

cooking collection

Instructions for use and warranty details

To register your warranty or make a warranty claim, scan this QR code:



Multifunction Oven
Model Nos.: OMF9042X
& OMF9042K

 **kLEENmaid**

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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GENERAL WARNINGS



Please read this user manual before installing and using the equipment. The manual must be kept together with the appliance for any future consultation. If the appliance should be sold or transferred to another person, ensure that the manual accompanies it, so that the new user will be informed of the operation and of the relevant warnings. A current version of this user manual is available on the Kleenmaid website. See the back cover for details.

The product label, with the serial number, is attached to the front of the oven.



All operations relating to installation must be carried out by qualified personnel according to the regulations in force. The specific instructions are described in the section of the manual reserved for the installer.

CE Declaration of Conformity:

We declare that our products comply with the European directives, orders and regulations as well as with the requirements indicated in the reference standards.

The manufacturer declines all responsibility in the event of damage to property or to persons resulting from improper installation or from improper, incorrect or unreasonable use of the appliance.

I.1 Premise

This user manual is an integral part of the appliance and must be kept intact and within reach of the user throughout the life of the appliance.

In case of lost the instruction manual, it is available in electronic format upon request electronically to the manufacturer.

Before using the appliance read this user manual carefully.

I.2 Product label

The identification plate shows the technical data, the serial number and the marking. The identification plate must never be removed.

I.3 Responsibility of the manufacturer

The manufacturer declines all responsibility for damage to persons and property caused by:

- Use of the appliance other than that intended.
- Failure to comply with the instructions in the user manual.
- Tampering with even a single part of the appliance.
- The use of non-original spare parts.

I.4 Precautions

- **WARNING:** Ensure that the appliance is switched off before replacing the lamp, to avoid the possibility of electric shock.
- Do not lean or sit on the open door.
- Check that objects are not trapped in the doors.

I.5 Appliance purpose

- This appliance is intended for the cooking of food in a domestic environment. Any other use is improper.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- The appliance is not designed to work with external timers or remote control systems.
- Racks and trays have to be inserted into the side guides until they come to a complete stop. The mechanical safety locks that prevent the rack from being taken out accidentally must face downwards and towards the back of the oven.

WARNINGS

1.6 Damage to persons

- **WARNING:**This appliance and its accessible parts become very hot during use.
- Do not touch the heating elements during use.
- Children should be supervised to ensure that they do not play with the appliance.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children shall be kept away unless continuously supervised.
- During use, do not place metal objects such as knives, forks, spoons and lids on the appliances.
- Switch off the appliance after use.
- Never try to extinguish a flame/fire with water: switch off the appliance and smother the flame with a lid or a fireproof blanket.
- Cleaning and user maintenance shall not be made by children without supervision.
- Have the installation and servicing performed by qualified personnel in compliance with the regulations in force.
- Do not modify the appliance.
- Do not insert sharp metallic objects (cutlery or utensils) into the slots.
- Never attempt to repair the appliance yourself or without the intervention of a qualified technician.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:**Accessible parts may become hot during use. Young children should be kept away.

1.7 Damage to the appliance

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they scratch the surface, which may result in shattering of the glass.
- Use wooden or plastic utensils if necessary.
- Do not sit on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct the openings, ventilation and heat dissipation slots.
- Do not leave the appliance unattended during cooking that can release fats and oils.
- Do not leave objects on the cooking surfaces.
- If the door glass breaks, turn off the oven to avoid electric shock.
- Never use the appliance to heat the room.
- If the power supply cable is damaged, contact the technical assistance service immediately, which will replace the cable.

- The oven and its hinges and associated parts are designed to support the weight of the oven door only, and any damage to the door or its hinges or associated parts which is caused by excessive weight of any kind being placed onto the oven door will not be covered by warranty. The full cost of any warranty service call regarding damage which is assessed to be the result of excessive weight of any kind being placed onto the oven door will be for the care of the owner.
- Children should specifically be prevented from climbing or standing on the oven door.
- The appliance should never be lifted or moved by holding the door handle, and it is recommended that the door be removed before lifting or moving the oven.

WARNINGS

1.8 Disposal



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary. For further information regarding the treatment, recovery and recycling of this product please contact your local council or your household waste disposal service.

To dispose of the appliance and packaging

- Cut the power supply cable and remove the cable together with the plug.



Electrical voltage
Danger of electrocution

- Turn off the power supply from the electrical system.
- Disconnect the power supply cable from the electrical system.
- Take the appliance to the appropriate waste collection centres for electrical and electronic waste.
- It should be noted that non-polluting and recyclable materials are used for packaging of the appliance.
- Give the packaging materials to the appropriate recycling centres.



Plastic packaging
Danger of suffocation

- Remove the oven and all materials from the carton and oven cavity. There are oven specific accessories (e.g. plugs and screws) supplied with the oven which should be retained for installation and not discarded with packaging.
- Do not leave the packaging or parts of it unattended.
- Do not allow children to play with the plastic packaging bags.

2.1 INSTALLATION WARNINGS

NOTE: Before making preparations for or commencing installation, the installer should refer to the current online version of the User Manual, which is available on the Kleenmaid website (see back cover).

Built-in under worktop

Ensure that the cabinet in the rear/bottom areas has a cut out opening, of approx 50mm, to let the oven work properly once it is fully built-in and installed.

Column installation

Ensure that cabinet in the rear/bottom areas and at the top areas has a cut out opening, of approx 50mm, to let the oven work properly once it is fully built-in and installed.

- The dimensions and materials of the cabin or cabinet in which the built-in oven will be installed must be correct and must be resistant to temperature increases.
- The movable walls in which the oven is installed must be heat resistant.
- Wall panels must be 100°C resistant.
- Plastic panels or adhesives that are not resistant to this heat can deform and sustain damage.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- For safety reasons it is necessary to avoid direct contact with the electrical parts of the oven.
- The insulation and protection parts must be installed such as to prevent them from being removed from any instrument.
- The oven must be installed as shown in figure I in order to provide a more effective air flow. (See page 9)
- It is advisable to leave a space of at least 90 mm on the back for the kitchen unit in which the oven is installed.
- The rear part of the cabin in the kitchen unit must be removed to provide better airflow.
- The rear surface of oven shall be placed against wall.
- It is not recommended to install the device near refrigerators or freezers, otherwise their performance may be affected by radiated heat.
- If a stationary appliance is not fitted with a supply cord and plug, or with other means for disconnection from the supply mains, a contact separation in all poles that provide full disconnection must be provided incorporated in fixed wiring according to the wiring rules.
- If the appliance is to be connected directly to the mains, it must be placed with an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains (Australia and New Zealand only: means providing full disconnection under overvoltage category III conditions must be incorporated in the fixed wiring in accordance with AS/NZS 3000).

INSTALLATION

2.2 BUILT-IN OVEN DIMENSIONS

- The oven can be installed under a cooktop or in a column.
- The dimensions of the housing for the oven are given in fig 1.
- Make sure that surrounding materials are heat-resistant.
- Align the oven centrally inside the cabinet then fix it with screws.
- All measurements are in mm.

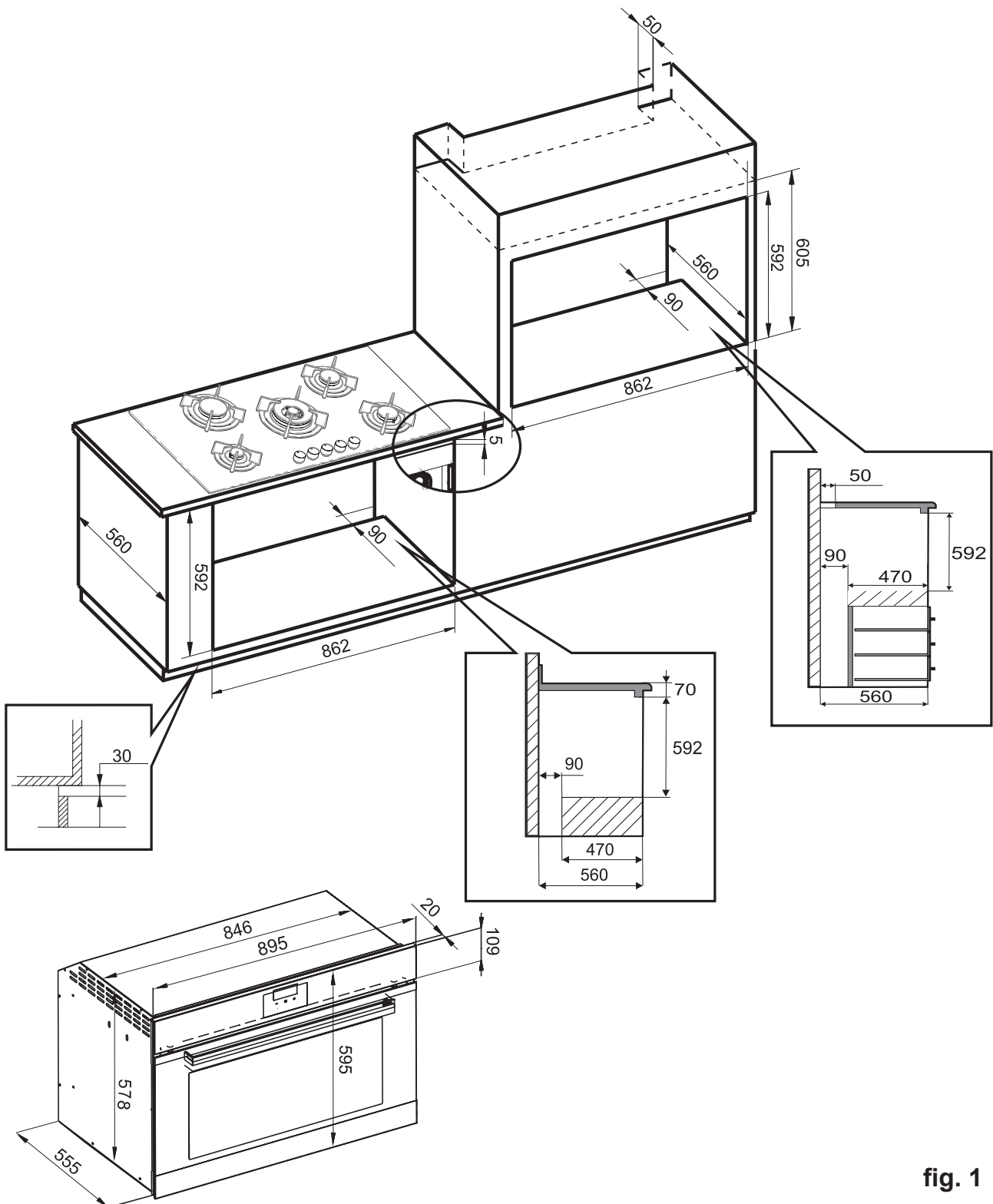


fig. 1

INSTALLATION

2.3 Electrical connection

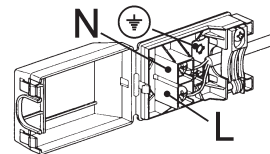
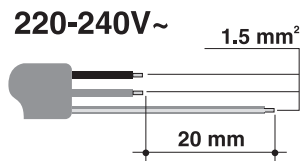


Danger of electrocution
Electrical voltage

- Have the electrical connection carried out by qualified technical personnel.
- The earth connection is obligatory according to the methods foreseen by the safety regulations of the electrical system.
- Turn off the general power supply.

General information

- Check that the characteristics of the electrical network are suitable for the data shown on the plate.
- The identification plate, with technical data, serial number and marking is visibly positioned on the appliance. The plate must never be removed.
- The appliance works with 220-240V~.
- Use a three-pole cable (3x1.5mm² cable, referring to the internal conductor section). Provide for the earth connection with a cable longer than the others by at least 20mm.



2.4 Fixed connection

This appliance should be connected to the mains power supply via fixed wiring which is protected by a minimum 24A circuit breaker. As the appliance is to be connected directly to the mains, it must be placed with an omnipolar switch with minimum opening between the contacts of 3mm between the appliance and the mains. (Australia and New Zealand only: means providing full disconnection under overvoltage category III conditions must be incorporated in the fixed wiring in accordance with AS/NZS 3000).

2.5 For the installer

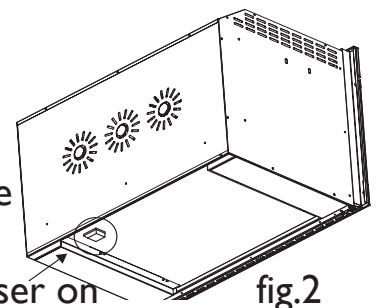
The plug must remain accessible after installation.

Do not bend or trap the connection cable to the mains.

The appliance must be installed according to the installation diagrams.

If the appliance does not function properly after all checks have been carried out, contact Customer Support. See back cover.

When the appliance is correctly installed, please instruct the user on the correct method of operation.



INSTALLATION

2.6 Oven installation

- The oven can be installed under a cooktop or in a column.
- The dimensions of the housing for the oven are given in figure 1 (see page 9).
- Make sure that surrounding materials are heat-resistant.
- It is advisable to leave a space of at least 90 mm on the back for the kitchen unit in which the oven is installed.
- Align the oven centrally with respect to the side walls of the units surrounding it and fix it in a place the 4 screws with the screwdriver.
- After fixing the screws, fit the plugs that are in the bag with the screws.

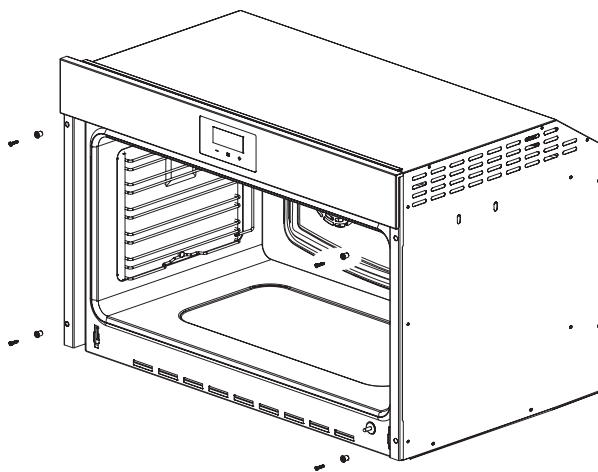


fig.3

CAUTION

To prevent the oven handle from breaking, **DO NOT** pull the oven by the handle to install it or place it inside the recess.

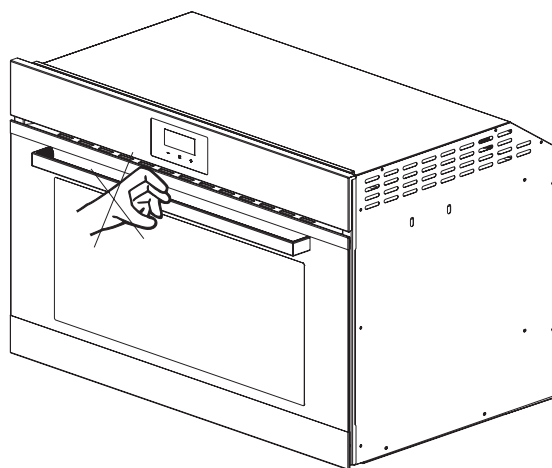
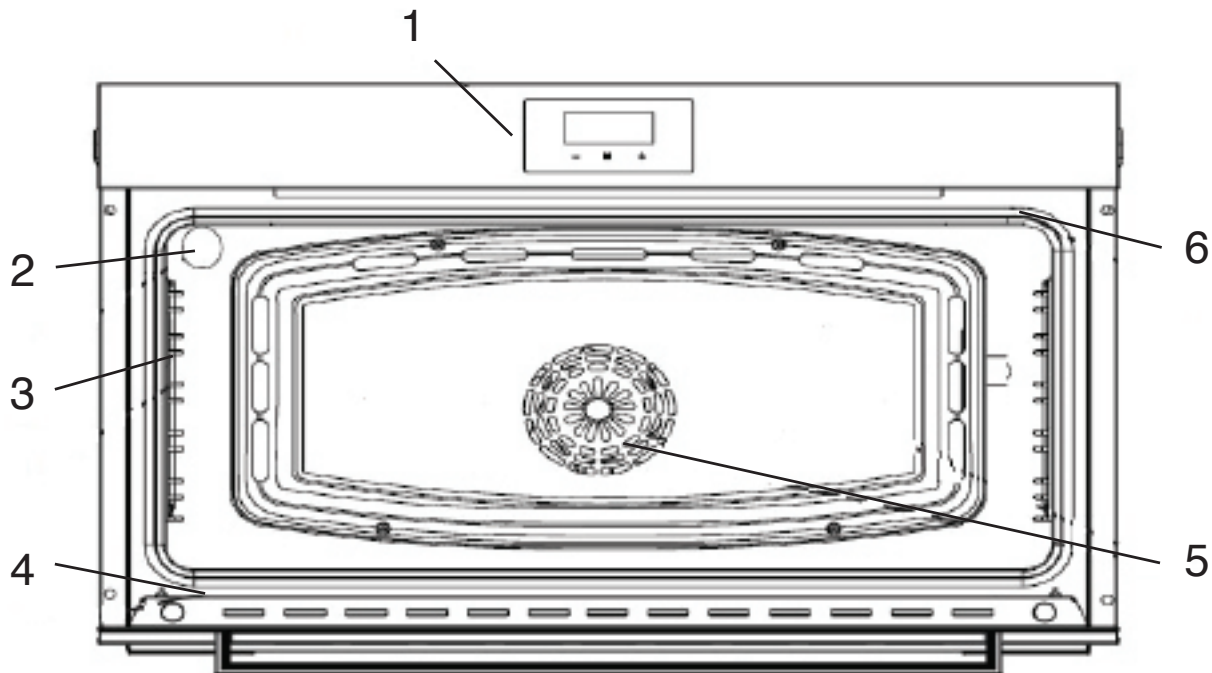


fig.4

3. DESCRIPTION & ACCESSORIES

3.1 Oven Description



- 1. Control Panel
- 2. Light
- 3. Chromed side racks
- 4. Date labels
- 5. Turbo Fan
- 6. Upper Element

COMPONENT NAME	POWER IN W
Upper heating element	1200 W
Lower heating element	1800 W
Circular heating element	3000W
Grill	1800 W
Oven light	50 W
Radial fan	32 W

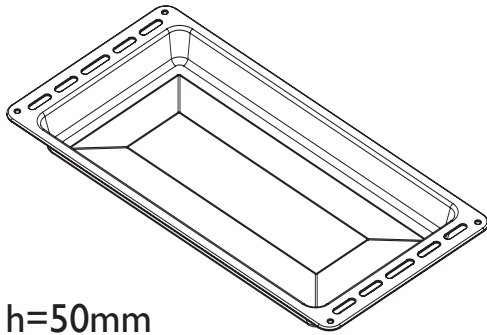
DESCRIPTION & ACCESSORIES

3.2 Accessories

The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

- Deep tray

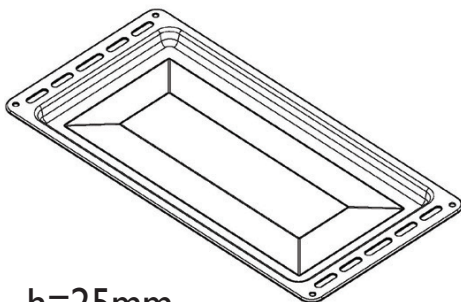
Useful for collecting fat from foods placed on the rack above.



h=50mm

- Shallow tray

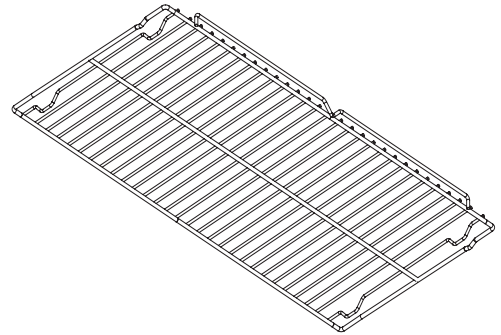
Useful for collecting fat from foods placed on the rack above.



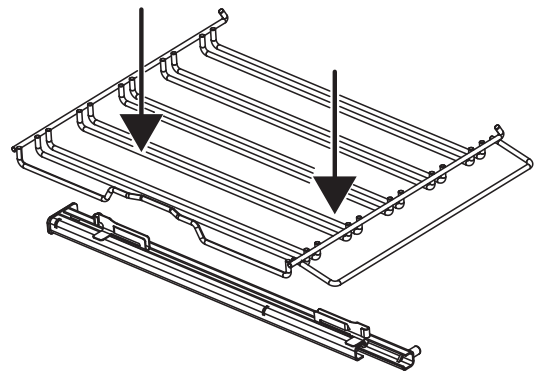
h=25mm

- Wire rack

Useful for supporting containers with food during cooking.

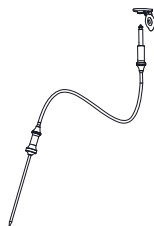


- One level x adjustable 100% extraction telescopic guides



- Meat probe

Useful for setting the internal end-of-cooking temperature.



3.3 Using the accessories

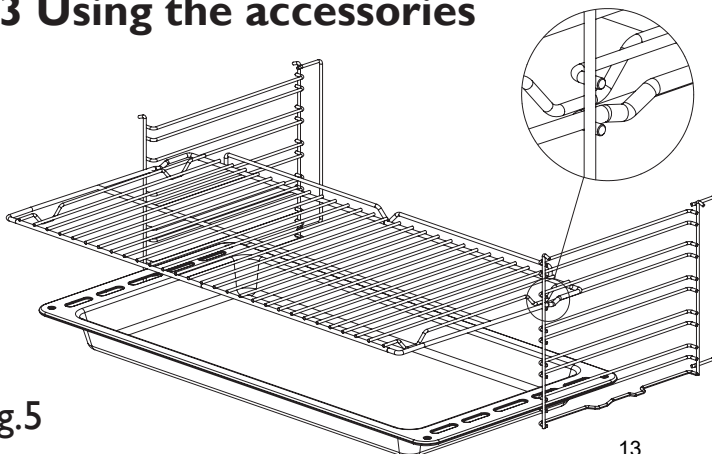


fig.5

Racks and trays must be inserted into the side guides until they come to a complete stop.

The mechanical safety locks that prevent the rack from being taken out accidentally must face downwards and towards the back of the oven.

DESCRIPTION & ACCESSORIES

3.4 Energy Efficient Use

- Remove all accessories which are not necessary during the cooking & baking process.
- Often opening the oven door causes cold air to enter the oven, thus causing energy loss. Consequently, the oven door should not be opened if it is not necessary. If you do open the door during cooking & baking, use the pause function to interrupt cooking.
- Decrease the temperature setting in non-fan assisted modes to 50°C at 5min to 10min before end of cooking & baking time. The cavity heat will then be used to complete the cooking process.
- Use “Baking: Fan Forced, whenever possible. You can reduce the temperature by 20°C to 30°C. You can cook and bake using “Baking: Fan Forced” on more than one level at the same time.
- The meals that are cooked first should be removed first in order to be able to use less energy without changing the oven temperature.
- If it is not possible to cook and bake different dishes at the same time, heat one immediately after the other to use the preheated status of the oven. The residual heat after the meal is cooked in the oven can be used to warm another meal to save energy.
- Do not preheat the empty oven if it is not required.
- Preheating should only be performed for a short period (usually 10 minutes).
- When preheating put the food into the oven immediately after it reaches the set temperature.
- Use the timer whenever possible.
- Use dark matt finish and light weighted baking molds and containers. Try not to use heavy accessories with shiny surfaces, like stainless steel or aluminum.
- Frozen meals should be thawed before they can be cooked in the oven.
- The oven must be installed in a place away from flammable environments.
- Combustible and flammable materials that ignite easily must be kept away from the oven.

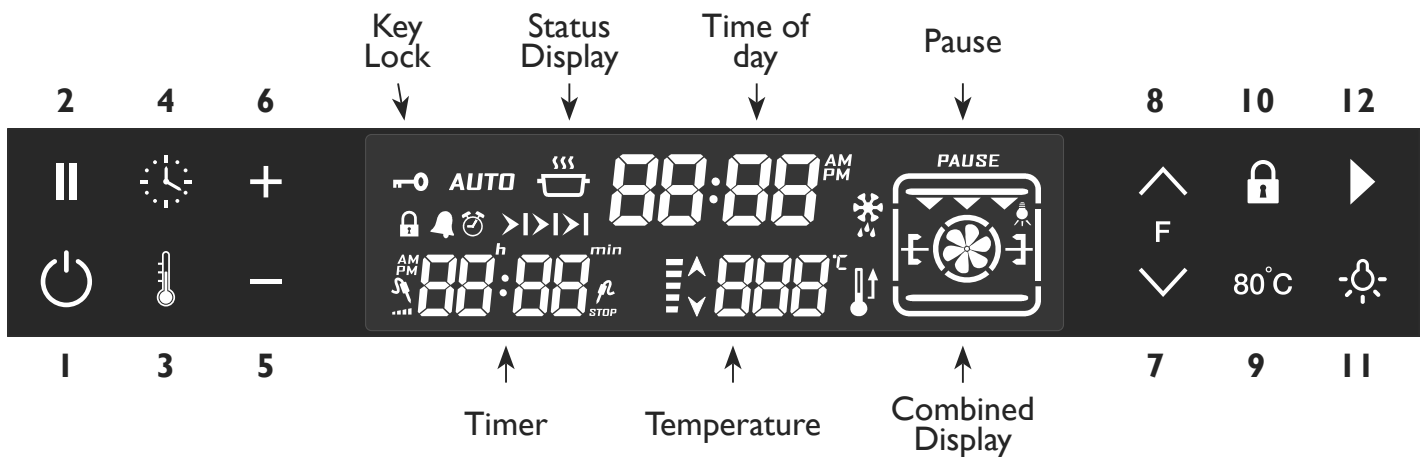
3.5 Grill operation with digital end cooking timer

If the oven has a digital timer which permits a delayed initial cooking, the oven is equipped with a safe system which interrupt the grill working if the door is opened in accordance with IEC60335-2-6.

4.

OPERATING THE APPLIANCE

4.1 Control Panel



Display:

Time of day

Shows the time of day

Combined display

Indicates the selected cooking function

Temperature display

Indicates the oven temperature set

Timer display

Shows the timer status

Status display

Shows the status of the oven













Pause

Indicates that cooking with the parameters on the screen is suspended by the user

Key Lock indicator








Shows if the touch control is locked

Touch keys:





1.  On/Off activates or deactivates the display
2.  Pause - interrupts any program
3.  Temperature regulation
4.  Timer functions
5.  Reduce
6.  Increase
7.  Down function regulation
8.  Up function regulation
9.  Maintaining constant temperature
10.  Activates or deactivates lock
11.  Light on/off
12.  Cooking start key

OPERATING THE APPLIANCE

4.2 Function description

	<p>Traditional Cooking: upper & lower heating elements Pizza and Bread</p>	<p>Traditional cooking, also called static, is suitable for roasting and baking on one level - only one dish at a time. Ideal for any type of roast (particularly suitable for fatty meats such as goose and duck), bread and cakes with moist toppings.</p>
	<p>Pastry: lower heating element</p>	<p>For when extra browning to the bases of dishes is required. Ideal for sweet or savoury tarts, pies and pizzas.</p>
	<p>Browning: upper heating element</p>	<p>Use when heat coming only from above is required to complete the cooking of foods that require more browning on the top eg added topping on sweet or savoury dishes.</p>
	<p>Full Grill:</p>	<p>The heat from the grill element allows excellent grilling results to be obtained, especially with medium thickness/thin cuts of meats. This function allows the uniform grilling of large quantities of food, especially meat, but also vegetables and fish.</p>
	<p>Double Grill:</p>	<p>For intense grilling of relatively flat items and for browning already cooked food.</p>
	<p>Ventilated Grill</p>	<p>The air produced by the fan softens the decisive heat wave generated by the grill and distributes the heat evenly, allowing optimal grilling even for very thick foods. Ideal for large cuts of meat.</p>
	<p>Upper and lower elements - fan forced</p>	<p>Operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Ideal for biscuits and cakes, even when cooked simultaneously on multiple levels. (For multi-level cooking it is advisable to use the 2nd and 4th shelves)</p>

OPERATING THE APPLIANCE

	Intensive cooking: upper + lower heating elements + fan	<p>The combination of fan-assisted cooking with traditional cooking allows different foods to be cooked quickly and effectively on several levels, without smells or flavours being transmitted. Ideal for large-volume foods that require intense cooking.</p>
	Baking: fan forced	<p>The combination of the fan and the circular heating element (incorporated in the rear part of the cooking compartment) allows the cooking of different foods on several levels, provided they require the same temperatures and the same type of cooking. The circulation of hot air ensures instant and uniform heat distribution, enabling the cooking of different types of food at the same time (on several levels) without mixing odours and flavours.</p>
	Defrosting: fan	<p>To defrost foods it is advisable to place the food without packaging in an uncovered container on the first shelf of the oven. Avoid stacking foods.</p>
	Maintaining constant temperature	<p>This function is used to ensure a constant temperature ranging from 50° to 90°. It is ideal to have continuity in cooking while keeping the heat low.</p>

4.3 First Use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove the accessories and wash the oven (see page 26).
3. Set the temperature regulator to the maximum level. (250°C max).
4. Set the function as Intensive cooking - upper and lower elements and fan.
5. Turn on the oven in this configuration for 30 minutes.
6. Open a window for air circulation.

NOTE: Smoke and odour from insulating materials and elements may be noticed during this period. If this happens, wait for the smoke and odour to dissipate before placing food inside the oven.



After the oven cools so it is comfortable to touch clean the inside of the oven with a slightly damp, soapy soft cloth.



Important: When opening the oven door, always use the central part of the handle.


OPERATING THE APPLIANCE

4.4 Cooking modes

Control panel activation or deactivation

The  key activates or deactivates the control panel (regardless of the child lock status). The display is blank when deactivated. Pressing the  key for 1 second activates the display and the current time of day will appear on the screen.

Note: In the event of a power failure, the current time of day will no longer be correct. A flashing 0:00 will appear on the time of day display. No features of the control panel will be visible without setting the time of day. The correct time can be adjusted with the  and  keys.

Depending on whether it is ON or OFF the control panel display is activated or deactivated by pressing  for 1 second.

Setting time of the day

Touch and hold both the  and  keys until the hour digits start flashing.

Using the  and  keys, set the correct time.



The flashing stops after 7 seconds and the adjustment is complete.

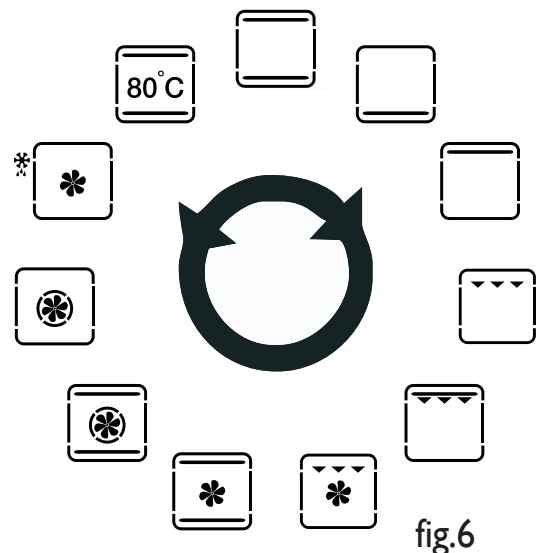
NOTE: Occasionally the time-of-day clock in this appliance may lose or gain time. This is due to fluctuations in the mains power supply. This is not something that can be prevented, nor will it affect the other functions or normal operation of the appliance.

Selecting a cooking function

Scroll through the cooking function menu using the  or  key. See menu fig.6




The current function will flash on the function display for 7 seconds and the default cooking temperature assigned to this function will appear on the temperature display. (Note: For certain functions, temperature control is not possible and the temperature display remains blank.


If the  symbol remains constant on the status display whilst  is flashing, it indicates that it is possible to start cooking but that cooking has not yet started.




OPERATING THE APPLIANCE


Modification of the assigned default cooking temperature

The temperature setting on the temperature display can be changed by touching the  key. The temperature display starts to flash. To set the temperature in 5 degree steps use the  or  keys.



Note: To permanently replace the default temperature setting for this function with the temperature set as above touch the  key for approximately 5 seconds, until a beep is heard. The factory-set default temperature for this function is now permanently changed.


Manual cooking



Once a function has been selected adjust the default temperature as above if required then press the  key to start the cooking process.


 disappears and the cooking time appears on the timer display. Cooking will continue until it is manually terminated by the user or until the maximum permitted cooking time, depending on the selected cooking temperature, has elapsed. With semi-automatic and automatic cooking, as described on page 20, cooking is automatically terminated according to the parameters entered by the user before cooking.

To suspend, modify or terminate cooking

Touching the  key during operation interrupts the cooking process and  starts flashing, while other parts of the display remain unchanged. All oven and fan heating elements are temporarily disabled. Cooking is suspended.

To finish cooking, touch  again and all the cooking indications on the display disappear. The temperature display will indicate the residual heat. (See: Indication of residual heat p21).

Note: After cooking is finished, touching the  key will restore the previous function and the temperature settings on the screen. Touch  again to start cooking.

To change the cooking parameters (function, temperature etc) use the appropriate keys as described in this manual. Touching  will restart the cooking process with the modified parameters.









OPERATING THE APPLIANCE

Automatic cooking

Automatic cooking means that cooking will end automatically based on the parameters of the cooking function and the temperature selected.










Semi-automatic cooking (set duration only)

This method is used to start cooking immediately, entering the desired cooking time.

- 1) Select the desired function and adjust the temperature if necessary as previously described.
- 2) Press the  key.  will flash on the timer screen.
- 3) Set the desired cooking time with the  and  keys.
 appears on the status display. (If the duration is increased to 0:00, two warning beeps will occur).
- 4) Touch the  key,  disappears and cooking starts. The end of cooking time is shown on the timer display, together with the symbol .

Automatic cooking (set duration and end time)



This method is used if the food is intended to be ready at a particular future time and is also called “delayed cooking”.

- 1) Perform steps 1 to 3 as for semi-automatic cooking (setting the duration time).
- 2) Press the  key again .
 flashes on the timer screen together with the current cooking end time.
- 3) Adjust the desired end time with the  or  keys .
 disappears from the status display, but  does not, indicating that automatic cooking has been programmed so will not start immediately.
- 4) Press the  key,  disappears and cooking will start when the scheduled time is reached. The end of cooking time is shown on the display together with the symbol .

During cooking

The 5 bars on the temperature display indicate the actual oven temperature. Each bar is assigned to one fifth of the regulated value. The top arrow next to the bars flashes when the heating elements are active.

End of automatic cooking






After cooking has finished automatically, the temperature display will indicate the residual heat, if present (See: Indication of residual heat page 21),  will flash and an acoustic tone will sound for 7 minutes. Touching  interrupts the sound.

OPERATING THE APPLIANCE




Residual heat indication

After cooking has been completed manually or automatically, if the internal temperature of the oven is above 60°C, the 'down arrow' on the right side of the heat bars flashes every 2 seconds and also "hot" is shown on the display of the temperature. All 5 heat bars are illuminated to indicate an internal oven temperature over 60°C and they remain that way until the oven temperature drops below 60°C.







Maintaining constant temperature

To ensure a constant temperature ranging from 50° to 90° to maintain food and keep it warm, select the Maintaining constant temperature function, which is the only one that allows this possibility, then touch the  key. Should the  key be selected when in another function, the Maintaining constant temperature symbol automatically shows on the display and temperature maintenance starts. Attention: The temperature for this function is not predefined. It is possible to choose a desired temperature between 50° and 90°C by touching the  key then using the  or  keys to set the temperature.


Child lock

The child lock can be activated or deactivated by pressing the  key for 1 second until the symbol  appears on the screen. When the child lock is activated, no key except  is accepted.

Minute counter alarm

Touch and release the  key until  appears flashing. Set the time in minutes, using the  or  keys. The flashing will stop after 7 seconds. An audible alarm lasting 7 minutes will be produced after the set time has expired. This alarm can be interrupted by touching the  or  keys.

Alarm





Touch and release the  key until  appears flashing. Set alarm time, using the  or  keys. The flashing will stop after 7 seconds. An audible alarm will be produced at the end of the set time. This alarm can be interrupted by touching the  or  key.



OPERATING THE APPLIANCE

4.5 Meat Probe Accessory

Your oven has a meat probe. When the meat probe is plugged into its receptacle, the meat probe symbol will be visible on the cooking screen near the oven symbol upon entering the Cooking adjust screen.

No time based adjustments like cooking duration or end time will be possible. You have to adjust the meat probe temperature which ensures that cooking is terminated upon reaching the specified temperature.

1. Follow the first 3 steps of manual cooking (see page 19) to set the desired cooking function and temperature.
2. Touch  button to enter the meat probe temperature set mode. Default set temperature to be adjusted will be shown by flashing symbols. The default set temperature is 80°C. If the actual temperature is higher than this value, the displayed value will be the actual temperature plus 2°C, the maximum limit being 99°C.
3. Use the  or  keys to adjust the set meat probe temperature at which should end. Settings from “actual temperature +2 °C” to 99°C are allowed.
4. Touch the  button to start cooking.



Note: Pressing the  key instead of  will return the oven to manual cooking mode, discarding the meat probe. The meat probe symbol will turn grey, indicating it is not being used.



Note: On the bottom line of the screen, you will see the actual meat probe temperature, the elapsed cooking time and the set meat probe temperature.

Pause, Edit or Cancel Automatic Cooking with Meat probe



During Meat probe cooking, touching  will pause it, and the  , cooking function and temperature symbols will start flashing.

Touch the related keys to change the cooking function and temperature.

You may also press  to edit the set meat probe temperature. Pressing  will ensure cooking resumes at the new set meat probe temperature.

To cancel cooking at any time during meat probe cooking, press  key for 2 seconds (screen goes to standby state) or press  key and the screen will turn off. The cooking program will be erased.

When cooking finishes

Except for manual cooking, all other cooking programs show a finish screen at the end of the cooking process. An alarm will also sound at the end of the program. The  symbol and a flashing “Cooking Finished. Press Stop” warning shows on the display. Touching the  key will return the screen to standby state.

OPERATING THE APPLIANCE

Convection Hot Air Frying


To use Convection Hot Air Frying select the Baking: Fan Forced function. Place the wire rack into shelf position 3 of the oven (see image). Insert an oven tray below the wire rack to collect any spills. Adding a small amount of cold water to the tray, before pre-heating the oven, will make the tray easier to clean after cooking is complete. Ensure there is separation between the wire rack and the oven tray to maximize air circulation. Do not put the oven tray on the floor of the oven. Place the food in an open wire air frying basket (not supplied) and position the basket in the centre of the wire rack. Follow the directions for Fan Forced cooking on the food packet. Preheat the oven to the recommended temperature prior to putting the food in the oven. Failure to do so will mean the food will not be sufficiently cooked. Do not use the packet directions for use with an Air Fryer.



5.

TROUBLE SHOOTING


5.1 Error indications

When situations occur that prevent normal operation, the device goes into error mode. The device is in the standby state, but an error code is shown on the time of day display. Even if the error is corrected, this code will remain on the display until the  key is touched. There are a total number of 8 error codes:

Error Code	Definition of error and possible causes
ERR 1	Communication error between the UM and PM cards. - DKB2-XX-POC400 the data cable connector may be detached on both sides. - DKB2-XX-POC400 the data cable may be defective. - POC 400 PM may be defective.
ERR 2	Oven cavity circuit temperature sensor open. - PT-I000-M2-XXX the sensor connector may be detached on the PM. - PT-I000-M2-XXX the sensor may be defective. - POC 400 PM may be defective.
ERR 3	Oven cavity circuit temperature sensor open. - PT-I000-M2-XXX the sensor may be defective. - POC 400 PM may be defective.
ERR 4	Front panel temperature limit exceeded. - The UM temperature has exceeded the limit (100C°), check the POC 400 UM cooling fan, it may be faulty.
ERR 5	PM temperature limit exceeded. - The temperature of the PM has exceeded the limit (105°). - POC 400 PM may be defective.
ERR 6	UM heat sensor error. - POC 400 UM may be defective.
ERR 7	PM heat sensor error. - POC 400 PM may be defective.
ERR 8	No temperature adjustment . - Check the heating elements and connections. - POC 400 PM may be defective.

TROUBLE SHOOTING



In the case of an error message

If these errors cannot be resolved by touching the  key, disconnect the oven from the main power supply and connect it again after 2 minutes. If this does not work, contact a qualified technician. Should the appliance fail to operate correctly during the warranty period visit our website to request a warranty service (see back cover of this manual for details). When booking a service please provide your Model No (OMF9042X) and the individual Serial Number of your appliance, which are found on the rating plate. The rating plate bearing these numbers can be found when you open the appliance door.

5.2 PROGRAMMABLE OPTIONS



Acoustic signal

There are three acoustic tones that can be selected.



Touch the  key for 5 seconds and the time display shows the currently valid tone as “TN 1” (high) or “TN 2 (medium)” or “TN 3 (low)”. The valid tone can be changed by touching the  key within 7 seconds of the last setting. The default tone is “TN 1”.

Key sound

There are three key sound options that can be selected.

Touch the  key for 5 seconds, the time display shows the currently valid key tone as “bt tn” (beep tone) or “cl tn” (click Tone) or “nt” (no tone). The valid key sound can be changed by touching the  key within 7 seconds of the last setting. The default key sound is “bt tn”.

Time of day 24h/12h mode: the default mode is 24 hours

For the 12h AM/PM mode, simultaneously touch and hold the  and  keys for 5 seconds. The mode changes and an acoustic signal is heard. Perform the same action to return to the previous mode.

NOTE: Occasionally the time-of-day clock in this appliance may lose or gain time. This is due to fluctuations in the mains power supply. This is not something that can be prevented, nor will it affect the other functions or normal operation of the appliance.

6.

CLEANING AND MAINTENANCE

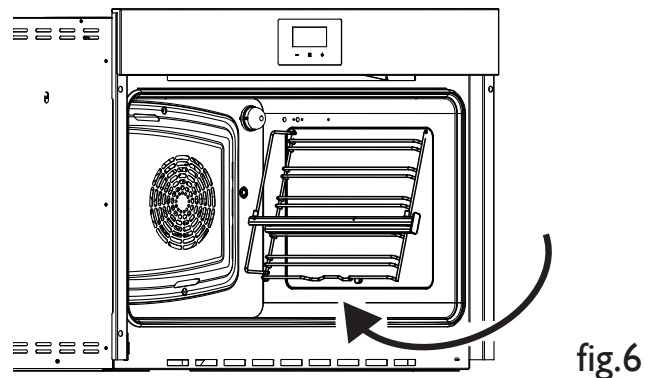
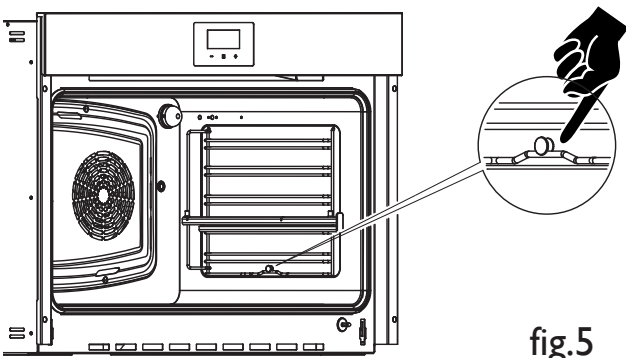
6.1 Warnings

- As a safety precaution, before proceeding with any cleaning operation of the oven, always unplug the appliance from the mains socket or remove the appliance's power supply line.
- It is also recommended to avoid the use of acidic or alkaline substances (eg. lemon juice, vinegar, salt, tomatoes, etc).
- Avoid using chlorine, acidic or abrasive products.
- Do not use steam jets to clean the appliance.
- 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.

Before each cleaning, please remove all the accessories including the side grilles and the telescopic guides.

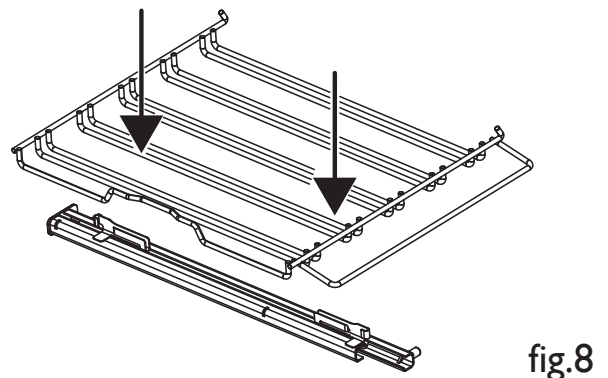
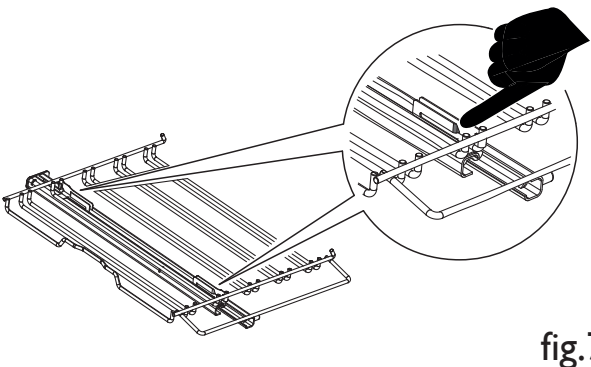
Remove the side grids

- Pushdown the grid to remove it from the pin as in the fig.5;
- Lift the side grid upwards as in the fig.6.



Remove the telescopic guides

- Turn the grid and with your finger (do not use a screwdriver) and push the tooth from both sides to remove the telescopic guides as in fig.7;
- Push the telescopic guide to remove it from the side grid as in fig.8.



CLEANING AND MAINTENANCE

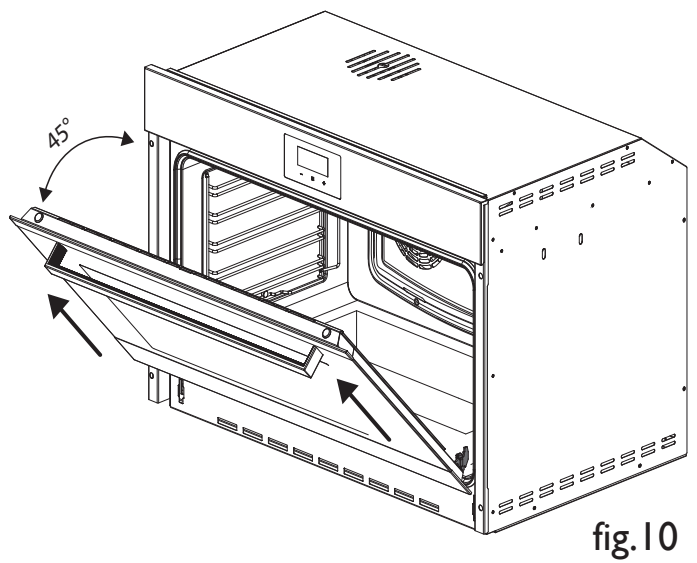
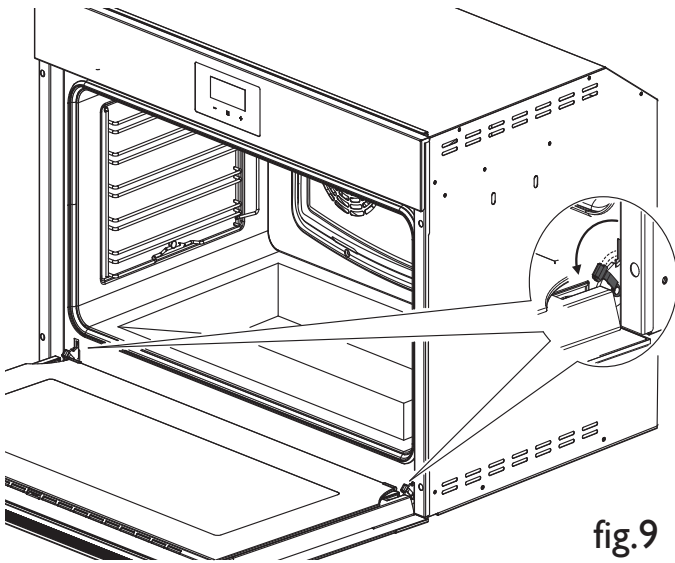
The oven must be cleaned thoroughly with soap and water and fully rinsed. Heat the oven for approximately 20 minutes at maximum temperature. All the processing fat residues that could cause unpleasant smells during cooking will be eliminated.

6.2 Removing the oven door

For easier cleaning it is recommended to remove the door and place it on a tea towel. To remove the door proceed as follows:

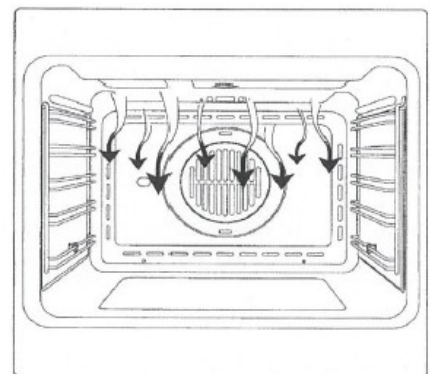
- Open the door completely
- Lift the two levers indicated in fig.9
- Close the door up to 45°
- Lift the door upwards and outwards from the oven to extract it from its mountings. See fig.10

To replace the door, insert the hinges in the appropriate mountings and then bring the two levers back to their closed position.



6.3 Cooling fan

This oven has a cooling fan. It is positioned on the top of the oven and creates a circle of cooling air inside the appliance, exiting the slots under the oven dashboard. The cooling fan is activated when the oven temperature rises above 85°C. It is deactivated when the oven temperature falls to 75°C.



CLEANING AND MAINTENANCE

6.4 Glass Cleaning

Cleaning internal glass

To clean the inside glass door, unscrew the two screws located above the door and carefully remove the glass (fig.11). Note glass cleaning warnings on page 26.

To reassemble the glass, insert the glass up to the stop on the bottom, replace the glass fixing bracket and tighten the two screws.

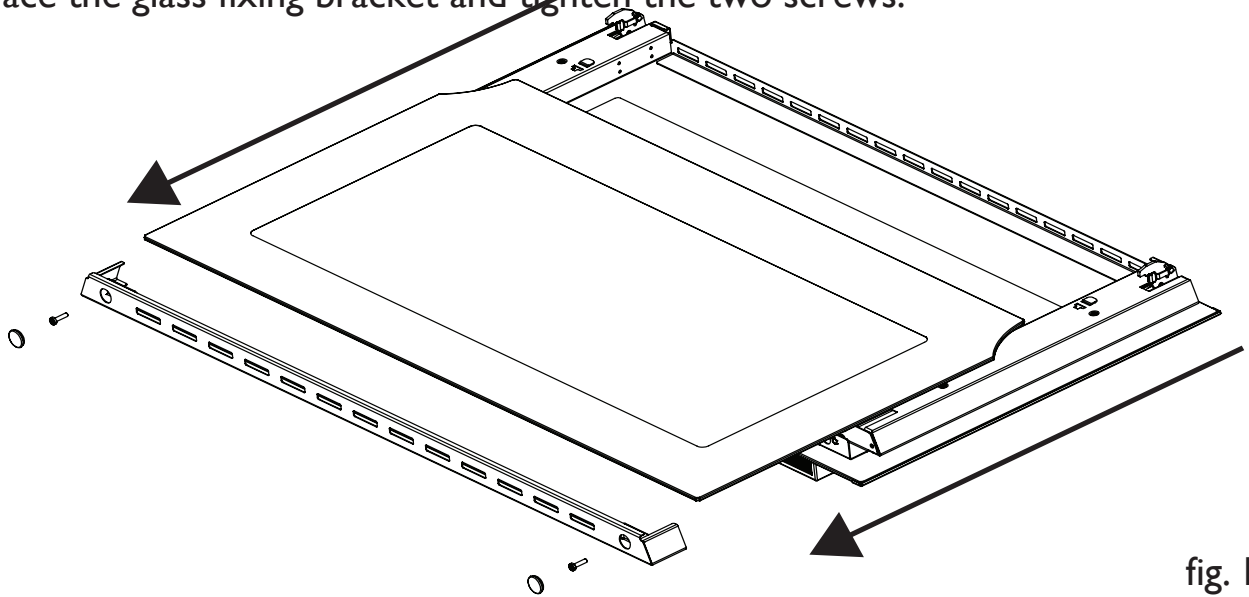


fig. 11

Cleaning the third pane of glass

This oven has a third pane of glass, located between the oven door and internal glass. Once the internal glass has been removed, the third glass layer can be removed in the same way, following the direction of the arrows. See fig.12

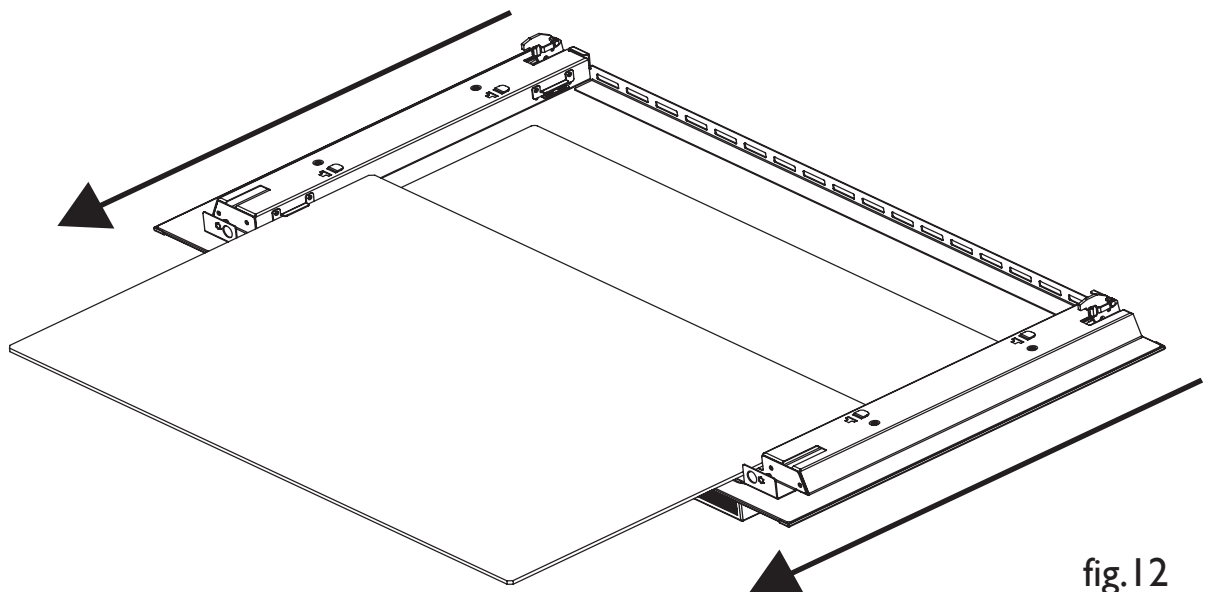


fig.12

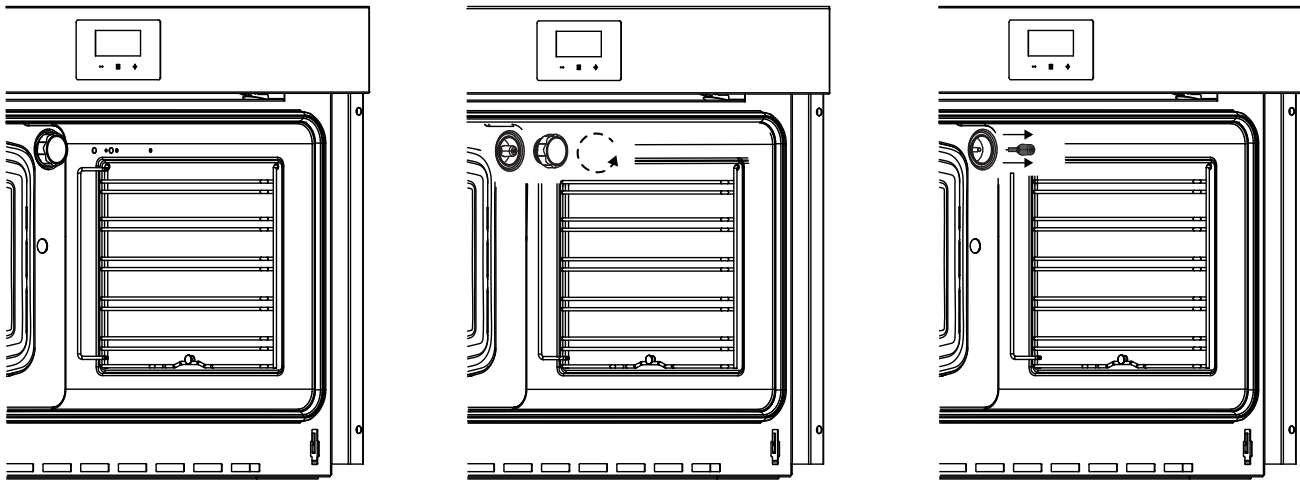
CLEANING AND MAINTENANCE

6.5 Replacing the Oven Lights

Warning: Disconnect appliance from the power supply before performing any maintenance.

To prevent damage, spread out a dishcloth/tea towel in the oven.

- Unscrew the light glass protection.
- Unscrew the light and replace it with a new one. See specifications below.
- Refit the glass protection and remove the dishcloth.
- Re-connect the appliance to the power supply.



Details of replacement light:

- Power 25W;
- G9 halogen Type.

7. SPECIFICATIONS

OMF9042X

No of Cavities	1
Power Source	Electric 220-240V~, 50Hz-60Hz
Maximum Absorbed Power	3150 W
EC Electric, Cavity (Conventional)	1.444 kWh/cycle
EC Electric, Cavity (Forced Air)	0.987 kWh/cycle
Net Internal Cavity Volume:	120 L
Gross Internal Cavity Volume	140 L
Energy Efficiency Class (A+++ to D)	A

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 may engage a Service Agent to provide service under this warranty.
3. 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.
4. 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.
5. 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.
6. 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.
7. 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 installation by an unqualified or uncertified tradesperson;
 - v. resulting from poor or incorrect 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;
 - vi. caused by overheating as a result of siting or positioning of the Product, where there is no provision for adequate ventilation or adequate protection from excessive dust;
 - vii. if the Product has been dismantled, repaired or serviced by any person other than someone authorised by Kleenmaid or its agents or representatives;
 - viii. 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;
 - ix. 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 misuse 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
 - x. 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. broken or cracked glass other than transport damage to the initial point of delivery;
 - g. consumables such as but not limited to bulbs/globes, seals, filters, batteries and remote controls;
 - h. removal and reinstallation of an internal component not performed by an authorised Kleenmaid agent or representative or authorised service centre;
 - i. cosmetic or structural items; or
 - j. any failures due to interference from or with other products and/or sources.
8. 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; or
 - c. there is failure to pay monies owing on invoices as a result of non-warranty work being carried out at the request of the end user as per point 16 below.

9. Service under this warranty may be limited by the area in which you live. Service to remote and regional areas may incur additional travel costs which will be payable by you. You will be advised of this at the time you make a claim and Kleenmaid arranges to attend your premises.
10. Neither Kleenmaid nor its representatives provide loan equipment under the terms of this Kleenmaid Warranty.
11. Any unauthorised access to the internal hardware of the Product will void this Kleenmaid Warranty.
12. 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.
13. 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
14. 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.
15. 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.
16. 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.
17. 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.
18. 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 set 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.
19. 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.
20. 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.
21. 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.
22. 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
23. 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 by Kleenmaid to you as evidenced by the original purchase invoice.
 - f. **Service Agent** means any independent service agent engaged by Kleenmaid to carry out any repair or service under this warranty.
 - g. **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 December 2022 but is subject to variation from time to time. For the latest version of the Kleenmaid Warranty, please see our website <https://kleenmaid.com.au/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

To register your warranty or make a warranty claim, scan this QR code:



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: warranty@kleenmaid.com.au

Please download the current User Manual for this
appliance at www.kleenmaid.com.au

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