

cooking collection

Instructions for use and warranty details

Gas Cooktop

Model No.: KCGCT9011



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

This appliance must be used only for the task it has explicitly been designed for and that is for domestic cooking. Any other form of usage is to be considered as inappropriate and therefore dangerous. The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

BUILT-IN GAS COOKTOP

- USERS OPERATING INSTRUCTIONS
 - INSTALLATION ADVICE
-

IMPORTANT - PLEASE READ AND FOLLOW

- ✓ Before using this appliance please read these instructions carefully.
- ✓ Do not remove permanently affixed labels, warnings, or plates from the product. This may invalidate the warranty.
- ✓ Please observe all local and national codes and ordinances with regard to the installation of a gas hob.
- ✓ Please ensure that this product is properly grounded.
- ✓ **The installer should leave these Instructions with the consumer who should retain for local Inspector's use and for future reference.**
- ✓ The electrical plug should always be accessible.

Installation of any gas-fired equipment should be done by an authorized and registered installer. He will issue you with a gas certificate. A manual gas shut-off valve must be installed in the gas supply ahead of the appliance in the gas stream for safety and ease of service.

WARNING: IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.


- ✓ Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch;
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- ✓ Installation and service must be performed by a qualified installer service agency, or a registered supplier in order to ensure the warranty on this product.

USER INSTRUCTION

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

- After having unpacked the appliance, check to ensure that it is not damaged. If you have any doubts, do not use it and consult your supplier or a qualified technician.
- Packing materials (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- The packaging materials are recyclable and is marked with the recycling symbol .
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- The manufacturer cannot be considered responsible for damage caused by unreasonable, incorrect or rash use of the appliance.
- If you should decide not to use this appliance any longer (or decide to substitute for another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.
- The appliance should be installed and all the gas/electrical connections made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- Do not operate the appliance barefooted;
- Do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper; incorrect or unreasonable use or installation of the appliance.

TIPS FOR THE USER

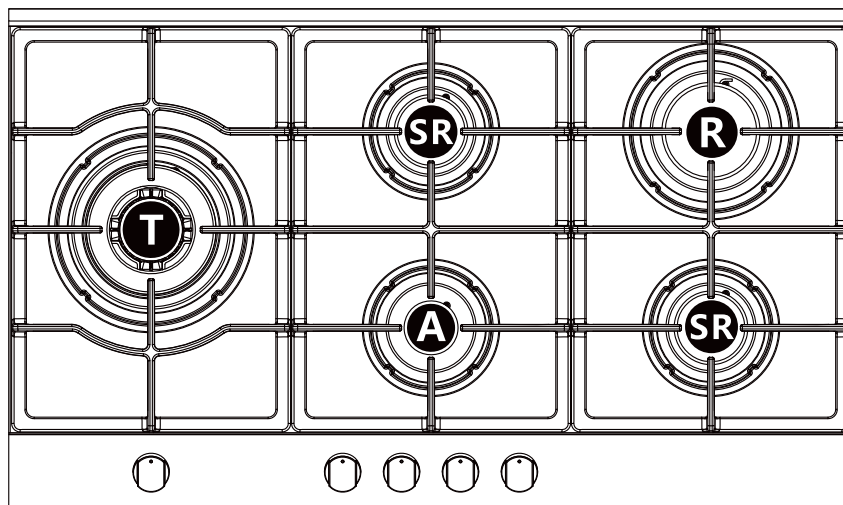
- During and after use of the cooktop, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooking hob when it is in use.
- After use, ensure that the knobs are in position OFF, and close the main gas delivery valve or the gas cylinder valve.
- Before any cleaning or maintenance, switch off the electricity to the cooktop.

RISK OF FIRE!

- Do not leave flammable material on the cooktop.
- Make sure that the electrical cables of other appliances installed nearby cannot come into contact with the cooktop.

FEATURES

KCGCT9011



5 burner L860mm x W510mm

Fig.1.1

Note:

-The electric gas-lighting device is incorporated into the knobs.

COOKING POINTS

- 1.Auxiliary(A)
- 2.Rapid(R)
- 3.Semi rapid(SR)
- 4.Triple flame(T)
- 5.Hotplate(H)

CAUTION:

If the burner flames are accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.
Gas cooktops produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated following national local codes.

Operating instructions

Each appliance shall be supplied with operating instructions covering each separate function of the appliance and such dismantling, cleaning and assembly as is necessary for the user and that include reference to-

- a clear explanation of programming and the effect of any power supply interruption for programmed appliances;
- information to assist the user to recognise abnormal operation which requires service;
- a recommended maintenance schedule for the life expectancy of the appliance;
- where service and any necessary replacement parts may be obtained;
- clear and complete instructions for lighting and/or shut down where incorrect procedures can result in a hazardous condition;
- where necessary a safe purge before the appliance is re-lit;
- where symbols are used to indicate functions of operating controls ,the meanings of these symbols;
- the use of large utensils.


USING THE GAS COOKTOP

GAS BURNERS

Gas flow to the burners are adjusted by turning the knobs (illustrated in (fig.2.1) which control the valves.

Turning the knob so that the indicator points to the symbol printed on the panel achieves the following functions:

OFF = closed valve

 = maximum rate

 = minimum rate

The maximum aperture position permits rapid boiling of liquids whereas the minimum aperture position allows slimming or warming of food and maintaining boiling conditions of liquids.


To reduce the gas flow to minimum, rotate the knob further anti-clockwise to point the indicator towards the OFF position.

Other operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions and never between the maximum aperture and OFF positions.

N.B. When the cooktop is not being used, set the gas knobs to their OFF positions and also close the gas shut-off valve placed on the main gas supply line.


LIGHTING GAS BURNERS

In order to light the burner, you must:

1- turn the knob in an anti-clockwise direction up to the  position (maximum rate), push in and hold the knob until the flame has been lit (fig.2.2).

There is no need to press the ignition buttons for models fitted with the re-ignition feature

The spark produced by the lighter situated inside the relative burner will light the flame.

In the event that the local gas supply conditions makes it difficult to light the burner in HI position, try again with the knob in  position. If there is no electrical supply, bring a lighted match close to the burner.

2- Adjust the gas valve to the desired position.

To re-light the burner, return the knob to the OFF position and repeat the operations for lighting.

CHOICE OF BURNER (fig.2.4)

The symbols printed on the panel beside the gas knobs (see fig.2.3) indicate the correspondence between the knob and the burner.

The most suitable burner is to be chosen according to the diameter and volume capacity of the container to be warmed.

It is important that the diameter of the pots or pans suitably match the heating potential of the burners in order not to jeopardize the efficiency of the burners, bring about a waste of gas fuel.

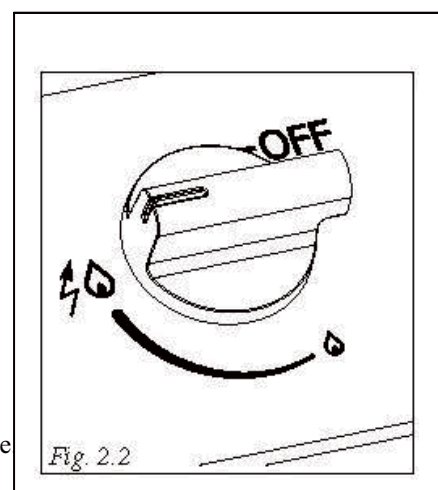
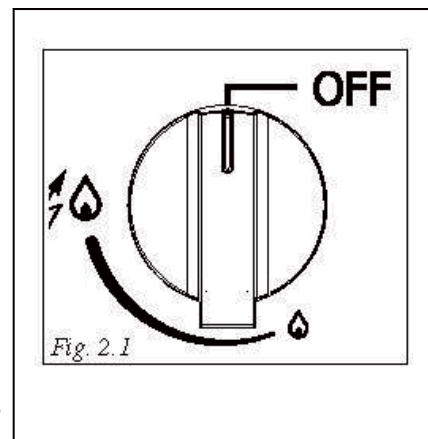
A small diameter pot or pan placed on a large burner does not necessarily mean that boiling conditions are reached quicker.

This instruction is based on safety considerations.

Caution!

The cooktop becomes very hot during operation. Keep children well out of reach.

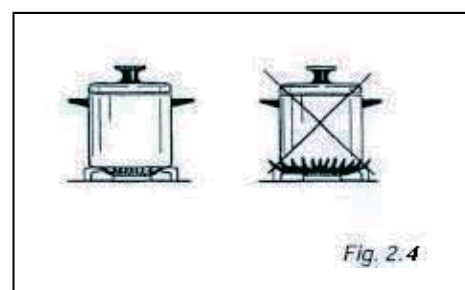
The dual-ring burner need to put the wok stand used together, otherwise it will prone to danger.



DIAMETERS OF PANS WHICH MAY BE USED ON THE COOKTOP

BURNER	MINIMUM	MAX.
Auxiliary	12cm	14cm
Semirapid	16cm	24cm
Dual-ring	26 cm	28 cm

do not use pans with concave or convex bases



③ CLEANING AND MAINTENANCE

Do not use steam jet cleaners because the humidity could enter into the appliance making it dangerous.

GENERAL RECOMANDATION

- ✓ Before you begin cleaning you must ensure that the hob is switched off. It is advisable to clean when the appliance is cold.
- ✓ All enamel surfaces have to be washed with soapy water or some other non-abrasive product with a sponge and are to be dried preferably with a soft cloth.
- ✓ Avoid leaving alkaline or acid substances (lemon juice, vinegar etc.) on the surfaces.

*Recommended maintenance schedule:

1. Cleaning the surface stainless steel panel every week.
2. Cleaning the burners, drip pans and pan supports every month.

ENAMEL PARTS

- ✓ All the enamel parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
 - ✓ Dry preferably with a chamois leather
- If acid substances such as lemon juice, tomato conserve, vinegar etc. are left on the enamel for a long time they will etch it, making it opaque.

CAST IRON ELEMENTS

- ✓ Ensure the cast iron parts has cooled down to room temperature, then wipe with a soft sponge or cloth soaked in mild detergent. Use a suitable scraper for stubborn stains.
- ✓ If the pan supports are fitted with rubber rests, ensure that these are also cleaned. The rests may come loose and the pan support may scratch the hob.

STAINLESS STEEL ELEMENTS

- ✓ Stainless steel parts must be rinsed with water and dried with a soft and clean cloth or with a chamois leather.
- ✓ For difficult dirt, use a specific non-abrasive product available commercially or a little hot vinegar.
- ✓ Note: regular use could cause discoloring around the burners, because of the high flame temperature.

CONTROL KNOBS

- ✓ The control knobs may be removed for cleaning but care should be taken not to damage/remove the seal fitted below the knobs.

BURNERS AND GRIDS

- ✓ These parts can be removed and cleaned with appropriate products. After cleaning, the burners and their flame distributors must be well dried and correctly replaced.
- ✓ It is very important to check that the burner flame distributor and the cap has been correctly positioned - failure to do so can cause serious problems.
- ✓ In appliances with electric ignition keep the electrode clean so that the sparks always strike
- ✓ **Note: To avoid damage to the electric ignition do not use it when the burners are not in place.**

GAS VALVES

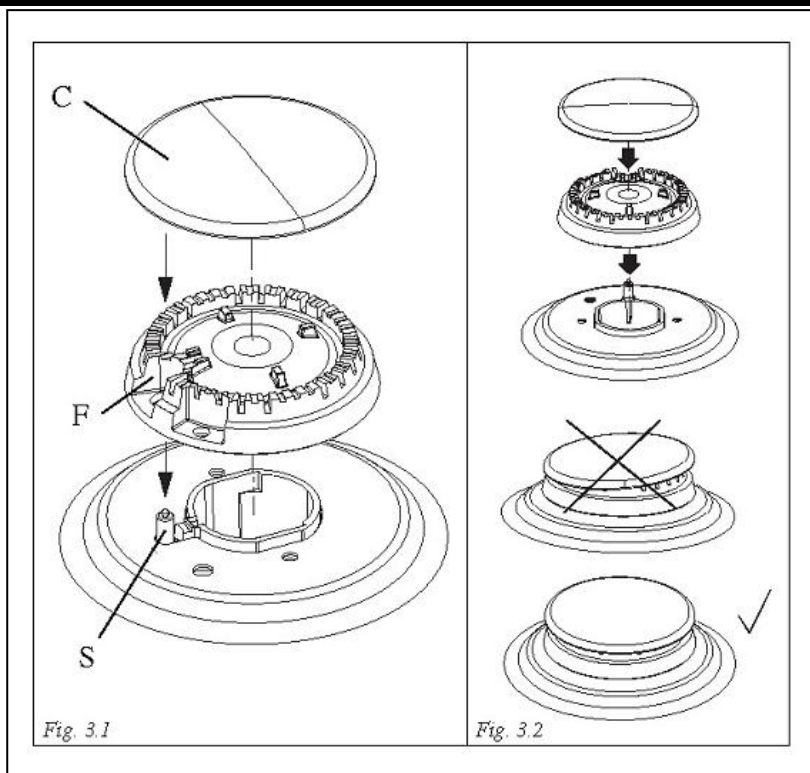
- ✓ In the event of operating faults in the gas valves call a registered gas installer.

CORRECT REPLACEMENT OF THE BURNERS

It is very important to check that the burner flame spreader "F" and the cap "C" have been correctly positioned (see figs. 3.1 and 3.2). Failure to do so can cause serious problems.

In appliances with electric ignition check that the electrode "S" (fig. 3.1) is always clean to ensure trouble-free sparking.

The ignition plug must be very carefully cleaned.

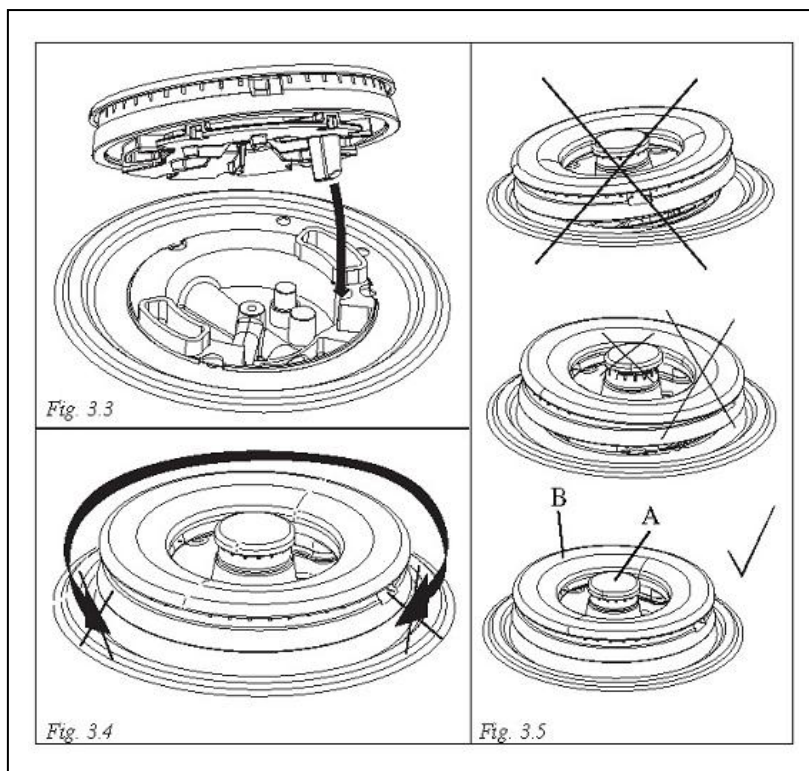


CORRECT POSITION OF TRIPLE RING FLAME BURNER

The triple ring burner must be correctly positioned (see fig. 3.3); the burner rib must be filled in their housing as shown by the arrow.

The burner correctly positioned must not rotate (fig. 3.4).

Then position the cap A and the ring B (fig. 3.4 - 3.5).






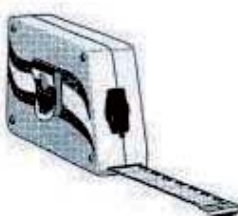


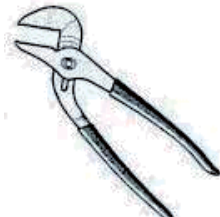

INSTALLATION INSTRUCTIONS

WARNING!

THIS APPLIANCE HAS TO BE INSTALLED BY A QUALIFIED INSTALLER.

Improper installation, adjustments, alterations, service or maintenance can cause injury or property damage. Consult a qualified installer, service agent, or the gas supplier.

- The appliance is not suitable for connection with a hose assembly.
- special conditions which must be avoided e.g. marine environment. and any conditions necessary to optimum performance.
- details for attaching duplicate data plates or labels to adjacent surfaces

			
Screwdriver	Wrench	T-handle wrench	Tape measure
			
Angle hexagon key	Pencil	Adjustable pliers	Adjustable wrench

GENERAL INFORMATION

1. Installation must conform with local codes or in the absence of local codes, with the National Fuel Gas Code, AS 5601 provides essential requirements and basic standards for gas installations .

2. Installation in manufactured (mobile) home: installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] or; when such standard is not applicable, the Standard for Manufactured Home Installations, AS/NZS 5601.2:2013 , or with local codes where applicable.

3. This appliance is designed for non-professional use in the home.

4. **WARNING:** This appliance shall not be used for space heating. This information is based on safety considerations.

5. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.

6. Keep appliance area clear and free from combustible materials, gasoline. and other flammable vapors.

7. Do not obstruct the flow of combustion and ventilation air.

8. Disconnect the electrical supply to the appliance before servicing.

9. When removing appliance for cleaning and/or service;

- A. Shut off gas at main supply.
 - B. Disconnect AC power supply.
 - C. Disconnect gas line to the inlet pipe.
 - D. Carefully lift appliance out of cabinet cutout.
- CAUTION:** Use care in handling.

10. Electrical Requirement

Electrical installation should comply with national and local codes.

11. Air Supply and Ventilation

The installer must refer to local/national codes

12. Gas Manifold Pressure

Natural gas - 1.0 kpa

LP/Propane - 2.75 kpa

Turned all burners on high setting, and adjust the regulator outlet pressure to 1.0 kpa.

WARNING!!

ELECTRICAL GROUNDING INSTRUCTIONS

The cooktop must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electrical Code, AS/NZS 3000:2007 Electrical installations . Installation should be made by a licensed electrician.


This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded socket. Do not cut or remove the grounding prong from the plug.

For personal safety, this appliance must be properly grounded.


Do not under any circumstances cut or remove the third (ground) prong from the power plug.

REPLACEMENT PARTS

Only authorized replacement parts may be used in performing service on the cooktop. Replacement parts are available from factory authorized parts distributors in your area.

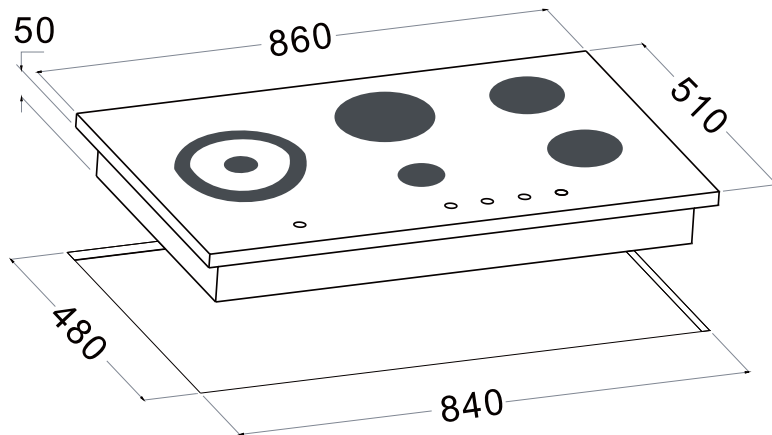


WARNING: IT MUST BE ENSURED THAT EACH APPLIANCE IS CONNECTED ONLY TO A 230VAC +10%/-6% 50Hz MAINS POWER SUPPLY WHICH CONTINUOUSLY COMPLIES WITH THE RELEVANT AUSTRALIAN STANDARD. FAILURE TO DO SO MAY SERIOUSLY DAMAGE THE APPLIANCE AND ANY SUCH DAMAGE IS NOT COVERED BY THE MANUFACTURER'S WARRANTY.



④ INSTALLATION INTO THE CABINET

Please take the cut-out size according to the cooktop dimension.



The instruction shall contain the statement:

'DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR THIS APPLIANCE.

DO NOT USE SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

DO NOT MODIFY THIS APPLIANCE.'

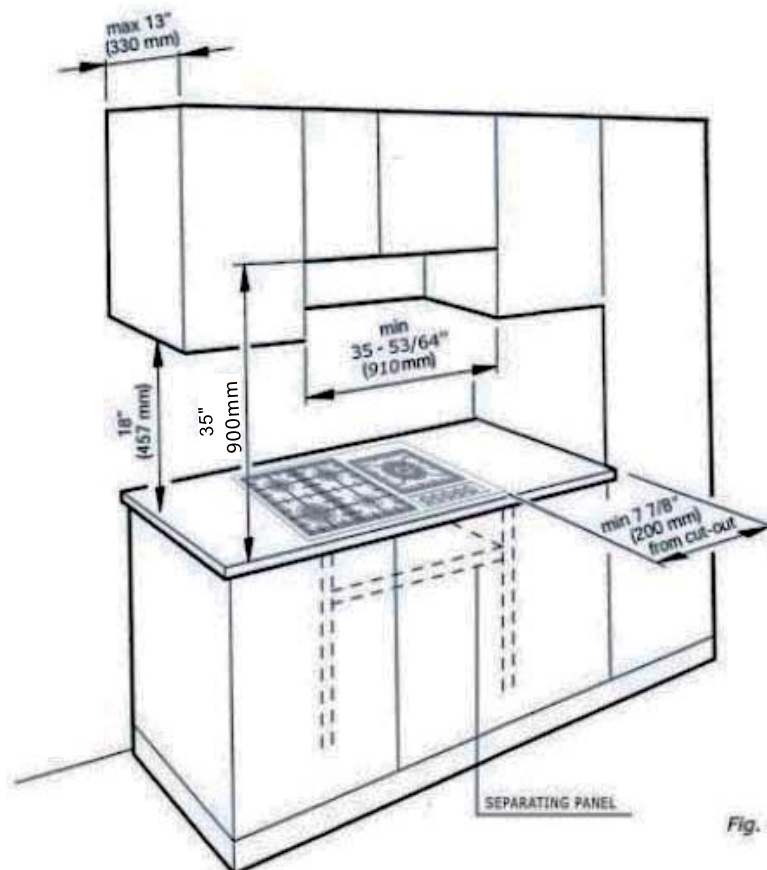


Fig. 4.2

PROXIMITY TO SIDE CABINETS

Important: Base cabinet construction must allow for size of cooktop cut-out.

1. Gas line opening:

Wall-anywhere 300mm (11" 51/64) below underside of countertop;

Cabinet floor – anywhere 79.2mm(3"1/8) from the rear wall.

Grounded outlet: the electric cord with 3-prong ground plug has a length of 122mm(48"). Grounded outlet should be located within 914.4mm (36") of right rear corner of cut-out.

2. The cooktop CANNOT be installed directly adjacent to sidewalls or tall cabinets or tall appliances or other side vertical surfaces. There must be a minimum of 200mm (7" 7/8) side clearance from the cooktop cut-out to such combustible surface to both sides above the counter height.

3. The maximum upper cabinet depth recommended is 13(330mm). Wall cabinet above the cooktop must be a minimum of 900mm (35") above the countertop for a width of minimum 290mm (11" 13/32); it has to be centered with the cooktop. Side wall cabinets above the cooktop must be a minimum of 457mm (18") above the countertop.

4. The safety gap between the hob and the rangehood placed above must comply with the recommendations of the rangehood manufacturer. In case of no instructions, a minimum distance of 650mm (or other minimum distance as may be specified by AS/NZS 5601 and interpreted by a certified installer) should apply.

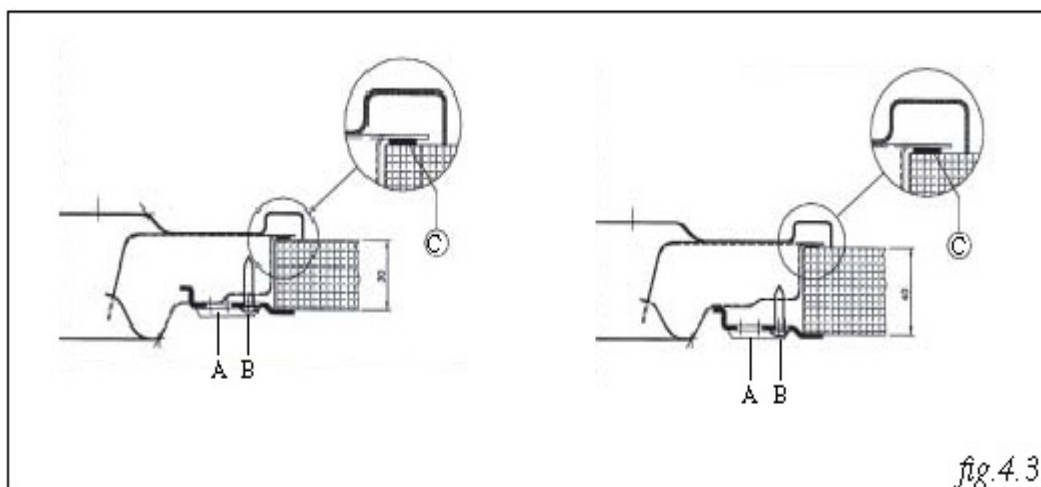
5. A separating panel shall be provided under the cooktop as described in fig.4.2.

FASTENING THE COOKTOP(fig.4-3)

Each cooktop is supplied with a set of tabs and screws to fasten it on units with a working surface from 3 to 4cm deep.

The kit includes 4 tabs "A" and 4 self-threading screws "B".

- Cut the unit.
- Stretch gasket "C" over the edge of the hole made, be careful to overlay the junction edges.
- Put the cooktop into the hole cut into the unit and position it correctly.
- Put tabs "A" into place and tighten screws "B" until the cooktop is completely secured.



5

GAS CONNECTIONS

WARNING



Explosion Hazard

Install a shut-off valve.
Securely tighten all gas connections

If connected to LP, have a qualified person make sure gas pressure does not exceed 355 (14") water column.

Examples of a qualified person include licensed heating personnel, authorized gas company personnel, and authorized service personnel.

Failure to do so can result in death, explosion, or fire.

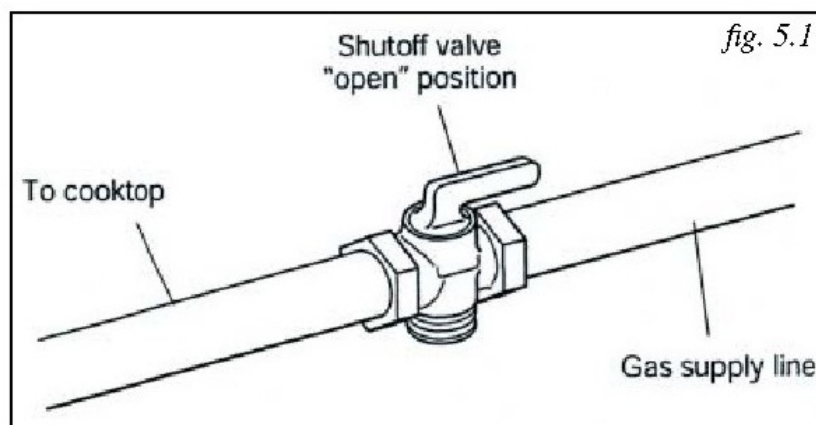
All gas connections must be made according to national and local codes. This gas supply (service) line must be the same size or greater than the inlet line of the appliance. Sealant on all pipe joints must be resistant to the action of LP/Propane gas.

The model/serial rating plate, located on the underside of the burner box, has information on the type of gas that can be used. If this information does not agree with the local gas supplier. See page 15 for L.P. gas conversion instructions.

1. Manual Shut-off Valve (fig: 5.1):

The supply line shall be equipped with an approved shutoff valve. This valve should be located in the same room as the cooktop and should be in a location that allows ease of opening and closing (in a position where it can be reached quickly in the event of an emergency).

Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the appliance.



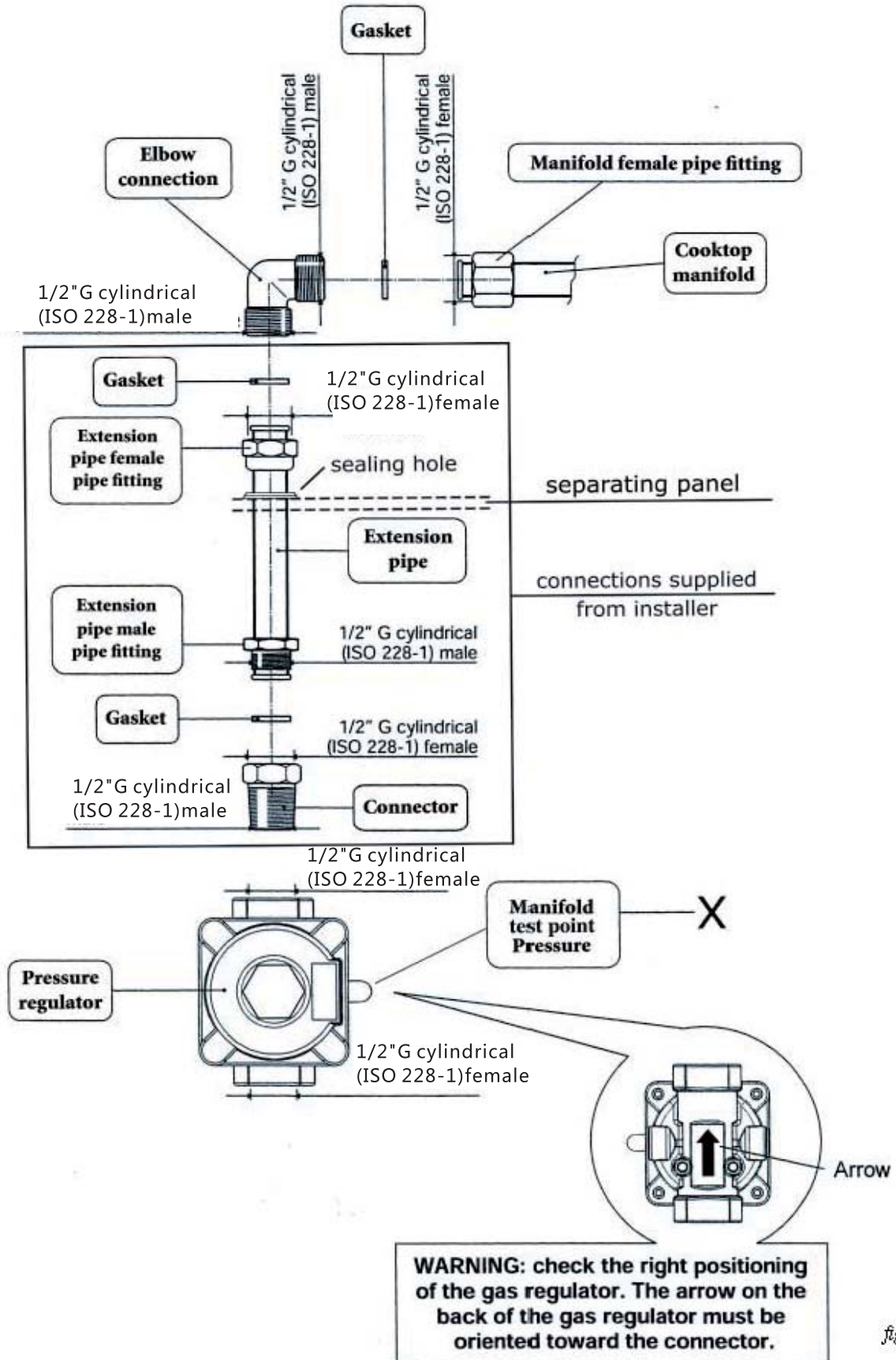
2. Pressure Regulator (figures 5.2)

a) All cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation since service pressure may fluctuate with local demand. The regulator supplied with this cooktop must be installed before any gas connections are made.

Use supplied pressure regulator only.

Pressure regulator must be installed where it will be accessible for adjustment with the cooktop installed.

GAS CONNECTION SPECIFICATION



b) Any conversion required must be performed by a qualified licensed gas service company. Please provide the service person with this manual before work is started on the cooktop. (Gas conversions are the responsibility of the dealer or end user.)

c) This cooktop can be used with NATURAL or LPG/PROPANE gas. It is shipped from the factory adjusted for use with LPG gas.

d) Manifold pressure should be checked with a manometer. NATURAL gas requires 1.0kpa and LPG/PROPANE requires 2.75kpa (see Figure 5.2).

The regulator used on this cooktop can withstand a maximum input pressure of 2.75kpa. If the line pressure is in excess of that amount, a step-down regulator will be required.

e) The appliance has individual shut-off valve, and pressure regulator must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 3.5 kPa.

3. Flexible Connections:

If local codes permit, flexible metal appliance connector is recommended for connecting this cooktop to the gas supply pipe. Do not kink or damage the flexible connector when moving the cooktop. The pressure regulator has 3/8" NPT female pipe threads. You will need to determine the fittings required, depending on the size of your gas supply line, flexible metal connector and shutoff valve.

4. Rigid Pipe Connections:

If rigid pipe is used as a gas supply pipe, a combination of pipe fittings must be used to obtain an in-line connection to the cooktop. All strains must be removed from the supply and fuel pipes so cooktop will be level and in line.

Use joint compounds and gaskets that are resistant to action of natural or propane gas on all male pipe threads.

Do not over tighten gas fitting when attaching to pressure regulator. Over tightening may crack regulator.

5. Leak Testing:

IMPORTANT: Leak testing of the appliance shall be conducted as follows:

After final gas connection is made, turn on manual gas valve and test all connectors in gas supply piping and appliance for gas leaks with a soapy water solution. During this test all appliance gas valves have to be closed.

In order to avoid property damage or serious personal injury, never use a lighted match. If a leak is present tighten joint or unscrew apply more joint compound, tighten again and retest connection for leak.

CONVERSION TO LP/PROPANE GAS

Every cooktop is provided with a set of injectors for the various types of gas.

Select the injectors to be replaced according to the table below. The nozzle diameters, expressed in hundredths of a millimeter, are marked on the body of each injector.

BURNER	NATURAL GAS(NG) @1.0kpa		U.L .P.GAS @2.75kpa	
	INJECTOR SIZE	NOMINAL GAS CONSUMPTION	INJECTOR SIZE	NOMINAL GAS CONSUMPTION
WOK	1.59mm	12.6MJ /H	0.96mm	12.6MJ/H
Rapid	1.37mm	9.0 MJ/H	0.82mm	8.0 MJ/H
Semi -Rapid	1.15mm	6.3 MJ/H	0.72mm	6.3 MJ/H
Auxiliary	0.87mm	3.5 MJ/H	0.55mm	3.5 MJ/H

OPERATIONS TO BE PERFORMED WHEN SUBSTITUTING THE INJECTORS

- Remove the gratings, the burner covers and the knobs;
- Using a wrench substitute the nozzle injectors “J”(fig:5.4-5.5)
With those most suitable for the kind of gas for which it is to Be used.

The burner are conceived in such a way so as not to require the regulation of the primary air.

REGULATING THE BURNER MINIMUM SETTING

When switching from one type of gas to another. The minimum Flow rate needs also be correct: the flame should not go out even When passing suddenly from maximum to minimum flame.
To regulate the flame follow the instructions below:

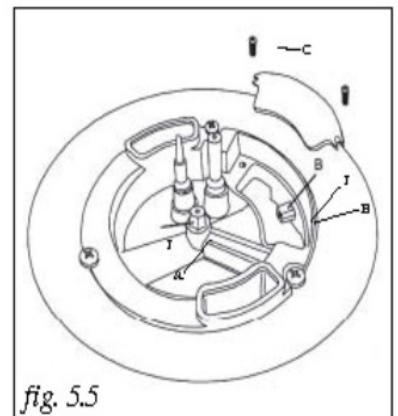
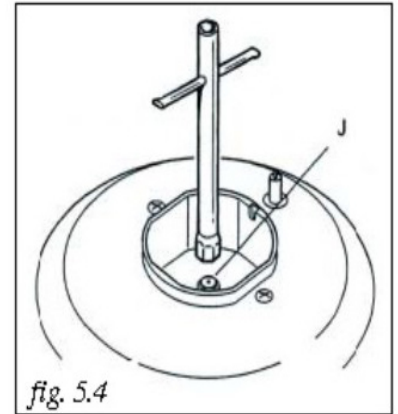
- Light the burner
- Set the gas valve to minimum

On gas valves provided with adjustment screw in the center of the shift (fig. 5.6).Using a screwdriver with max, diameter 3 mm. turn the screw inside the tap until the correct setting is obtained.

For LP/PROPANE gas, tighten the adjustment screw completely.

After regulation repeat the operation indicated in paragraph “2. Pressure regulator” on page 12.

If the cooktop has been disconnected and then connected again to the gas supply pipe repeat the operations indicated in paragraph “5. Leak Testing” on page 14.

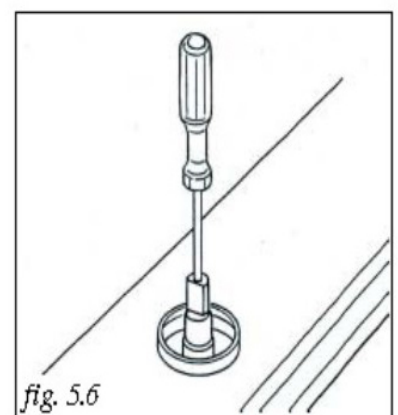


TOOL NEEDED

A=T-handle wrench

B=wrench

C=screwdriver



⑥

ELECTRICAL CONNECTION

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3-prong outlet.

Do not remove ground prong.

Do not use an adapter.

Failure to follow these instructions can result in death, fire, or electrical shock.

If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate. Check with a qualified electrician if you are not sure whether the cooktop is properly grounded. Do not ground to a gas pipe.

The outlet must be checked by a qualified electrician to see if it is wired with correct polarity.

This appliance when installed, must be electrically grounded in accordance with local codes.

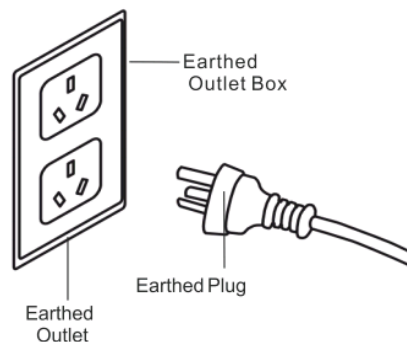
Recommended ground method

For your personal safety this cooktop must be grounded. This cooktop is equipped with a 3-prong ground plug. To minimize possible shock hazard, the cord must be plugged into a matching 3-prong ground-type outlet, grounded in accordance with the local codes and of ordinances. If a matching outlet is not available it is the personal responsibility and obligation of the customer to have a properly polarized and grounded 3-prong outlet installed by a qualified electrician.

WARNING

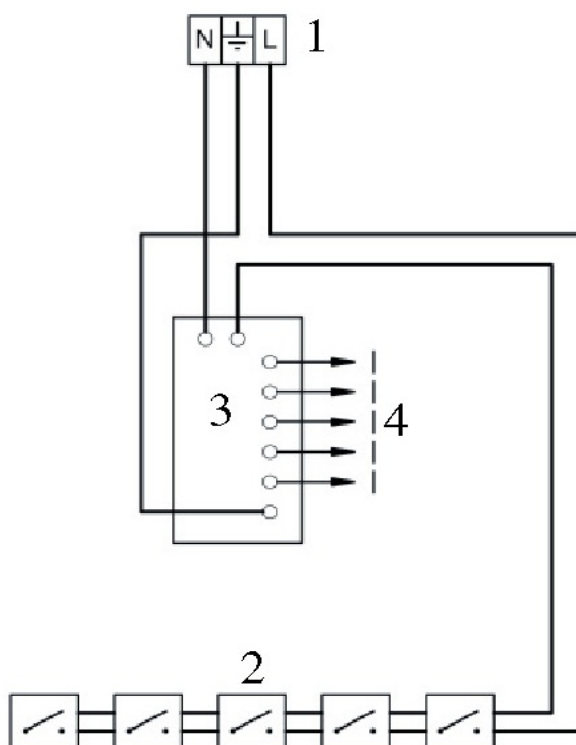
VERY IMPORTANT

Before any operation of Maintenance disconnect the appliance from the electrical main supply.



WIRING DIAGRAM IGNITION

fig. 6.2



- 1 - Terminal block
- 2 - Ignition switches group
- 3 - Ignition generation
- 4 - Igniter
- 5 - Ignition and reigniter generation
- 6 - Ignition swithes

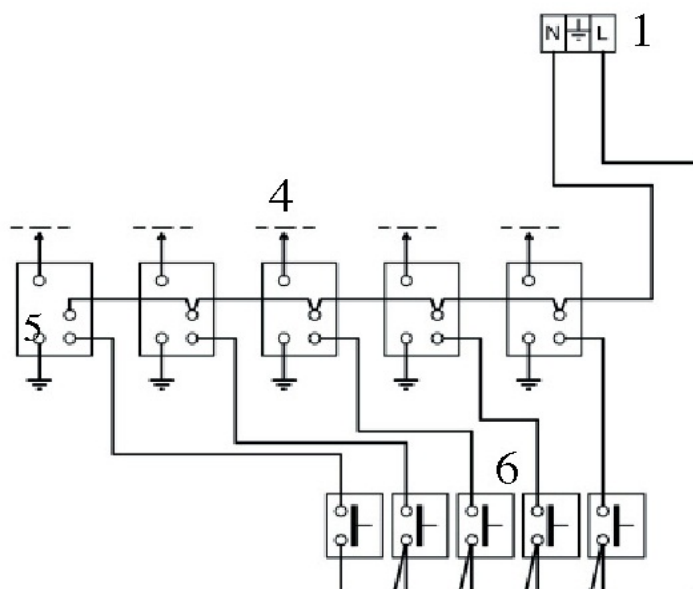


fig. 6.3

WIRING DIAGRAM IGNITION AND REIGNITER

KLEENMAID WARRANTY

TERMS AND CONDITIONS

1. Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid will provide parts and labour to you the customer as set out herein.
2. Kleenmaid's Products come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
3. The benefits given to you under this Kleenmaid Warranty are in addition to other rights and remedies to which you may be entitled under the Australian Consumer Law in relation to the Product to which this Kleenmaid Warranty relates. Subject to the conditions below, the Product is warranted by Kleenmaid and/or its agents to be free from defects in materials and workmanship for the Warranty Period for normal Domestic Use.
4. Product Identification: -
 - a. Kleenmaid reserves the right to reject claims for any services or work where you cannot produce for verification the serial number and a proof of purchase for the Product (including but not limited to the original invoice).
 - b. this Kleenmaid Warranty will be voided if the serial number for the Product cannot be verified. This is not intended to exclude, restrict or modify any right or remedy to which you may otherwise be entitled under the consumer guarantee provisions of the Australian Consumer Law.
 - c. in the event that a request for repair is made against this Kleenmaid Warranty where the serial number for the Product cannot be verified or you cannot produce for verification a proof of purchase for the Product (including but not limited to the original invoice), the repairer will not carry out any repairs on the Product and you will be charged a service call-out fee.
5. What is covered by this Kleenmaid Warranty: -
 - a. the Product is covered for faulty workmanship or parts that have failed under normal Domestic Use.
 - b. Kleenmaid and/or its agents will determine by objective testing if there are any defects in the Product and/or faulty workmanship.
 - c. this Kleenmaid Warranty is only applicable if repairs on Products are carried out within Mainland Australia.
 - d. this Kleenmaid Warranty: -
 - i. covers a Product purchased as new, manufactured for use in Mainland Australia;
 - ii. commences from the date of delivery of the Product;
 - iii. provides for the labour and replacement parts necessary to maintain the Product in good operating condition as specified in this Kleenmaid Warranty, however, if repair is needed because of Product failure during normal Domestic Use, Kleenmaid has the option to repair or replace the defective Product or part of the Product with a product or part of like kind and quality. A replacement part may be new or reconditioned of like kind and quality and may cost less than the original Product purchased and no charges or refunds will be made based on the replacement product or part cost difference; and
 - iv. is only applicable when the Product is used and operated in accordance with the Manufacturer's instructions.
6. What is not Covered by this Kleenmaid Warranty (excluded):-
 - a. any damage or failure to or of the Product or part of the Product:
 - i. due to the Product being inadequately serviced to manufacturer's recommendations;
 - ii. resulting from environmental conditions including and not limited to dirt, dust, rodents, insects, rust, corrosion, salt built-up, or of in any part of the Product;
 - iii. resulting from excessive use but fair wear and tear is excepted;
 - iv. resulting from poor installation including and not limited to positioning and externally fitted equipment such as plumbing and drainage, cabling, antennae or due to incompatibility of connected equipment;
 - v. caused by overheating as a result of sitting or positioning of the Product, where there is no provision for adequate ventilation or adequate protection from excessive dust;
 - vi. if the Product has been dismantled, repaired or serviced by any person other than someone authorised by Kleenmaid or its agents or representatives;
 - vii. caused by power surges or spikes, including and not limited to, mains power and telecommunications connections, or to other unspecified sources, incorrect power current, voltage fluctuation, amperage fluctuation, rust or corrosion;
 - viii. if the Product is dropped, collision of the Product with another object, use for which the Product is not designed, damage to the Product caused by your own negligence, accidental or deliberate 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
 - ix. due to the introduction of abnormal heat loads to the Product;
 - b. costs of attendance and testing where no fault or defect covered by the terms of this Kleenmaid Warranty is identified in the Product;
 - c. initial setup and installation of the Product;
 - d. normal maintenance costs and costs incurred through the installation of items listed as requiring periodic replacement;
 - e. Products with removed or altered serial numbers;
 - f. 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.
7. This Kleenmaid Warranty ceases if: -
 - a. the Product ceases to carry the original manufacturer's serial number or is sold at an auction;
 - b. the Product is rented; 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.
8. Neither Kleenmaid nor its representatives provide loan equipment under the terms of this Kleenmaid Warranty.
9. Any unauthorised access to the internal hardware of the Product will void this Kleenmaid Warranty.

10. Repair Notice: Products presented for repair may be replaced by refurbished Products of the same type rather than being repaired. Refurbished parts may be used to repair the Products.
11. Replacement items are "like for like" and is not "new for old" and does not indicate in any way that a faulty Product will be replaced with a new part or unit. "Like for like" may either be a quality checked, refurbished or reconditioned unit of the same or later batch of model/size/specifications
12. The cost of making a claim under this Kleenmaid Warranty is not covered by Kleenmaid, including any costs of transportation or travel expenses between your home and your nearest authorised service agent.
13. Kleenmaid accepts no liability for items that are lost, damaged, or stolen as a result of freight, transport or storage. If you are required to transport the Product to an authorised service centre, you must ensure that it is securely packed and insured.
14. On Public Holidays or other periods when regular business and wholesale operations are temporarily ceased, repairer availability and warranty response times may extend beyond the standard response times due to the unavailability of repairers and parts.
15. For any repair performed on a Product under this Kleenmaid Warranty where no fault can be found, or the item is deemed by Kleenmaid or an authorised agent, to be not faulty under this Kleenmaid Warranty, or the repair or fault is not covered under this Kleenmaid Warranty, a 'No Fault Found' fee is payable by you. Kleenmaid will advise you of this cost and seek your agreement to pay such costs before commencing such repairs.
16. Any repairs or services required that are outside the terms and conditions of this Kleenmaid Warranty can be carried out at your request at your cost (including where the Product has not been installed or 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.
17. Extra charges will be payable by the customer should the Product not be readily accessible without special equipment, such as but not limited to cranes and lifts or should the Product be installed in a position that service access is blocked and/or repair work is not possible without uninstalling the Product to gain access.
18. You, the customer, may be entitled to purchase an extended warranty in respect of the Product. Any extended warranty will not be issued by Kleenmaid but by a third party. Any extended warranty services will be provided directly by the third party as principal and not as agent for Kleenmaid, under their extended warranty terms and conditions and not under this Kleenmaid Warranty.
19. To make a claim under this Kleenmaid Warranty, please have your proof of purchase and the serial number of the Product ready and call (02) 9310 1207 during business hours.
20. This Kleenmaid Warranty is given by:
Name: Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid
Business address: Level 2, Suite 3, 204 Botany Rd, Alexandria NSW Australia 2015
Telephone: (02) 9310 1207
21. Definitions:
 - a. **Australian Consumer Law** means the *Competition and Consumer Act 2010* (Cth).
 - b. **Domestic Use** means use of the Product for personal, domestic or household purposes.
 - c. **Kleenmaid** means Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid.
 - d. **Mainland Australia** means the following States and Territories of Australia: New South Wales, Victoria, South Australia, Western Australia, Queensland, Tasmania, Northern Territory, Australian Capital Territory.
 - e. **Product** means the appliance sold by Kleenmaid to you as evidenced by the original purchase invoice.
 - f. **Warranty Period** means for domestic use and for Products purchased on or after 1 January 2019 the period of 60 months, otherwise 36 months. For non-domestic use 12 months or such alternative period as may be specified.

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

Other products available in the Kleenmaid range of appliances

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

Compass Capital Services Pty Limited
trading as Kleenmaid
ABN 96138214525

Level 2, 204 Botany Road Alexandria
NSW 2015



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



Request a Warranty Service
www.kleenmaidwarranty.com.au

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

