

cooking collection

Instructions for use and warranty details

Built In Microwave Combi Oven

Model No.: MW4520



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

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

ATTENTION

If this appliance and its seals are not maintained in a state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus, AND lead to a dangerous situation.

Specifications

Model:	MW4520
Rated Voltage:	230V~50Hz
Rated Input Power(Microwave):	1650W
Rated Output Power(Microwave):	900W
Rated Input Power(Grill):	1750W
Rated Input Power(Convection):	1750W
Oven Capacity:	46L
Turntable Diameter:	Ø 360mm
External Dimensions:	454.5×594×568 mm
Net Weight:	Approx. 41 kg

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

1. Warning: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
2. Warning: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
4. Keep the appliance and its cord out of reach of children less than 8 years.
5. Only use utensils suitable for use in microwave ovens.
6. The oven should be cleaned regularly and any food deposits should be removed.
7. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
8. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

9. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
10. Do not overcook food.
11. Do not use the oven cavity for storage purposes. Do not store items, such as bread, cookies, etc. inside the oven.
12. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
13. Install or locate this oven only in accordance with the installation instructions provided.
14. Eggs in the shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
15. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotels, motels and other residential type environments;
 - farm houses;
 - bed and breakfast type environments.
16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
17. Do not store or use this appliance outdoors.
18. Do not use this oven near water, in a wet basement or near a swimming pool.
19. The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use. Keep cord away from heated surface, and do not cover any vents on the oven.

20. Do not let cord hang over edge of table or counter.
21. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
22. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
23. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
24. The 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.
25. Children should be supervised to ensure that they do not play with the appliance.
26. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
27. Accessible parts may become hot during use. Young children should be kept away.
28. Steam cleaner is not to be used.
29. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
30. Only use the temperature probe recommended for this oven. (for ovens provided with a facility to use a temperature-sensing probe.)

31.WARNING: The appliance and its accessible parts become hot during use.Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

32.The microwave oven must be operated with the decorative door open.(for ovens with a decorative door.)

33.Surface of a storage cabinet can get hot.

**READ CAREFULLY AND KEEP FOR
FUTURE REFERENCE**

To Reduce the Risk of Injury to Persons

Grounding Installation

DANGER

Electric Shock Hazard
Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

WARNING

Electric Shock Hazard Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded.

If it is necessary to use an extension cord, use only a 3-wire cord, as follows:

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long cord set or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - 2) The extension cord must be a grounding-type 3-wire cord.
 - 3) The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. 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.
5. Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch: Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes. Wipe the oven clean using a soft, dry cloth.

UTENSILS

CAUTION

Personal Injury Hazard

It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

Materials you can use in microwave oven

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven."

There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. Do not exceed 1 minute cooking time.

Utensils	Remarks
Aluminum foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from oven walls.
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

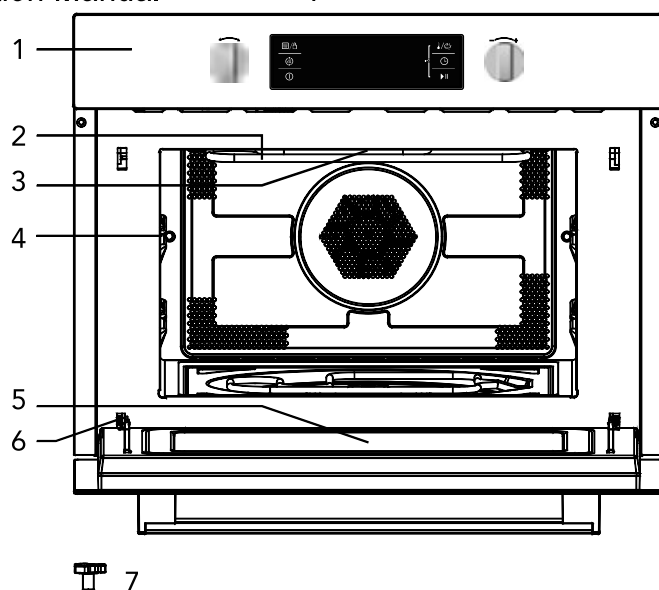
SETTING UP YOUR OVEN

Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity

Your oven comes with the following accessories:

Enamel pan/turntable	1
Turntable ring assembly	1
Glass pan & wire insert	1
Instruction Manual	1



8



9

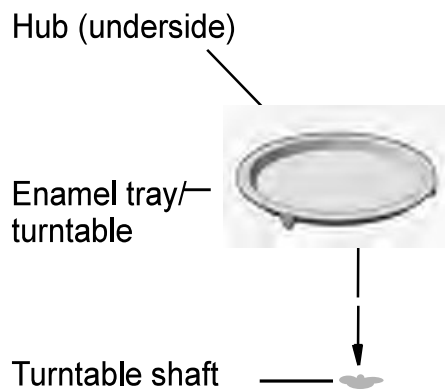


10

1. Control panel
2. Grill element
3. Light
4. Level
5. Door glass
6. Hinge
7. Turntable shaft

8. Low Grill Rack
9. High Grill Rack
10. Grill Pan/turntable

Turntable Installation



- Never place the enamel tray upside down. The enamel tray should never be restricted.
- The enamel tray must always be used during cooking.
- All food and containers of food are always placed on the enamel tray for cooking.
- If the enamel tray cracks or breaks, contact your nearest authorized service center.

Important information about installing

- This appliance is NOT intended for use in a commercial environment.
- Please observe the installation instructions provided and note that this appliance should only be installed by a qualified technician.
- The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.
- In case a new socket is needed, installation and cable connection must only be done by a qualified electrician. If the plug is no longer accessible following installation, a pole disconnecting device must be present on the installation site with a contact gap of at least 3 mm.
- Adapters, multiway strips and extension cords must not be used. Overloading can result in fire.

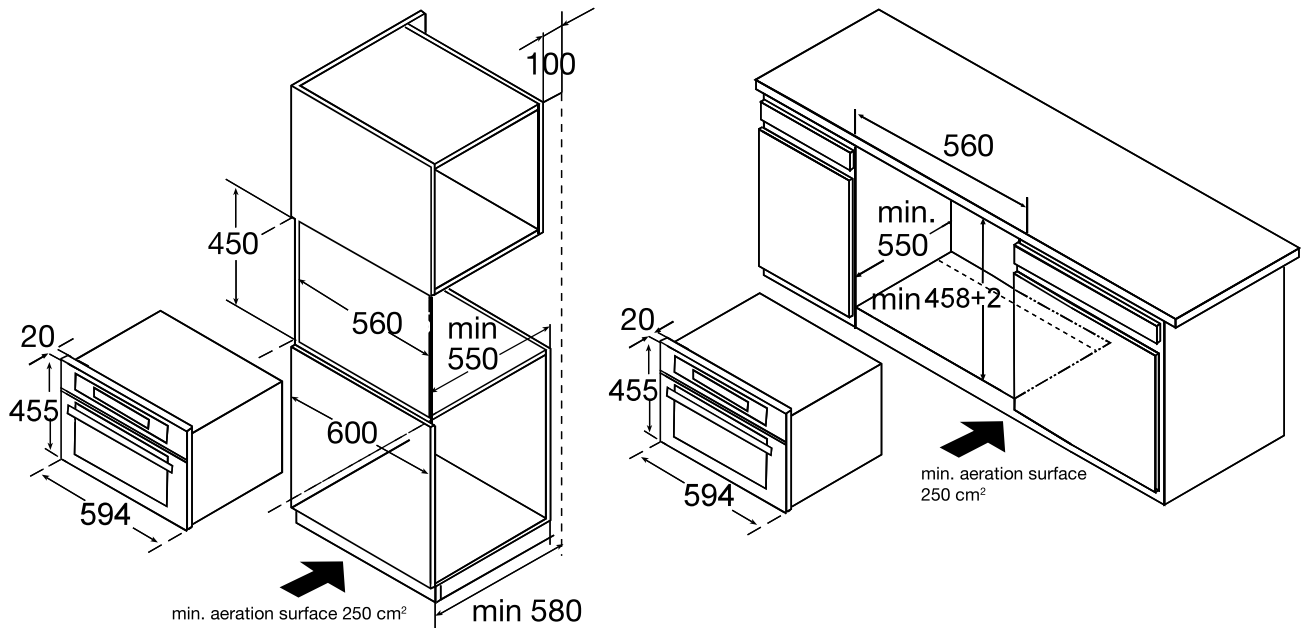
The accessible surface may be hot during operation.



Placement

- Danger! Do not disassemble this appliance. Touching internal components of this appliance can cause serious personal injury or death.
- Place the microwave oven on a firm, flat surface.
- Make sure that there is sufficient ventilation around the microwave oven. At the rear and sides keep at least 10 cm free.
- Do not cover the air vents.
- The adjustable feet should not be removed.
- Do not place the microwave oven near a heat source.
- Transmitting and receiving equipment such as radios and televisions can affect the operation of the microwave oven.

Installation dimensions



Note: There should be a gap above the oven.

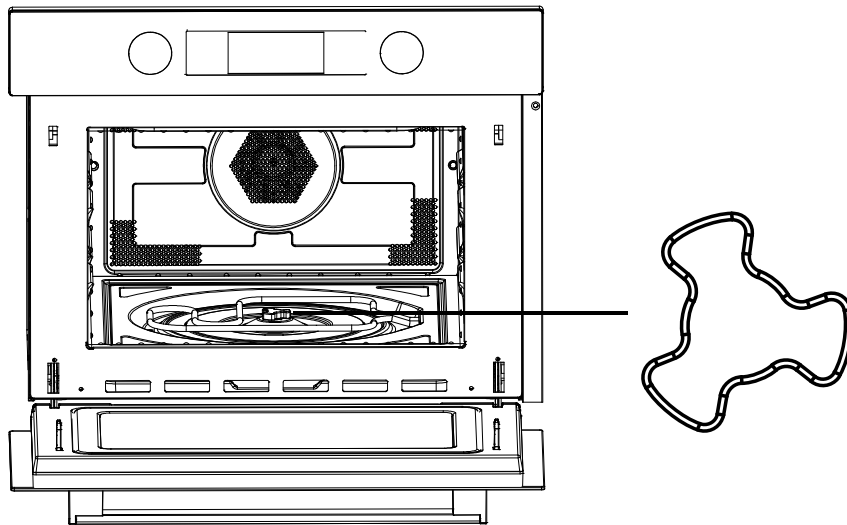
Building in

- Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.
1. Carefully push the microwave into the box, making sure that it is in the centre.
 2. Open the door and fasten the microwave with the screws that were supplied.

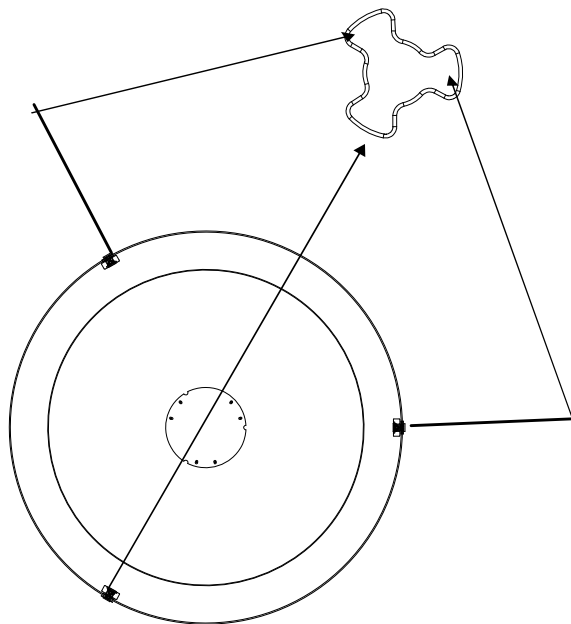


INSTALL THE TRAY/TURNTABLE

1. Check the position of the shaft.



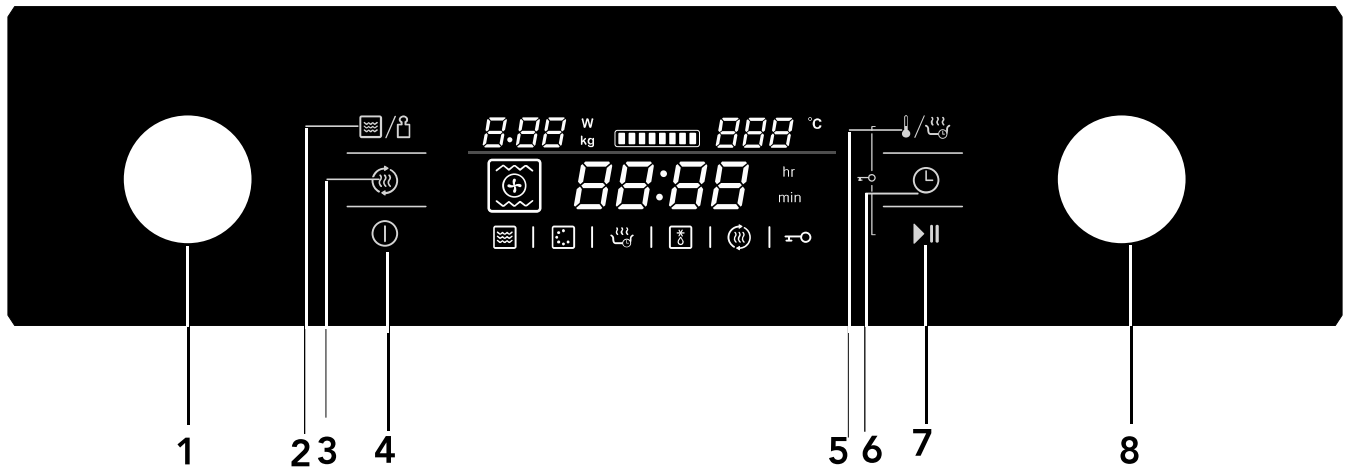
2. Adjust the angle of the tray, the tray roller should point to one of the shaft arm.



3. Put the tray on the shaft and adjust slightly .

OPERATION

Control Panel and Features




- 1) Function knob (L)
- 2) Power/Weight button
- 3) Boost preheating button
- 4) On/Off button
- 5) Temperature/automenu button
- 6) Clock/time button
- 7) Start/Pause button
- 8) Selection knob (R)

OPERATION INSTRUCTION


This microwave oven uses modern electronic control to adjust cooking parameters to meet your needs better for cooking.

1. Clock Setting



When the microwave oven is electrified, "00:00" will blink, buzzer will ring once.



1) Turn  (R) knob to set the right time (between 00:00 and 23:59.)

2) After you have set the right time, press "  ". The clock has been set.


Note: 1) If you want to change the time, you have to press and hold the "  "


button for 3 seconds. The actual time disappears and then the time will blink in the display.

Turn  (R) knob to set the new time and press the "  " button to confirm the setting.

2) If you do not want to see the clock in the display, press "  " button briefly. The time disappears. Press "  " again, and the clock appears in the display again.

2. Microwave Cooking

1) Press the "  " button to activate the microwave function. "01:00" is blinking in the display and the microwave icon appears. If no operation in 10 seconds, the current power will be confirmed automatically.

2) Turn  (R) knob to set the cooking time.

The max. cooking time depends on the power that has been set. When the power is 900W, the MAX. time is 30 minutes and other powers are 90 minutes.

3) Press "  /  " button to adjust the power microwave power.

4) Turn  (R) knob to set the microwave power (from 100W to 900W)

5) Press "  " button to start cooking.

NOTE: the step quantities for the adjustment time of the coding switch are as follow:

0---1 min	:	1 second
1---5 min	:	10 seconds
5---15 min	:	30 seconds
15---60 min	:	1 minute
60 min	:	5 minutes







Microwave Power Chart











Microwave Power	100%	80%	50%	30%	10%
Display	900W	700W	450W	300W	100W

You can see from the table below from which power levels you can choose and for which foods the power levels are suitable.






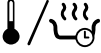




Power level	Food
900 W	<ul style="list-style-type: none"> - Boiling water, reheating - Cooking chicken, fish, vegetables
700 W	<ul style="list-style-type: none"> - Reheating - Cooking mushrooms, shellfish - Cooking dishes containing eggs and cheese
450 W	<ul style="list-style-type: none"> - Cooking rice, soup
300 W	<ul style="list-style-type: none"> - Defrosting - Melting chocolate and butter
100 W	<ul style="list-style-type: none"> - Defrosting sensitive/delicate foods - Defrosting irregularly-shaped foods - Softening ice cream - Allowing dough to rise

Functions






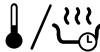




Function		Mode		
	Microwave		Microwave	Microwave Use the microwave function to cook and reheat vegetables, potatoes, rice, fish and meat.
	Heating		Hot air	Hot air With hot air you can prepare meals in the same way as you do with a conventional oven. The microwave is not activated. You are advised to preheat the oven before putting the meal in the oven.
			Grill with fan	Grill with fan Use this function to roast meals evenly and at the same time give the meal a brown crust.
			Grill	Grill The grill is very suitable to prepare thin pieces of meat and fish.

Function		Mode		
	Heating		Hot air+ Bottom heat	Use this function to roast big pieces of meat, pizza, etc.
 + 	Combination		Hot air	Microwave + Hot air Use this function to roast meals quickly.
			Grill with fan	Microwave + Grill with fan
			Grill	Microwave + Grill Use this function to cook meals quickly and at the same time give the meal a brown crust (also au gratin). The microwave and the grill are activated at the same time. The microwave is cooking and the grill is roasting.
			Hot air+ Bottom heat	Use this function to roast big pieces of meat, pizza, etc.
	Auto-programs		P01 - P13	Automatic cooking programs
	Defrost		d01 + d02	Defrost











3. Grill Cooking

- 1) Press "  " button to activate the control panel.
 - 2) Turn "  (L) " to select the cooking mode. "  " indicator lights.
 - 3) Turn "  (R) " to select grill mode. The default grill power is level 3.
"  " indicator will light when grill function is selected.
 - 4) Press "  " to enter the grill power level selection mode.
 - 5) Turn "  (R) " to select the level 3 (MAX), level 2 or level 1 (MIN).
- Press "  " to select the time setting mode. Default time is 10 minutes.
- 6) Turn "  (R) " to select the grill cooking time. MAX time is 90 minutes.
 - 7) Press "  " button to start cooking.











4. Convection Cooking

- 1) Press "  " button to activate the control panel.
- 2) Turn "  (L) " to select the cooking mode. "  " indicator lights.
- 3) Turn "  (R) " to select convection mode. "  " lights.
Default temperature is 180 degrees..
- 4) Press "  " to enter temperature selection mode.
- 5) Turn "  (R) " to select temperature from 50 to 230 degrees.
- 6) Press "  " to enter the time setting mode. Default time is 10 minutes.
- 7) Turn "  (R) " to select the cooking time. MAX time is 5 hours.
- 8) Press "  " button to start cooking.


5. Grill Fan Cooking

- 1) Press "  " button to activate the control panel.
- 2) Turn "  (L) " to select the cooking mode."  " indicator lights.
- 3) Turn "  (R) " to select grill fan mode. Default temperature is 180 degrees.
"  " indicator will light when grill fan function is selected.
- 4) Press "  " to enter temperature selection mode.
- 5) Turn "  (R) " to select a temperature between 100 and 230 degrees.
Set temperatures are 100,105,110,115,120,125,130,135,140,145,150,155,160,
165,170,175,180,185,190,195,200,205,210,215,220,225,230.
Press "  " to select the time setting mode. The default time is 10 minutes.
- 6) Turn "  (R) " to select the cooking time. MAX time is 5 hours.
- 7) Press "  " button to start cooking.

6. Convection+ Bottom heat Cooking

- 1) Press "  " button to activate the control panel.
- 2) Turn "  (L) " to select cooking mode."  " indicator lights.
- 3) Turn "  (R) " to select bottom+ convection mode.
Default temperature is 180 degrees.
"  " indicator will light when convection + bottom function is selected.
- 4) Press "  " to enter temperature selection mode.
- 5) Turn "  " to select a temperature between 100 and 230 degrees.
Available are 100,105,110,115,120,125,130,135,140,145,150,155,160,
165,170,175,180,185,190,195,200,205,210,215,220,225,230 degrees.
Press "  " to select the time setting mode. Default time is 10 minutes.
- 6) Turn "  (R) " to select the cooking time. MAX time is 5 hours.
- 7) Press "  " button to start cooking.

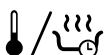
7. Microwave + Grill Cooking


1) Press "  " button to activate the control panel.



2) Turn "  (L)" to select combination mode. "  " and "  " will light.


3) Turn "  (R)" to select mode. The default power level is 3.


"  " indicator will light when grill function is selected.


4) Press "  " to enter grill power selection mode.


5) Turn "  (R)" to select the grill power.

6) Press "  /  " to select the power. The default microwave power is 300W


7) Turn "  (R)" to select 700W,450W,300W or 100W.

8) Press"  " to select time setting mode. The default time is 10 minutes.



9) Turn "  (R)" to select the cooking time. The MAX.time is 90 minutes.

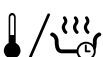
10) Press "  " button to start cooking.

8. Microwave + Convection Cooking



1) Press "  " button to activate the control panel.

2) Turn "  (L)" to select the cooking mode. "  " and "  " will light.

3) Turn "  (R)" to select convection mode. The default temperature is 180 degrees."  " lights.

4) Press "  " to enter temperature selection mode.

5) Turn "  (R)" to select a temperature from 50 to 230 degrees.

6) Press "  /  " to select the power. The default microwave power is 300W






7) Turn "  (R)" to select 700W,450W,300W or 100W.










8) Press"  " to select the time setting mode. The default time is 10 minutes.

9) Turn "  (R)" to select the grill cooking time. The MAX time is 90 minutes..






10) Press "  " button to start cooking.










9. Microwave + Grill Fan Cooking

- 1) Press "  " button to activate the control panel.
- 2) Turn "  (L)" to select the combination mode."  " and "  " will light.
- 3) Turn "  (R)" to select cooking mode. Default temperature is 180 degrees.

"  " indicator will light when this function is selected.
- 4) Press "  " to enter temperature selection mode.
- 5) Turn "  (R)" to select a temperature from 100 to 230 degrees.
- 6) Press "  /  " to select the power. Default microwave power is 300W.
- 7) Turn "  (R)" to select 700W,450W,300W or 100W.
- 8) Press "  " to select the time setting mode. Default time is 10 minutes.
- 9) Turn "  (R)" to select the grill cooking time. MAX time is 90 minutes..
- 10) Press "  " button to start cooking.









10. Microwave + Bottom + Convection Cooking

- 1) Press "  " button to activate the control panel.
- 2) Turn "  (L)" to select combination mode."  " and "  " will light.
- 3) Turn "  (R)" to select convection mode. Default temperature is 180 degrees.

"  " indicator will light when this function is selected.
- 4) Press "  " to enter temperature selection mode.
- 5) Turn "  (R)" to select a temperature from 100 to 230 degrees.
- 6) Press "  /  " to select the power. Default microwave power is 300W
- 7) Turn "  (R)" to select 700W,450W,300W or 100W.
- 8) Turn "  " to select the time setting mode. Default time is 10 minutes.
- 9) Turn "  (R)" to select grill cooking time. MAX time is 90 minutes.
- 10) Press "  " button to start cooking.

11. Auto Cook

There are 15 automatic cooking programs. You only have to choose the program and set the weight. The power, the time and the temperature are already set.





- 1) Press "  " button to activate the control panel.
- 2) Turn "  (L) " to select the cooking mode.  " will light when auto menu selected
 Time, weight, and the first automatic program (d01) are shown in the display.
- 3) Turn "  (R) " to select auto menu. "P01", "P02"...."P13" will display.
- 4) Press "  /  " button.
- 5) Turn "  (R) " to select weight of the food.
- 6) Press "  " button to start cooking.

Program	Category	Item
d01 (defrost)**	Meat, poultry and fish	If you hear a beep, the combi microwave oven pauses. Turn the food and press the start/pause button to continue the defrosting program.
d02 (defrost)**	Bread, cake and fruit	
P01**	Vegetables	Fresh vegetables
P02**	Side dishes	Potatoes - peeled/cooked
P03*	Side dishes	Potatoes - roasted If you hear a beep, turn the food. The combi microwave oven starts the next phase automatically.
P04	Poultry/°Fish	Chicken pieces/ ° Fish pieces If you hear a beep, turn the food. The combi microwave oven starts the next phase automatically.
P05*	Bakery	Cake
P06*	Bakery	Apple pie
P07*	Bakery	Quiche
P08**	Reheat	Drink/soup
P09**	Reheat	Plated meal
P10**	Reheat	Sauce/stew/dish
P11*	Convenience	Frozen - pizza
P12*	Convenience	Oven chips If you hear a beep, turn the food. The combi microwave oven starts the next phase automatically.
P13*	Convenience	Frozen - lasagne

- Programmes with * are preheated. During preheating, the cooking time pauses and the preheating symbol is on. After preheating, you will hear an alarm and the preheating symbol will blink.
- Programmes with ** use only the microwave function.


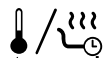

12. Boost Preheating Function




The Boost preheating function can be activated after you have chosen the functions: Convection, Grill fan, bottom -convection, MW-convection, MW-Grill fan or Microwave -Bottom-convection.

- (1) Press "  " button. The boost preheat icon appears in the display.
- (2) Press "  " button to start preheating. When the set temperature is reached, you will hear three beeps. You can stop preheating by opening the oven door or by pressing the "  " button.
- (3) Press "  " button to start cooking, after placing food in the oven.


Note: The preheating function only works if you have already chosen one of the modes shown above. During preheating, the microwave function is **SWITCHED OFF**.

13. Child Lock Function

Lock: In waiting state, press "  " and "  " at the same time, there will be a long "beep" denoting oven has entered the child-lock state and "  " indicator will light.

Unlock : In locked state, press "  " and "  " for 3 seconds, there will be a long "beep" denoting that the lock is released, and "  " indicator will disappear.

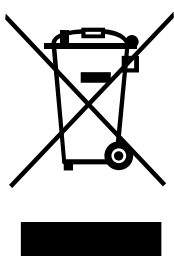
14. Display Specification

- (1) When setting, if no other operation, it will confirm automatically after 10 seconds.
(Except clock setting for the first time)
- (2) During setting program, after adjusted for 3 seconds, it will confirm after 3 seconds.
- (3) When the oven is in setting state or pause state, including auto menu and defrost program, if no operation is performed within 5 minutes, it will enter into the off state.
- (4) The oven lamp will light all the time if the door is open.
- (5) The oven lamp will light all the time if the oven is paused.
- (6) "  " button must be pressed to continue cooking if the oven door is opened during cooking process.

Trouble shooting

Normal	
Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may become dim. It is normal.
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door. It is normal.
Oven started accidentally with no food in.	It is forbidden to run the unit without any food inside. It is very dangerous.

Trouble	Possible Cause	Remedy
Oven can not be started.	(1) Power cord not plugged in tightly.	Unplug. Then plug again after 10 seconds.
	(2) Fuse blowing or circuit breaker works.	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)
	(3) Trouble with outlet.	Test outlet with other electrical appliances.
Oven does not heat.	(4) Door not closed well.	Close door well.
Glass turntable makes noise when microwave oven operates	(5) Dirty roller rest and oven bottom.	Refer to "Maintenance of Microwave" to clean dirty parts.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.

Microwave Combi Oven Recipes

An easy and enjoyable way to familiarise yourself with the features and operation of your new Kleenmaid Microwave Combi Oven is by preparing some of these simple dishes.

Equipment Needed

- Glass jug (small and large)
- Glass dishes with lids
- Large glass baking dish
- Ceramic loaf tin

N.B. Page numbers quoted in these recipes refer to the Instruction Manual which precedes these recipes.

Table of Contents

The Basics	1
White rice	1
Steamed broccolini	1
Vegetables (frozen).....	1
Main Meals	2
35 minute roast chicken and vegetables with quick gravy	2
Large family chicken (2.3kg)	3
Lasagne	4
Microwave white sauce	5
Quick potato bake	6
Ham, egg and asparagus brunch pie.....	7
Sweets	8
Date and walnut self saucing pudding.....	8
Mocha self saucing pudding	9
Easy lemon tea cake	10
Microwave passionfruit butter	11

The Basics

White rice

Function-Microwave

1 Cup of Jasmine rice

2 Cups boiling water

Cover the rice with the boiling water in a glass lidded dish and place in microwave on 100% (900w) for 12 minutes.

See Item 2 on page 15 for instructions

Steamed broccolini

Function-Microwave

1 bunch broccolini

$\frac{1}{4}$ Cup water

In a glass lidded dish, cook on 100% (900w) for 3 minutes

See Item 2 on page 15 for instructions

Vegetables (frozen)

Function-Microwave

1 Cup frozen vegetables

$\frac{1}{4}$ Cup water

In a glass lidded dish cook on 100% (900w) for 5 minutes

See Item 2 on page 15 for instructions

Main Meals

35 minute roast chicken and vegetables with quick gravy



Function-Combination Mode- Grill with fan

180 degrees and 450W

See Item 9 on page 21 for instructions

Accessory used- Short Grill rack

Time- 35 minutes

Ingredients

1.6 kg Chicken

4 potatoes

Bulb of garlic

1 Onion

Herbs

Gravy

1 TBLS flour ^a make into slurry

1 ½ TBLS water

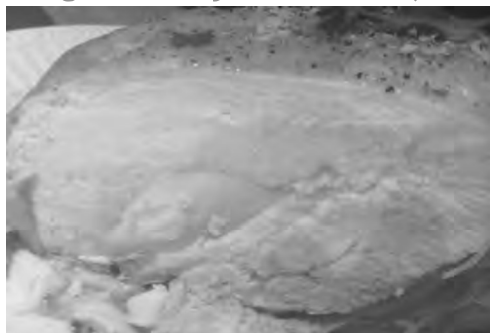
300 ml chicken stock

½ tsp vegemite

Instructions

Dry the chicken with paper towel and season with salt and pepper, fill the cavity of chicken with onions, garlic and herbs. Place in large glass dish and with the potatoes and sweet potato around the outside of the chicken. Cook using combination grill with fan (180deg) and microwave (450W) When the chicken is cooked, remove from glass dish and let rest along with the vegetables, pour the liquid into a glass jug, make it up to 300ml with hot water or store bought chicken stock, add the flour and water slurry to the chicken stock, also add the vegemite, and place back into the microwave for 3 minutes on 900W stirring every minute.

Large family chicken (2.3kg)



Function-Combination Mode- Convection

180 degrees and 300W

See Item 8 on page 20 for instructions

Accessory used- Short Grill rack

Time- 55 minutes

Ingredients

2.3 kg chicken

1 lemon

Sprigs thyme

Bay leaves

2-3 cloves of unpeeled garlic

Salt and Pepper

Olive oil

Instructions

Dry the chicken with paper towel and place the lemon, thyme, bay leaves and garlic inside the chicken. Season the outside with salt, pepper and olive and place in a large glass dish and cook using combination hot air (180 degrees) and microwave (300W) for 55 minutes. Let chicken rest for a further 5 minutes before slicing.

Serve with cous cous or potato bake, or see instructions above for vegetables and quick gravy.

Lasagne



Function-Combination Mode- Convection

180 degrees and 300W

See Item 8 on page 20 for instructions

Accessory used- Short Grill rack Time- 30 minutes

Ingredients

200g Fresh lasagne sheets

1 Cup of white sauce (see below)

1 Cup grated cheese

500g Bolognaise sauce (defrosted)

Instructions

Spread a thin layer of the white sauce on the base of the dish, lay first layer of fresh lasagne on the base and then the bolognaise sauce until you reach the top, cover in the remaining white sauce and top with cheese. Bake using combination hot air (180degrees) and microwave (300W) for 30 minutes. Rest for 5 minutes prior to cutting.

Note: this recipe is using cold bolognaise sauce; the time may vary if ingredients are hot to start with. Please refer to our website for an easy bolognaise recipe.

Microwave white sauce

Function- microwave

See Item 2 on page 15 for instructions

1 TBLS butter

1 TBLS plain flour

1 Cup of milk

$\frac{1}{4}$ tsp salt

Instructions

Melt butter in a glass microwave proof jug on 50% (450W) for 1 minute, add flour and gradually add milk, place back in microwave for 3 minutes in 100% (900W) stirring every 30 seconds.

Note: if you add 1 Cup of cheese and cook for a further 30 seconds, you can use with cooked pasta to make macaroni cheese, tuna bake etc.

Quick potato bake



Function-Combination Mode- Convection

180 degrees and 450W

See Item 8 on page 20 for instructions **Accessory**

used- Short Grill rack Time- 30 minutes

Ingredients

800g potatoes

200ml Chicken stock

200ml Cream

2 Cloves garlic

50 g butter

Thyme, salt and pepper

Instructions

Peel and slice potatoes thinly (using a mandolin if possible) and start laying into a medium glass dish, whisk the cream, stock and salt and pepper together and pour over potatoes layer by layer. Dab the butter on the top and sprinkle on the fresh thyme. Use combination hot air (180degrees) and microwave (450W) for 30 minutes.

Ham, egg and asparagus brunch pie



Function-Combination Mode- Convection + Bottom Heat

180 degrees and 300W

See Item 10 on page 21 for instructions

Accessory used- Turntable

Time- 18 minutes

Ingredients

1 sheet frozen puff pastry

4 whole eggs

2 large slices ham

1 bunch fresh asparagus tips

100 ml cream

Sprig of thyme

½ cup grated cheese

Instructions

Line a greased flan tin with the sheet of puff pastry, place the ham on the bottom and crack the eggs directly in the dish, fill the gaps with the cream, top with asparagus, thyme and cheese and place on the turntable in the microwave, using combination hot air + bottom heat (180degrees) and microwave (300W) for 18 minutes.

Sweets

Date and walnut self saucing pudding



Function-Combination Mode- Grill with fan

180 degrees and 300W

See Item 9 on page 21 for instructions

Accessory used- Short Grill rack

Time- 16 minutes

Ingredients

1 ¼ Cups S/R flour

2/3 Cup brown sugar

40g melted butter

2/3 Cup milk

1 Cup pitted dates (finely chopped)

½ tsp cinnamon

¼ Cup walnuts

Sauce

1 Cup boiling water

½ Cup brown sugar

50g brown sugar

Instructions

Sift flour into bowl, add sugar, make a well in the centre and add the melted butter and milk, stir until smooth and fold in dates and walnuts. Pour into a greased glass dish.

For the sauce; combine the butter sugar and hot water in a glass jug and pour over the back of a spoon onto the pudding mixture.

Cook using grill and fan (180degrees) and microwave (300W) for 16 minutes or until a skewer comes out clean.

Serve with cream or ice cream

Mocha self saucing pudding



Function-Combination Mode- Grill with fan

See Item 9 on page 21 for instructions

180 degrees and 300W

Accessory used- Short Grill rack

Time- 15 minutes

Ingredients

1 TBLS Boiling water

2 tsp coffee

1 Cup S/R flour

2 TBLS cocoa powder

1/3 Castor sugar

3/4 Cup milk

1 egg

1 tsp vanilla

60 grams butter

100g chocolate buttons

Sauce

1/3 Cup castor sugar

1 TBLS cocoa

2 tsp coffee

300ml boiling water

Instructions

Place the chocolate buttons and butter in a heat proof jug in the microwave on 750W for 1 minute and set aside. Sift the flour and cocoa into a bowl and make a well, add the egg, butter and chocolate mix, milk and vanilla and mix till smooth, pour into a greased glass dish. Combine the sauce ingredients and pour over the back of a spoon onto the cake mixture. Cook using grill and fan (180degrees) and microwave (300W) for 15 minutes or until a skewer comes out clean.

Easy lemon tea cake



Function-Combination Mode- Grill with fan

See Item 9 on page 21 for instructions

160 degrees and 700W

Accessory used- turntable

Time- 12 minutes

Ingredients

125g butter (softened)

2 eggs

Zest and juice of one lemon

$\frac{3}{4}$ Cup castor sugar

1 $\frac{1}{2}$ Cups S/R flour

$\frac{1}{2}$ Cup of milk

Instructions

Place all ingredients in a mixer or a food processor and mix until smooth (about 4 minutes), pour batter into greased loaf pan and cook using combination grill (160degrees) and microwave (700W). Let cool in pan for 5 minutes before turning out, serve with sprinkled castor sugar and passionfruit butter.

Microwave passionfruit butter



Function-Microwave

See Item 2 on page 15 for instructions

Ingredients

$\frac{3}{4}$ Cup fresh passionfruit pulp

$\frac{3}{4}$ Cup Castor sugar

5 whole eggs

125g cold cubed butter

Instructions

Whisk eggs, sugar and passionfruit in a large glass microwave proof bowl. Add the cold cubed butter and cook at 50% (450W) for 5-7 minutes, stirring every minute until thick. Pour into sterilised jars and refrigerate.

KLEENMAID WARRANTY TERMS AND CONDITIONS

1. Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid will provide parts and labour to you the customer as set out herein.
2. Kleenmaid's Products come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
3. The benefits given to you under this Kleenmaid Warranty are in addition to other rights and remedies to which you may be entitled under the Australian Consumer Law in relation to the Product to which this Kleenmaid Warranty relates. Subject to the conditions below, the Product is warranted by Kleenmaid and/or its agents to be free from defects in materials and workmanship for the Warranty Period for normal Domestic Use.
4. Product Identification: -
 - a. Kleenmaid reserves the right to reject claims for any services or work where you cannot produce for verification the serial number and a proof of purchase for the Product (including but not limited to the original invoice).
 - b. This Kleenmaid Warranty will be voided if the serial number for the Product cannot be verified. This is not intended to exclude, restrict or modify any right or remedy to which you may otherwise be entitled under the consumer guarantee provisions of the Australian Consumer Law.
 - c. In the event that a request for repair is made against this Kleenmaid Warranty where the serial number for the Product cannot be verified or you cannot produce for verification a proof of purchase for the Product (including but not limited to the original invoice), the repairer will not carry out any repairs on the Product and you will be charged a service call-out fee.
5. What is covered by this Kleenmaid Warranty: -
 - a. The Product is covered for faulty workmanship or parts that have failed under normal Domestic Use.
 - b. Kleenmaid and/or its agents will determine by objective testing if there are any defects in the Product and/or faulty workmanship.
 - c. This Kleenmaid Warranty is only applicable if repairs on Products are carried out within Mainland Australia.
 - d. This Kleenmaid Warranty: -
 - i. covers a Product purchased as new, manufactured for use in Mainland Australia;
 - ii. commences from the date of delivery of the Product;
 - iii. provides for the labour and replacement parts necessary to maintain the Product in good operating condition as specified in this Kleenmaid Warranty, however, if repair is needed because of Product failure during normal Domestic Use, Kleenmaid has the option to repair or replace the defective Product or part of the Product with a product or part of like kind and quality. A replacement part may be new or reconditioned of like kind and quality and may cost less than the original Product purchased and no charges or refunds will be made based on the replacement product or part cost difference; and
 - iv. is only applicable when the Product is used and operated in accordance with the Manufacturer's instructions.
6. What is not Covered by this Kleenmaid Warranty (excluded):-
 - a. any damage or failure to or of the Product or part of the Product:
 - i. due to the Product being inadequately serviced to manufacturer's recommendations;
 - ii. resulting from environmental conditions including and not limited to dirt, dust, rodents, insects, rust, corrosion, salt built-up, of or in any part of the Product;
 - iii. resulting from excessive use but fair wear and tear is excepted;
 - iv. resulting from poor installation including and not limited to positioning and externally fitted equipment such as plumbing and drainage, cabling, antennae or due to incompatibility of connected equipment;
 - v. caused by overheating as a result of sitting or positioning of the Product, where there is no provision for adequate ventilation or adequate protection from excessive dust;
 - vi. if the Product has been dismantled, repaired or serviced by any person other than someone authorised by Kleenmaid or its 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. consumables such as but not limited to bulbs/globes, glass, seals, filters, batteries and remote controls;
 - g. removal and reinstallation of an internal component not performed by an authorised Kleenmaid agent or representative or authorised service centre;

- h. cosmetic or structural items; or
 - i. any failures due to interference from or with other products and/or sources.
7. This Kleenmaid Warranty ceases if: -
 - a. the Product ceases to carry the original manufacturer's serial number or is sold at an auction;
 - b. the Product is rented;
 - c. damage to the Product has occurred as listed in point 7a; or
 - d. there is failure to pay monies owing on invoices as a result of non-warranty work been carried out at the request of the end user as per point 16 below.
 8. Neither Kleenmaid nor its representatives provide 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 the period of 36 months for domestic use, 12 months for non-domestic use or such alternative period as may be specified.

UPDATE NOTICE: This Kleenmaid Warranty is current as at 7 March 2017 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

Compass Capital Services Pty Limited
trading as Kleenmaid
ABN 96138214525

Level 2, 204 Botany Road
Alexandria NSW 2015

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

