

cooking collection

Instructions for use and warranty details

BBQ Cooktop
Model No.: DCTBBQ

Deep Fryer
Model No.: DCTDF

 **kLEENmaid**

Congratulations on the purchase of your new Kleenmaid appliance.

Your new Kleenmaid appliance has been designed and manufactured to give you years of reliable performance.

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

Once installation is complete, please read this entire instruction manual carefully and get to know the controls and the features of your new Kleenmaid appliance.

Again, congratulations and thank you for choosing Kleenmaid.

Dear Customer,

We would like to thank you and congratulate you on your choice. This new product has been carefully designed and built using top quality materials, and meticulously tested to ensure that it meets all your culinary requirements. Please read and observe these simple instructions, which will enable you to achieve excellent results from the very first time you use it. This state-of-the-art appliance comes to you with our very best wishes.

THE MANUFACTURER

Technical data

| | |
|--------------------|--|
| Power | 230 V |
| Power (Barbecue) | 2400 W |
| Power (Fryer) | 2300 W |
| Power supply cable | H05RR-F (3X1.5 mm ²) H05RN-F (3X1.5 mm ²) |

THIS PRODUCT IS DESIGNED FOR DOMESTIC USE. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR PERSONAL INJURY OR PROPERTY DAMAGE DERIVING FROM INCORRECT INSTALLATION OR IMPROPER, ERRONEOUS OR UNSUITABLE USE. THE APPLIANCE MUST NOT BE USED BY PEOPLE (INCLUDING CHILDREN) WITH PHYSICAL, SENSORIAL OR MENTAL IMPAIRMENTS, OR BY PEOPLE WITHOUT THE NECESSARY

EXPERIENCE OR KNOWLEDGE, UNLESS THEY ARE SUPERVISED OR INSTRUCTED IN THE USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY. CHILDREN MUST BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

User instructions

Installation

All installation operations (electrical connection) must be carried out by people qualified in compliance with the laws in force. For specific instructions, see the installation section.

Use

Barbecue (Fig. 1)

The barbecue is used for quick cooking on the grill. Pressing the Touch Control commands turns on the heating element (see the paragraph "Touch Control instructions"), which can cook more or less quickly depending on the level chosen from 1 a 12.

To use the grill, select power level 12.

This doesn't mean that you can't achieve excellent results cooking on the grill even with the intermediate power levels. These levels are recommended for cooking delicate foods or when you want uniform cooking of the food even inside.

The lava rocks in the tray absorb the drops of oil or grease that are produced during cooking; Plus, they accumulate heat as the heating elements are warming up and, thus, provide more uniform grilling, similar to the effect of cooking over charcoal briquettes. You can put water in the tray, in place of the lava rocks (we recommend a layer 3 cm deep).

Water in the tray eliminates unpleasant odours without affecting the performance of the barbecue in any way. So, for best results, we recommend pre-heating the lava rocks for at least 10 minutes at level 1.

This is especially recommended when you turn on the appliance for the first time because it decreases the risk that the food will absorb the odours that the heating element produces the first time it is turned on.

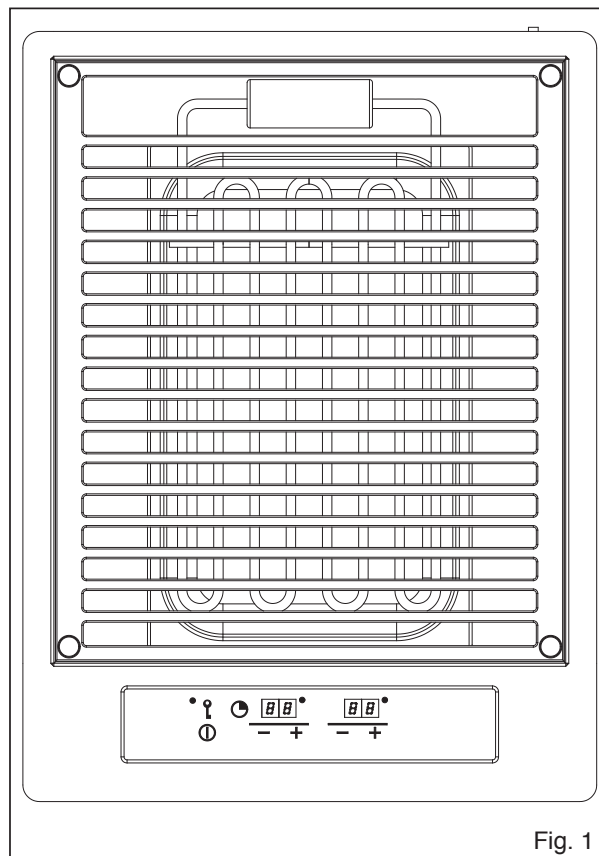
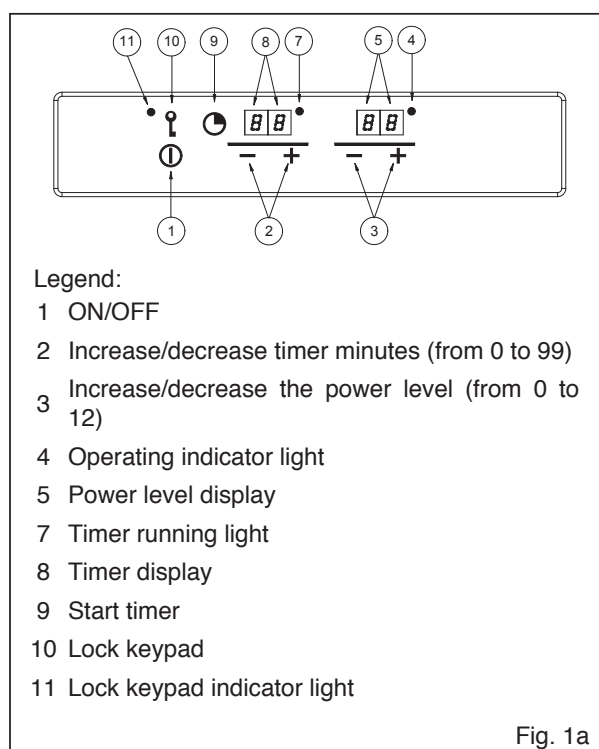


Fig. 1



Legend:

- 1 ON/OFF
- 2 Increase/decrease timer minutes (from 0 to 99)
- 3 Increase/decrease the power level (from 0 to 12)
- 4 Operating indicator light
- 5 Power level display
- 7 Timer running light
- 8 Timer display
- 9 Start timer
- 10 Lock keypad
- 11 Lock keypad indicator light

Fig. 1a

Use

Fryer (Fig. 2)

The appliance is operated using the Touch Control commands (see the paragraph "Touch Control") which can set a temperature between 80 and 200 °C.

The fryer has a probe that keeps the oil at a constant temperature. In addition, if the main probe is not working properly, a safety thermostat intervenes, at about 220° C, to keep the oil from getting too hot. This device is very easy to use but, to obtain the best results, you should follow a few simple rules:

- Before putting oil in it for the first time, carefully clean the steel parts and the heating elements to eliminate any residues from the manufacturing process.
- Never turn the appliance on with the heating elements turned outside the tub.
- Never turn the appliance on without oil in the tub.
- Always use vegetable oil suitable for frying: oils made from sunflower and other seeds are not recommended.
- The quantity of oil in the tub can vary from a minimum of 2 to a maximum of 2.7 litres. If the level of oil drops below the minimum during frying, you must add fresh oil. We recommend that you add the same type of oil. The maximum and minimum levels are etched on the vertical wall of the tub.
- The oil can be reused several times but we recommend that you filter it between one use and the next to remove any food residues.
- In any case, the oil should be changed very often because, even if it is well filtered, small food residues can catch fire during frying.
- Make sure that the food is perfectly dry before putting in the fryer. Wait until the oil has reached the desired temperature.
- We recommend that frozen foods be thawed at a low temperature and then fried at a high temperature. The temperature setting can vary with the quantity of food to be cooked and the user's personal taste but, in general, you should keep the following chart in mind:
- During cooking, it is often necessary to add salt or flavouring:

| Temperature Level | Food |
|-------------------|--------------------------|
| 160° C | chicken thighs and wings |
| 170° C | fritters, fish |
| 180° C | croquettes |
| 190° C | French fries |

to the extent possible, avoid doing this directly in the fryer because salt falling in the oil reduces its quality.

- If the fryer malfunctions, before asking for service, try to reset the thermostat by pressing the little button that you can see on the inside of the front wall, after you remove the oil tub and unscrew the protection plug.

Maintenance

Unplug the appliance before performing any maintenance. To increase the life of the appliance, it is essential to periodically perform a general cleaning, keeping the following in mind:

- the steel parts must be cleaned with a suitable product (available in stores) that is not abrasive or corrosive. Avoid products that contain chlorine (bleach, etc.);
- avoid leaving acid or alkaline substances on the work surface (vinegar, salt, lemon juice, etc.).

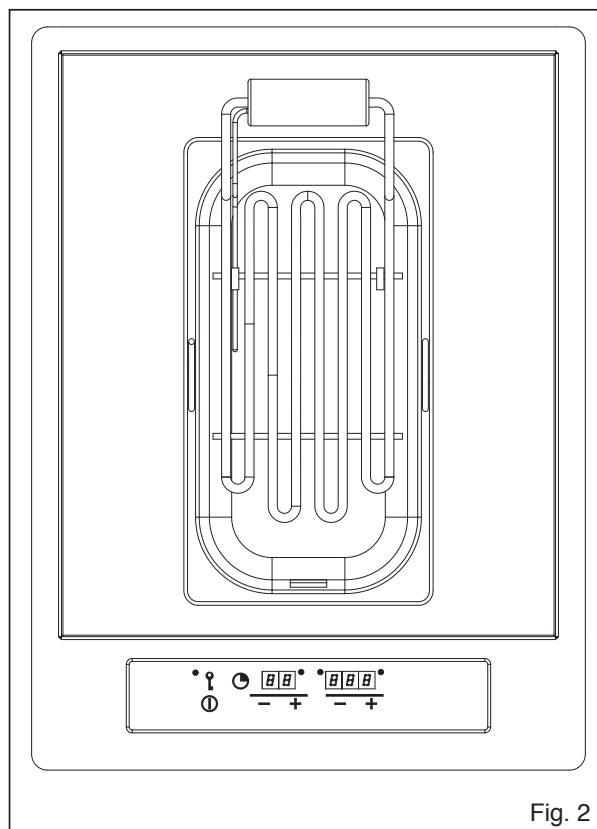
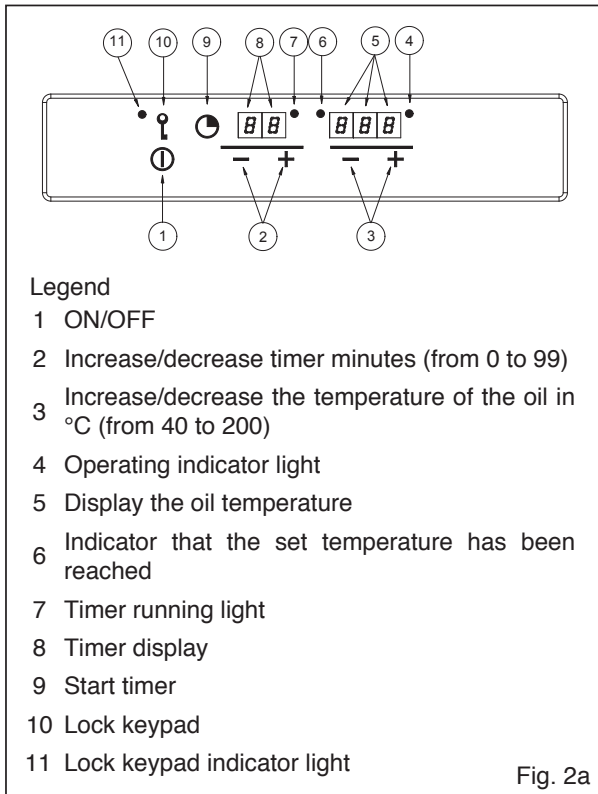


Fig. 2



Touch Control Instructions Barbecue (Fig. 1)/Fryer (Fig. 2):

Power-on (barbecue)

- 1 Touch the button (1) to turn on the control: the level indicator (5) displays "00" and the LED (4) is on.
- 2 Press the next button within 10 seconds or the device will automatically turn off.

Power-on (fryer)

- 1 Touch the button (1) to turn on the control: the level indicator (5) displays "000" and the led (4) is on.
- 2 Press the next button within 10 seconds or the device will automatically turn off.

Operating indicator light (barbecue)

When you turn on the control with the button (1), the operating indicator light (4) turns on and stays on until you touch the button (1) again.

Operating indicator lights (fryer)

When you turn on the control with the button (1), the operating indicator light (4) turns on and stays on until you touch the button (1) again.

In addition, when you set a certain temperature level, the indicator light (6) flashes until the oil reaches the temperature setting; when the temperature setting is reached, the indicator light stays on without flashing.

Power control (barbecue)

- 1 Use the "+" and "-" buttons (3) to adjust the power between level 0 and level 12. Holding down one of these buttons, lowers or raises the level setting.

Temperature control (fryer)

- 1 Use the "+" and "-" buttons (3) to adjust the temperature of the oil from 80 °C to 200 °C. The temperature can be changed in steps of 10 °C. Holding down one of these buttons, lowers or raises the level setting.

Turning off the heating element (barbecue/fryer)

- 1 Lower the setting to 0 using the "-" button (3). The heating element will turn off after 3 seconds. Press the "+" and "-" buttons at the same time (3).

Fast turn-off of the heating elements (barbecue/fryer)

- 1 To turn the heating element off automatically, press the "+" and "-" buttons (3) at the same time.

Residual heat ("H") indicator (barbecue/fryer)

When the appliance is off, the display (5) shows the symbol "H" (residual heat).

This indicator will remain on for about 40 minutes.

Turning off the appliance (barbecue/fryer)

The appliance can be turned off at any time using the on/off button (1)

Locking the keypad (key) (barbecue/fryer)

- 1 The entire appliance can be locked with the keypad lock or button (10) to prevent unintended operation. This function also protects children. As long as the lock is active, touching the buttons has no effect except to turn off the appliance (1). When the lock is active, the LED (11) remains lit.

Safety power-off (barbecue/fryer)

- 1 If the heating element is inadvertently turned on, the control system automatically turns it off after the power-on limit has elapsed. In this case, "H" is displayed. The power-on limit varies depending on the level set at that time and varies proportionally from a minimum of 1 hour at the maximum level, to a maximum of 6 hours at the minimum level.

Timer function (barbecue/fryer)

This function simplifies cooking by allowing the cooking cycle to continue without your presence. When you set the timer, the heating element is automatically turned off after the set time has elapsed. If the heating element is set to 0, the timer just counts minutes (see the chapter "using the timer to count minutes").

Turning on the timer function (barbecue)

- 1 Select a power level between 1 and 12
- 2 Touch the timer button (9), the timer display (8) shows "00" and the indicator light (7) turns on.
- 3 Select the cooking time in minutes (from 0 to 99) using the "+" and "-" buttons (2). The timer function will turn on in a few seconds and the indicator light (7) starts flashing to indicate that the function is on. You can quickly set the cooking time by holding down the "+" or "-" button (2).

Turning on the timer function (fryer)

- 1 Select an oil temperature level between 80 °C and 200 °C.
- 2 Touch the timer button (9), the timer display (8) shows "00" and the indicator light (7) turns on.
- 3 Select the cooking time in minutes (from 0 to 99) using the "+" and "-" buttons (2). The timer function will turn on in a few seconds and the indicator light (7) starts flashing to indicate that the function is on. You can quickly set the cooking time by holding down the "+" or "-" button (2).

Fast turn-off of the heating element and timer function (barbecue/fryer)

- 1 When you touch the "+" and "-" buttons (3) at the same time, the heating element immediately turns off and the timer function is cancelled.

Turning on the timer function to count minutes (barbecue/fryer)

If the heating element is set to level 00, the timer can be used to count minutes

Setting the timer to count minutes (barbecue)

If the appliance is off:

- 1 Touch the on/off button (1);
- 2 Touch the timer button (9);
- 3 Set the desired time using the "+" e "-" buttons (2)

If the appliance is on and the heating element is set to a power level higher than 00:

- 1 Set the power to 00;
- 2 Touch the timer button (9);
- 3 Set the desired time using the "+" e "-" buttons (2)

Setting the timer to count minutes (barbecue)

If the appliance is off:

- 4 Touch the on/off key (1);
- 5 Touch the timer button (9);
- 6 Set the desired time using the "+" e "-" buttons (2)

If the appliance is on and the heating element is set to a temperature level higher than 000:

- 4 Set the temperature to 000;
- 5 Touch the timer button (9);
- 6 Set the desired time using the "+" e "-" buttons (2)

Turning off the minute-counter function (barbecue/fryer)

When the time has elapsed, a buzzer sounds for 2 minutes.

To cancel the buzzer early, just touch any button.

If you want to interrupt the timer before it runs down:

- 1 Touch the timer button (9)
- 2 Zero the time by holding down the "-" button (2)

Quickly turning off the minute-counter function (barbecue/fryer)

Press the "+" and "-" buttons (2) at the same time.

Error messages

- AL0 (BARBECUE/FRYER) If a button is pressed for more than 90 seconds, the buzzer will sound and AL0 will appear on the 3-digit display.
- AL1 (FRYER) If the probe has a short circuit, AL1 will appear on the 3-digit display.
- AL2 (FRYER) If the probe is not connected, AL2 will appear on the 3-digit display after it is on for about 5 minutes.
- AL3 (BARBECUE/FRYER) If the temperature of the electronic board reaches 85°, AL3 will appear on the 3-digit display.

Installation instructions

Installation

These instructions are provided for qualified installers as a guide to installation, adjustment and maintenance in conformity with current laws and standards. Service must always be performed with the appliance disconnected from the electricity.

Operation (Fig. 3 and 4)

The appliance is designed to be built in to a work surface as shown in the figure. Prepare the edge of the hob with the sealant provided (Fig. 5).

Electrical connection

Before connecting to the electricity, make sure that:

- the characteristics of the system match the data on the bottom of the hob;
- the system has an effective earth connection compliant with current standards and laws. An earth connection is required by law.
- If the appliance has no cable and/or plug, use material suitable for the absorption indicated on the registration plate and for the working temperature. The cable must not reach a temperature higher than 50 °C above room temperature in any point.

If you want a direct connection to the mains, you must install an omnipolar switch with a minimum opening between the contacts of 3 mm, dimensioned for the load indicated on the plate, and conforming to current standards (the yellow/green wire must not be interrupted by the switch). The omnipolar socket or switch must be easy to reach when the appliance is installed.

Note: The manufacturer declines all liability if the usual accident prevention standards and the above instructions are not followed.

Mod: DCTBBQ

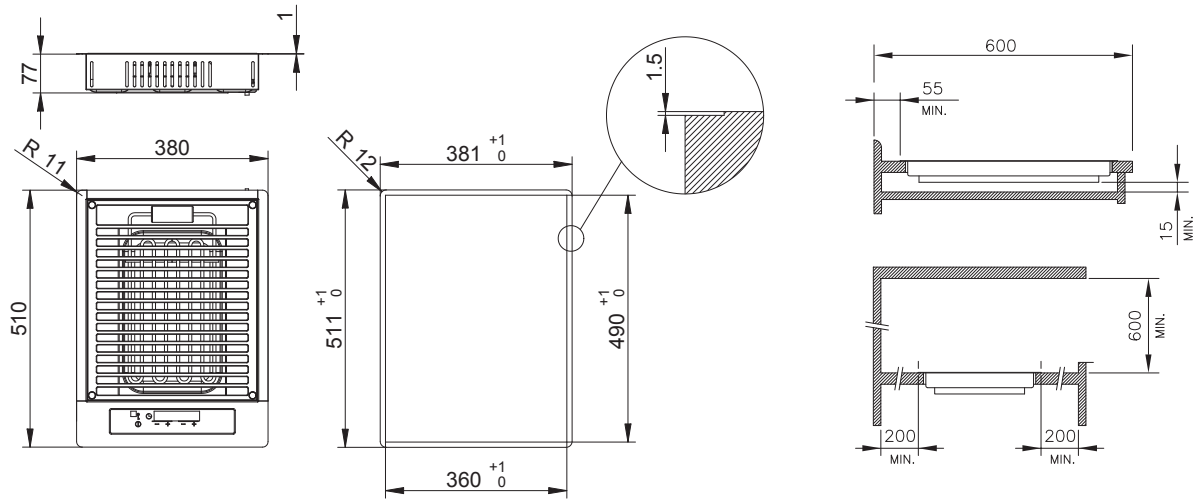


Fig. 3

Mod: DCTDF

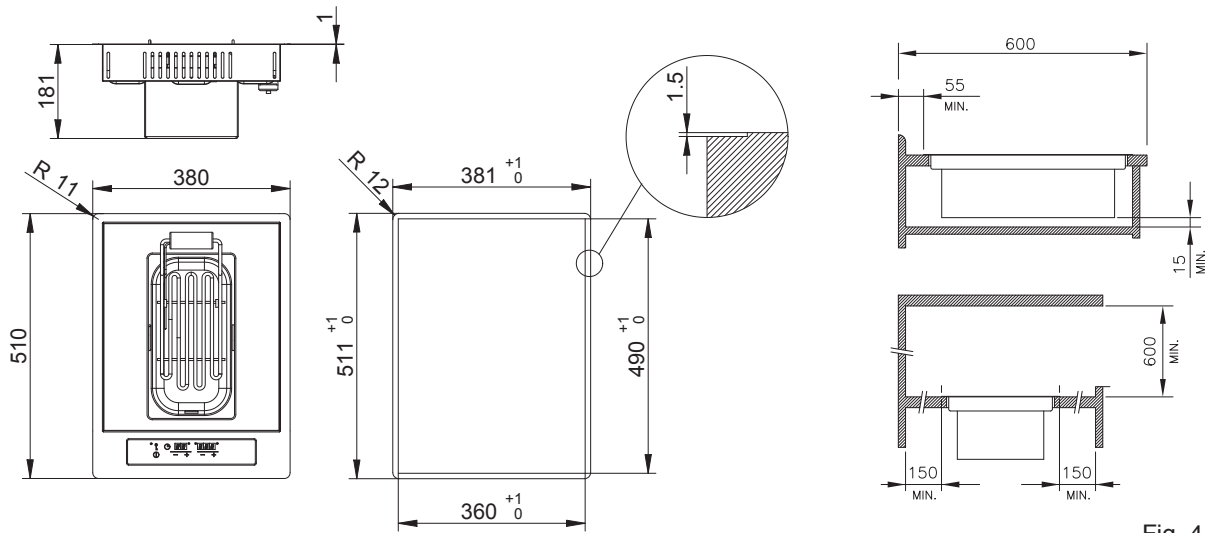


Fig. 4

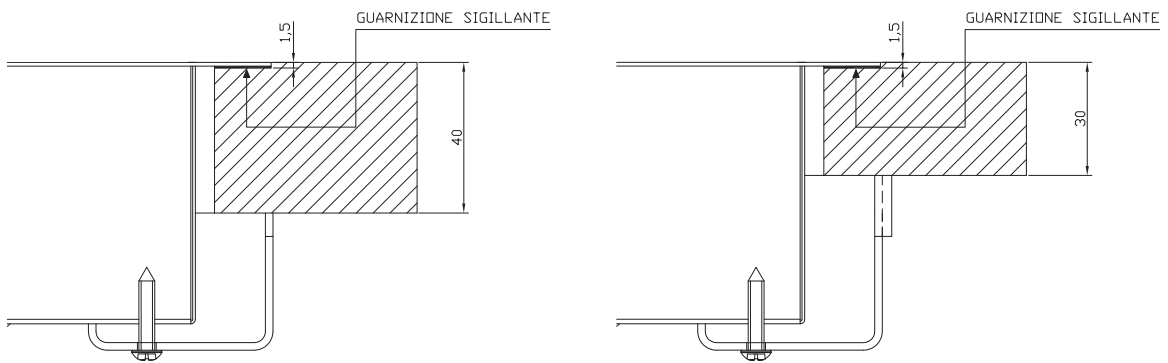


Fig. 5

Warranty and Service

Domestic Warranty – Full two year warranty

In addition to all statutory rights which you, the Purchaser, have under relevant laws in respect of this appliance, during the first two years of ownership as the original purchaser of this Kleenmaid appliance, Compass Capital Services trading as Kleenmaid guarantee that any fault caused by defective material or workmanship becoming apparent will be rectified free of charge with reference to parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agents. Where the appliance is installed outside the normal servicing area of the above, the Purchaser must pay for the cost of transporting the appliance to and from the Agent or the Agent's travel cost to and from the purchaser's home.

Commercial Warranty – One year warranty

When this appliance is installed in a commercial application, in addition to all statutory rights which you, the Purchaser, have under relevant laws in respect of this appliance, during the first one year of ownership as the original purchaser of this Kleenmaid appliance, Compass Capital Services trading as Kleenmaid guarantee that any fault caused by defective material or workmanship becoming apparent will be rectified free of charge with reference to parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agents. Where the appliance is installed outside the normal servicing area of the above, the Purchaser must pay for the cost of transporting the appliance to and from the Agent or the Agent's travel cost to and from the purchaser's home.

What these warranties do not cover

Compass Capital Services trading as Kleenmaid is not responsible for any damage or malfunction unless caused by a defect in material or workmanship. This includes but is not limited to abuse, misuse, improper installation and transportation damage. Compass Capital Services trading as Kleenmaid is not responsible for consequential damages from any malfunction.

This warranty does not cover consumable items, replacement of light globes or glass breakage due to impact. In case of fractured glass do not use your appliance.

Purchaser's responsibility

The Purchaser must make the appliance available for servicing and shall bear any costs incurred for any de-installation and/or re-installation required to make the appliance available for servicing. Compass Capital Services trading as Kleenmaid is not liable for any consequential damage incurred during de-installation or re-installation.

Warranty registration and Proof of Purchase.

Please complete warranty details below and retain together with your proof of purchase document.

When requesting service under this warranty the Purchaser agrees that Proof of Purchase of their Kleenmaid appliance will be necessary in order to make the warranty valid. Inability to provide Proof of Purchase even though this warranty is in place will not bind Compass Capital Services trading as Kleenmaid to repair the appliance at no charge under this warranty and will require the Purchaser to pay for the service costs in full.

Model Number **Date of purchase**

For service assistance visit

www.kleenmaid-appliances.com.au

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 ranges
- | Sinks
- | Taps

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