

cooking collection

Instructions for use and warranty details

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



Multifunction Oven
Model No.: OMF9411

 **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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Please read this entire manual before installing or operating the oven as it contains important information on safety, use and maintenance. The manufacturer cannot be held liable for damage caused by non-observance of the safety instructions and warnings. Keep the User Manual and make it available to all users of the appliance. The latest version of this manual is available on our website. (See back cover for details.)



Warning/Caution Important Safety Information



General information and tips



Environment Information

1. SAFETY INFORMATION

- This oven is intended solely for household use.
- It is not intended for outdoor use.
- For safety reasons, the oven must not be used unless it is built in.
- Do not use this appliance in non-stationary places (eg. on ships).
- The oven must always be used within the limits of normal household use, for cooking, roasting, grilling, thawing dishes, to prepare food for later storage or to dehydrate it, and not for professional use.
- No other use is permissible.
- Please read the instructions before installing and using the appliance.
- The manufacturer is not liable if improper use and installation of the appliance cause injuries and damage.
- Always keep the instructions at hand for future reference.

1.1 Safety of children and vulnerable persons

- 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.
- 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.
- **WARNING** : Accessible parts may become hot during use. Young children should be kept away.
- Keep the packaging materials out of the reach of children
- If the appliance has a safety device for children, we advise you to activate it.

1.2 General safety instructions

- The installation of the appliance and replacement of the cables must be done by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- To work efficiently, the oven needs sufficient fresh air flow. Make sure the flow of air is not jeopardized eg. by fitting slats for thermal insulation in the cabinet where the appliance is built in. In this case, the necessary cold air must not get excessively heated by other sources of heat (eg. solid fuel stoves).
- The appliance becomes hot inside whilst in operation. Do not touch the appliance's heating elements. Always use oven gloves to remove or insert the heat-resistant cookware and accessories.
- Disconnect the appliance from the electric mains before carrying out any maintenance work.
- Ensure that the appliance is switched off and the mains electricity has been disconnected before changing the lamp, to avoid the possibility of electric shock.
- A steam cleaner is not to be used.
- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- To remove the shelf supports, first take off the front of the support and then the rear from the side walls. Install the rack supports by following the procedure described in reverse order.
- The oven must be switched off before removing the fan cover, and after cleaning the fan cover must be replaced in accordance with the instructions (see Section 5.7).

Danger of burns!

- The skin of children is much more delicate than that of adults. The glass door, the control panel and the slots for hot air to come out of the appliance's cooking chamber get hot. Prevent children from touching the appliance while it is operating.

Danger of injury!

- The door's capacity is max. 15 kg. Children can get injured when the door is open. Prevent children from leaning on the open door, sitting on it or hanging from it.
- 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.

2. SAFETY INSTRUCTIONS

2.1 Installation

CAUTION!

- The appliance must be installed by skilled personnel.
- Remove all packaging materials. Retain supplied accessories e.g. screws for installation.
- Do not install or use the appliance if it is damaged.
- Observe the instructions included with the appliance.
- Always take care when moving the appliance as it is very heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Comply with the minimum distance from other appliances.
- Make sure the appliance is installed under and near parts adequately anchored to a fixed structure.
- The sides of the appliance must remain adjacent to appliances or units with the same height.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

2.2 Electrical connection

CAUTION!

- All the electrical connections must be made by a skilled electrician.
- The appliance must have earthing.
- Check that the electrical data on the rating plate match those of the system. Otherwise, contact an electrician.
- Always use an electric socket with a properly installed protective circuit.
- Do not use multiple sockets or cable extensions.
- Make sure you do not damage the plug or the cable. If the power cable needs to be changed, the work must be done by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- Prevent cables from coming into contact or getting near the appliance's door, especially when the door is hot.
- Devices protecting against electric shock must be secured so that they cannot be disabled without using tools.
- Insert the power plug into the socket only at the end of installation. Check that the power plug remains accessible after installation.
- If the power plug is loose, do not connect it to the socket.
- Do not pull on the power cable to disconnect the appliance. Always pull on the plug itself.
- Use only suitable isolation devices: circuit breakers, fuses (plug fuses must be removed from the fuse holder), earth leakage circuit breakers and relays.
- It is necessary to allow disconnection of the appliance from the supply after installation. The disconnection can be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the the wiring rules.
- The electrical system must be equipped with an isolation device which lets you disconnect the appliance from the power socket at all poles. The isolation device must have a contact opening width of no less than 3mm.
- This appliance complies with EEC directives.

2.3 Use

CAUTION!

- Use the appliance solely in a domestic environment.
- Risk of injury, burns, electric shock or explosion.
- Do not make any changes to the specifications of this appliance.
- Ensure that the ventilation slots are not blocked.
- Never leave the appliance unattended during operation.
- Switch off the appliance after each use.
- Take care when opening the door of the appliance when it is in operation. Hot air can escape.
- Do not turn on the appliance with wet hands or when there is contact with water.
- Do not push on the open door.
- Do not use the appliance as a work surface or as a support surface.
- Open the door of the appliance with caution. The use of ingredients containing alcohol may cause a mixture of alcohol and air.
- Avoid sparks or open flames near the appliance when opening the door.
- Do not place or store any flammable liquids or materials, nor any easily combustible objects, on the appliance, inside it or nearby.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** The appliance and its accessible parts become hot during use. Young children should be kept away.

CAUTION!

There is a risk of damaging the appliance through incorrect use.

To avoid damage or discolouration of the enamel:

- Do not place heat-resistant cookware or other objects directly on the bottom surface of the appliance.
- Do not place aluminium foil directly on the bottom surface of the appliance.
- Do not put any water directly inside a hot appliance.
- Do not keep moist dishes and food inside the appliance after finishing the cooking process.
- Use caution when removing or inserting the accessories. The enamel of the bottom of the chamber may get damaged due to dragging these accessories.
- If you store pots or pans in the oven, never drag them, but move them with caution.
- Discolouration of the enamel does not affect the performance of the appliance. It is not a fault pursuant to the law.
- For very moist cakes, use a dripping pan. Fruit juices cause stains that can be permanent.
- The appliance is designed only for cooking. It must not be used for other purposes, such as for example heating a room.
- Cooking should always be carried out with the oven door closed.

2.4 Cleaning and care

CAUTION!

- There is a risk of injury, fire or damage to the appliance.
- Before carrying out any maintenance work, switch off the appliance and remove the plug from the socket.
- Check that the appliance is cold. There is a risk that the glass panels might break.
- The door's glass panels must be replaced immediately if they get damaged. Contact the Authorized Service Centre.
- Pay attention when removing the door from the appliance. The door is heavy!
- Regularly clean the appliance to prevent the surface materials from deteriorating.
- Clean spills as soon as possible as remains of food or fat in the appliance may cause a fire.
- Clean the appliance with a soft moist cloth. Use only neutral detergents. Do not use any abrasive products, scouring pads, solvents or metal objects.
- If you use an oven spray, carefully follow the safety instructions given on the package.

2.5 Interior light

CAUTION! Risk of electric shock.

- The lamps used in this appliance are special lamps for electric household appliances. Do not use them for home lighting.
- Before replacing the lamp, disconnect the appliance from the electric mains.
- Use only lamps with the same technical specifications as originally supplied in the oven.

2.6 Disposal



CAUTION! Risk of injury or suffocation.

- Disconnect the plug from the power supply.
- Cut the mains cable and dispose of it.
- Remove the door lock to prevent children and pets from becoming trapped inside the appliance.

2.7 Technical Service

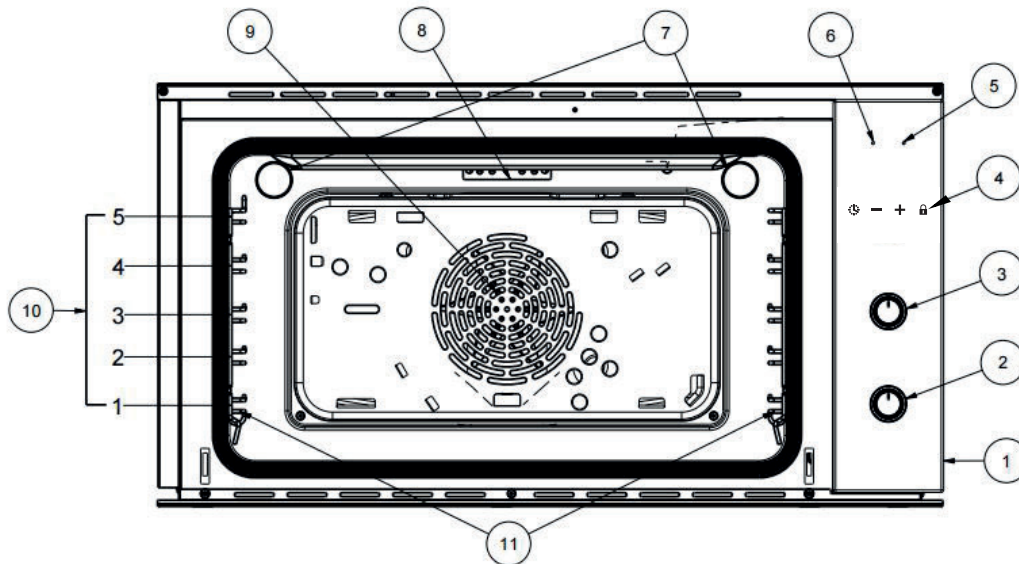
CAUTION!

- Contact the Authorized Service Centre or a suitably qualified technician to repair the appliance.
- Only use genuine spare parts.

 **WARNING: IT MUST BE ENSURED THAT THIS 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.** 

3. PRODUCT DESCRIPTION & USE

3.1 Overview



- 1) Control Panel
- 2) Function Selector Knob
- 3) Temperature Selector Knob
- 4) Cooking Programmer/Timer
- 5) °C Heating Element Active Indicator/ warning light
- 6) Function Active Indicator / warning light
- 7) Interior Lamps
- 8) Heating elements
- 9) Fan and Circular Heating Element
- 10) Rack Positions
- 11) Rack Supports (removable)

i 3.2 Selector Knobs

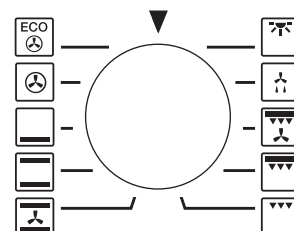
The selectors are retractable knobs.











- Press them to extract them and reinsert them.
- N.B. It is advisable to keep the knob out while the Oven is operating.

i 3.3 Function Selector

- Use the Function Selector knob to set the type of cooking, and the Function Active Indicator warning light and the lamps inside the oven light.
- N.B. In ECO mode the oven lights are off. To switch them on, set the Function Selector to Fan Forced Convection, then turn the selector back onto the ECO function to continue low-energy cooking.

Function

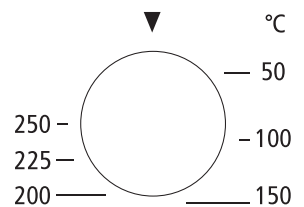


Oven function	Application
▼ Off:	The appliance is switched off.
 Oven Lamps:	To switch on the lamps without a cooking function.
 Defrost:	To thaw eg. meat, poultry, bread and desserts. The fan causes the warm air to wrap around the food.
 Double grill with fan:	The inner heating element and the outer heating element in the top of the oven are operating with the fan. Suitable for grilling large amounts of meat.
 Double grill:	The inner heating element and the outer heating element in the top of the oven are operating. Suitable for grilling large quantities.
 Grill:	This cooking method is traditional grilling, utilizing only the inner part of the upper heating element which directs heat downwards onto the food.
 Intensive Cooking:	Quick and uniform cooking with the aid of the upper and lower heating elements and the fan. Ideal for baking flans and sweets and for roasting.
 Static Cooking:	For baking and roasting food on one rack position only. The heat is distributed evenly from the top and bottom.
 Lower Cooking:	For baking foods with a crispy bottom and for preserving foods. The heat is distributed from the bottom.
 Fan Forced Convection:	For sweets and biscuits on 1 and 2 levels. Inside the cooking cavity, the fan distributes the heat generated by the circular heating element on the rear wall of the oven.
 ECO:	This is equivalent to the Fan Forced Convection function but allows cooking without using the oven lamps, increasing energy savings


3.4 Temperature Selector

- The Temperature Selector knob is used to set the temperature.
- Position zero - The oven does not heat.
- 50–250°C Temperature range (Desired temperature in the cooking chamber °C).
- The °C Heating Element Active Indicator lights up when the oven is actively heating and turns off when it's not.


Temperature



3.5 Cooking Programmer/Timer

After powering on oven, '0:00' and the clock icon  will flash on the screen. Press any button to stop the flashing.

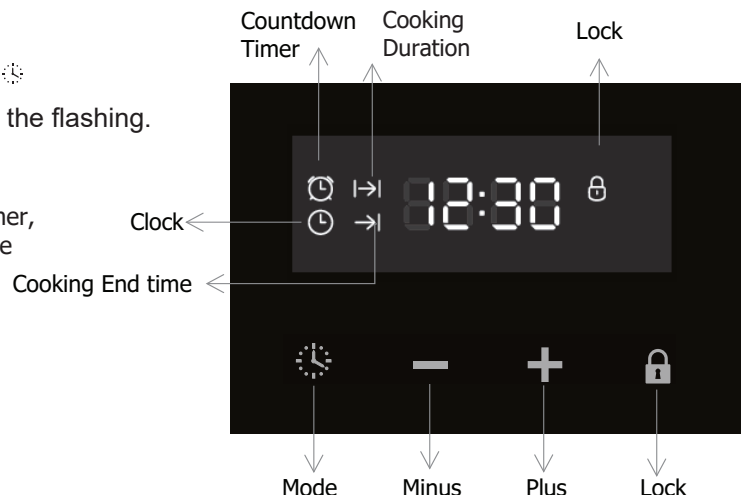
Button Functions -

Button 1:  Mode: Time of Day, Countdown Timer, Cooking Duration, Cooking End Time


Button 2:  Minus

Button 3:  Plus




Button 4:  Lock




Set Countdown Timer

- Press  and the Countdown Timer icon will begin to flash which means the Countdown Timer function has been chosen, "0.00" will display. Press the **+** and **-** button to set the Countdown Timer time. The time can be adjusted between "0:01~23:59". Press once on **+** or **-**, and hold for 3 seconds for quick-adjust. Wait for 5 seconds to confirm the Countdown Timer setting, the Countdown Timer icon will be displayed, the Countdown Timer time will be shown on the screen and will start counting down. When the countdown is finished, "0:00" will show on the screen and the beeper will sound 4 times every 5 seconds. Press any button to stop the beeping, or after 2 minutes it will stop automatically.
- The Countdown Timer function is for warning purposes only. The user must turn off the oven.



Set Cooking Duration

- Press , choose "Cooking Duration" mode , the corresponding icon will flash and "0.00" will display. Press the **+** and **-** buttons to set the Cooking Duration: the range is between "0:01-23:59". Wait 5 seconds and the Cooking Duration will be set, however the time shown on the screen will revert to the Time of Day. The Cooking Duration timer will count down internally and when finished the count down, the oven heating will turn off, the Cooking Duration icon will flash, "0:00" will be shown on the screen and the beep will sound 4 times every 5 seconds. Press any button to stop the beeping.
- While cooking press  to check or change the Cooking Duration.
- After 2 minutes with no operation the beeping will stop.
- If the Cooking Duration is set before the Cooking End Time, then the Cooking End Time can only be increased, not decreased. (The maximum time added can be up to 23h 59m.) When the Cooking End Time is longer than the Cooking Duration + current time, the Cooking End Time can be decreased by pressing **-**. It may be decreased until Cooking End Time equals the Cooking Duration + current time + 1 minute. If the Cooking End Time is longer than the Cooking Duration + current time, heating will remain off, and the Cooking End Time icon will display until the Cooking End Time equals the Cooking Duration + current time. Cooking will then commence and the Cooking End Time icon will turn off.


Set Time of Day

- Press  to choose the Time of Day mode, Time icon will flash, press **+** or **-** to set the Time of Day. The range is 24hrs. Press **+** or **-** once to adjust by 1 second or hold for 3 seconds for quick-adjust. After 5 seconds with no operation, the Time of Day will show, and Time icon will turn off.
- If the Time of Day setting is changed after setting the Countdown Timer, Cooking Duration and Cooking End Time, the Countdown Timer will not be changed and Cooking Duration and Cooking End Time will reset.
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. Although annoying, is not something you can prevent nor will it affect the other functions of the appliance.

Lock Function

Press  for 3 seconds at any time, the Lock function will activate and the Lock icon will display. Press  for 3 seconds again; it will unlock and the icon will turn off. While in lock mode if any button is pressed a beeper will sound and the Lock icon will flash for 3 seconds.

NOTE:

- When setting Countdown Timer, Cooking Duration and Cooking End Time the Countdown Timer will display, along with the Countdown Timer, Cooking Duration and Cooking End Time icons.
- After setting the Countdown Timer, Cooking Duration, and Cooking End Time  can be pressed to check and change Countdown Timer time, Cooking Duration, Cooking End time and Time of Day.
- When the Cooking Duration and Countdown Time are set concurrently if the Cooking Duration is finished after the Countdown Timer the beep will only sound for the Countdown Timer when that ends. If the Cooking Duration is finished before the Countdown Timer the beep will also only sound when the Countdown Timer finishes.

i 3.6 Cooking Guides

Convection Hot Air Frying

To use Convection Hot Air Frying select the Fan Forced Convection 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.

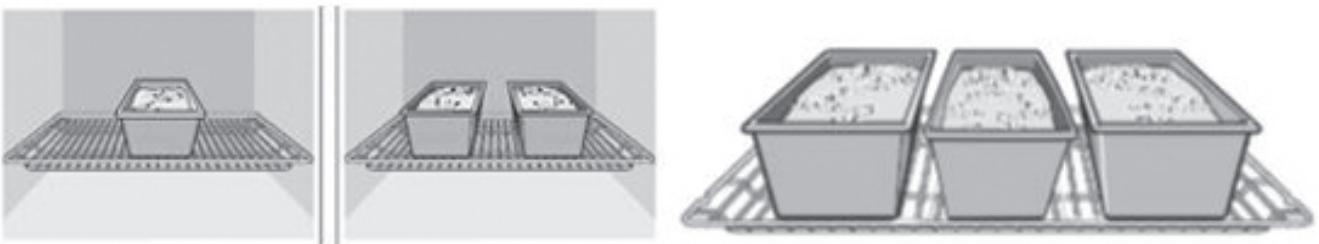


i Baking Guide

Dish	Accessories	Pre-heating Time (minutes)	Rack Level	Cooking Function	Temperature (°C)	Cooking Time (minutes)
Biscuits*	Baking pan + baking paper	25	2		150-160	30-35
Small cakes*	Baking pan	8	3		165-175	30-35
Sponge cake with water*	Springform pan on the rack	8	3		165-175	37-42
Leavened sweet dough recipe*	Baking pan	8	3		165-175	35-40
Apple pie*	Tin-plate springform pan Ø 20 cm directly	14	2		180-190	50-70

* Pre-heat the oven at the maximum specified temperature.

To cook more than one dish of food it may be possible to insert two or three cooking containers next to each other in the cooking compartment, depending on their size.





Cooking Guide

Dish	Weight (kg)	Accessories	Pre-heating Time (minutes)	Rack Level	Cooking Function	Temperature (°C)	Cooking Time (minutes)
Cheese Cake	1,5 – 4 Kg	Cookware, uncovered onto the wire rack	15	2		160	50-70
Roast Beef	1 – 4 Kg	Cookware, uncovered onto the wire rack	25	2		250	25-30
Meatloaf	1 – 4 Kg	Baking paper on baking tray	20	3		200	45-50
Lasagne	1 – 3 kg	Cookware, uncovered onto the wire rack	15	3		200	45 - 60
Baked pasta	1 – 3 kg	Cookware, uncovered onto the wire rack	15	3		200	45 - 60
Roast veal	1-3 kg	Cookware, uncovered onto the wire rack	15	3		190 - 200	75 - 85
Pork loin	1-3 kg	Cookware, uncovered onto the wire rack	15	3		190	85
Pork shoulder	1-3 kg	Cookware, uncovered onto the wire rack	15	3		180 - 190	120 - 130
Roast rabbit	1-3 kg	Cookware, uncovered onto the wire rack	15	3		180 - 190	90 - 100
Turkey rump	2-4 kg	Cookware, uncovered onto the wire rack	15	3		170 - 180	150
Pork neck	2-4 kg	Cookware, uncovered onto the wire rack	15	3		170	160 - 170
Roast chicken or Roast guinea-fowl	1-2,5 kg	Cookware, uncovered onto the wire rack	15	3		200	65 - 70
Grilled chicken	1.2 kg	Cookware	-	-		250	40 - 50
6 - 9 Toast	-	wire grid	10	4		250	06-turn the food-03
Rainbow trout	0.8-1.6 kg	Cookware, uncovered onto the wire rack	15	3		170	60
Pizza	1.4 kg	baking tray	15	2		225	20 - 30
Bread ***	0.8 – 1 kg	baking paper on baking tray	20	3		200 - 210	30 - 40
Flat bread	0.5 – 1 kg	baking paper on baking tray	20	3		215 - 225	15 - 25
Ciambella cake	0.8 kg/ 1.6 kg	Cookware, uncovered onto the wire rack	15	3		180	40 - 45
Jam tart	0.8-1.6 kg	Cookware, uncovered onto the wire rack	15	3		160	30 - 35
Short pastry	0.8 kg/ 1.6 kg	Cookware, uncovered onto the wire rack	15	3		160 - 170	40 - 60
Cream puffs	0.8 kg	baking paper on baking tray	15	3		150 - 160	40 - 50
Angel food cake	0.8-1.6 kg	Cookware, uncovered onto the wire rack	10	3		160	35 - 40
Rice cake	1-2 kg	Cookware, uncovered onto the wire rack	15	3		160	40 - 50
8 -10 Brioches	0.8-1 kg	baking paper on baking tray	15	3		170	25 - 30
16 Brioches	1.6 kg	baking paper on baking tray	15	2 - 4		150 - 160	30 - 35
Shortbread biscuits	1 kg	baking tray	8	3		170 - 180	25 - 35
2 frozen pizza	0,65 kg	baking paper on wire grid	10	3		190 - 210	10 - 20
4 frozen pizza	1,3 kg	baking paper on wire grid	10	2 - 4		180 - 200	25 - 30
15 frozen sandwiches	0.5 kg	baking paper on wire grid	15	2		170 - 190	5 - 15
30 frozen sandwiches	1.1 kg	baking paper on wire grid	15	2 - 4		170 - 190	10 - 15
8 frozen brioches	0.5 kg	baking paper on wire grid	10	3		150 - 170	25 - 35
16 frozen brioches *	1 kg	Cookware, uncovered onto the wire rack	15	2 - 4		170 - 180	35 - 45
3 frozen pies**	1,8 kg	Cookware, uncovered onto the wire rack	15	2 - 4		190 - 210	60 - 70
5 frozen strudel	1,2 kg	Cookware, uncovered onto the wire rack	15	3		190 - 210	50 - 60
Frozen baked fried potatoes	1 Kg	Baking paper on baking tray	20	3		160	50-70

* It is recommended to place food in aluminum trays and place trays on the wire rack.

** For cooking one portion we recommend positioning on the wire rack + baking paper on the 2nd level, for cooking two or more portions we recommend positioning on wire rack + baking paper on the 4th level.

*** When baking bread it is recommended to put a container with a little water inside the oven.

i 3.7 Cooking Cavity

- The Oven Lamps in the Cooking Cavity are on while the oven is operating. By turning the Function Selector Knob to the Lamp symbol the lights can also be lit when the oven is switched off.
- N.B. In ECO mode the oven lights are off. To switch them on, set the Function Selector to Fan Forced Convection then turn the selector back onto the ECO function to continue low-energy cooking.
- A cooling fan switches on and off when needed.
- Hot air escapes through the special slots located above the oven door

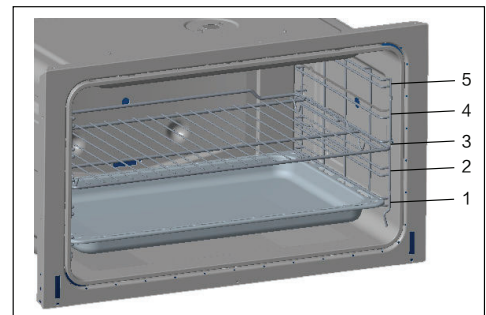
! CAUTION!

- Do not cover the ventilation slots, otherwise the oven will overheat.



i 3.8 Accessories

- The wire rack accessory can be inserted in the oven at 5 different levels.
- To ensure the wire racks operate safely, correct placement of wire rack between the side rails is imperative. The wire rack and the pan can only be used between the first and the fifth layers.
- The wire rack should be placed correctly to ensure that, during careful removal of the wire rack and pan, hot food items should not slide out.
- The cooking guide table gives the ideal rack position for various uses of the oven.



WIRE RACK:

- Used as a support for baking pans, pastry tins, and other containers including the baking tray/grill pan provided, or for cooking mainly with the Grill and Fan Grill functions to grill meat and fish, toast bread, etc.



BAKING TRAY/GRILL PAN:

- Normally used to collect the juices of grilled foods or for cooking foods directly. If not used when cooking, the baking tray/grill pan must be taken out of the oven.



TELESCOPIC GUIDES:

- For positioning either the wire rack or the baking tray/grill pan (Fig. a)
- Change the position of the guide and move it onto any level of the rack support according to the type of food to be cooked (Fig. b)

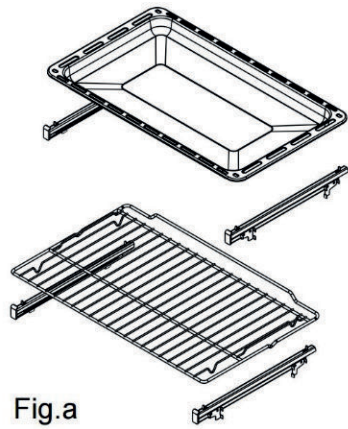


Fig.a

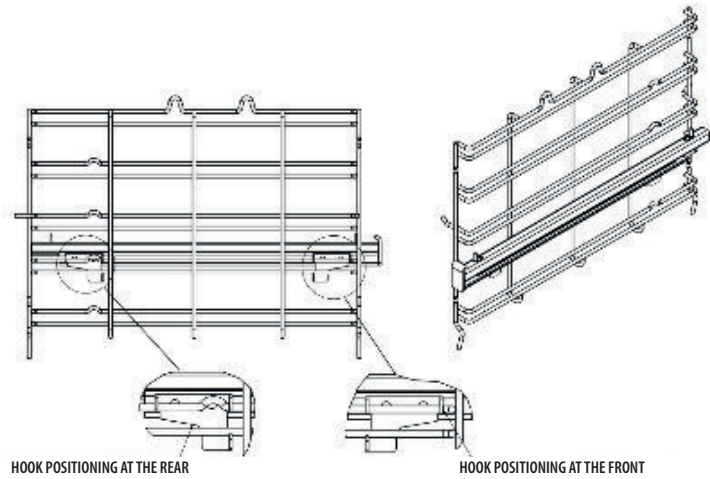


Fig. b

CAUTION!

- Pour some water into the baking tray/grill pan and place it on the first level to collect cooking fats.

4. PREPARING FOR FIRST USE




CAUTION!

- Refer to the sections on safety.

4.1 Initial cleaning

- Clean the appliance before using it for the first time.
- Take the accessories and removable rack supports out of the appliance. See Section 5.4
- Replace the accessories and removable rack supports in their initial position. See Section 5.4

4.2 Switching on for the first time

- Take the accessories and removable rack supports out of the appliance. See Section 5.4
- Clean the appliance before using it for the first time. Replace the accessories and removable rack supports in their initial position See Section 5.4
- Preheat the appliance with nothing inside it in order to burn off residues.
 1. Set the function  and the maximum temperature.
 2. Leave the appliance in operation for one hour.
 3. Set the function  and the maximum temperature.
 4. Leave the appliance in operation for 15 minutes.
 5. Set the function  and the maximum temperature.
 6. Leave the appliance in operation for 15 minutes.
 7. The accessories may get hotter than usual.
 8. The oven can produce an unpleasant odour and smoke. This is not a malfunction.
 9. Make sure the airflow inside the room is adequate.

5. CLEANING AND CARE

CAUTION!

- Refer to the sections on safety.

5.1 Notes on cleaning

- Clean the front of the appliance with a soft cloth moistened with warm soapy water.
- To clean the metal surfaces, use a regular detergent.
- Clean the inside of the appliance after each use. Fat or other food remains can cause a fire. The risk is higher for the baking pan.
- Remove stubborn dirt with special oven detergents.
- After each use, clean the accessories and let them dry thoroughly. Use a soft cloth moistened with warm soapy water.
- Do not clean non-stick accessories with strong detergents, sharp objects or in the dishwasher. This could damage the non-stick coating.
- All surfaces can discolour or alter if you use unsuitable products. In particular the front of the oven may be damaged by cleaning sprays and descalers. Remove residual detergent immediately.
- Danger of injury. Steam from an electric household appliance could reach live parts and cause short-circuiting. Never use a steam appliance to clean the oven.
- Danger of burns! The heating elements must be switched off. The cooking chamber must not be hot.

Products that are not suitable for cleaning and maintenance.

To avoid damaging the oven surfaces do not use the following cleaning products:

- detergents containing soda, ammonia, acids or chlorides,
- descaling products on the front of the oven,
- abrasive detergents, such as powders, milk or abrasive pastes,
- products containing solvents,
- detergents for stainless steel,
- detergents for dishwashers,
- detergents for glass,
- detergents for ceramic hobs,
- abrasive brushes and sponges such as steel wool or sponges which still contain residues of abrasive detergents,
- dirt erasers,
- sharp metal scrapers,
- steel wool,
- oven spray
- stainless steel scouring pads
- regular cleaning with mechanical products is not recommended

i 5.2 Notes on cleaning

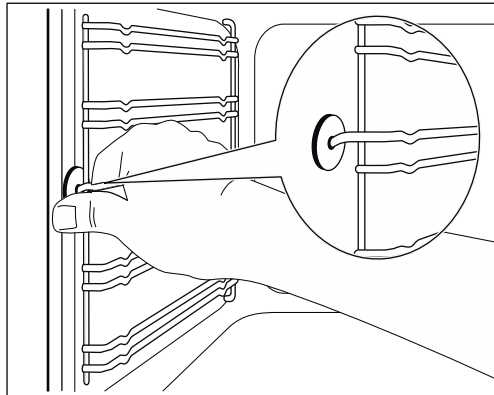
- Clean the oven door only with a moist sponge. Dry it with a soft cloth.
- Do not use steel wool, acids or abrasive products that could damage the surface of the oven. Clean the oven control panel, taking the same precautions.

i 5.3 Notes on cleaning

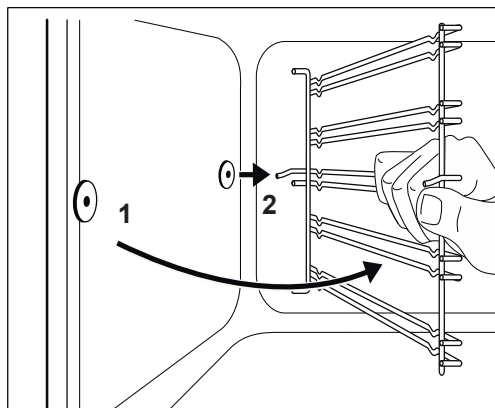
- Regularly check the door seal. The door seal is around the frame of the oven compartment.
- To keep the door seals clean, use a non-abrasive sponge with warm water. The seals must be soft and elastic.
- Do not operate the appliance if the door seal is damaged. Contact an authorized Service Centre.
- To clean the door seal please refer to the general information on cleaning.

i 5.4 Removing the rack supports

- To clean the oven, remove the rack supports
1. First remove the extraction rail from the side wall by pulling it forward.



2. Pull out the back of the rack support from the side wall and remove it.



3. Install the rack supports by following the procedure described in reverse order.

5.5 Removing and Cleaning the oven door

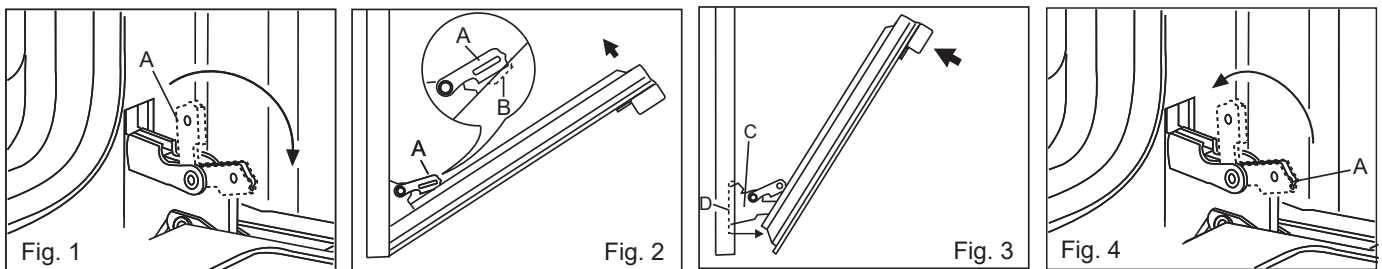
- i** • The oven door is equipped with three glass panels. You can remove the oven door and the internal glass panels to clean them.
- i** • The oven door could close again if you try to remove the glass panels before taking off the oven door.

CAUTION!

- Refer to the sections on safety.

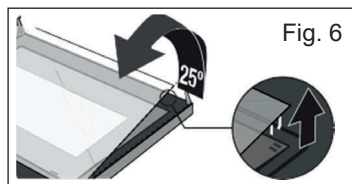
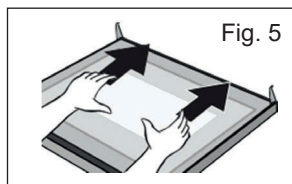
REMOVING THE OVEN DOOR

1. Open the oven door completely
2. Position the hooks "A" of the hinges outwards (Fig.1).
3. Slowly close the door to reach the hooks "A", making sure that they lock in the slots "B" of the door, as shown in Fig.2.
4. Using both hands, press lightly inwards on the door, allowing the door hinges "C" to detach from the slots "D" (see Fig.3), and pull the door towards you until it has unhooked from the oven.
5. After cleaning, fit the door back on properly by following the procedure in reverse order. Reposition the hooks "A" inwards before closing the door (Fig.4).

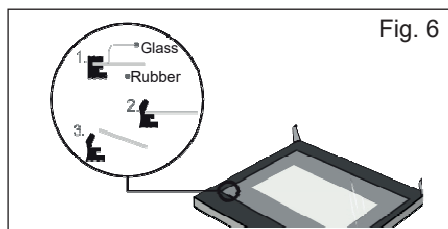
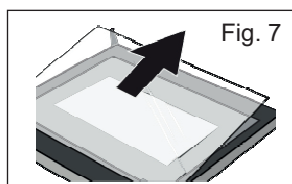


CLEANING THE OVEN DOOR

- After removing the oven door from the framework, place it on a surface with the inner glass (double glazing) pane facing towards you (Figure 5).



- Remove the double glazing pane carefully by raising it approximately 25 degrees (Figure 6) until the retaining springs unhook.

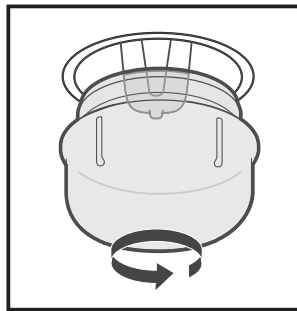


- Push the double glazing pane in the direction of the arrow (Figure 7) and pull it completely out in order to proceed with cleaning. At this point you can also remove the middle glazing pane in the oven door (follow the procedure of Figure 8) and proceed with cleaning.
- When cleaning is completed, fit the parts back on by following the reverse procedure to that described above to put the oven door back into its original condition.

5.6 Replacing the Lamp

CAUTION!

- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Wear protective gloves to change the lamp.
To make the replacement, proceed as follows:
- Disconnect the power supply from the power socket or switch off the circuit breaker of the unit's power socket.
- Unscrew the glass lamp cover anticlockwise (note that it might be stiff) and change the lamp to a new one of the same type.
- Screw the glass lamp cover back into place.
- **NOTE:** Use only halogen lamps 25-40 W / 220 V-240 V, T300°C.

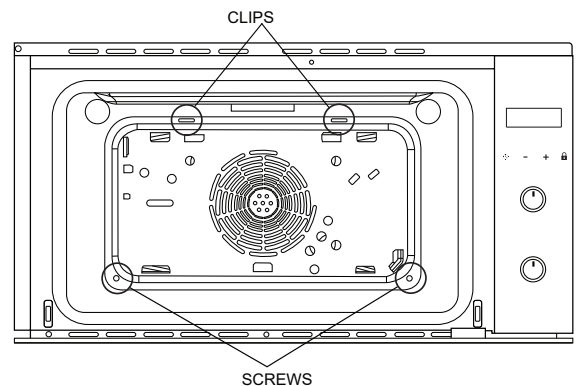


5.7 Removing and replacing the Fan Cover


WARNING: Turn off the electrical power supply to the appliance prior to servicing it. Failure to disconnect the power supply during service may result in an electrical shock or fire hazard.

Step 1: Use a screwdriver to remove the screws on the back of the cavity inside to disassemble the Fan Cover, and then pull it out from the clip holes.

Step 2: To reassemble the Fan Cover, perform the operations described above in reverse



6. TROUBLESHOOTING

 **CAUTION!** Refer to the sections on safety.

Problem	Possible Cause	Solution
The oven fails to heat.	The oven is off.	Switch on the oven.
The oven fails to heat.	The Cooking Programmer/Timer may be on position "0" or otherwise set incorrectly.	Refer to the manual to correctly set the Cooking Programmer/Timer.
The oven fails to heat.	You have not selected the required settings.	Refer to the manual to check that all the settings are correct.

If the appliance fails to operate correctly during the warranty period please visit our website to request a service (see back cover of this manual for details). When booking a service please provide your Model No OMF9411 and the individual Serial Number of your appliance. These are found on the rating plate which is visible when you open the appliance door.


7. ENERGY EFFICIENCY

i 7.1 Energy saving

The appliance is equipped with features to help you save energy during everyday cooking.

General tips

- Ensure that the oven door is closed properly when the appliance is in operation and keep it closed as much as possible during cooking.
- Use metal plates to improve energy efficiency.
- If possible, place the food in the oven without heating it.
- When cooking longer than 30 minutes, reduce the oven temperature to the minimum for the final 3 - 10 minutes, depending on the cooking time. Cooking will continue due to the residual heat in the oven.
- Use the residual heat to warm up other foods.
- If using the residual heat to keep a dish hot, choose the lowest temperature setting.
- If possible, use the cooking functions that include the fan to save energy.

	Correct disposal of this product
	This symbol on the product, or in its packaging, indicates that this product may not be treated as household waste. Instead, it should be taken to the appropriate waste collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by the inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council, your household waste disposal service, or the shop where you purchased the product.

8. INSTALLATION

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 for details).

Important: installation must be done in compliance with the standards and in accordance with the regulations in force. It must be performed by skilled personnel only.

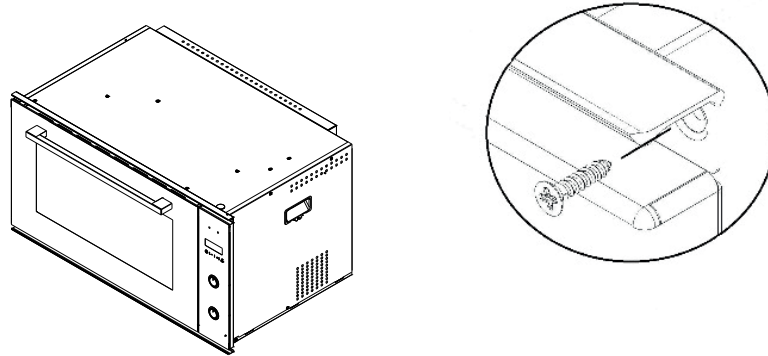
Remove the oven and all materials from the carton and oven cavity. There are oven specific accessories (e.g. screws) supplied with the oven which should be retained for installation and not discarded with packaging.

i CHARACTERISTIC FEATURES OF THE CABINET

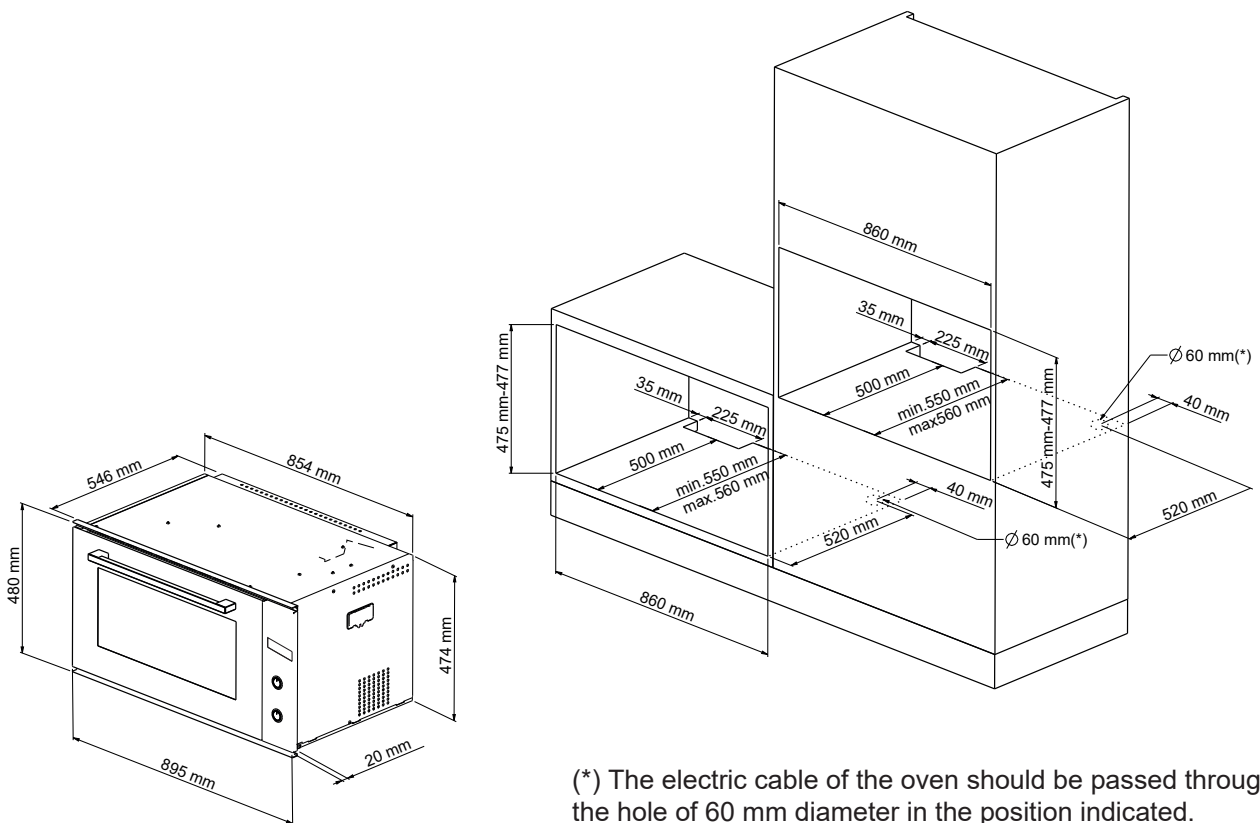
- For flush-mounted cabinets, the components (plastic or veneered wood) must be held together by heat-resistant adhesives (indicated for temperatures of at least 100°C); unsuitable materials and adhesives can cause buckling and ungluing.
- The cabinet must permit the free passage of the electrical wiring and must be strong enough to bear the weight of the appliance.
- The oven must be mounted in a secure manner in the envisaged recess. It can be inserted into a column cabinet or under the top of a modular cabinet, as long as there is adequate ventilation.

i ASSEMBLY INSTRUCTIONS

- 1) Insert the appliance into the compartment
- 2) Fix the body to the cabinet with the 2 screws provided using the holes in the upper profile (right and left).
- 3) The setback from the glass fascia to the niche front should be 20 mm.



i GENERAL DIMENSIONS OF PRODUCT AND CABINET



Note that the setback from the glass fascia to the niche front should be 20 mm.

(*) The electric cable of the oven should be passed through the hole of 60 mm diameter in the position indicated.

CONNECTING TO THE ELECTRIC MAINS

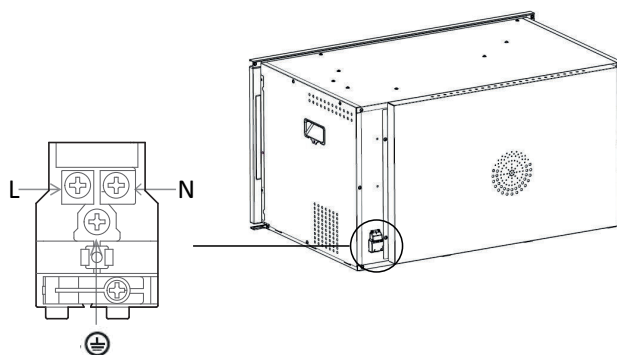
This oven is provided with a standard 230v 15A plug and cord.

NOTE: This appliance may be connected to the mains power supply via a standard 15A switched GPO, protected by a minimum 16A circuit breaker.

If the suitably qualified installer elects to connect the oven permanently to the mains, install a device ensuring disconnection from the mains, with a contact opening distance (of at least 3 mm) that allows complete disconnection in the conditions of overvoltage category III. Check that:

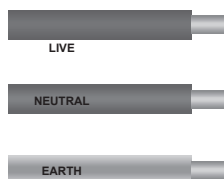
- The plug and socket are suitable for a current of 16A
- Both are within easy reach and placed so that no live part can be accessed while plugging in or unplugging.
- The plug can be inserted without difficulty.
- Once the plug has been inserted, the oven does not rest on it when it is installed in the cabinet.
- The terminals of two appliances are not connected to the same plug.
- If changing the power cable, use one with 3 x 1.5 mm specifications² type H05VV-F or H05RR-F
- It is essential that the coupling polarities of the free terminals are respected (Brown = Live; Blue = Neutral; Yellow-Green = Earth).

N.B. Make sure the characteristics of your household electrical power supply (voltage, maximum power and current) are compatible with those of your new oven.



EARTHING

- The system must have an earthing wire, distinguished by the yellow-green colour of the protective sleeve.
- All electric household appliances must be connected to earth.
- This wire, in its turn, is connected to an earth plate (formed by metal poles stuck deep into the ground), whose task is to disperse the current that may accidentally be present on the surface of the user appliances.



Nominal Power 2.92 kW 12.70 A		230 V ~
Supply cord: 3 x 1.5 mm² type H05VV-F or H05RR-F		
Components	Oven	Nominal Power
oven light: 50 Watts	Bottom heating element	1.50 kiloWatts
oven fan: 33 Watts	Turbo heating element	2.50 kiloWatts
cooling fan: 23 Watts	Top heating element	0.90 kiloWatts
	Grill heating element	1.80 kiloWatts

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, or of 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 sitting 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

 **kleenmaid**