

cooking collection

Instructions for use and warranty details

Freestanding Oven

Model No.: OFS9020

 **kLEENmaid**

Dear Customer,

Thank you and congratulations for choosing Kleenmaid.

Your new appliance has been designed and meticulously tested to ensure that it meets all your culinary requirements, and has been carefully manufactured using top quality materials to give you years of reliable performance.

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

Once installation is complete, please read this user manual carefully and get to know the controls and the features of your new Kleenmaid appliance. These simple instructions will enable you to achieve excellent results from the very first time you use it.

Again, congratulations and thank you for choosing The Best You Can Own.

KLEENMAID

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Important Notes

Please keep this user manual for future reference. The latest version is available on our website. See the back cover for details.

- This appliance is designed to be handy for any adult to use at home. Children should be supervised to ensure that they do not play with the appliance.
- Accessible parts may become hot during use. To avoid burns young children should be kept away.
- This product must be connected in accordance with current gas and electrical regulations. A fixed wiring installation is to be done only by an authorized electrician.

● Authorised personnel must perform subsequent adjustments or repairs that may be necessary with care and full attention.

- For any repairs, always contact authorized Customer Service Centre and ask for original spare parts. Repairs by untrained people may lead to damage and void the warranty.
- The appliance must only be used for what it has been made for, that is, cooking for home use. Any other use is considered improper and, as such, dangerous.
- The manufacturer cannot be held responsible for any harm to people or damage to things deriving from an incorrect installation or maintenance or from an erroneous use of the appliance.
- Once the outer wrapping and the inner wrappings of the various parts have been removed, check and make sure that the appliance is in perfect condition. If you have any doubts, do not use the appliance and contact authorised personnel.
- The packaging materials used (cardboard, bags, polystyrene foam, nails, etc.) must not be left anywhere which could be easily reached by children. To safeguard the environment, all packaging materials used are environmental friendly and recyclable.
- The electrical safety of this appliance is only guaranteed if it is correctly connected to a good earth system, as prescribed by the electrical safety standards. The manufacturer declines all responsibility if these instructions are not followed. Should you have any doubts please contact authorised personnel.
- Prior to connecting the appliance, please ensure that the rating plate data corresponds to the gas and electricity mains rating as described in " TECHNICAL DATA" .
- If you are using a socket near the appliance, make sure that the cables of electrical appliances that you are using do not touch the hobs and are far enough from all hot parts of the hobs.

- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.
- NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES.
- **DO NOT MODIFY THIS APPLIANCE.**

● The use of gas cooking appliance produce heat, moisture and products of combustion in the room which it is installed. For this reason the room must be well ventilated, keeping the natural ventilation openings free and switch on the mechanical ventilation system (suction hood or electric fan). If the hob is used for a long time, additional aeration may be necessary, for instance, opening up a window, or a more effective ventilation by increasing the power of the mechanical system if there is one.

● **WARNING** – In order to prevent accidental tipping of the appliance, for example, children climbing onto the opened oven door, the stabilising means must be installed. Please refer to installation instructions.

- The oven and its hinges and associated parts are designed to support the weight of the oven door only, and any damage to the door or its hinges or associated parts which is caused by excessive weight of any kind being placed onto the oven door will not be covered by warranty.
- The full cost of any warranty service call regarding damage which is assessed to be the result of excessive weight of any kind being placed onto the oven door will be for the care of the owner.
- Children should specifically be prevented from climbing or standing on the oven door.
- The appliance should never be lifted or moved by holding the door handle, and it is recommended that the door be removed before lifting or moving the oven.
- Do not use the oven door as a shelf.
- Do not push down the opened oven door.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electrical shock.
- 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.
- Steam cleaner is not to be used.
- Fixed wiring must be protected.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- The appliance must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance to instructions.
- This product must not be disposed with the domestic waste. It has to be disposed at an authorised bin for recycling the appliances.
- This appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge. Unless, they have been given supervision or instruction regarding the use of appliance by personnel who is responsible for their safety.
- Always make sure all the controls are off or closed when the appliance is not in use.
- When the burners are in use, do not leave them unattended. Make sure children are not in the area.
- Check that pan handles are positioned correctly and always keep an eye on the pan whenever oils or fats are used as they are inflammable.
- Never try to extinguish fires with water, but switch the appliance off immediately then cover the flame with a lid or fire blanket etc.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- If the range is placed on a base, measures have to be taken to prevent the appliance slipping from the base. Refer to anti-tilt chain instructions.

WARNING!

DO NOT USE THIS APPLIANCE AS A SPACE HEATER

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

Installation Instructions

The appliance must be installed by authorised personnel in accordance to the manufacturer's instructions and local regulations.

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

This appliance must be installed in accordance with:

AS/NZS 5601 - Gas Installations (for Australia)

NZS 5261 – Code of Practice for the Installation of Gas Burning Appliances and Equipment (for New Zealand)

Local gas fitting regulations

AS/NZS 3000 – Electrical Installations (Wiring Rules)

Building codes

Installation environment

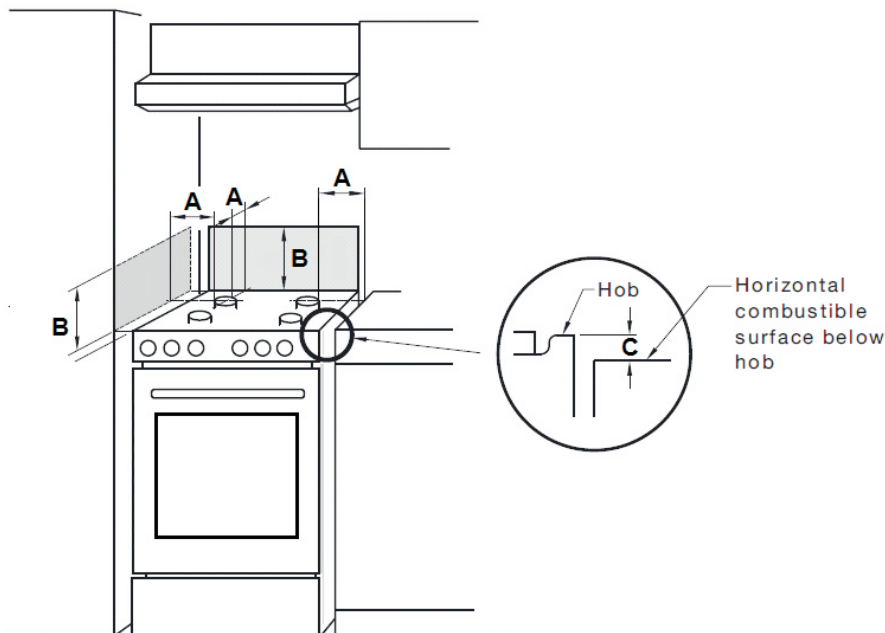
The gas appliance shall be installed such that the surface temperature of any nearby combustible surface will not exceed 65°C above ambient. If there is insufficient space or natural air flow to meet this requirement, creating an air gap between a heat shield and/or insulating material and the combustible substrate may be effective. Care should be taken where a combustible surface is covered by a non-combustible material. For example, covering a combustible surface with stainless steel may not prevent heat transfer and in some circumstances a hazardous situation could arise. The materials used in the adjacent cabinets is to be able to withstand a temperature of 90°C or higher. Combustible materials, such as curtains, must be at the minimum distance of 500mm. Refer to the diagram below, any vertical combustible surface, A, which is less than 200mm measured from the periphery of the nearest burner, must have either

- i. B of not less than 150mm above the periphery of the nearest burner for full dimension (width or depth) of the cooking surface area, OR
- ii. C of 10mm or more.

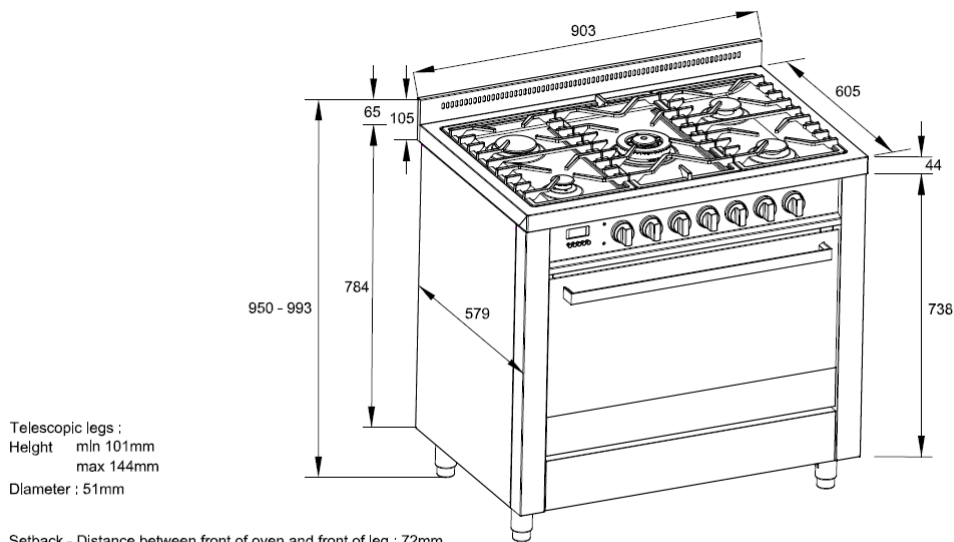
The distance between the highest part of the highest burner of the cooker and a

- i. Exhaust fan is 750mm
- ii. Rangehood - The safety gap between the cooker and the rangehood above must comply with the recommendations of the rangehood manufacturer. In case of no instructions, a minimum distance of 600mm (or other minimum distance as may be specified by AS/NZS 5601 and interpreted by a certified installer) should apply.

Diagram below shows the requirements and product dimension.



Dimension of OFS9020



Telescopic legs ;
Height min 101mm
max 144mm
Diameter : 51mm

Setback - Distance between front of oven and front of leg : 72mm

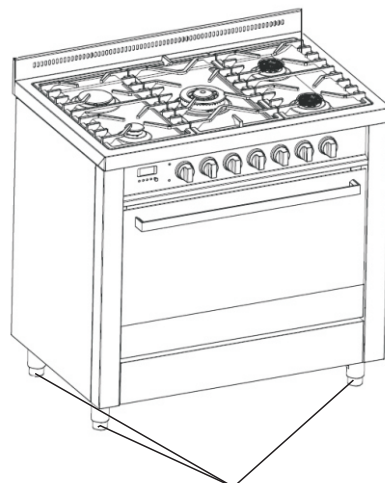
Total depth of the unit when oven door is open : 1012mm

Note : All dimensions in mm

Dimensions tolerance : +/- 2mm

Installation of the Freestanding Unit

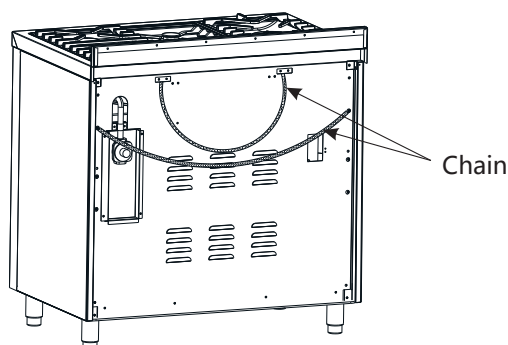
Remove all protective packaging. Install the levelling feet provided and adjust the cooker to a suitable height.



Levelling Feet

Anti-tilt chain is provided and is to be installed to prevent the appliance from tilting forward and causing damage to the gas pipe. Fix the hook panel firmly on the wall at a suitable height and place the chain over the hook. After that, make sure the chain is taut and the cooker will not tilt forward.

WARNING: In order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instructions for installation.



Power & Gas Connection:

THE APPLIANCE MUST BE CONNECTED IN ACCORDANCE WITH CURRENT GAS & ELECTRICAL RULES AND REGULATIONS. INSTALLATION IS TO BE DONE ONLY BY AUTHORISED PERSONNEL.

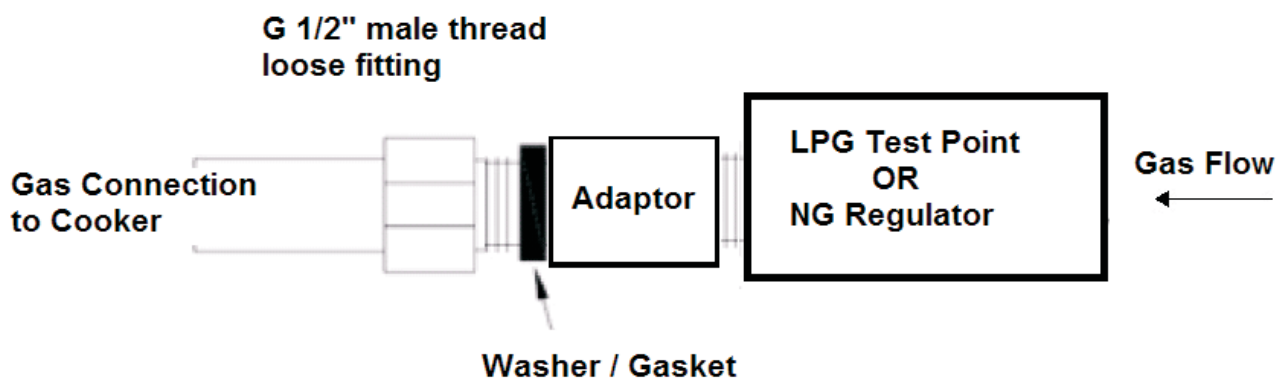
Gas Connection

The gas settings are listed in the data label for both NG and ULPG. Please ensure the correct nozzle injectors are used for the gas supply.

Before connecting the appliance to the gas network, make sure that the gas distribution network complies with the details stated in the data label. This appliance must be installed in compliance with relevant gas standards and / or codes of practice applicable.

The gas connection is via a G 1/2" male thread loose fitting which is located at the left rear of the cooker.

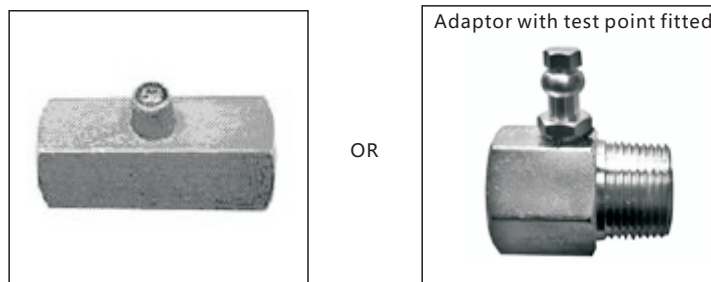
Connect the adaptor to the appliance gas connection, and check if the seals between the adaptor and gas connection are in place and in good connection. Gasket or washer is required for sealing mechanism.



Adaptor must be fitted on gas connection to cooker prior to assembling other components. For NG, connect the natural gas regulator with the integral test point by using approved gas thread tape.



For ULPG, connect the ULPG test point by using approved gas thread tape. If the supplied adaptor has a test point fitted, ULPG test point is not required.



Ensure the supply connection point, test point and natural gas regulator adjustment screw (for NG installation) are accessible for testing and/or adjustment when the appliance is in the installed position.

Suitable ULPG gas cylinder sizes are 90kg or below

There are two ways to carry out the connection to the main gas line:

- A. The freestanding cooker can be connected with rigid pipe as specified in AS/NZS 5601 .
- B. The cooker can be connected with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, not more than 1.2m long and in accordance with AS/NZS 5601. Ensure that the hose does not contact the hot surfaces of the hob, oven, dishwasher or other appliances that may be installed underneath or next to the cooker.

WARNING: Ensure that the hose assembly is not in contact with the flue or flue outlet of the oven. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections must be tested for gas leaks. The supply connection point shall be accessible after the appliance is installed. The fixed consumer-piping outlet should be at approximately 150mm to the side of the cooker. The hose should be clear of the floor when the cooker is installed.

CAUTION !!

Carry out the connection without applying any kind of stress to the appliance.

Warning: The restraint chain supplied should be anchored to the wall so that the chain prevents strain on the hose connections when the cooker is pulled forward.

After gas connection, check for leaks using soapy solution, never a naked flame.

Setting of the gas pressure

Fit a manometer with a 6mm rubber hose to the test point on the NG regulator. Or fit the manometer to LPG test point if ULPG connection is used.

Ignite the wok and auxiliary burner on and adjust test point pressure to 2.75kPa for ULPG and 1.00kPa for NG. Turn the two burners off and on again and recheck the pressure to see if it is the same as previously set. Adjust again if required.

Test if the cooktop operates correctly

After installation and test point setting, each burner ignition and operation must be tested individually and with all burners operating. This testing must be done by the installer before leaving.

WARNING: THE BURNER FLAME MUST BE ADJUSTED BY THE INSTALLER. FAULTY INSTALLATION IS NOT COVERED BY THE MANUFACTURER'S WARRANTY.

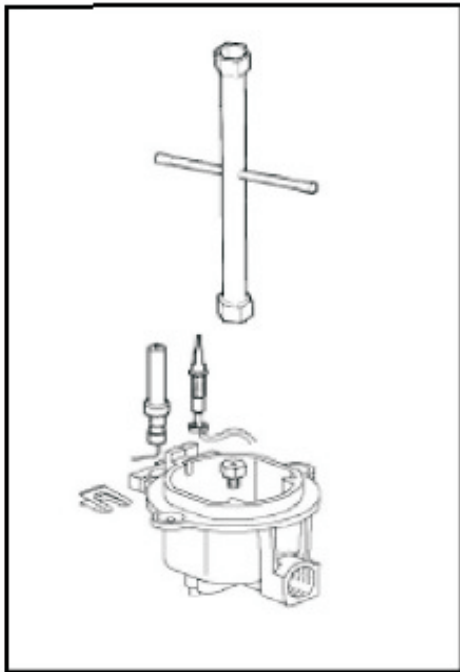
Supplied Gas Conversion

Contact the manufacturer or authorised dealer for conversion. For service, please refer to contact details on the back cover of this manual.

Important:. Before carrying out the conversion, unplug the appliance from the gas and power mains.

Replacing nozzles :

- Unplug the appliance from the mains to avoid possible electrical shock.
- Remove the trivets from the cooktop
- Remove the burner caps
- Use a 7mm tubular hex wrench to loosen the nozzles and replace them with suitable nozzles as indicated in the diagram on the following page.
- Remove or install regulator for NG or test point adaptor for ULPG.



	Natural Gas (1.0kPa)	Universal LPG (2.75kPa)
Burner : Small		
Gas Consumption (MJ/h)	4.00	4.00
Injector Size (mm)	0.91	0.56
Burner : Medium		
Gas Consumption (MJ/h)	6.70	6.70
Injector Size (mm)	1.18	0.71
Burner : Large		
Gas Consumption (MJ/h)	11.50	11.50
Injector Size (mm)	1.59	0.91
Burner : Wok		
Gas Consumption (MJ/h)	12.50	13.00
Injector Size (mm)	1.62	0.98

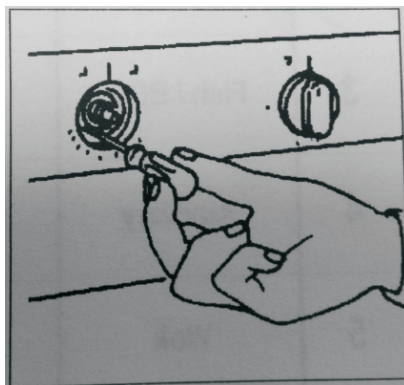
After replacing the nozzles, the installer must check and set the gas pressure and adjust the burners flame.

Adjust the burner minimum flame height

This adjustment can only be performed by authorised personnel.

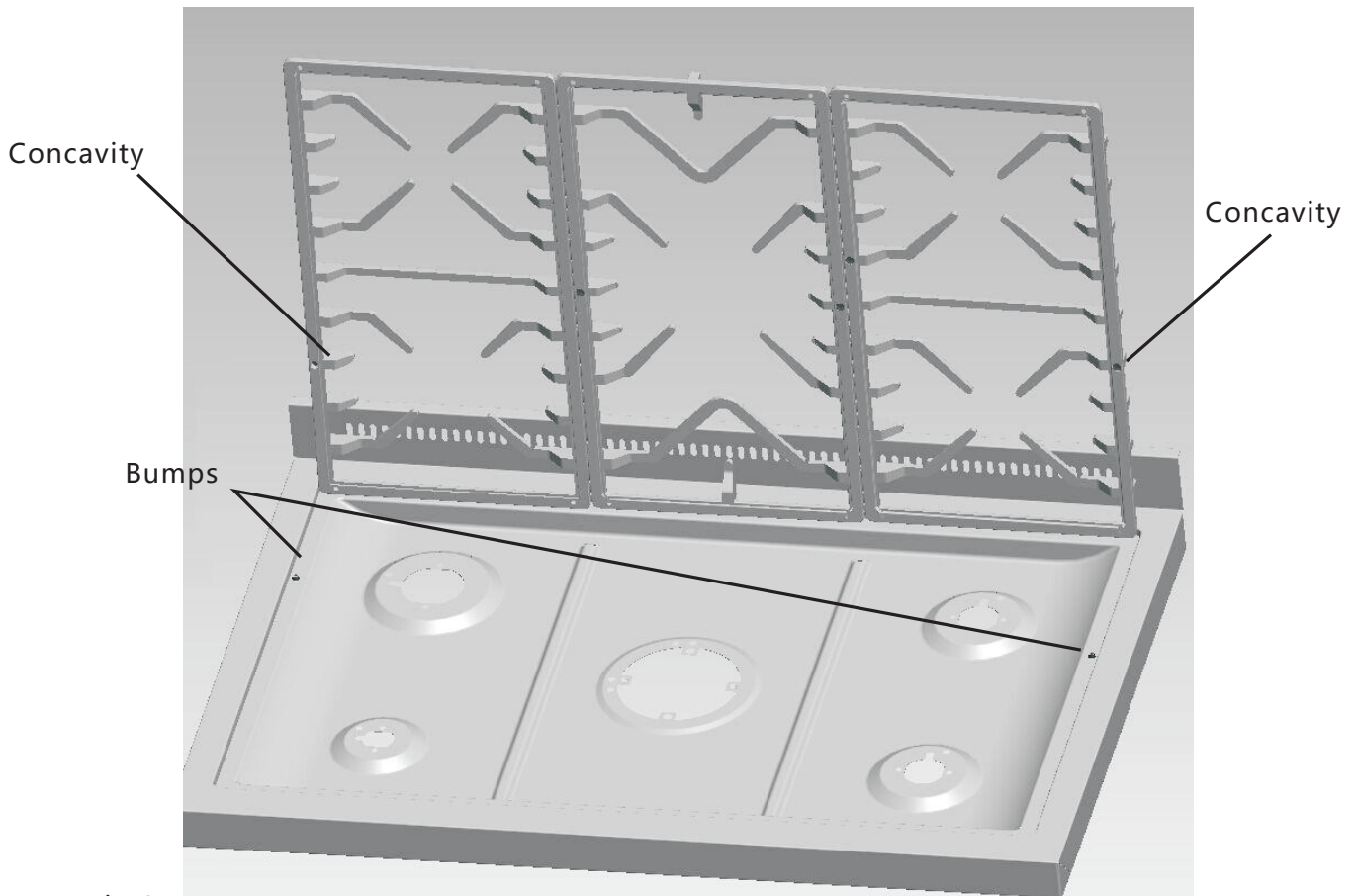
The minimum burner flame is factory adjusted for the gas type stated on the gas type label adjacent to the gas connection and should not require adjustment. Adjustment may be required if the nozzles have been replaced or there are special mains pressure conditions. The procedures necessary to perform this operation are the following :

- Light the burner
- Turn the knob to the minimum position
- Take out the knob (and gasket if there is any)
- Using a suitable sized screwdriver, turn the regulation screw by the side of the tab shaft until a small regular flame is obtained
- Put the knob back on and turn it quickly from the maximum position to the minimum position, checking that the flame does not go off.
- Make sure the flame is regulated to sufficiently maintain heating of the safety valve thermocouple.



Warning!

Make sure the trivets are placed at the correct position. Take note of the 4mm high bumps on the stainless steel panel, and match with corresponding concavity of trivets. Trivets must not be repositioned between different burners. Below is an example :



Warning!

The freestanding unit is designed without a lid or cover. Aftermarket lids or covers are not suitable.

Electrical Connection

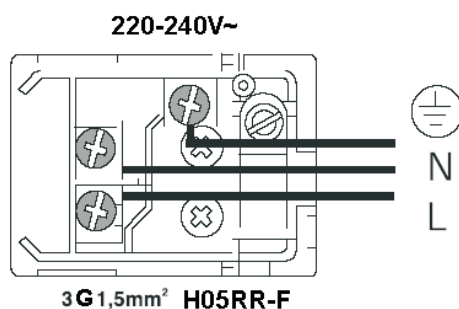
WARNING: THIS APPLIANCE MUST BE EARTHED

For a direct connection to the electric network it is necessary to mount a circuit breaker before the appliance according to the electrical regulation.

Before making connection to the electrical network, check that the domestic system and the limiter valve can take the appliance load.

The supply cord must be positioned at such a point where the temperature of the point will NOT reach 50C, or higher than the ambient temperature.

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.



⚠ 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. ⚠

If this product is to be connected to a new or upgraded electrical installation, then it must be connected to the supply by a supply cord fitted with:

- an appropriately rated plug that is compatible with the socket-outlet fitted to the final subcircuit in the fixed wiring that supplies this cooking range; or
- an appropriately rated installation male connector that is compatible with the installation female connector fitted to the final sub-circuit in the fixed wiring that supplies this cooking range.

Before connecting to the mains, make sure that:

- The supply system is regularly earthed, according to the regulations in force.
- The isolation switch can easily be reached after the appliance is installed.
- After connection to the mains, check that the supply cable does not overheat.
- Never use reductions, shunts, adaptors that can cause overheating or burning.

The manufacturer shall not liable for any direct or indirect damage caused by faulty installation. The installer must ensure that the product installation and connection complies with the local and general gas and electrical regulation in force.

Before using the electric oven, we suggest to:

- Remove the special film covering the oven door glass (if there is any)
- Heat the empty oven at max. temperature for 45 minutes. This is to remove any unpleasant smell caused by working residues.
- Carefully clean the internal cavity of the oven with soapy water and rinse it.

IMPORTANT!

When the oven is in operation, hot surfaces might occur at the oven door. Take note of the “Warning! Hot Surface” sign. Make sure children do not go near the oven when it is in use.

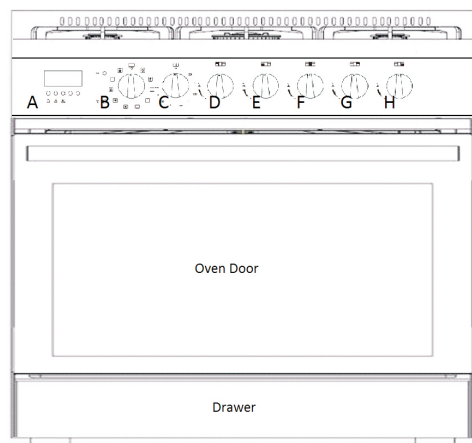
Oven Accessories

Model : OFS9020

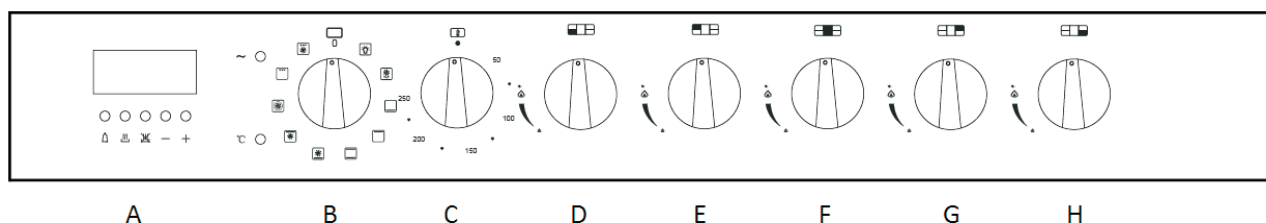
- 1x baking tray
- 1x baking tray holder
- 1x grill insert
- 1x baking tray handle
- 2x full rack
- 1x user manual

Control Panel

Oven Model : OFS9020



Knob	Description
A	Digital Timer
B	Function Rotary Switch
C	Temperature Switch
D	Auxiliary Burner
E	Large Burner
F	Wok Burner
G	Medium Burner
H	Medium Burner



A is a digital timer and it is used to control the power on/off. Oven cooking time adjustment and program setting can be done here too. The inner cavity light is on when the appliance is in the normal working state. OFS9020 uses the digital timer to control cooking time and program setting.

Refer to the section "Digital Timer" on page 16 for the operating instructions.

B is the Function control knob that permits different heating functions to be selected to suit different cooking needs. This allows the user to choose the best cooking function for the food to be cooked.

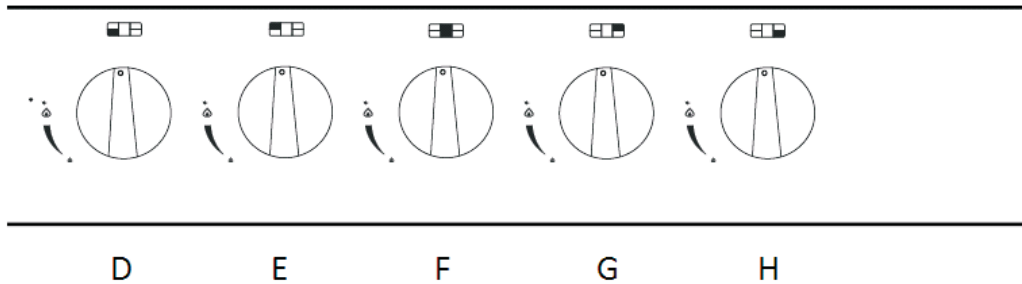
C is used to control the oven temperature and it can be adjusted from 50°C to 250°C. When the inner cavity of the appliance reaches the preset temperature, the heating element switches off automatically. It will switch on again automatically when the cavity temperature is lower than the preset temperature.

D, E, F, G, H are gas cooktop control knobs.

Using the Cooktop

The burners are designed and rated to provide the exact heat required for different cooking styles.

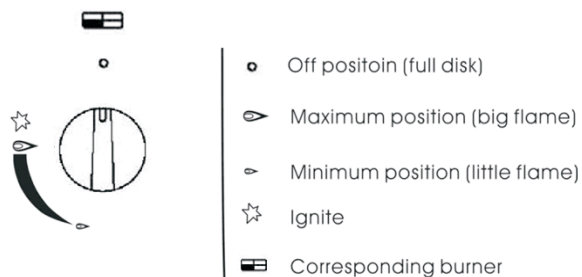
For each cooktop control knob, there is a printed diagram to indicate which burner or heating element the knob is controlling.



Automatic Electrical Ignition

The command to ignite the burner is integrated in the control knob. Press and turn the corresponding burner knob counterclockwise until it reaches the "Full on" position.

Automatically the ignition sparks on. Keep pressing the knob until the burner lights up. Matches can be used to light the burners during blackouts.



Ignition of Burners Equipped with Safety Thermocouples

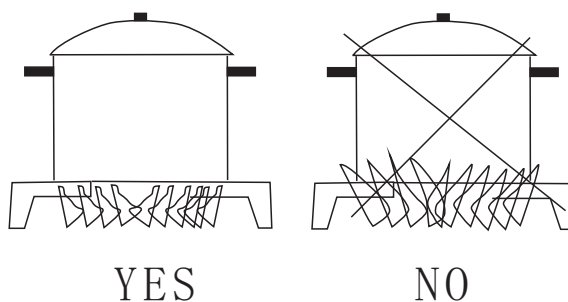
The appliance burners are to be equipped with safety thermocouples. This thermocouple is part of the flame failure device (FFD). A FFD is designed to stop flammable gas going to the burner if the flame is extinguished. This is to prevent a dangerous build up of gas around the appliance.

For burners which are equipped with FFD, press and turn the corresponding burner knob counter clockwise to the "maximum " position. Automatically the ignition sparks on. Keep pressing the knob until the burner lights up. After the burner is lit, keep pressing the knob for about 10 seconds to allow the safety thermocouples to warm up. If the burner fails to light up after 10 seconds it means the safety thermocouple is not heated sufficiently. Repeat the process.

Optimum Use of the Burners

To get the maximum yield with minimum gas consumption, please keep the following points in mind:

- Once the burner is lit, adjust the flame according to your needs.
- Use an appropriate pan with a flat bottom for each burner (see the table and figure below).
- When the pan content starts to boil, turn the knob down to "Reduced rated position" (small flame).
- Always put a lid on the pan.



Burners	Wok	Rapid	Semi-Rapid	Auxiliary
Ø pans in cm	22-24	20-22	16-18	10-14

Using the Electric Oven

Various cooking functions can be set by selecting different heating elements and temperature settings.

Oven Cooking Functions



Defrosting- the fan switches on without any heating. Food defrosting time is cut by about 1/3.



Static convection mode (conventional cooking) - heat supplied from top and bottom heating elements. The oven must be preheated before food is placed inside. Static convection is ideal for cooking:

- Pastry (dry-thin)
- Pizzas
- Bread

Characteristics of static cooking:

- Heat supplied from above and below
- Cooking possible on one shelf only
- Low moisture removal



Intensive Cooking (Bottom Heating Element + Top Heating Element + Fan)

This function gives even cooking by using both top and bottom outer heating elements with fan to help to circulate the heat evenly. Using the top heating elements gives the food a golden brown finish. Putting the food on a lower shelf will make pizza and pastry bases crisper. To make the food brown and crusty, you can put your food on level 1 (the first shelf above the enameled floor) and / or 4 (top level).



Top Outer Heating Element + Fan



Top Outer Heating Element



Double Grill with Bottom Heating Element

This function gives more radiant heat by using both inner and outer top heating elements and bottom heating element. Using the top heating elements gives the food a golden brown finish. Putting the food on a lower shelf will make pizza and pastry bases crisper. This function is perfect for small quantities of food on shelf level 2 and / or 3. To make the food brown and crusty, you can put your food on level 1 (the first shelf above the enameled floor) and / or 4 (top level).



Fan Forced Baking. The circular heating element and the fan come into operation and the heat is distributed evenly to all levels of use. Various dishes can be cooked on different shelves, naturally remembering to cook each one for the right time. The oven must be preheated before food is placed inside.

This mode is ideal for cooking:

- Cakes
- Large amounts of food
- Cooking different dishes together.

Characteristics of Fan Forced Baking:

- Heat supplied from every direction
- It's possible to cook on several shelves at the same time.
- High moisture removal
- Defrosting possible with or without heat.



Central Grill. This can be used for small amounts of food (low energy consumption). Door has to be closed at all times for grilling.



Full Grill - for grilling food that occupies a large surface. Closed door grilling at all times.



Gratin Ventilated Grill- the action of the fan combined with the powerful action of the two grill elements is ideal for cooking large pieces of food. Closed door grilling at all times.



Ventilated Grill- Fan + top inner heating element. Closed door grilling at all times.



Bottom Element with Fan

The heat from below is spread evenly through the oven for slow, gentle cooking.



Bottom Element



Off

Digital Timer

The electronic programmer is a device which groups together the following functions:

- 24 hour clock with illuminated display

- Timer (up to 23 hours and 59 Min.)

- Program for automatic beginning and end of cooking

- Program for semi-automatic cooking (either only start or only finish).

Description of buttons



Timer



Cooking time



End of cooking time



Manual position



Increment of numbers



Decrement of numbers

Description of lighted symbols



Auto (flashing) programmer in automatic position but not programmed

Auto (always lighted) programmer in automatic position with preset program

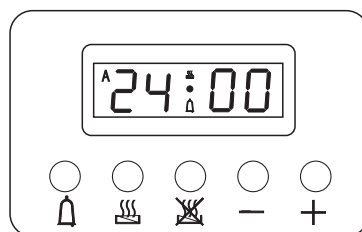


Manual cooking taking place



Timer in operation

And -Auto- (both flashing) programmer error.



Digital clock

Oven clock shows 24-hour time. Upon immediate power up of the oven or after a blackout, three zeros will flash on the programmer panel. To set the oven clock local time please press and buttons simultaneously, and adjust by pressing [+] and / or [-] buttons until you have the exact hour. The regulation speed depends on the pressure applied on the [+] [-] buttons.

Manual cooking without using the programmer

To operate the oven manually, that is without using the auxiliary programmer, it is necessary to cancel the flashing -Auto- by pushing and buttons at the same time to set it on manual mode.

Automatic cooking (start and finish)

- 1) Set the cooking duration by pressing button.
- 2) Set the end of cooking time by pressing button.
- 3) Set the temperature and cooking program by using the thermostat knob and the selector knob.

After done with the setting, -Auto- symbol will flash, this means the oven has been programmed.

For example: cooking lasts 45 minutes and is expected to stop at 14.00.

- Press and set to 0.45

- Press and set to 14.00



After finishes the setting, the clock hour will appear on the panel and -Auto- symbol will be on. This means the cooking program has been entered to the programmer.



At 13.15 h. (45 minutes to 14) the oven turns on automatically. During cooking duration, button and -Auto- are flashing.

At 14.00 h. the oven turns off automatically, a buzzer goes off until it is stopped by pressing any function key button.

Semi-Automatic Cooking





- A. Set the length of cooking time
- B. Set the end of cooking time

A) Set the length of cooking time by pressing the  button. The oven will turn on immediately. -AUTO- and the  symbols will flash. At the end of cooking, the oven will turn off, a buzzer will go off until it is stopped as above described.

B) Set the end of cooking time by pressing the  button. The oven will turn on immediately. -AUTO- and  will flash. When the set cooking time has elapsed, the oven will turn off and the buzzer will ring until it is stopped as above described.

The cooker program may be seen at any moment by pressing the corresponding button. The cooking program may be cancelled at any moment by pressing the [+] [-] buttons until zero appears on the panel. Then the oven can work manually.

Timer - Buzzer

The timer consists of a buzzer which may be set for maximum period of 23 hours and 59 min. To set the time, press the  button and the [+] or [-] until you reach the desired time on the panel. Having finished the setting, the preset time and the  symbol will appear. The countdown will start immediately and may be seen at any moment on the panel by simply pressing the  button. At the end of the set time, the  symbol will turn off and the buzzer will ring until it is stopped by pressing any key function button.

Note: Power blackout makes the clock go to zero and cancels the set programs. After a blackout three zeros will flash on the panel and cooking need to be programmed once again.

Oven Cooking

For perfect cooking it is necessary to pre-heat the oven to the preset cooking temperature. Use deep containers or trays as baking-pan for roasts placed in the middle rack, to minimum possible soiling of the oven cavity from fat splashes, sauce burning and smoke production. The table shows some examples of how to set the thermostat and the cooking time. The cooking times vary according to the type of food, its homogeneity and volume. Use these suggestions as a guide only.

Practical hints to save energy

The oven can be switched off some minutes before cooking end; the residual temperature is enough to complete cooking. Open the oven door only when it is absolutely necessary; to check the cooking phase, look through the glass door (the inner cavity light is always on).

Pieces of general advice

The oven offers various kind of heating:

1. The traditional heating for the cooking of special roasts
2. The fan forced heating for the cooking of cakes, biscuits and similar.

If the fan forced heating is chosen, it is recommended to take advantage of it by cooking on more levels to prepare a complete menu, to save time and energy.

The intelligent display light

FAN FORCED heating

By this function a continuous circulation of warm air is created, suitable for the cooking on multiple levels. The oven will reach the preset temperature in a very short time.

TRADITIONAL COOKING (the upper and lower heating element operate)

It is especially suitable for the cooking of game and as well as for the cooking of bread and sponge cakes. It is advisable to place food into the oven after preheating it, when the oven reaches the set temperature the yellow warning light extinguishes.

GRILL COOKING (the two upper heating pipe works)

To cook with the grill, pre-heat the oven for about 5 minutes. During grill operation the heat comes from above; and is suitable for thin cuts meat and for toasts. The table shows some examples of cooking times and shelf positions. The cooking times vary according to the type of food, its homogeneity and volume.

COOKING OF PASTRY

The air circulation of the oven assures an instantaneous and uniform heat distribution. More trays can be inserted into the oven together with the pastries, taking care not to use the top level. Together with the pastry, other foods can be cooked at the same time (fish, meat, etc.), provided they can be cooked at the same temperature.

GRATINATING (use either the inner upper element or both inner outer upper elements)

"Gnocchi alla romana" , polenta pasticciata, rice, lasagnas, noodles and vegetables dressed with béchamel are typical preparation for this type of cooking.

COOKING TIMES

The table shows some examples for the adjustment of the thermostat and of the cooking time. The cooking times can vary according to the type of food, its homogeneity and volume.

Nature of food	Shelf Level	Oven Temp. °C	Time Minutes
General	2	220--250	Relative to Qty
Long-cooking roast	2	225--250	50--60
Fowl (duck)	1	210--250	150--180
Poultry	2	225--250	50--60
Game	1	200--225	Relative to Qty
Fish	1	180--200	20--25
Pastries	1	160--200	60--70

Food	Qty Kg	Shelf Level	Temp. °C	Pre-heat time in minutes	Time in min.
Veal cutlet	1	3	250	5	8--10
Lamb cutlet	1	3	250	5	12--15
Liver	1	3	250	5	10--12
Chopped meat roulades	1	3	250	5	12--15
Veal heart	1	3	250	5	12--15
Roast in the net	1	3	250	5	20--25
Half-chicken	1	3	250	5	20--25
Fish filet	1	3	250	5	12--15
Stuffed tomatoes	1	3	250	5	10--12

REMARK:

- For the beef, veal, pork and turkey roasts, with bones or rolled, add about 20 minutes to the times shown in the table.
- The suggested shelf number allows you to cook at multiple levels, whereby shelf 1 is at the bottom level.
- The times indicated in the table refers to the cooking of one dish only; for multiple dishes, the cooking times should be increased by 5-10 minutes.

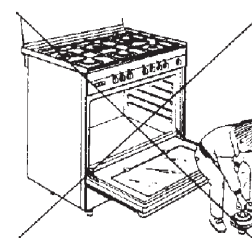
Important :

When the oven is in operation, always keep the oven door closed.

Don't let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets.

Do not put any weight on oven door.

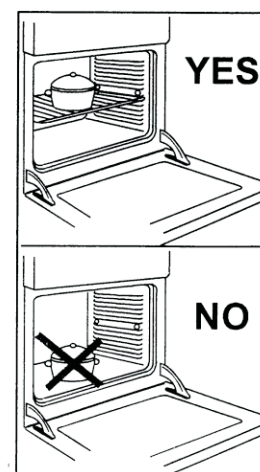
Never cook on the bottom base panel.



When cooking foods on the grill, always put the dripping tray on the shelf underneath. Place some water in drip tray to stop fats burning and smoking during cooking, and also keeps the moisture in meat while grilling

When cooking on different shelves simultaneously, put all containers in the centre of their shelves

Never use the oven without the rubber seal.



Cleaning and Maintenance

Caution: Prior to cleaning or maintenance, always disconnect the power supply.

Make sure a steamer cleaner is not used.

1) HOB

The surface of the hob, pan supports, enamelled burner caps and burner heads need to be cleaned regularly with warm soapy water, rinsed and then dried well to keep them in good condition.

Never clean when the top and components are still warm. Do not use metal or abrasive pads, abrasive powders or corrosive spray products. Never leave vinegar, coffee, milk, salty water, lemon or tomato juice for any length of time on the surfaces.

WARNINGS

Follow the instruction below before remounting the parts:

- Check that the heads burners and the relative burner caps, are correctly positioned in their housings.
- Check that burner head slots have not become clogged by foreign bodies.
- If it happens after re-installation that you find it difficult to on and off the hob, do not apply excessive force to do so but call for technical assistance.
- If any liquid spills over the hob, it must always be removed with a sponge.

2) CLEANING OF STAINLESS STEEL

In order to have your oven retains its new appearance; regular cleaning and care should be performed to protect the s/steel finishes.

Never use gritty or abrasive sponges. Stubborn stains can be removed by soaking in hot water, standard stains can be removed by applying a clean cloth soaked in soapy water before spillage becomes cold or dries up. Acidic materials like vinegar and citric juices etc can damage the most resistant surfaces. If a spill occurs wipe it immediately.

Note : Use only damp cloth to clean the stainless steel panel with printed wording. Stainless steel cleaners and similar products may remove the print.

3) OVEN CLEANING

Oven spillages should be cleaned straight away. Leaving it will cause burning and smoking inside the chamber of oven the next time oven is used. Leaving spillage' s can cause permanent damage to the enamel thus making it extremely hard to remove in the future. A non-caustic cleaner is recommended to clean the chamber of the oven. Do not use abrasive scourers, sponges, cleaning products. Wipe out oven regularly and properly while oven is still warm with hot soapy water and a soft cloth.

4) TOP HEATING ELEMENT

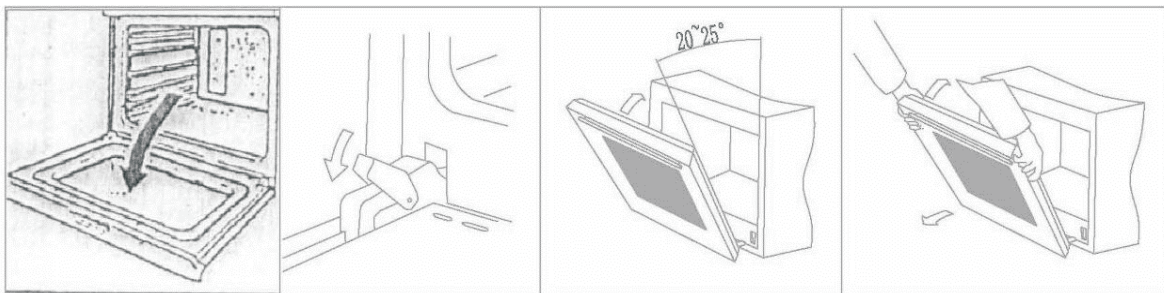
This element must never be sprayed with any detergents. A damp cloth and a bottlebrush can be used to clean the roof of the oven and the element itself. Never soak the element and always dry it after cleaning as not doing so can

lead to deterioration. This area should be cleaned regularly as cooking fats spit up and stick to the ceiling and the element which will burn and smoke, giving out unpleasant odours.

5) CLEANING OF OVEN DOOR

This glass can be soaked in hot soapy water or with special glass cleaners. The outer finish glass should be cleaned with a specified glass and mirror cleaner only. Soapy water will remove stains and so on but will leave streaks. Refer to Triple Glazed Oven Door Assembly below for the ways to remove the glass from oven door. Oven door can be removed according to the below instruction :

- Open the oven door completely
- Turn the brackets of the lower hinges upwards until hooking the upper hinges.
- Set the door ajar, then lift lightly to remove the lower hinges from the slots.
- Remove the door and the two upper hinges from their seats.



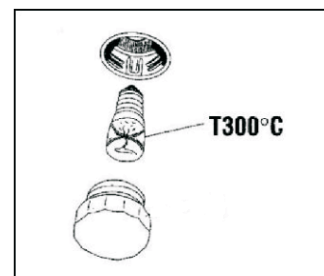
6) REPLACING THE OVEN BULB

Once the oven has been electrically disconnected, unscrew the glass protection cap and the bulb, replacing it with another one suitable for high temperature 300°C.

It should be fit below points:

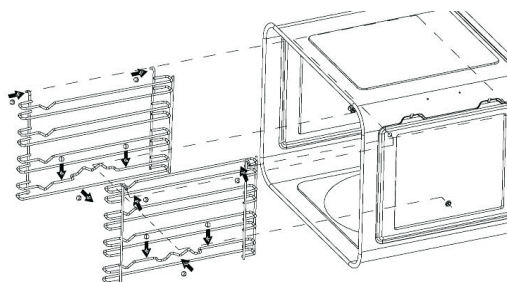
Voltage: 240V Power: 25W E14

Reassemble the glass cap and reconnect the oven.



7) LATERALS GRIDS

The lateral grids can be removed from the chamber. Pull the grid pins at the oven chamber lateral panels then pull the grid pins at the oven back panels and remove the grids. Reverse the steps when inserting the grids back to the chamber.

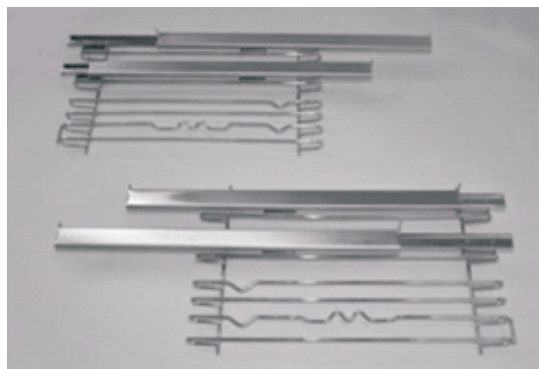
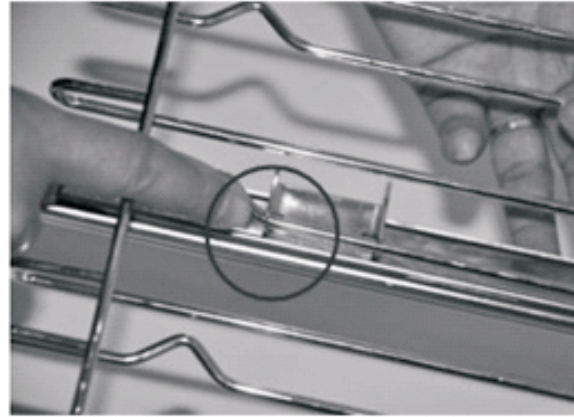


8) TELESCOPIC RACKS ASSEMBLY

Choose the shelf to use with the telescopic arms. Pay attention to the direction in which the telescopic arms is to be extracted. Position the telescopic arms joint on the side brackets frame.

The side brackets have a certain degree of flexibility which can be adjusted to suit the telescopic arms.

After fixing the telescopic arms on left & right brackets, secure the brackets back to the oven chamber.



ATTENTION

Telescopic rails are fitted to the oven to facilitate easy inspection and removal of cooked food & utensils.

Should these rails be unclipped for cleaning or re-positioning it is imperative that the wire side racks and rail clips are not bent or damaged. (Note: The side frames and telescopic rail components are specific to the LH or RH side of the oven.)

Upon re-insertion, the front telescopic clip must be located and clipped in under the 'V' of the appropriate shelf wire and then onto the wire below. The rear clips are then inserted onto the same level shelf of the side frame. Note: The small prongs on the rail ends must be on the top.

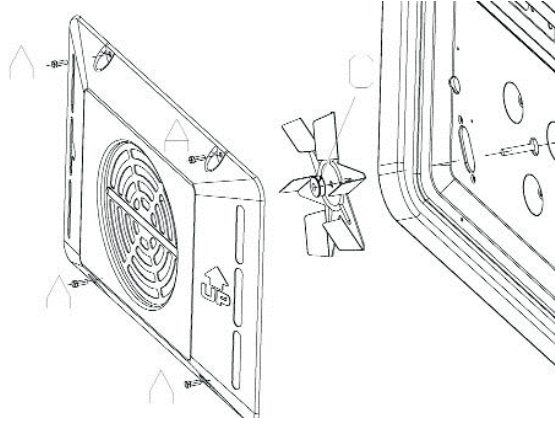
After assembly with the side racks, each clip must be inspected to ensure that the wire frame is positively and fully seated into all grooves. The side racks can then be re-installed to the appropriate side.

If cleaners are used on the telescopic rails then ensure that they adequately flushed to remove all residue from within the tracks before use.

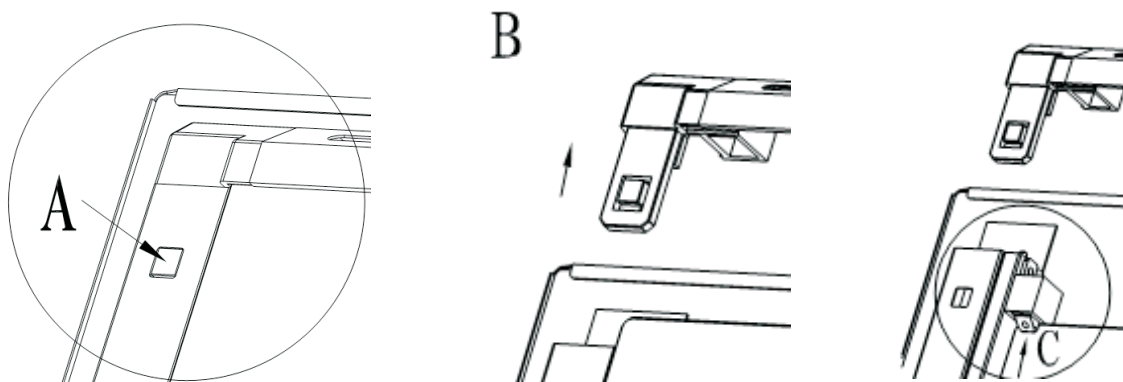
Note: The prongs on the rail ends fit at the front & rear of the sliding wire support and shelf, they do not go through the small holes in the baking tray.

9) COOKING FAN

The cooking fan has to be periodically cleaned with warm water with suitable detergents. Make sure the oven is switched off before removing the fan cover. Unscrew the four screws at the fan cover panel then unscrew the fan central nut. Remove the fan for cleaning. Do not put the fan into dishwasher. Reverse the above instructions to reassemble the fan back. Make sure the fan cover is assembled back to the oven chamber.



10) TRIPLE GLAZED OVEN DOOR ASSEMBLY



To remove the oven glass for cleaning, first press clip A on left and right side down simultaneously, and pull according to direction B. The cover is now removed and inner glass could be taken out now.

To remove the middle layer glass, Clip C is to be pushed according to direction shown in the picture above.

After cleaning, reverse the procedure in order to put the glasses back.

Troubleshooting

Some of the problems can be solved by simple maintenance operations. Or when something is not done properly, this can be resolved easily without calling for technical assistance.

If your appliance is not working efficiently:

Make sure the gas cock is open

Check if the plug is in

Check that the knobs are set correctly for cooking and then repeat the operations given in this user manual

Check the electrical system safety switches (RCD). If there is failure in the system call an electrician

Any of the following are considered to be abnormal and may require servicing:

Yellow tipping of the hob burner flame.

Sooting up of cooking utensils.

Burners are not igniting properly.

Burners fail to remain alight.

Burners extinguished by cupboard doors.

Gas valves are difficult to turn on or off.

In case the appliance fails to operate correctly, contact the authorised service provider in your area.

Servicing of the hob must only be done by an authorised service representative and the product must not be modified. Power must be disconnected before any servicing or maintenance is conducted.

Abnormal conditions include:

Excessively yellow or sooting flame type.

Flame lifting off the burner ports.

Flame lighting back into the burner (normally associated with a popping sound).

Objectionable odour of the flames combustion products.

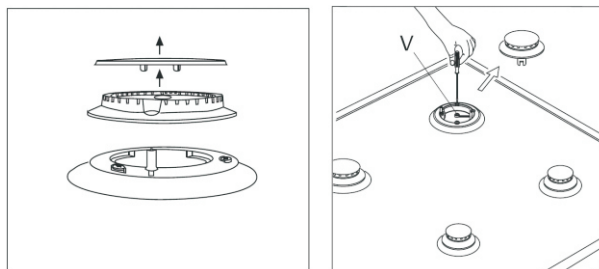
Should a faulty condition develop in the hob that is not described above, refer to the following table first for possible causes and solutions prior to contacting an authorised service representative. Servicing beyond the solutions listed shall only be undertaken by an authorised service representative.

FAULT	POSSIBLE CAUSE	SOLUTION
No spark when gas control knob is pressed.	No power.	Check if cord is plugged in and switched on. Check mains circuit breaker.
	Loose spark cable.	Call authorised representative.
	Burner not aligned properly.	Remove and re-fit burner.
Burner not lighting when spark ignition working.	Gas supply off.	Check gas supply valve.
	Burner not aligned properly.	Remove and re-fit burner.
	Burner ports blocked.	Remove, clean and replace burner.
Burner goes out when control knob released.	Flame safeguard not activated.	Re-light, allow more time for flame safeguard to activate.
	Flame safeguard faulty connection or broken.	Call authorised representative.

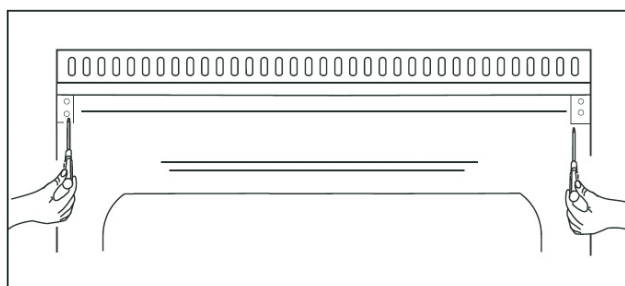
FAULT	POSSIBLE CAUSE	SOLUTION
Uneven flame pattern or slight flame lifting.	Burner ports blocked.	Remove, clean and replace burner.
At minimum flame setting the flame is too high.	Tumdown control setting incorrect.	Call authorised representative.
Small flame on High setting.	Regulator faulty.	Call authorised representative.
	Gas supply pressure low.	Call authorised representative.
	Incorrect injector fitted.	Call authorised representative.
	Blocked injector or gas supply tube.	Call authorised representative.
	Incorrect utensil size.	Refer to operating instructions utensil choice.
Flame too high on High setting.	Regulator faulty.	Call authorised representative.
	Incorrect injector fitted.	Call authorised representative.
	Incorrect utensil size.	Refer to operating instructions utensil choice.

Disassembly of the worktop must only be done by a qualified service technician. In case it is necessary to repair or replace the inside components, follow the instruction below:

Remove the trivets, remove the burner caps and rings, unscrew visible screws and nozzles.



Disassemble the worktop by unscrewing the rear screws. In this way it is possible to lift the worktop and to reach the inside components.



Warning:

Dear Customer,
To protect the surrounding furniture cabinets, after cooking is completed, the cooling fan may stay on until the oven has cooled down sufficiently. If you have had the oven on for hours at a time, this fan might stay on for up to 60 minutes after you turn off the oven.

Technical Data

Burners & Heat Input Table

Freestanding Cooker Model	OFS9020
Burners & Heat Input	
Small Burner 4.00 MJ/h (NG) 4.00 MJ/h (ULPG)	1
Medium Burner 6.70 MJ/h (NG) 6.70 MJ/h (ULPG)	2
Large Burner 11.50 MJ/h (NG) 11.50 MJ/h (ULPG)	1
Wok Burner 12.50 MJ/h (NG) 13.00 MJ/h (ULPG)	1
Total Heat Input (MJ/h)	NG : 41.4 ULPG: 41.9

Electrical Connection

Voltage : (220-240)V~

Frequency : 50Hz

Electrical Shock Classification : Class I

Rated Wattage / Current / Temperature

Overall rated wattage / current : 2650W

Top baking element : 1100W

Top grill element : 2400W

Rear circular element : 2600W

Bottom element : 1500W

Max. set temperature of oven : 250°C

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

kleenmaid