this time by 10 to 20 minutes.

Additional information

Tins made of black metal with a non-stick interior and gilded metal tins are the most suitable because they absorb heat rapidly and transmit it to the dough. This means that cooking time is reduced and less energy is required.

Baking utensils made of tin reflect the heat, which means they reject it. Cakes and pies baked in these tins will not brown properly and take longer to cook. This type of utensil is not recommended for baking in a convection oven.

With respect to the temperatures given in recipe books for conventional cooking, when cooking dishes using the fan-assisted settings, the temperature should be reduced by 10 to 25°C for baking and by 20 to 40°C for meat. The cook time should then be decreased slightly.

SUGGESTED COOKING GUIDE

Conversion mark										°C
Mark °C	1 50°C	2 70°C	3 90°C	4 120°C	5 150°C	6 180°C	7 210°C	8 240°C	9 270°C	MAXI 275°C

DISHES	COOK FUNCTION SELECTOR	SUGGESTED TEMPERATURE	SHELF POSITION	ACCESSORIES	TIME	NOTES
STARTERS VEGETABLES						
<i>Pizza</i>	Combined	205°C	2nd	Baking tray	18 -20 min.	Depending on thickness
<i>Quiche lorraine</i> *	Combined	205°C	1st	Tin on shelf	30-35 min.	28 cm tin
<i>Cheese soufflé</i>	Fan-assisted heat	180°C	1st	Tin on shelf	35 min.	
<i>Potato bake</i>	Fan-assisted heat	180°C	1st	Dish on shelf	45-50 min.	Depending on quantity - Lower heat after 30 min.
<i>Stuffed tomatoes</i>	Fan-assisted heat	180°C	1st	Dish on shelf	40-45 min.	
<i>Provençal tomatoes</i>	Fan-assisted grill	230°C	2nd	Dish on shelf	20 min.	
FISH						
<i>Sea bream</i>	Fan-assisted heat	180°C	1st	Dish on shelf	25-30 min.	Depending on thickness
<i>Mackerel</i> *	Grill	275°C	3rd or 4th	Placed on shelf	6-7 min. a side	Dripping pan on 1st shelf position
MEAT						
<i>Lamb chops</i> *	Grill	275°C	4th	Meat on shelf	5-6 min. a side	Dripping pan on 1st shelf position
<i>Leg of lamb</i>	Fan forced	190°C	2nd	Meat on shelf	15-20 min./500g	Dripping pan on first shelf position
<i>Roast beef</i>	or Fan-assisted heat	235° or 220°C	1st	Dish on shelf	10-15 min./500g	During cooking pre-heat the oven
<i>Roast pork/veal</i>	Fan-assisted heat	180°/200°C	1st	Dish on shelf	35-40 min./500g	
<i>Chicken</i>	Fan-assisted heat	180°/200°C	1st	Dish on shelf	25 min./500g	
<i>Guinea fowl/rabbit</i>	Fan-assisted heat	180°/200°C	1st	Dish on shelf	20-25 min./500g	
BAKING						
<i>Brioche</i>	Fan-assisted heat	160°C	1st	Tin on shelf	35 min.	
<i>Fruit cake - Pound cake</i>	Fan-assisted heat	170°C	1st	Tin on shelf	45-50 min.	
<i>Shortbread</i>	Fan-assisted heat	165°C	2nd	Baking tray	15-18 min.	
<i>Apple pie</i>	Combined	160°C	1st	Tin on shelf	60 min.	
<i>Soft fruit tart</i>	Combined	205°C	1st	Tin on shelf	35-40 min.	28 cm diameter tin
<i>Apple tart</i>	Fan-assisted heat	205°C	1st	Tin on shelf	35-40 min.	28 cm diameter tin
<i>Puff pastry</i> *	Conventional	225°C	2nd	Baking tray	15 min.	Pastry without filling
<i>Choux pastry</i> *	Conventional	200°C	2nd	Baking tray	30 min.	
<i>Egg custard</i>	Conventional	160°C	2nd	Baking sheet	20 min.	6 ramekins in a bain-marie

* These dishes are best placed in a hot oven.

WARRANTY AND SERVICE

Domestic Warranty - Full Five Year Warranty

In addition to all statutory rights which you, the Consumer, have under all the relevant laws in respect to this appliance, during your first five years of ownership as the 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 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

In addition to all statutory rights which you, the Consumer, have under all the relevant laws in respect to this appliance, during your first one year of ownership as the 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 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 This Warranty Does Not Cover

We are not responsible for any damage or malfunction unless 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 resulting from any malfunction.

This Warranty does not cover replacement of light bulbs or glass breakage due to impact.

In case of fractured glass do not use your appliance

Warranty Registration

Please complete the enclosed warranty card retain it with your receipt.

Service Assistance

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

Model No.*

Kleenmaid St George Store purchased from.....

Date of purchase...../...../..... Date of Installation...../...../.....

**KLEENMAID ST GEORGE AFTER SALES SERVICE
1300 652 100**

* The Model No is shown on the underside of the control panel.

9960-3983 09/99

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.

For appliance please phone

1300 652 100

Kleenmaid St George Store

131308

We reserve the right to alter the specifications with no influence on the operation of the appliance. This instruction manual cannot be reason for claim.

Other products in Kleenmaid St George
range of world's best appliances:

Washers

Dryers

Dishwashers

Ovens

Cooktops

Rangehoods

Sinks

Waste Disposals

Taps

Cookware

Refrigerators

Freezers

Vacuum Cleaners

**For sales information on the full range of quality kitchen and laundry
appliances, phone 13 13 08.**

For service related enquires, phone 1300 652 100