cooking collection

Instructions for use and warranty details

Freestanding Oven
Model No.: OFS9020
Dear Customer,

Thank you and congratulations for choosing Kleenmaid.

Your new appliance has been designed and meticulously tested to ensure that it meets all your culinary requirements, and has been carefully manufactured using top quality materials to give you years of reliable performance.

For best results, carefully read the instructions on how your new appliance is to be installed. Correct installation will avoid delays and unnecessary service call costs.

Once installation is complete, please read this instruction manual carefully and get to know the controls and the features of your new Kleenmaid appliance. These simple instructions will enable you to achieve excellent results from the very first time you use it.

Again, congratulations and thank you for choosing The Best You Can Own.

KLEENMAID
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Important Notes

Please keep this handbook for future reference.

• This appliance is designed to be handy for any adult to use at home. Children should be supervised to ensure that they do not play with the appliance.
• Accessible parts may become hot during use. To avoid burns young children should be kept away.
• This product must be connected in accordance with current gas and electrical regulations. A fixed wiring installation is to be done only by an authorized electrician.

• Authorised personnel must perform subsequent adjustments or repairs that may be necessary with care and full attention.

• For any repairs, always contact authorized Customer Service Centre and ask for original spare parts. Repairs by untrained people may lead to damage and void the warranty.
• The appliance must only be used for what it has been made for, that is, cooking for home use. Any other use is considered improper and, as such, dangerous.
• The manufacturer cannot be held responsible for any harm to people or damage to things deriving from an incorrect installation or maintenance or from an erroneous use of the appliance.
• Once the outer wrapping and the inner wrappings of the various parts have been removed, check and make sure that the appliance is in perfect condition. If you have any doubts, do not use the appliance and contact authorised personnel.
• The packaging materials used (cardboard, bags, polystyrene foam, nails, etc.) must not be left anywhere which could be easily reached by children. To safeguard the environment, all packaging materials used are environmental friendly and recyclable.
• The electrical safety of this appliance is only guaranteed if it is correctly connected to a good earth system, as prescribed by the electrical safety standards. The manufacturer declines all responsibility if these instructions are not followed. Should you have any doubts please contact authorised personnel.
• Prior to connecting the appliance, please ensure that the rating plate data corresponds to the gas and electricity mains rating as described in “TECHNICAL DATA”.
• If you are using a socket near the appliance, make sure that the cables of electrical appliances that you are using do not touch the hobs and are far enough from all hot parts of the hobs.

• DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
• DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.
• NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES.
• DO NOT MODIFY THIS APPLIANCE.

• The use of gas cooking appliance produce heat, moisture and products of combustion in the room which it is installed. For this reason the room must be well ventilated, keeping the natural ventilation openings free and switch on the mechanical ventilation system (suction hood or electric fan). If the hob is used for a long time, additional aeration may be necessary, for instance, opening up a window, or a more effective ventilation by increasing the power of the mechanical system if there is one.
• WARNING – In order to prevent accidental tipping of the appliance, for example, kids climbing onto the opened oven door, the stabilising means must be installed. Please refer to installation instructions.
Do not use the oven door as a shelf.
Do not push down the opened oven door.
Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electrical shock.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
Steam cleaner is not to be used.
Fixed wiring must be protected.
Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
The appliance must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance to instructions.
This product must not be disposed with the domestic waste. It has to be disposed at an authorised bin for recycling the appliances.
This appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge. Unless, they have been given supervision or instruction regarding the use of appliance by personnel who is responsible for their safety.
Always make sure all the controls are off or closed when the appliance is not in use.
When the burners are in use, do not leave them unattended. Make sure there is no kids in the area. Check that pan handles are positioned correctly and always keep an eye on the pan whenever oils or fats are used as they are inflammable.
Never try to extinguish fires with water, but switch the appliance off immediately then cover the flame with a lid or fire blanket etc.
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
If the range is placed on a base, measures have to be taken to prevent the appliance slipping from the base. Refer to anti-tilt chain instructions. Do not use the oven door as a shelf.

WARNING!
DO NOT USE THIS APPLIANCE AS A SPACE HEATER
DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE
Installation Instructions
The appliance must be installed by authorised personnel in accordance to the manufacturer’s instructions and local regulations.

This appliance must be installed in accordance with:
AS/NZS 5601 - Gas Installations (for Australia)
NZS 5261 – Code of Practice for the Installation of Gas Burning Appliances and Equipment (for New Zealand)
Local gas fitting regulations
AS/NZS 3000 – Electrical Installations (Wiring Rules)
Building codes

Installation environment
The gas appliance shall be installed such that the surface temperature of any nearby combustible surface will not exceed 65°C above ambient. If there is insufficient space or natural air flow to meet this requirement, creating an air gap between a heat shield and/or insulating material and the combustible substrate may be effective. Care should be taken where a combustible surface is covered by a non-combustible material. For example, covering a combustible surface with stainless steel may not prevent heat transfer and in some circumstances a hazardous situation could arise.
The materials used in the adjacent cabinets is to be able to withstand a temperature of 90°C or higher. Combustible materials, such as curtains, must be at the minimum distance of 500mm. Refer to the diagram below, any vertical combustible surface, A, which is less than 200mm measured from the periphery of the nearest burner, must have either
i.B of not less than 150mm above the periphery of the nearest burner for full dimension (width or depth) of the cooking surface area, OR
ii.C of 10mm or more.
The distance between the highest part of the highest burner of the cooker and a
i.Exhaust fan is 750mm
ii.Range hood is 600mm
Diagram below shows the requirements and product dimension.
Dimension of OFS9020

Installation of the Freestanding Unit
Remove all protective plastic film (if there is any). Install the levelling feet provided and adjust the cooker to a suitable height.

Anti-tilt chain is provided and meant to be installed to prevent the appliance from tilting forward and damage to gas pipe. Fix the hook panel firmly on the wall at a suitable height and place the chain over the hook. After that, make sure the chain is taut and the cooker will not tilt forward.

**WARNING:** In order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instructions for installation.
Power & Gas Connection:
THE APPLIANCE MUST BE CONNECTED IN ACCORDANCE WITH CURRENT GAS & ELECTRICAL RULES AND REGULATIONS. INSTALLATION IS TO BE DONE ONLY BY AUTHORISED PERSONNEL.

Gas Connection
The gas settings are listed in the data label for both NG and ULPG. Kindly ensure the correct nozzle injectors are used for the gas supply.
Before connecting the appliance to the gas network, make sure that the gas distribution network complies with the details stated in the data label. This appliance must be installed in compliance with relevant gas standards and/or codes of practice applicable.
The gas connection is via a G ½" male thread loose fitting which is located at the left rear of the cooker.
Connect the adaptor to the appliance gas connection, and check if the seals between the adaptor and gas connection are in place and in good connection. Gasket or washer is required for sealing mechanism.

Adaptor must be fitted on gas connection to cooker prior to assembling other components. For NG, connect the natural gas regulator with the integral test point by using approved gas thread tape.

For ULPG, connect the ULPG test point by using approved gas thread tape. If the supplied adaptor has a test point fitted, ULPG test point is not required.

Ensure the supply connection point, test point and natural gas regulator adjustment screw (for NG installation) are accessible for testing and/or adjustment when the appliance is in the installed position.
Suitable ULPG gas cylinder sizes are 90kg or below
There are two ways to carry out the connection to the main gas line:
A. The freestanding cooker can be connected with rigid pipe as specified in AS/NZS 5601.  
B. The cooker can be connected with a Flexible Hose, which complies with AS/NZS 1869  
(AGA Approved), 10mm ID, class B or D, not more than 1.2m long and in accordance with  
AS/NZS 5601. Ensure that the hose does not contact the hot surfaces of the hob, oven,  
dishwasher or other appliances that may be installed underneath or next to the cooker.

WARNING: Ensure that the hose assembly is not in contact with the flue or flue outlet of the  
oven. The hose should not be subjected to abrasion, kinking or permanent deformation and  
should be able to be inspected along its entire length. Unions compatible with the hose  
 fittings must be used and connections must be tested for gas leaks. The supply connection  
point shall be accessible after the appliance is installed. The fixed consumer-piping outlet  
should be at approximately 150mm to the side of the cooker. The hose should be clear of the  
floor when the cooker is installed.

CAUTION !!  
Carry out the connection without applying any kind of stress to the appliance.

Warning: The restraint chain supplied should be anchored to the wall so that the chain  
prevents strain on the hose connections when the cooker is pulled forward.  
After gas connection, check for leaks using soapy solution, never a naked flame.

Setting of the gas pressure
Fit a manometer with a 6mm rubber hose to the test point on the NG regulator. Or fit the  
manometer to LPG test point if ULPG connection is used.  
Ignite the wok and auxiliary burner on and adjust test point pressure to 2.75kPa for ULPG  
and 1.00kPa for NG. Turn the two burners off and on again and recheck the pressure if it is  
the same as previously set. Adjust again if required.

Test if the cooktop operates correctly
After installation and test point setting, each burner ignition and operation must be tested  
individually and with all burners operating. This testing must be done by the installer before  
leaving.

Supplied Gas Conversion
Contact the manufacturer or authorised dealer for conversion. For service, please refer to  
contact details in the warranty card.  
Important:. Before carrying out the conversion, unplug the appliance from the gas and  
power mains.  
Replacing nozzles:
- Unplug the appliance from the mains to avoid possible electrical shock.
- Remove the trivets from the hob  
- Remove the burner caps  
- Use a 7mm tubular hex wrench to loosen the nozzles and replace them with suitable  
nozzles as indicated in the diagram below.  
- Remove or install regulator for NG or test point adaptor for ULPG.
<table>
<thead>
<tr>
<th>Burner: Small</th>
<th>Natural Gas (1.0kPa)</th>
<th>Universal LPG (2.75kPa)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gas Consumption (MJ/h)</td>
<td>4.00</td>
<td>4.00</td>
</tr>
<tr>
<td>Injector Size (mm)</td>
<td>0.91</td>
<td>0.56</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Burner: Medium</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gas Consumption (MJ/h)</td>
</tr>
<tr>
<td>Injector Size (mm)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Burner: Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gas Consumption (MJ/h)</td>
</tr>
<tr>
<td>Injector Size (mm)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Burner: Wok</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gas Consumption (MJ/h)</td>
</tr>
<tr>
<td>Injector Size (mm)</td>
</tr>
</tbody>
</table>

After replacing the nozzles, the installer must check and set the gas pressure and adjust the burners flame.

**Adjust the burner minimum flame height**

This adjustment can only be performed by an authorised personnel. The minimum burner flame is factory adjusted for the gas type stated on the gas type label adjacent to the gas connection and should not require adjustment. Adjustment may be required if the nozzles have been replaced or there are special mains pressure conditions. The operations necessary to perform this operation are the following:

- Light the burner
- Turn the knob to the minimum position
- Take out the knob (and gasket if there is any)
- Using a suitable sized screwdriver, turn the regulation screw by the side of the tab shaft until a small regular flame is obtained
- Put the knob back on and turn it quickly from the maximum position to the minimum position, checking that the flame does not go off.
- Make sure the flame is regulated to sufficiently maintain heating of the safety valve thermocouple.
Warning!
Make sure the trivets are placed at the correct position. Take note of the 4mm high bumps at the stainless steel panel, and match it with corresponding concavity of trivets. Trivets reposition between different burners are not allowed. Below shows an example:

Warning!
The freestanding unit is design without a lid or cover. Aftermarket lids or covers are not suitable.

Electrical Connection

WARNING: THIS APPLIANCE MUST BE EARTHED
For a direct connection to the electric network is necessary to mount a circuit breaker before the appliance according to the electrical regulation.
Before making connection to the electrical network, check that the domestic system and the limiter valve can take the appliance load.
The supply cord must be positioned at such point where the temperature of the point is NOT possible to reach 50K or higher than the ambient temperature.
Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

220-240V~

3G1.5mm² H05RR-F

WARNING: IT MUST BE ENSURED THAT EACH APPLIANCE IS CONNECTED ONLY TO A 230VAC +10%–6% 50Hz MAINS POWER SUPPLY WHICH CONTINUOUSLY COMPLIES WITH THE RELEVANT AUSTRALIAN STANDARD. FAILURE TO DO SO MAY SERIOUSLY DAMAGE THE APPLIANCE AND ANY SUCH DAMAGE IS NOT COVERED BY THE MANUFACTURER’S WARRANTY.
If this product is to be connected to a new or upgraded electrical installation, then it must be connected to the supply by a supply cord fitted with:
- an appropriately rated plug that is compatible with the socket-outlet fitted to the final subcircuit in the fixed wiring that supplies this cooking range; or
- an appropriately rated installation male connector that is compatible with the installation female connector fitted to the final sub-circuit in the fixed wiring that supplies this cooking range.

Before connecting to the mains, make sure that:
- The supply system is regularly earthed, according to the regulations in force.
- The isolation switch can easily be reached after the appliance is installed.
- After connection to the mains, check that the supply cable does not overheat.
- Never use reductions, shunts, adaptors that can cause overheating or burning.

The manufacture shall not liable for any direct or indirect damage caused by faulty installation. The installer must ensure that the product installation and connection complies with the local and general gas and electrical regulation in force.

Before using the electric oven, we suggest to:
- Remove the special film covering the oven door glass (if there is any)
- Heat the empty oven at max. temperature for 45 minutes. This is to remove any unpleasant smell caused by working residues.
- Carefully clean the internal cavity of the oven with soapy water and rinse it.

**IMPORTANT!**
When the oven is in operation, hot surfaces might occur at the oven door. Take note of the “Warning! Hot Surface” sign. Make sure children do not go near the oven when it is in use.

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**Oven Accessories**

**Model:** OFS9020

1x baking tray  
1x baking tray holder  
1x grill insert  
1x baking tray handle  
2x full rack  
1x user manual  
1x warranty card
Control Panel

Oven Model: OFS9020

<table>
<thead>
<tr>
<th>Knob</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>Digital Timer</td>
</tr>
<tr>
<td>B</td>
<td>Function Rotary Switch</td>
</tr>
<tr>
<td>C</td>
<td>Temperature Switch</td>
</tr>
<tr>
<td>D</td>
<td>Auxiliary Burner</td>
</tr>
<tr>
<td>E</td>
<td>Large Burner</td>
</tr>
<tr>
<td>F</td>
<td>Wok Burner</td>
</tr>
<tr>
<td>G</td>
<td>Medium Burner</td>
</tr>
<tr>
<td>H</td>
<td>Medium Burner</td>
</tr>
</tbody>
</table>

A is a digital timer and it is used to control the power on/off. Other than that, oven cooking time adjustment and program setting can be done here too. The inner cavity light is on when the appliance is in normal working state. OFS9020 uses digital timer to control cooking time and program setting. Refer to Section Digital Timer for the operating instruction.

B is function control knob that allows different heating functions to suit different cooking needs. This is for the user to choose the best cooking function for different kind of food.

C is used to control the oven temperature and it can be adjusted from 50°C to 250°C. When the inner cavity of the appliance reaches the preset temperature, heating element will be off automatically. It will be on automatically again when the cavity temperature is lower than the preset temperature.

D, E, F, G, H are gas hob control knobs.
Using the Cooktop

The burners are made to design and rating to provide the exact heat required for different cooking style.
For each control knob, there is a printed diagram to indicate to which burner or heating element the knob is controlling.

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Automatic Electrical Ignition

The command of igniting the burner is integrated in the control knob. Press and turn the corresponding burner knob counterclockwise until it reaches to the “Full on” position.

Automatically the ignition sparks on, and keep pressing the knob until the burners is lighted up. Matches can be used to light the burners in blackouts.
Ignition of Burners Equipped with Safety Thermocouples

The appliance burners are to be equipped with safety thermocouples. This thermocouple is part of the flame failure device (FFD). A FFD is designed to stop flammable gas going to the burner if the flame is extinguished. This is to prevent a dangerous build up of gas around the appliance.

In the case of burners which equipped with FFD, press and turn the corresponding burner knob counter clockwise to the “maximum” position. Automatically the ignition sparks on, keep pressing the knob until the burner is lighted up. After the burner is lit, keep the knob pressed for about 10 seconds to allow the safety thermocouples to warm up. By any case after 10 seconds and the burner fails to light up, it means the safety thermocouple is not heated sufficiently. Repeat the process.

Optimum Use of the Burners

To get the maximum yield with minimum gas consumption, please keep the following points in mind:
• Once the burner is lit, adjust the flame according to your needs.
• Use an appropriate pan and with flat bottom for each burner (see the table and figure below).
• When the pan content starts to boil, turn the knob down to “Reduced rated position” (small flame).
• Always put a lid on the pan.

Using the Electric Oven

Various cooking functions can be set by selecting different heating elements and temperature setting.

Oven Cooking Functions

- Defrosting - the fan switches on without any heating. Food defrosting time is cut by about 1/3.

- Static convection mode (conventional cooking) - heat supplied from top and bottom heating elements. The oven must be preheated before food is placed inside. Static convection is ideal for cooking:
  - Pastry (dry-thin)
  - Pizzas
  - Bread
Characteristics of static cooking:
- Heat supplied from above and below
- Cooking possible on one shelf only
- Low moisture removal

**Bottom Heating Element + Top Heating Element + Fan**
This function gives even cooking by using both top and bottom outer heating elements with fan to help to circulate the heat evenly. By using the top heating elements, it gives the food a golden brown finish. By putting the food to a lower shelf will make food pastry bases crispier. To make the food brown and crusty, you can put your food on level 1 (the first shelf above the enameled floor) and / or 4 (top level).

**Top Outer Heating Element + Fan**

**Top Outer Heating Element**

**Maxigrill with Bottom Heating Element**
This function gives more radian heat directly by using both inner and outer top heating elements and bottom heating element, By using the top heating elements, it gives the food a golden brown finish. By putting the food to a lower shelf will make food pastry bases crispier. This function is perfect for food in small quantity on shelf level 2 and / or 3. To make the food brown and crusty, you can put your food on level 1 (the first shelf above the enameled floor) and / or 4 (top level).

**Fan Forced** - the circular heating element and the fan come into operation and the heat is distributed evenly to all levels of use. Various dishes can be cooked on different shelves, naturally remembering to cook each one for the right time. The oven must be preheated before food is placed inside.
Fan mode is ideal for cooking:
- Cakes
- Large amounts of food
- Cooking different dishes together.

Characteristics of fan cooking:
- Heat supplied from every direction
- Cooking possible on several shelves
- High moisture removal
- Defrosting possible with or without heat.

**Central Grill** - can be used for small amount of food (low energy consumption). Door has to be closed at all times for grilling.
Maxigrill - for grilling food that occupies a large surface. Closed door grilling at all times.

Ventilated Maxigrill - the action of the fan combined with the powerful action of the two grill elements is ideal for cooking large pieces of food. Closed door grilling at all times.

Ventilated Grill - Fan + top inner heating element. Closed door grilling at all times.

Bottom Element with Fan
The heat from below is spread evenly through the oven for slow, gentle cooking.

Bottom Element

Off

Digital Timer

The electronic programmer is a device which groups together the following functions:
- 24 hour clock with illuminated display
- Timer (up to 23 hours and 59 Min.)
- Program for automatic beginning and end of cooking
- Program for semi-automatic cooking (either only start or only finish).

Description of buttons

Timer
Cooking time
End of cooking time
Manual position
Increment of numbers
Decrement of numbers

Description of lighted symbols

Auto (flashing) programmer in automatic position but not programmed
Auto (always lighted) programmer in automatic position with preset program
Manual cooking taking place

Timer in operation

And -Auto- (both flashing) programmer error.

---

Digital clock
Oven clock shows 24-hour time. Upon immediate power up of the oven or after a blackout, three zeros will flash on the programmer panel. To set the oven clock local time please press [X] and [SS] buttons simultaneously, and adjust by pressing [+] and / or [-] buttons until you have the exact hour. The regulation speed depends on the pressure applied on the [+] [-] buttons.

Manual cooking without using the programmer
To operate the oven manually, that is without using the auxiliary programmer, it is necessary to cancel the flashing -Auto- by pushing [X] and [SS] buttons at the same time to set it on manual mode.

Automatic cooking (start and finish)
1) Set the cooking duration by pressing [SS] button.
2) Set the end of cooking time by pressing [X] button.
3) Set the temperature and cooking program by using the thermostat knob and the selector knob.

   After done with the setting, -Auto- symbol will flash, this means the oven has been programmed.

For example: cooking lasts 45 minutes and is expected to stop at 14.00.
- Press [SS] and set to 0.45
- Press [X] and set to 14.00

After finishes the setting, the clock hour will appear on the panel and -Auto- symbol will be on. This means the cooking program has been entered to the programmer.

At 13.15 h. (45 minutes to 14) the oven turns on automatically. During cooking duration, [SS] button and -Auto- are flashing.
At 14.00 h. the oven turns off automatically, a buzzer goes off until it is stopped by pressing any function key button.
**Semi-Automatic Cooking**

A. Set the length of cooking time
B. Set the end of cooking time

A) Set the length of cooking time by pressing the \( \text{SS} \) button. The oven will turn on immediately. -AUTO- and the \( \text{SS} \) symbols will flash. At the end of cooking, the oven will turn off, a buzzer will go off until it is stopped as above described.

B) Set the end of cooking time by pressing the \( \text{X} \) button. The oven will turn on immediately. -AUTO- and \( \text{X} \) will flash. When the set cooking time has elapsed, the oven will turn off and the buzzer will ring until it is stopped as above described.

The cooker program may be seen at any moment by pressing the corresponding button. The cooking program may be cancelled at any moment by pressing the \([+] [-]\) buttons until zero appears on the panel. Then the oven can work manually.

**Timer - Buzzer**

The timer consists of a buzzer which may be set for maximum period of 23 hours and 59 min. To set the time, press the \( \text{C} \) button and the \([+] \) or \([-]\) until you reach the desired time on the panel. Having finished the setting, the preset time and the \( \text{C} \) symbol will appear. The countdown will start immediately and may be seen at any moment on the panel by simply pressing the \( \text{C} \) button. At the end of the set time, the \( \text{C} \) symbol will turn off and the buzzer will ring until it is stopped by pressing any key function button.

Note: Power blackout makes the clock go to zero and cancels the set programs. After a blackout three zeros will flash on the panel and cooking need to be programmed once again.

**Oven Cooking**

For perfect cooking it is necessary to pre-heat the oven to the preset cooking temperature. Use deep containers or trays as baking-pan for roasts placed in the middle rack, to minimum possible soling of the oven cavity from fat splashes, sauce burning and smoke production. The table shows some examples of how to set the thermostat and the cooking time. The cooking times vary according to the type of food, its homogeneity and volume. Use these suggestions as a guide only.

**Practical hints to save energy**

The oven can be switched off some minutes before cooking end; the residual temperature is enough to complete cooking. Open the oven door only when it is absolutely necessary; to check the cooking phase, look through the glass door (the inner cavity light is always on).
Pieces of general advice
The oven offers various kind of heating:
1. The traditional heating for the cooking of special roasts
2. The fan forced heating for the cooking of cakes, biscuits and similar.
If the fan forced heating is chosen, it is recommended to take advantage of it by cooking on more levels to prepare a complete menu, to save time and energy.

The intelligent display light
FAN FORCED heating
By this function a continuous circulation of warm air is created, suitable for the cooking on multiple levels. The oven will reach the preset temperature in a very short time.

TRADITIONAL COOKING (the upper and lower heating element operate)
It is especially suitable for the cooking of game and as well as for the cooking of bread and sponge cakes. It is advisable to place food into the oven after preheating it, when the oven reaches the set temperature the yellow warning light extinguishes.

GRILL COOKING (the two upper heating pipe works)
To cook with the grill, pre-heat the oven for about 5 minutes. During grill operation the heat comes from above; and is suitable for thin cuts meat and for toasts. The table shows some examples of cooking times and shelf positions. The cooking times vary according to the type of food, its homogeneity and volume.

COOKING OF PASTRY
The air circulation of the oven assures an instantaneous and uniform heat distribution. More trays can be inserted into the oven together with the pastries, taking care not to use the top level. Together with the pastry, other foods can be cooked at the same time (fish, meat, etc.), provided they can be cooked at the same temperature.

GRATINATING (use either the inner upper element or both inner outer upper elements)
“Gnocchi alla romana”, polenta pasticciata, rice, lasagnas, noodles and vegetables dressed with béchamel are typical preparation for this type of cooking.

COOKING TIMES
The table shows some examples for the adjustment of the thermostat and of the cooking time. The cooking times can vary according to the type of food, its homogeneity and volume.

<table>
<thead>
<tr>
<th>Nature of food</th>
<th>Shelf Level</th>
<th>Oven Temp. °C</th>
<th>Time Minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>General</td>
<td>2</td>
<td>220–250</td>
<td>Relative to Qty</td>
</tr>
<tr>
<td>Long-cooking roast</td>
<td>2</td>
<td>225–250</td>
<td>50–60</td>
</tr>
<tr>
<td>Fowl (duck)</td>
<td>1</td>
<td>210–250</td>
<td>150–180</td>
</tr>
<tr>
<td>Poultry</td>
<td>2</td>
<td>225–250</td>
<td>50–60</td>
</tr>
<tr>
<td>Game</td>
<td>1</td>
<td>200–225</td>
<td>Relative to Qty</td>
</tr>
<tr>
<td>Fish</td>
<td>1</td>
<td>180–200</td>
<td>20–25</td>
</tr>
<tr>
<td>Pastries</td>
<td>1</td>
<td>160–200</td>
<td>60–70</td>
</tr>
<tr>
<td>Food</td>
<td>Qty</td>
<td>Shelf Level</td>
<td>Temp. °C</td>
</tr>
<tr>
<td>------------------------------</td>
<td>-----</td>
<td>-------------</td>
<td>----------</td>
</tr>
<tr>
<td>Veal cutlet</td>
<td>1</td>
<td>3</td>
<td>250</td>
</tr>
<tr>
<td>Lam cutlet</td>
<td>1</td>
<td>3</td>
<td>250</td>
</tr>
<tr>
<td>Liver</td>
<td>1</td>
<td>3</td>
<td>250</td>
</tr>
<tr>
<td>Chopped meat roulades</td>
<td>1</td>
<td>3</td>
<td>250</td>
</tr>
<tr>
<td>Veal heart</td>
<td>1</td>
<td>3</td>
<td>250</td>
</tr>
<tr>
<td>Roast in the net</td>
<td>1</td>
<td>3</td>
<td>250</td>
</tr>
<tr>
<td>Half-chicken</td>
<td>1</td>
<td>3</td>
<td>250</td>
</tr>
<tr>
<td>Fish filet</td>
<td>1</td>
<td>3</td>
<td>250</td>
</tr>
<tr>
<td>Stuffed tomatoes</td>
<td>1</td>
<td>3</td>
<td>250</td>
</tr>
</tbody>
</table>

REMARK:
- For the beef, veal, pork and turkey roasts, with bones or rolled, add about 20 minutes to the times shown in the table.
- The suggested shelf number allows you to cook at multiple levels, whereby shelf 1 is at the bottom level.
- The times indicated in the table refers to the cooking of one dish only; for multiple dishes, the cooking times should be increased by 5-10 minutes.

Important:
When the oven is in operation, always keep the oven door closed.
Don’t let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets.
**Do not put any weight on oven door.**
**Never cook on the bottom base panel.**

When cooking foods on the grill, always put the dripping tray on the shelf underneath. Place some water in drip tray to stop fats burning and smoking during cooking, and also keeps the moisture in meat while grilling

When cooking on different shelves simultaneously, put all containers in the centre of their shelves

Never use the oven without the rubber seal.
Cleaning and Maintenance

Caution: Prior to cleaning or maintenance, always disconnect the power supply.

Make sure a steamer cleaner is not used.

1) HOB
The surface of the hob, pan supports, enamelled burner caps and burner heads need to be cleaned regularly with warm soapy water, rinsed and then dried well to keep them in good condition.
Never clean when the top and components are still warm. Do not use metal or abrasive pads, abrasive powders or corrosive spray products. Never leave vinegar, coffee, milk, salty water, lemon or tomato juice for any length of time on the surfaces.

WARNINGS
Follow the instruction below before remounting the parts:
 Check that the heads burners and the relative burner caps, are correctly positioned in their housings.
 Check that burner head slots have not become clogged by foreign bodies.
 If it happens after re-installation that you find it difficult to on and off the hob, do not apply excessive force to do so but call for technical assistance.
 If any liquid spills over the hob, it must always be removed with a sponge.

2) CLEANING OF STAINLESS STEEL
In order to have your oven retains its new appearance; regular cleaning and care should be performed to protect the s/steel finishes.
Never use gritty or abrasive sponges. Stubborn stains can be removed by soaking in hot water, standard stains can be removed by applying a clean cloth soaked in soapy water before spillage becomes cold or dries up. Acidic materials like vinegar and citric juices etc can damage the most resistant surfaces. If a spill occurs wipe it immediately.

Note : Use only damp cloth to clean the stainless steel panel with printed wording. Stainless steel cleaners and similar products may remove the print.

3) OVEN CLEANING
Oven spillages should be cleaned straight away. Leaving it will cause burning and smoking inside the chamber of oven the next time oven is used. Leaving spillage’s can cause permanent damage to the enamel thus making it extremely hard to remove in the future. A non-caustic cleaner is recommended to clean the chamber of the oven. Do not use abrasive scourers, sponges, cleaning products. Wipe out oven regularly and properly while oven is still warm with hot soapy water and a soft cloth.

4) TOP HEATING ELEMENT
This element must never be sprayed with any detergents. A damp cloth and a bottlebrush can be used to clean the roof of the oven and the element itself. Never soak the element and always dry it after cleaning as not doing so can...
lead to deterioration. This area should be cleaned regularly as cooking fats spit up and
stick to the ceiling and the element which will burn and smoke, giving out unpleasant
odours.

5) CLEANING OF OVEN DOOR
This glass can be soaked in hot soapy water or with special glass cleaners. The outer finish
glass should be cleaned with a specified glass and mirror cleaner only. Soapy water will
remove stains and so on but will leave streaks. Refer to Triple Glazed Oven Door Assembly
below for the ways to remove the glass from oven door. Oven door can be removed
according to the below instruction:
- Open the oven door completely
- Turn the brackets of the lower hinges upwards until hooking the upper hinges.
- Set the door ajar, then lift lightly to remove the lower hinges from the slots.
- Remove the door and the two upper hinges from their seats.

6) REPLACING THE OVEN BULB
Once the oven has been electrically disconnected, unscrew
the glass protection cap and the bulb, replacing it with
another one suitable for high temperature 300℃.

It should be fit below points:
Voltage: 240V   Power: 25W     E14
Reassemble the glass cap and reconnect the oven.

7) LATERALS GRIDS
The lateral grids can be removed from the chamber. Pull the grid pins at the oven chamber
lateral panels then pull the grid pins at the oven back panels and remove the grids. Reverse
the steps when inserting the grids back to the chamber.
ATTENTION

Telescopic rails are fitted to the oven to facilitate easy inspection and removal of cooked food & utensils.

Should these rails be unclipped for cleaning or re-positioning it is imperative that the wire side racks and rail clips are not bent or damaged. (Note: The side frames and telescopic rail components are specific to the LH or RH side of the oven.)

Upon re-insertion, the front telescopic clip must be located and clipped in under the ‘V’ of the appropriate shelf wire and then onto the wire below. The rear clips are then inserted onto the same level shelf of the side frame. Note: The small prongs on the rail ends must be on the top.

After assembly with the side racks, each clip must be inspected to ensure that the wire frame is positively and fully seated into all grooves. The side racks can then be re-installed to the appropriate side.

If cleaners are used on the telescopic rails then ensure that they adequately flushed to remove all residue from within the tracks before use.

Note: The prongs on the rail ends fit at the front & rear of the sliding wire support and shelf, they do not go through the small holes in the baking tray.

8) TELESCOPIC RACKS ASSEMBLY

Choose the shelf to use with the telescopic arms. Pay attention to the direction in which the telescopic arms is to be extracted. Position the telescopic arms joint on the side brackets frame.

The side brackets have a certain degree of flexibility which can be adjusted to suit the telescopic arms.

After fixing the telescopic arms on left & right brackets, secure the brackets back to the oven chamber.

Choose the shelf to use with the telescopic arms. Pay attention to the direction in which the telescopic arms is to be extracted. Position the telescopic arms joint on the side brackets frame.

The side brackets have a certain degree of flexibility which can be adjusted to suit the telescopic arms.

After fixing the telescopic arms on left & right brackets, secure the brackets back to the oven chamber.
9) COOKING FAN
The cooking fan has to be periodically cleaned with warm water with suitable detergents. Make sure the oven is switched off before removing the fan cover. Unscrew the four screws at the fan cover panel then unscrew the fan central nut. Remove the fan for cleaning. Do not put the fan into dishwasher. Reverse the above instructions to reassemble the fan back. Make sure the fan cover is assembled back to the oven chamber.

10) TRIPLE GLAZED OVEN DOOR ASSEMBLY

To remove the oven glass for cleaning, first press clip A on left and right side down simultaneously, and pull according to direction B. The cover is now removed and inner glass could be taken out now.
To remove the middle layer glass, Clip C is to be pushed according to direction shown in the picture above.
After cleaning, reverse the procedure in order to put the glasses back.
Troubleshooting

Some of the problems can be solved by simple maintenance operations. Or when something is not done properly, this can be resolved easily without calling for technical assistance.

If your appliance is not working efficiently:
- Make sure the gas cock is open
- Check if the plug is in
- Check that the knobs are set correctly for cooking and then repeat the operations given in this user manual
- Check the electrical system safety switches (RCD). If there is failure in the system call an electrician

Any of the following are considered to be abnormal and may require servicing:
- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners are not igniting properly.
- Burners fail to remain alight.
- Burners extinguished by cupboard doors.
- Gas valves are difficult to turn on or off.
- In case the appliance fails to operate correctly, contact the authorised service provider in your area.

**Servicing of the hob must only be done by an authorised service representative and the product must not be modified. Power must be disconnected before any servicing or maintenance is conducted.**

Abnormal conditions include:
- Excessively yellow or sooting flame type.
- Flame lifting off the burner ports.
- Flame lighting back into the burner (normally associated with a popping sound).
- Objectionable odour of the flames combustion products.

Should a faulty condition develop in the hob that is not described above, refer to the following table first for possible causes and solutions prior to contacting an authorised service representative. Servicing beyond the solutions listed shall only be undertaken by an authorised service representative.

<table>
<thead>
<tr>
<th>FAULT</th>
<th>POSSIBLE CAUSE</th>
<th>SOLUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>No spark when gas control knob is pressed.</td>
<td>No power.</td>
<td>Check cord is plugged in and switched on. Check mains circuit breaker.</td>
</tr>
<tr>
<td></td>
<td>Loose sparkers cable.</td>
<td>Call authorised representative.</td>
</tr>
<tr>
<td></td>
<td>Burner not aligned properly.</td>
<td>Remove and re-fit burner.</td>
</tr>
<tr>
<td>Burner not lighting when spark ignition working.</td>
<td>Gas supply off.</td>
<td>Check gas supply valve.</td>
</tr>
<tr>
<td></td>
<td>Burner not aligned properly.</td>
<td>Remove and re-fit burner.</td>
</tr>
<tr>
<td></td>
<td>Burner ports blocked.</td>
<td>Remove, clean and replace burner.</td>
</tr>
<tr>
<td>Burner goes out when control knob released.</td>
<td>Flame safeguard not activated.</td>
<td>Re-light, allow more time for flame safeguard to activate.</td>
</tr>
<tr>
<td></td>
<td>Flame safeguard faulty connection or broken.</td>
<td>Call authorised representative.</td>
</tr>
<tr>
<td>FAULT</td>
<td>POSSIBLE CAUSE</td>
<td>SOLUTION</td>
</tr>
<tr>
<td>-------------------------------------------</td>
<td>---------------------------------------</td>
<td>-------------------------------------</td>
</tr>
<tr>
<td>Uneven flame pattern or slight flame lifting.</td>
<td>Burner ports blocked.</td>
<td>Remove, clean and replace burner.</td>
</tr>
<tr>
<td>At minimum flame setting the flame is too high.</td>
<td>Turndown control setting incorrect.</td>
<td>Call authorised representative.</td>
</tr>
<tr>
<td>Small flame on High setting.</td>
<td>Regulator faulty.</td>
<td>Call authorised representative.</td>
</tr>
<tr>
<td></td>
<td>Gas supply pressure low.</td>
<td>Call authorised representative.</td>
</tr>
<tr>
<td></td>
<td>Incorrect injector fitted.</td>
<td>Call authorised representative.</td>
</tr>
<tr>
<td></td>
<td>Blocked injector or gas supply tube.</td>
<td>Call authorised representative.</td>
</tr>
<tr>
<td></td>
<td>Incorrect utensil size.</td>
<td>Refer to operating instructions utensil choice.</td>
</tr>
<tr>
<td>Flame too high on High setting.</td>
<td>Regulator faulty.</td>
<td>Call authorised representative.</td>
</tr>
<tr>
<td></td>
<td>Incorrect injector fitted.</td>
<td>Call authorised representative.</td>
</tr>
<tr>
<td></td>
<td>Incorrect utensil size.</td>
<td>Refer to operating instructions utensil choice.</td>
</tr>
</tbody>
</table>

Disassembly of the worktop must only be done by a qualified service technician. In case it is necessary to repair or replace the inside components, follow the instruction below:
Remove the trivets, remove the burner caps and rings, unscrew visible screws and nozzles.

Disassemble the worktop by unscrewing the rear screws. In this way it is possible to lift the worktop and to reach the inside components.

Warning:

Dear Customer,
To protect the surrounding furniture cabinets, after cooking is completed, the cooling fan may stay on until the oven has cooled down sufficiently. If you have had the oven on for hours at a time, this fan might stay on for up to 60 minutes after you turn off the oven.
Technical Data

Burners & Heat Input Table

<table>
<thead>
<tr>
<th>Freestanding Cooker Model</th>
<th>OFSS020</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burners &amp; Heat Input</td>
<td></td>
</tr>
<tr>
<td>Small Burner</td>
<td></td>
</tr>
<tr>
<td>4.00 MJ/h (NG)</td>
<td>1</td>
</tr>
<tr>
<td>4.00 MJ/h (ULPG)</td>
<td></td>
</tr>
<tr>
<td>Medium Burner</td>
<td></td>
</tr>
<tr>
<td>6.70 MJ/h (NG)</td>
<td>2</td>
</tr>
<tr>
<td>6.70 MJ/h (ULPG)</td>
<td></td>
</tr>
<tr>
<td>Large Burner</td>
<td></td>
</tr>
<tr>
<td>11.50 MJ/h (NG)</td>
<td>1</td>
</tr>
<tr>
<td>11.50 MJ/h (ULPG)</td>
<td></td>
</tr>
<tr>
<td>Wok Burner</td>
<td></td>
</tr>
<tr>
<td>12.50 MJ/h (NG)</td>
<td>1</td>
</tr>
<tr>
<td>13.00 MJ/h (ULPG)</td>
<td></td>
</tr>
</tbody>
</table>

| Total Heat Input (MJ/h)   |         |
| NG:                      | 41.4    |
| ULPG:                    | 41.9    |

Electrical Connection

Voltage : (220-240)V~
Frequency : 50Hz
Electrical Shock Classification : Class I

Rated Wattage / Current / Temperature

Overall rated wattage / current : 2650W
Top baking element : 1100W
Top grill element : 2400W
Rear circular element : 2600W
Bottom element : 1500W
Max. set temperature of oven : 250°C
KLEENMAID WARRANTY TERMS AND CONDITIONS

1. Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid will provide parts and labour to you the customer as set out herein.

2. Kleenmaid’s Products come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

3. The benefits given to you under this Kleenmaid Warranty are in addition to other rights and remedies to which you may be entitled under the Australian Consumer Law in relation to the Product to which this Kleenmaid Warranty relates. Subject to the conditions below, the Product is warranted by Kleenmaid and/or its agents to be free from defects in materials and workmanship for the Warranty Period for normal Domestic Use.

4. Product Identification :-
   a. Kleenmaid reserves the right to reject claims for any services or work where you cannot produce for verification the serial number and a proof of purchase for the Product (including but not limited to the original invoice).
   b. This Kleenmaid Warranty will be voided if the serial number for the Product cannot be verified. This is not intended to exclude, restrict, or modify any right or remedy to which you may otherwise be entitled under the consumer guarantee provisions of the Australian Consumer Law.
   c. In the event that a request for repair is made against this Kleenmaid Warranty where the serial number for the Product cannot be verified or you cannot produce for verification a proof of purchase for the Product (including but not limited to the original invoice), the repairer will not carry out any repairs on the Product and you will be charged a service call-out fee.

5. What is covered by this Kleenmaid Warranty :-
   a. The Product is covered for faulty workmanship or parts that have failed under normal Domestic Use.
   b. Kleenmaid and/or its agents will determine by objective testing if there are any defects in the Product and/or faulty workmanship.
   c. This Kleenmaid Warranty is only applicable if repairs on Products are carried out within Mainland Australia.
   d. This Kleenmaid Warranty :-
      I. covers a Product purchased as new, manufactured for use in Mainland Australia;
      II. commences from the date of delivery of the Product;
      III. provides for the labour and replacement parts necessary to maintain the Product in good operating condition as specified in this Kleenmaid Warranty, however, if repair is needed because of Product failure during normal Domestic Use, Kleenmaid has the option to repair or replace the defective Product or part of the Product with a product or part of like kind and quality. A replacement part may be new or reconditioned of like kind and quality and may cost less than the original Product purchased and no charges or refunds will be made based on the replacement product or part cost difference; and
      IV. is only applicable when the Product is used and operated in accordance with the Manufacturer’s instructions.

6. What is not Covered by this Kleenmaid Warranty (excluded) :-
   a. any damage or failure to or of the Product or part of the Product :-
      I. due to the Product being inadequately serviced to manufacturer’s recommendations;
      II. resulting from environmental conditions including and not limited to dirt, dust, rodents, insects, rust, corrosion, salt built-up, of or in any part of the Product;
      III. resulting from excessive use but fair wear and tear is excepted;
      IV. resulting from poor installation including and not limited to positioning and externally fitted equipment such as plumbing and drainage, cabling, antennae or due to incompatibility of connected equipment;
      V. caused by overheating as a result of sitting or positioning of the Product, where there is no provision for adequate ventilation or adequate protection from excessive dust;
VI. if the Product has been dismantled, repaired or serviced by any person other than someone authorised by Kleenmaid or its agent or representatives;

VII. caused by power surges or spikes, including and not limited to, mains power and telecommunications connections, or to other unspecified sources, incorrect power current, voltage fluctuation, amperage fluctuation, rust or corrosion;

VIII. if the Product is dropped, collision of the Product with another object, use for which the Product is not designed, damage to the Product caused by your own negligence, accidental or deliberate misuses of the Product by you, theft, abuse, vandalism, flood, fire, earthquake, electrical storms or any other act of God or any war related events; or

IX. due to the introduction of abnormal heat loads to the Product;

b. costs of attendance and testing where no fault or defect covered by the terms of this Kleenmaid Warranty is identified in the Product;

c. initial setup and installation of the Product;

d. normal maintenance costs and costs incurred through the installation of items listed as requiring periodic replacement;

e. Products with removed or altered serial numbers;

f. consumables such as but not limited to bulbs/globes, glass, seals, filters, batteries, and remote controls;

g. removal and reinstallation of an internal component not performed by an authorised Kleenmaid agent or representative or authorised service centre;

h. cosmetic or structural items; or

i. any failures due to interference from or with other products and/or sources.

7. This Kleenmaid Warranty ceases if:

a. the Product ceases to carry the original manufacturer’s serial number or is sold at an auction;

b. the Product is rented;

c. damage to the Product has occurred as listed in point 7a; or

d. there is failure to pay monies owing on invoices as a result of non-warranty work been carried out at the request of the end user as per point 16 below.

8. Neither Kleenmaid nor its representatives provide load equipment under the terms of this Kleenmaid Warranty.

9. Any unauthorised access to the internal hardware of the Product will void this Kleenmaid Warranty.

10. Repair Notice: Products presented for repair may be replaced by refurbished Products of the same type rather than being repaired. Refurbished parts may be used to repair the Products.

11. Replacement items are “like for like” and is not “new for old” and does not indicate in any way that a faulty Product will be replaced with a new part or unit. “Like for like” may either be a quality checked, refurbished or reconditioned unit of the same or later batch of model/size/specifications.

12. The cost of making a claim under this Kleenmaid Warranty is not covered by Kleenmaid, including any costs of transportation or travel expenses between your home and your nearest authorised service agent.

13. Kleenmaid accepts no liability for items that are lost, damaged, or stolen as a result of freight, transport or storage. If you are required to transport the Product to an authorised service centre, you must ensure that it is securely packed and insured.

14. On Public Holidays or other periods when regular business and wholesale operations are temporarily ceased, repairer availability and warranty response times may extend beyond the standard response times due to the unavailability of repairers and parts.

15. For any repair performed on a Product under this Kleenmaid Warranty where no fault can be found, or the item is deemed by Kleenmaid or an authorised agent, to be not faulty under this Kleenmaid Warranty, or the repair or fault is not covered under this Kleenmaid Warranty, a “No Fault Found” fee is payable by you. Kleenmaid will advise you of this cost and seek your agreement to pay such costs before commencing such repairs.

16. Any repairs or services required that are outside the terms and conditions of this Kleenmaid Warranty can be carried out at your request at your cost (including where the Product has not been installed or st up correctly). Kleenmaid will always advise you of this cost and seek your agreement to pay such costs before commencing such repairs. A credit card may be required prior to the commencement of such services.
17. Extra charges will be payable by the customer should the Product not be readily accessible without special equipment, such as but not limited to cranes and lifts or should the Product be installed in a position that service access is blocked and/or repair work is not possible without uninstalling the Product to gain access.

18. You, the customer, may be entitled to purchase an extended warranty in respect of the Product. Any extended warranty will not be issued by Kleenmaid but by a third party. Any extended warranty services will be provided directly by the third party as principal and not as agent for Kleenmaid, under their extended warranty terms and conditions and not under this Kleenmaid Warranty.

19. To make a claim under this Kleenmaid Warranty, please have your proof of purchase and the serial number of the Product ready and call (02) 9310 1207 during business hours.

20. This Kleenmaid Warranty is given by:
   Name: Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid
   Business address: Level 2, Suite 3, 204 Botany Rd, Alexandria NSW Australia 2015
   Telephone: (02) 9310 1207

21. Definitions:
   a. **Australian Consumer Law** means the *Competition and Consumer Act 2010* (Cth).
   b. **Domestic Use** means use of the Product for personal, domestic or household purposes.
   c. **Kleenmaid** means Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid.
   d. **Mainland Australia** means the following States and Territories of Australia: New South Wales, Victoria, South Australia, Western Australia, Queensland, Tasmania, Northern Territory, Australian Capital Territory.
   e. **Product** means the appliance sold Kleenmaid to you as evidenced by the original purchase invoice.
   f. **Warranty Period** means for domestic use and for Products purchased on or after 1 January 2019 the period of 60 months, otherwise 36 months. For non-domestic use 12 months or such alternative period as may be specified.

**UPDATE NOTICE**: This Kleenmaid Warranty is current as at 1 January 2019 but is subject to variation from time to time. For the latest version of the Kleenmaid Warranty, please see our website http://www.kleenmaid-appliances.com.au/support/your-kleenmaid-warranty or phone us on (02) 9310 1207.
Other products available in the Kleenmaid range of appliances

- Washing machines
- Clothes dryers
- Dishwashers
- Ovens
- Cooktops
- Steam ovens
- Microwave ovens
- Built in espresso coffee machines
- Rangehoods
- Freestanding ovens
- Refrigerators & Freezers
- Beverage Serving Cabinets
- Water Dispensers
- Vacuum Cleaners

Compass Capital Services Pty Limited trading as Kleenmaid
ABN 96138214525

Level 2, 204 Botany Road Alexandria
NSW 2015

Register your Kleenmaid Appliances Warranty
www.kleenmaidwarranty.com.au

Request a Warranty Service
www.kleenmaidwarranty.com.au

E: support@kleenmaid.com.au
www.kleenmaid-appliances.com.au