

cooking collection

Instructions for use and warranty details

Built In Oven

Model No.: OMF6030K

Model No.: OMF6030X

 **kLEENmaid**

Dear Customer,

Thank you and congratulations for choosing Kleenmaid.

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

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

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

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

KLEENMAID

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Caution!

Do not use the oven until you have read this user manual.

It is important to keep the user manual and store it in a safe place so that it can be consulted at any time.

The oven is intended for household use only.

The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

SAFETY INSTRUCTIONS

Warning: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children shall be kept away unless continuously supervised.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Cleaning and user maintenance shall not be performed by children.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Accessible parts may become hot during use. Young children should be kept away.

Warning: 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.

Warning: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use steam cleaning devices to clean the appliance.

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.

SAFETY INSTRUCTIONS

Danger of burns! Hot steam may escape when you open the oven door. Be careful when you open the oven door during or after cooking. DO NOT lean over the door when you open it. Please note that depending on the temperature the steam can be invisible.

- Ensure that small items of household equipment, including connection leads, do not touch the hot oven as the insulation material of this equipment is usually not resistant to high temperatures.
- Do not put pans weighing over 15 kg on the opened door of the oven.
- Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface, which could then result in the glass cracking.
- Do not use the oven in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this user manual to operate the oven.
- The appliance has been designed only for cooking. Any other use (for example for heating) does not comply with its operating profile and may cause danger.

The warning symbol  on the door of oven means “CAUTION: hot surface”.

The product is in compliance with the 89/109/EEC European Directive as it is destined to come into contact with food products.

This household appliance is compliant with the provisions of the European Community Directives

- LOW VOLTAGE DIRECTIVE – 2014/35/EC
- ELECTROMAGNETIC COMPATIBILITY DIRECTIVE – 2014/30/EC
- ErP DIRECTIVE – 2009/125/EC

The product identification data is stated on the relevant plate applied on the back of the oven. **The plate must never be removed.** There is also a rating label containing the same details on the door frame inside the oven and this is visible when the door is open.

HOW TO SAVE ENERGY



Using energy in a responsible way not only saves money but also helps the environment. So let's save energy! And this is how you can do it:

- **Do not uncover the pan too often.**

Do not open the oven door unnecessarily often.

- **Only use the oven when cooking larger dishes.**

Meat of up to 1 kg can be prepared more economically in a pan on a cooktop.

- **Make use of residual heat from the oven.**

If the cooking time is greater than 40 minutes switch off the oven 10 minutes before the end time.

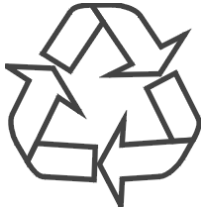
Important! When using the timer, set appropriately shorter cooking times according to the dish being prepared.

- **Make sure the oven door is properly closed.**

Heat can leak through spillages on the door seals. Clean up any spillages immediately.

- **Do not install the oven in the direct vicinity of refrigerators/freezers.** Energy consumption increases unnecessarily if installed in this proximity.

UNPACKING



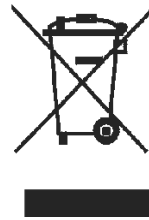
During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause

damage to the environment.

All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution! During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

DISPOSAL OF THE APPLIANCE



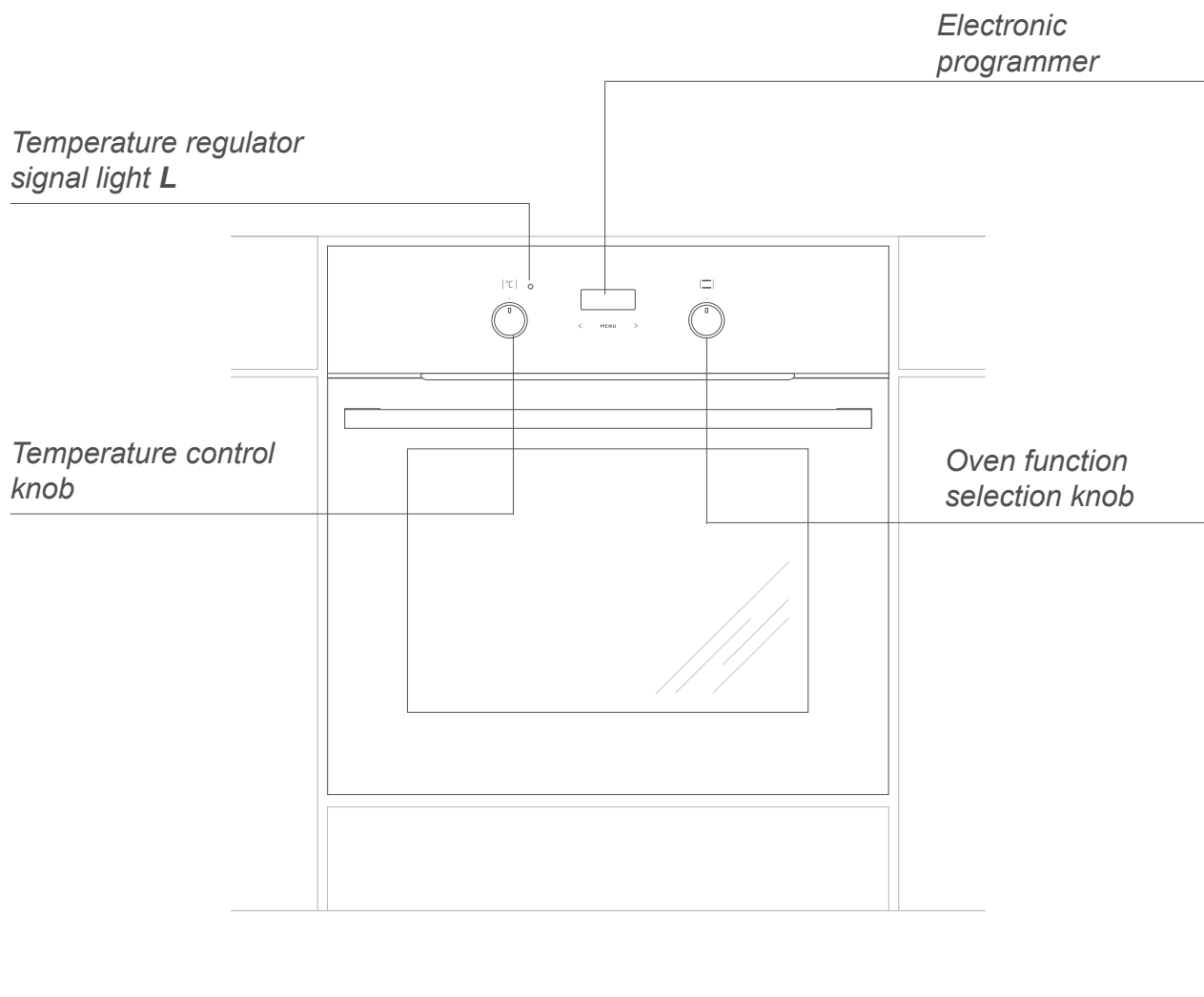
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the

user manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

DESCRIPTION OF THE APPLIANCE

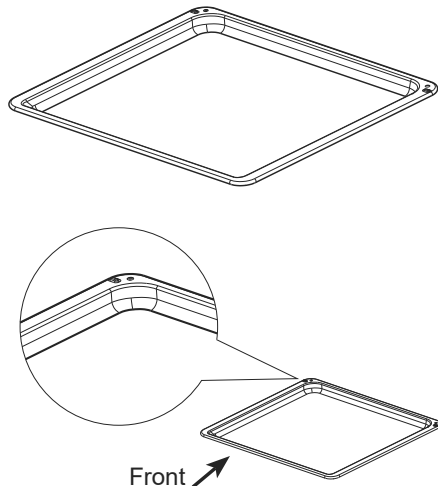


SPECIFICATIONS OF THE APPLIANCE

Oven fittings:

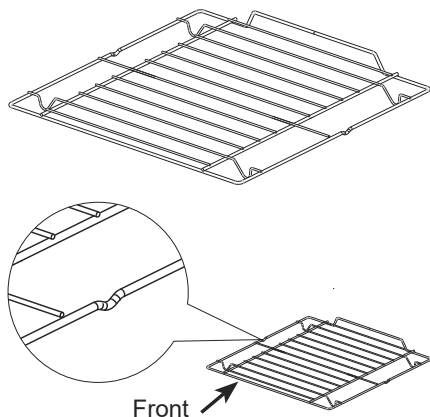
Bread baking tray

Used for bread and cakes of average thickness, small pastries and cookies. The tray can be used to contain liquids.



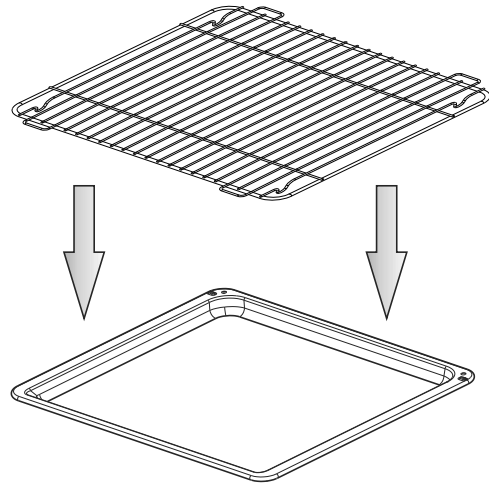
Wire grill 1

For cake moulds, casseroles, or for frozen dishes. Small pieces of food should be placed in heat-resistant cookware. You can evenly distribute the food on the wire grill in order to dry it.



Wire grill 2 (Grilling Insert for baking tray)

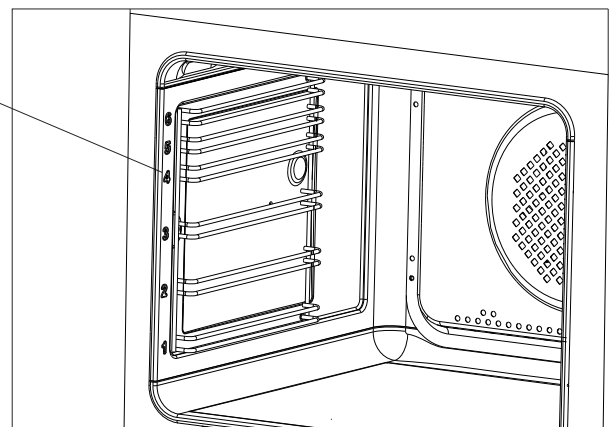
For roasts and grilled meat.



Wire shelf supports:

The wire shelf supports allow you to place the tray with food at an appropriate level. Level one is the lowest available level. To prevent the tilting of the baking tray, do not pull it out more than halfway.

Shelf supports

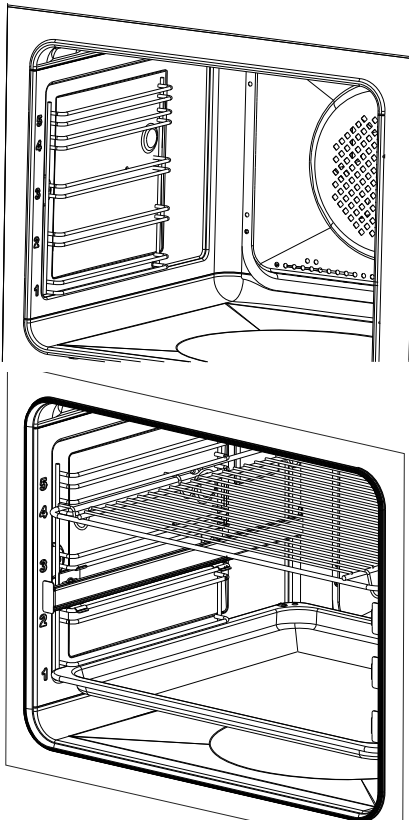


2 levels x fully extendable Safety Stop Telescopic Guides

SPECIFICATIONS OF THE APPLIANCE

How to use wire shelf supports

The wire shelf supports have 5 levels where accessories can be placed. Level one is the lowest available level. The baking tray or wire grid should be inserted in the gap between two rods that form one baking level. Do not pull out accessories more than halfway to avoid the risk of tilting or falling out.



Wire shelf lock function:

The wire shelf features special tabs on the left and right edge. A properly inserted wire shelf should have the tabs facing downwards. These tabs prevent the wire shelf from being accidentally pulled out of the wire shelf support. To remove the wire shelf from its supports, lift the wire shelf and gently pull it out.

OPERATION

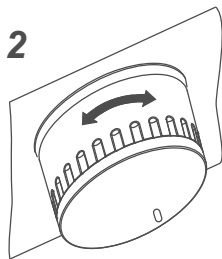
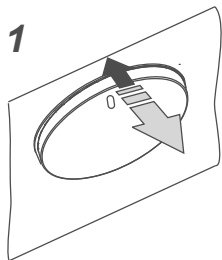
Before using the oven for the first time

- Remove packaging, clean the interior of the oven,
- Take out and wash the oven fittings with warm water and a little washing-up liquid,
- Before using the oven for the first time, allow it to operate empty and at maximum temperature for about 1 hour. Ventilate the room well, possibly by opening the windows. This will allow evacuation of the combustion fumes of manufacturing residues such as grease, oil and resin.

The oven is equipped with a retractable knobs. In order to select a function do the following:

1. Gently press and release a knob which will pop out,
2. Turn the oven functions selection knob to the desired function.

Symbols printed around the knob indicate available oven functions.



Important!

The time “0.00” will start flashing in the display field upon connection to the power supply. **The programmer should be set with the current time. (See *Electronic programmer*). If the current time is not set operation of the oven is impossible.**

The electronic programmer is equipped with electronic sensors which are switched on by touching or pressing the sensor surface for at least one second.

Each sensor reaction is confirmed by a beep. Keep the sensor surface clean at all times.

Important!

To clean the oven, only use a well rung out cloth with warm water to which a little washing-up liquid has been added.

OPERATION

Electronic programmer


   functions

MENU – function selection button


< - sensor “-”


> - sensor “+”


Setting the time

After connection to the mains or reconnection after a power cut the display will flash  0:00



- Touch and hold **MENU** (or simultaneously touch < and >) until you will see  on the display and the dot below the symbol is flashing,
- Touch < or > within 7 seconds to set the current time.

To store the new time setting, wait approximately 7 seconds after time has been set. The dot below the  symbol will stop flashing.

You can adjust the time later. To do this touch < and >, simultaneously and adjust the current time while the dot below the  symbol is flashing.


Caution!

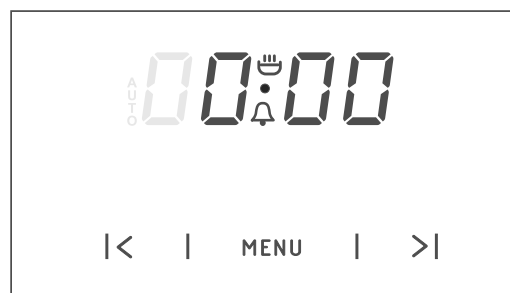
If the correct time is not set then proper operation of the oven is not possible.

Timer


The timer can be activated at any time, regardless of the status of other functions. The timer can be set from 1 minute up to 23 hours and 59 minutes.

To set the timer you should:

- Press sensor **MENU**, then the display will show flashing ,



- set the timer using sensors > and <.

The time set is shown on the display and the signal function  is on.

- Press sensor **MENU**, < or > in order to switch off the signal, the signal function will go out and the display will show the current time.

Caution!

If the alarm signal is not turned off manually, it will be turned off automatically after approx. 7 minutes.

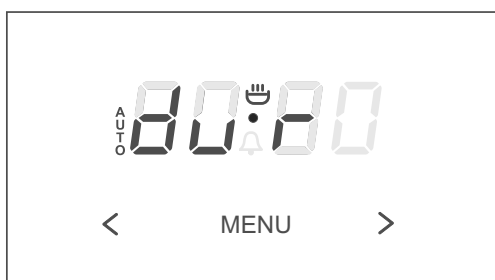
OPERATION

Semi-automatic operation

If the oven is to be switched off at a given time, then you should:

- Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.

- Press sensor **MENU** until the display shows:



- Set the required time using sensors < and >, within a range from 1 minute to 10 hours.

The set time will be introduced to the memory after approx. 7 seconds and the display will show AUTO function.

When the set time has passed the oven is switched off automatically, the alarm signal is activated and the signal function AUTO flashes again;

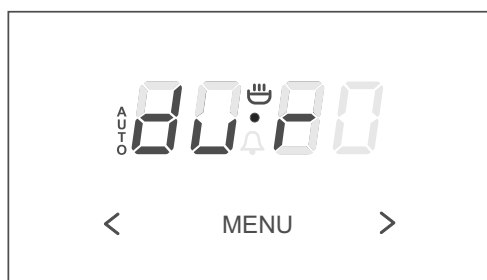
- Set the oven function knob and the temperature regulator knob to the switched-off position.

- Press sensor **MENU**, < or > in order to switch off the signal; the signal function will go out and the display will show the current time.

Automatic operation

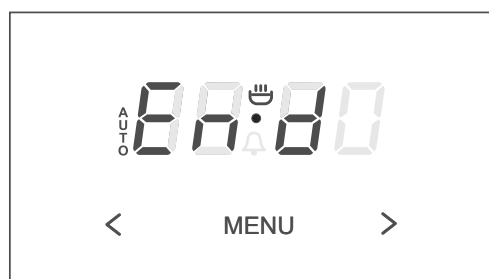
If the oven is to be switched on for a specified period of time and switched off at a fixed hour then you should set the operation time and the operation end time:

- Press sensor **MENU** until the display shows:





- Set the required time using the sensors < and > within a range from 1 minute to 10 hours.

- Press sensor **MENU** until the display shows:



- Set the switch-off time (operation end time) using sensors < and >, which is limited to a period of 23 hours and 59 minutes from the current time.

- Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.

The signal lights by  and  are now on; the oven will start operating from the point when the difference between the set

OPERATION

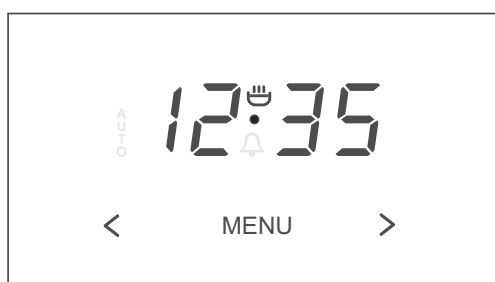
operation end time and the operation duration time occurs (e.g. the operation time is set to 1 hour, the operation end time is set to 14.00, so the oven will start working automatically at 13.00).

The function AUTO is now on; the oven will start operating from the point when the difference between the set operation end time and the operation duration time occurs (e.g. the operation time is set to 1 hour, the operation end time is set to 14.00, so the oven will start working automatically at 13.00).

When the oven reaches the operation end time it will switch off automatically, the alarm will be activated and the function AUTO will start flashing again.

- Set the oven function knob and the temperature regulator knob to the switched-off position.

- Press sensor **MENU**, < or > in order to switch off the alarm; the function AUTO will go out and the display will show the current time.



Cancel settings

Timer and automatic function settings may be cancelled at any time.

Cancel automatic function settings:

- press sensors < and > simultaneously,

Cancel timer settings:

- press sensor **MENU** to select timer settings,

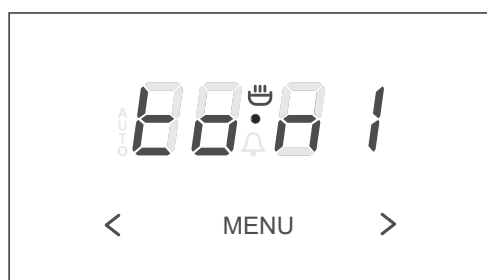
- press sensors < and > again,

Change the timer beeps

The tone of the timer beeps may be changed as follows:

- press sensors < and > simultaneously,

- select "tone" function with the **Menu** sensor, the display panel will start to blink:



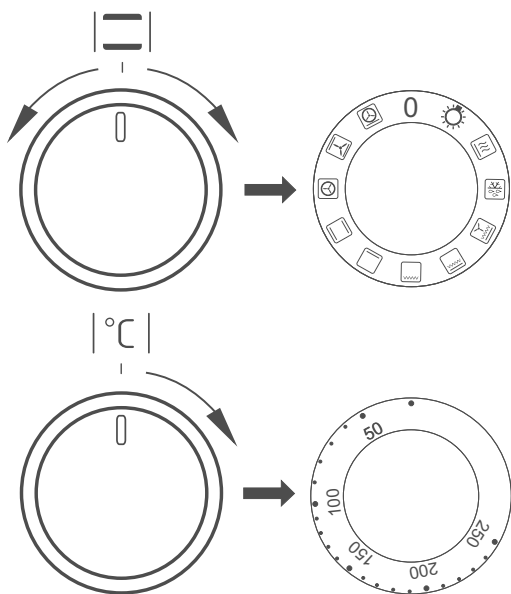
- with the > sensor press the appropriate sensors from 1 to 3 to select the option you wish.

OPERATION

▶ Oven with automatic air circulation (including a fan and fan-forced heater)

The oven can be heated up using the bottom and top heaters, the grill or the fan-forced heater. Operation of the oven is controlled by the oven function knob. To use a function turn the knob to the selected position, and the temperature regulator knob to the required temperature. The oven is equipped with retractable knobs. In order to select a function do the following:-

- Gently press and release a knob which will pop out,
 - Turn the oven functions selection knob to the desired function.
- Symbols printed around the knob indicate available oven functions.



OPERATION



Baking

When the knob is set to this position the oven is heated using only the bottom element. Best for baking cakes with heat from the bottom (moist cakes with fruit filling).



Pizza and bread

With this setting the convection fan and bottom element are on, which increases the temperature at the bottom of the cooked dish. Intense heat from the bottom for moist cakes and pizza.



Conventional baking

Set the knob in this position for conventional baking. This setting is ideal for baking cakes, meat, fish, bread and pizza on one oven level. It is necessary to preheat the oven and use a baking tray.




Fan-forced convection

Setting the knob in this position allows the oven to be heated by a heating element with air circulation forced by a rotating fan fitted in the central part of the back wall of the chamber. Lower baking temperatures can be used than in a conventional oven. Heating the oven up in this manner ensures uniform heat circulation around the dish being cooked in the oven.



Ventilated convection

This knob setting is most suitable for baking cakes. Convection baking (recommended for baking).

When the  function has been selected but the temperature knob is set to zero only the fan will be on. With this function you can cool the dish or the oven chamber.


If the **L** light goes out, it means the oven has reached the set temperature. If a recipe recommends placing dishes in a preheated oven, this should be not done before the **L** light goes out for the first time. When baking, the **L** light will temporarily come on and go out (to indicate maintenance of the temperature inside the oven).

OPERATION

Use of the grill

The grilling process operates through infrared rays emitted onto the dish by the incandescent grill element.

In order to switch on the grill you need to:

- Set the oven knob to the position marked grill ,
- Heat the oven for approx. 5 minutes (with the oven door shut).
- Insert a tray with a dish onto the appropriate cooking level; and if you are grilling on the grate, insert a tray for dripping on the level immediately below (under the grate).
- Close the oven door.

For grilling with the Roasting functions the temperature must be set to 250°C, but for Ventilated Grill it should be set to a maximum of 190°C.

Warning!

When using the grill function it is recommended that the oven door is closed.

When the grill is in use accessible parts can become hot.

It is best to keep children away from the oven.

BAKING IN THE OVEN – PRACTICAL HINTS

Baking


















- We recommend using the baking tray which was provided with your oven.
- It is also possible to bake in cake tins and trays bought elsewhere which should be put on the drying rack; for baking it is better to use black trays which conduct heat better and shorten the baking time.
- Pans and trays with bright or shiny surfaces are not recommended when using the conventional heating method (top and bottom elements). Use of such tins can result in undercooking the base of cakes.
- When using the fan forced element it is not necessary to initially pre-heat the oven chamber. For other types of heating you should pre-heat the oven chamber before the cake is inserted.
- Before the cake is taken out of the oven, check if it is ready using a wooden skewer. (If the cake is ready the skewer should come out dry and clean after being inserted into the cake.)
- After switching off the oven it is advisable to leave the cake inside for about 5 min.
- Temperatures for baking with the fan forced element are usually around 20 – 30 degrees lower than in normal baking (using top and bottom elements).
- The baking parameters given in the Tables on the following pages are approximate and can be corrected based on your own experience and cooking preferences.
- If information given in recipe books is significantly different from the values included in this user manual, please apply the instructions from the manual.

Roasting meat

- Cook meat weighing over 1 kg in the oven, but smaller pieces should be cooked on a cooktop.
- Use heatproof ovenware for roasting, with handles that are also resistant to high temperatures.
- When roasting on the drying rack or the grill we recommend that you place a baking tray with a small amount of water on the lowest level of the oven.
- It is advisable to turn the meat over at least once during the roasting time and during roasting you should also baste the meat with its juices or with hot salty water – do not pour cold water over the meat.

BAKING IN THE OVEN – PRACTICAL HINTS

Oven with automatic air circulation (including a fan and a fan forced element)

Type of dish	Type of heating	Temperature (°C)	Level	Time (min.)
Sponge cake		160 - 200	2 - 3	30 - 50
Yeast cake/ Pound cake		160 - 170 ¹⁾	3	25 - 40 ²⁾
Yeast cake/ Pound cake		155 - 170 ¹⁾	3	25 - 40 ²⁾
Pizza		200 - 230 ¹⁾	2 - 3	15 - 25
Fish		210 - 220	2	45 - 60
Fish		160 - 180	2 - 3	45 - 60
Fish		190	2 - 3	60 - 70
Sausages		230 - 250	4	14 - 18
Beef		225 - 250	2	120 - 150
Beef		160 - 180	2	120 - 160
Pork		160 - 230	2	90 - 120
Pork		160 - 190	2	90 - 120
Chicken		180 - 190	2	70 - 90
Chicken		160 - 180	2	45 - 60
Chicken		175 - 190	2	60 - 70
Vegetables		190 - 210	2	40 - 50
Vegetables		170 - 190	3	40 - 50

The times apply to a dish that is placed into a cold oven. For a preheated oven, reduce the times by about 5-10 minutes.











¹⁾ Preheat

²⁾ Baking smaller items

Note: The figures given in the Tables are approximate and can be adapted based on your own experience and cooking preferences.

TEST DISHES. According to standard EN 60350-1.

Baking




Type of dish	Accessory	Level	Type of heating	Temperature (°C)	Baking time ²⁾ (min.)
Small cakes	Baking tray	3		160 - 170 ¹⁾	25 - 40 ²⁾
	Baking tray	3		155 - 170 ¹⁾	25 - 40 ²⁾
	Baking tray	3		155 - 170 ¹⁾	25 - 40 ²⁾
	Baking tray	2 + 4 2 - baking tray 4 - baking tray		155 - 170 ¹⁾	25 - 50 ²⁾
Shortbread	Baking tray	3		150 - 160 ¹⁾	30 - 40 ²⁾
	Baking tray	3		150 - 170 ¹⁾	25 - 35 ²⁾
	Baking tray	3		150 - 170 ¹⁾	25 - 35 ²⁾
	Baking tray	2 + 4 2 - baking tray 4 - baking tray		160 - 175 ¹⁾	25 - 35 ²⁾
Fatless sponge cake	Wire rack + black baking tin diameter 26cm	3		170 - 180 ¹⁾	30 - 45 ²⁾
Apple pie	Wire rack + 2 black baking tins diameter 20cm	2 black baking tins placed after the diagonal, back right, front left		180 - 200 ¹⁾	50 - 70 ²⁾

¹⁾ Preheat, do not use Rapid preheat function.

²⁾ The times apply to a dish that is placed into a cold oven. For a preheated oven, the times should be reduced by about 5-10 minutes.

TEST DISHES. According to standard EN 60350-1.



Grilling

Type of dish	Accessory	Level	Type of heating	Temperature (°C)	Time (min.)
White bread toast	Wire rack	4		250 ¹⁾	1,5 - 2,5
	Wire rack	4		250 ²⁾	2 - 3
Beef burgers	Wire rack + baking tray (to gather drops)	4 - wire rack 3 - baking tray		250 ¹⁾	1st side 10 - 15 2nd side 8 - 13

¹⁾ Preheat for 5 minutes, do not use Rapid preheat function.

²⁾ Preheat for 8 minutes, do not use Rapid preheat function.

Roasting


Type of dish	Accessory	Level	Type of heating	Temperature (°C)	Time (min.)
Whole chicken	Wire rack + baking tray (to gather drops)	2 - wire rack 1 - baking tray		180 - 190	70 - 90
	Wire rack + baking tray (to gather drops)	2 - wire rack 1 - baking tray		180 - 190	80 - 100

The times apply to a dish that is placed into a cold oven. For a preheated oven, reduce the times by about 5-10 minutes.

CLEANING AND MAINTENANCE

By ensuring proper cleaning and maintenance of your oven you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the oven must be switched off and you should ensure that all knobs are set to the “●”/“0” position. Do not start cleaning until the oven has completely cooled.

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- **Steam Cleaning function:**
 - pour 250ml of water (1 glass) into a bowl placed in the oven on the first level from the bottom,
 - close the oven door,
 - set the temperature knob to 50°C, and the function knob to the bottom heater position 
 - heat the oven chamber for approximately 30 minutes,
 - open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.
- After cleaning the oven chamber wipe it dry.

Important!

Do not use any abrasive agents, harsh detergents or abrasive objects for cleaning.

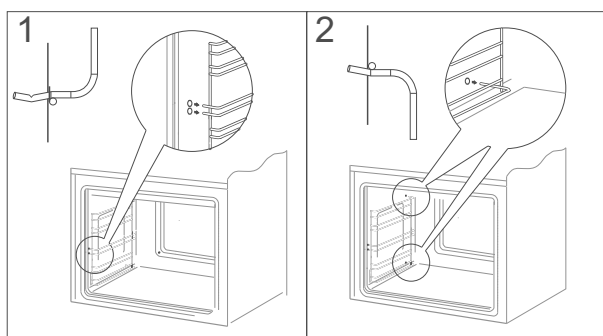
Only use warm water with a small amount of dishwashing liquid added to clean the front of the appliance. Do not use washing powders or creams.

Caution!

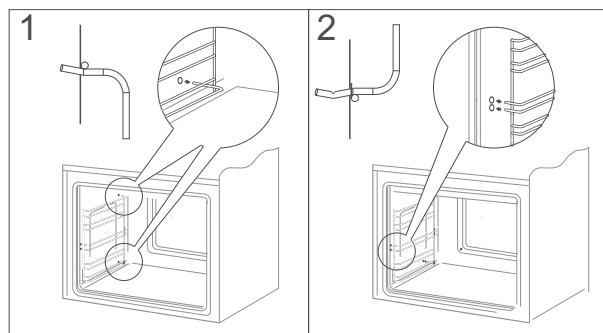
Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

CLEANING AND MAINTENANCE

- This oven is equipped with easily removable wire shelf supports. To remove them for washing, pull the front catch, then tilt the support and remove from the rear catch.



Removing wire shelf supports

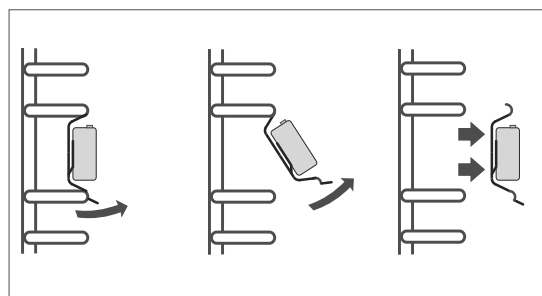


Installing wire shelf supports

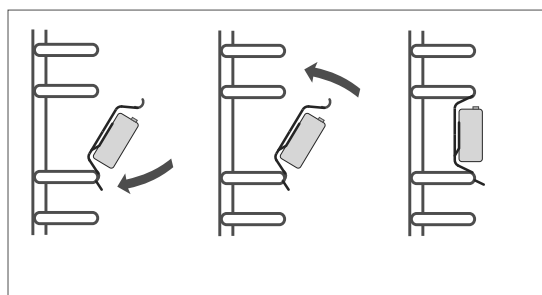
- This oven has stainless steel sliding telescopic guides attached to the wire shelf supports. The telescopic guides should be removed and cleaned together with the wire shelf supports. Before you put the baking tray on the telescopic guides, they should be pulled out (if the oven is hot, pull out the telescopic guides by hooking the back edge of the baking tray on the bumpers in the front part of the telescopic guides) and then insert them together with the tray.

Important!

Do not wash telescopic guides in a dishwasher.



Removing telescopic guides

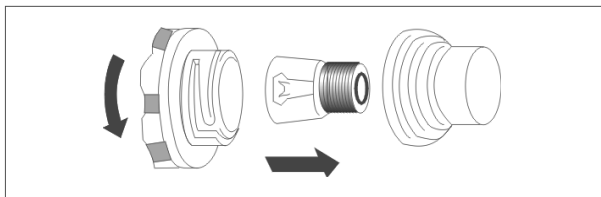
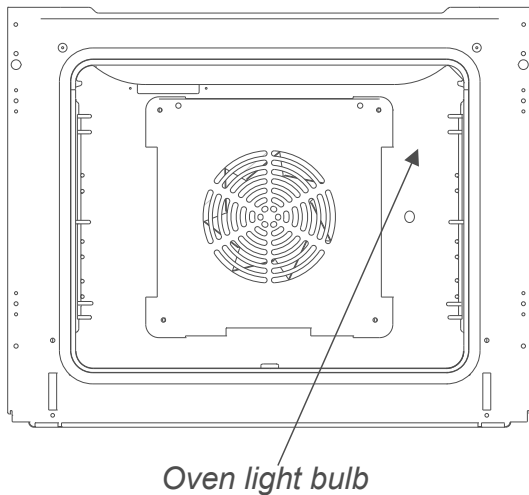


Installing telescopic guides

CLEANING AND MAINTENANCE

Replacement of the oven light bulb

In order to avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.



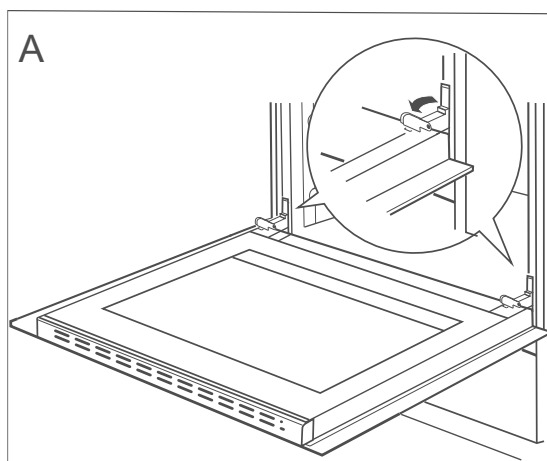
Set all control knobs to the position “●”/“0” and disconnect the mains plug,

- Unscrew and wash the lamp cover and then wipe it dry.
- Unscrew the light bulb from the socket, replace the bulb with a new one – a high temperature bulb (300°C) with the following parameters:
 - voltage 230 V
 - power 25 W
 - thread E14
- Screw the bulb in, making sure it is properly inserted into the ceramic socket.
- Screw in the lamp cover.

CLEANING AND MAINTENANCE

Door removal

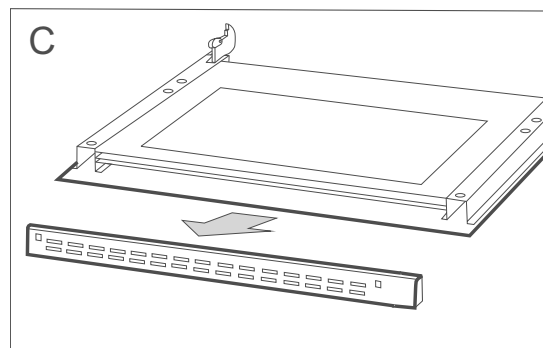
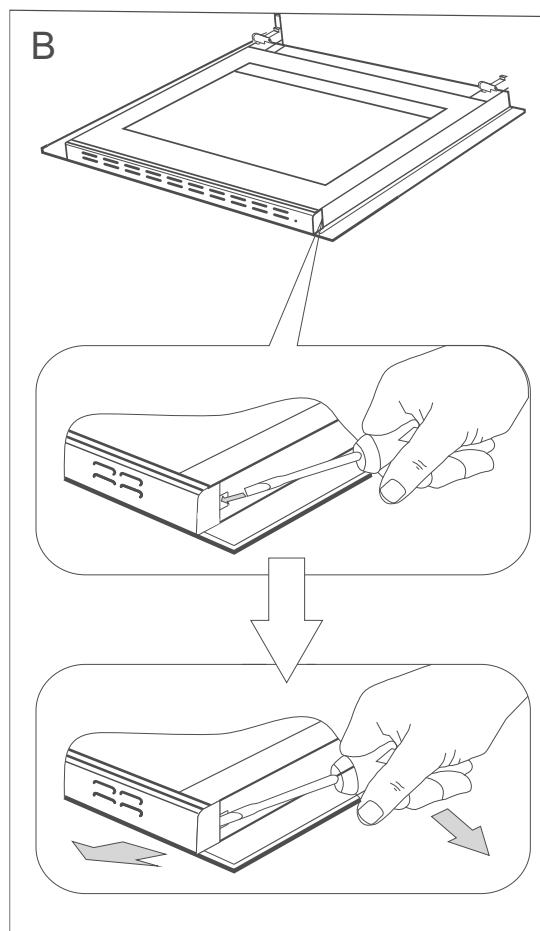
In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards (fig. A). Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the oven do the reverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



Tilting the hinge safety catches

Removing the inner panel

1. Using a flat screwdriver unhook the upper door slat, prying it gently on the sides (fig. B).
2. Pull the upper door slat loose. (fig. B, C)

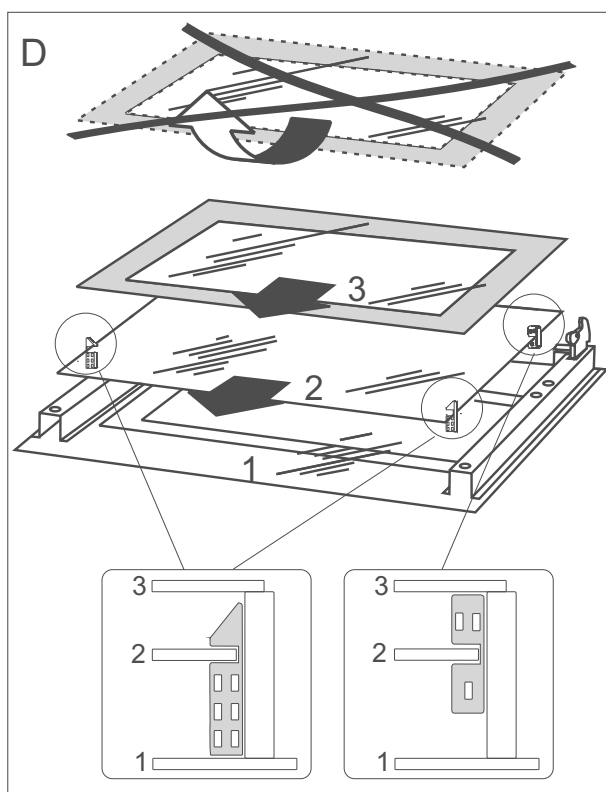


CLEANING AND MAINTENANCE

3. Pull the inner glass panel from its seat (in the lower section of the door). Remove the inner panel (fig. D).
4. Clean the panel with warm water with some cleaning agent added.

Carry out the same process in reverse order to reassemble the inner glass panel. Its smooth surface should be pointed upwards.

Important! Do not force the upper strip in on both sides of the door at the same time. In order to correctly fit the top door strip, first put the left end of the strip on the door and then press the right end in until you hear a “click”. Then press the left end in until you hear a “click”.



Removal of the internal glass panel

Regular inspections

Besides keeping the oven clean, you should:

- carry out periodic inspections of the control elements and cooking units of the oven. After the warranty has expired you should have a technical inspection of the oven carried out at a service centre at least once every two years,
- fix any operational faults,
- carry out periodical maintenance of the cooking units of the oven.

Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorised fitter.

INSTALLATION INSTRUCTIONS

The installation and technical assistance must only be performed by qualified persons.

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).

Carefully read the safety instructions in this manual before using the oven. Incorrect installation, maintenance, assistance and use can cause serious damage/injury to persons or objects.

This product must be installed as instructed in this manual and in compliance with National Standards and local regulations in force.

Do not lift or pull the oven by the door handle and do not force or load weights on the door when this is open.

The purchaser is responsible for installation. Assistance provided by the manufacturer due to incorrect installation is excluded from the warranty.

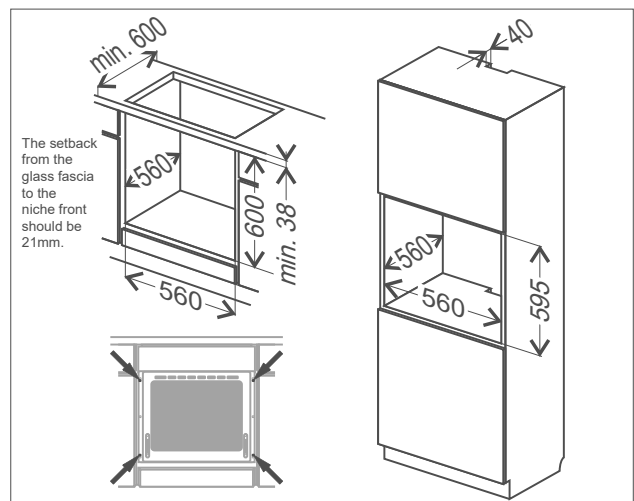
DO NOT install the oven behind a decorative door in order to avoid overheating.

Features of the cabinet

- The kitchen area should be dry and aired and equipped with efficient ventilation. When installing the oven, easy access to all control elements should be ensured.
- The cabinet and its components must be able to withstand temperatures of up to 90 °C without presenting deformities and/or surface defects.
- The cabinet must enable the free passage of the oven connections.
- All household kitchen units must be protected with fire-resistant material in accordance with the standards in force.

Inserting the oven in the cabinet

- Make an opening with the dimensions given in the diagram for the oven to be fitted.
- Make sure the mains plug is disconnected and then connect the oven to the mains supply.
- Insert the oven completely into the opening without allowing the four screws in the places shown in the diagram to fall out.
- The setback from the glass fascia to the niche front should be 21mm.
- Ensure the oven is safely installed inside the cabinet. Use screws to fix the oven to the front face of the cabinet.



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.



INSTALLATION INSTRUCTIONS

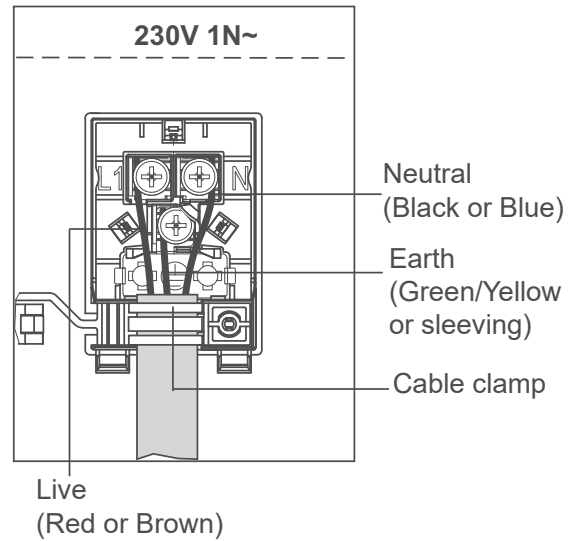
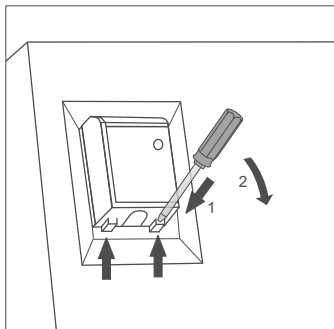
Electrical connection

Warning: This appliance must be earthed.

The appliance is supplied fitted with a power cord and 3 pin plug. Plug the 3-pin plug into a properly earthed, 15A general purpose power outlet. The power supply plug must be accessible to allow disconnection of the appliance in the installed position. The supply cable should be positioned so that it does not reach a temperature of more than 75 °C along its entire length.

If a 15A general purpose outlet is not available, then a qualified person should install a 15A outlet or install the appliance with fixed wiring. For fixed wiring installation, the means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

- Access to the main terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
- Connection should be made with 1,5mm² twin and earth cable.
- First strip the wires, then push the cable through the cable clamp in the terminal block cover.
- Connect the cable to the terminal block and tighten the cable clamp screw (see diagram).
- Close the terminal box, ensuring that the cover is engaged on the locking tabs.



The yellow/green cable must be longer than the other two by at least 20 mm.

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.

Ensure the electric cable does not pass near or come into contact with the surfaces reaching a temperature above 75 °C.

Attention: Disconnect the electric power supply before performing technical assistance or maintenance on the product.

In case of replacement of the electric cable, ensure the use of an electric cable certified according to the Standards in force and suitable to the technical features of the product.

Use only flexible cables:
type HO5VV-F 3G1.5

Use only plug:
according to the Standard AS/NZS 3112

INSTALLATION INSTRUCTIONS

Technical assistance

Should you require technical assistance and/or spare parts for your oven contact the dealer or the authorised technical assistance centre nearest to you.

In this case also it is necessary to state all the appliance data on the rating plate, such as: model, serial number, etc. The rating plate is placed on the side or back of the oven however on the door frame inside the oven there is rating label containing the necessary details and this is visible when the door is open.

PROBLEM	REASON	ACTION
1. The appliance does not work.	Break in power supply.	Check the household fuse box; if there is a blown fuse replace it with a new one.
2. The programmer display shows "0:00".	The appliance was disconnected from the mains or there was a temporary power cut.	Set the current time (see ' <i>Electronic programmer</i> ' on page 11).
3. The oven lighting does not work.	The bulb is loose or damaged.	Tighten up or replace the blown bulb (see ' <i>Cleaning and Maintenance</i> ' on page 23).

SPECIFICATIONS

Model	OMF6030K/OMF6030X
Oven dimensions (H/W/D)	595 x 595 x 575 mm
Rated voltage	230 V ~50 Hz
Total power	3100 W
Top element+bottom element	2000 W
Grill + top element	2900 W
Fan with fan forced element	2000 W
Fan element+bottom element	3100 W

10. KLEENMAID WARRANTY

TERMS AND CONDITIONS

1. Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid will provide parts and labour to you the customer as set out herein.
2. Kleenmaid's Products come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
3. The benefits given to you under this Kleenmaid Warranty are in addition to other rights and remedies to which you may be entitled under the Australian Consumer Law in relation to the Product to which this Kleenmaid Warranty relates. Subject to the conditions below, the Product is warranted by Kleenmaid and/or its agents to be free from defects in materials and workmanship for the Warranty Period for normal Domestic Use.
4. Product Identification: -
 - a. Kleenmaid reserves the right to reject claims for any services or work where you cannot produce for verification the serial number and a proof of purchase for the Product (including but not limited to the original invoice).
 - b. this Kleenmaid Warranty will be voided if the serial number for the Product cannot be verified. This is not intended to exclude, restrict or modify any right or remedy to which you may otherwise be entitled under the consumer guarantee provisions of the Australian Consumer Law.
 - c. in the event that a request for repair is made against this Kleenmaid Warranty where the serial number for the Product cannot be verified or you cannot produce for verification a proof of purchase for the Product (including but not limited to the original invoice), the repairer will not carry out any repairs on the Product and you will be charged a service call-out fee.
5. What is covered by this Kleenmaid Warranty: -
 - a. the Product is covered for faulty workmanship or parts that have failed under normal Domestic Use.
 - b. Kleenmaid and/or its agents will determine by objective testing if there are any defects in the Product and/or faulty workmanship.
 - c. this Kleenmaid Warranty is only applicable if repairs on Products are carried out within Mainland Australia.
 - d. this Kleenmaid Warranty: -
 - i. covers a Product purchased as new, manufactured for use in Mainland Australia;
 - ii. commences from the date of delivery of the Product;
 - iii. provides for the labour and replacement parts necessary to maintain the Product in good operating condition as specified in this Kleenmaid Warranty, however, if repair is needed because of Product failure during normal Domestic Use, Kleenmaid has the option to repair or replace the defective Product or part of the Product with a product or part of like kind and quality. A replacement part may be new or reconditioned of like kind and quality and may cost less than the original Product purchased and no charges or refunds will be made based on the replacement product or part cost difference; and
 - iv. is only applicable when the Product is used and operated in accordance with the Manufacturer's instructions.
6. What is not Covered by this Kleenmaid Warranty (excluded):-
 - a. any damage or failure to or of the Product or part of the Product:
 - i. due to the Product being inadequately serviced to manufacturer's recommendations;
 - ii. resulting from environmental conditions including and not limited to dirt, dust, rodents, insects, rust, corrosion, salt built-up, or of in any part of the Product;
 - iii. resulting from excessive use but fair wear and tear is excepted;
 - iv. resulting from poor installation including and not limited to positioning and externally fitted equipment such as plumbing and drainage, cabling, antennae or due to incompatibility of connected equipment;
 - v. caused by overheating as a result of sitting or positioning of the Product, where there is no provision for adequate ventilation or adequate protection from excessive dust;
 - vi. if the Product has been dismantled, repaired or serviced by any person other than someone authorised by Kleenmaid or its agents or representatives;
 - vii. caused by power surges or spikes, including and not limited to, mains power and telecommunications connections, or to other unspecified sources, incorrect power current, voltage fluctuation, amperage fluctuation, rust or corrosion;
 - viii. if the Product is dropped, collision of the Product with another object, use for which the Product is not designed, damage to the Product caused by your own negligence, accidental or deliberate misuse of the Product by you, theft, abuse, vandalism, flood, fire, earthquake, electrical storms or any other act of God or any war related events; or
 - ix. due to the introduction of abnormal heat loads to the Product;
 - b. costs of attendance and testing where no fault or defect covered by the terms of this Kleenmaid Warranty is identified in the Product;
 - c. initial setup and installation of the Product;
 - d. normal maintenance costs and costs incurred through the installation of items listed as requiring periodic replacement;
 - e. Products with removed or altered serial numbers;
 - f. broken or cracked glass other than transport damage to the initial point of delivery;
 - g. consumables such as but not limited to bulbs/globes, seals, filters, batteries and remote controls;
 - h. removal and reinstallation of an internal component not performed by an authorised Kleenmaid agent or representative or authorised service centre;
 - i. cosmetic or structural items; or
 - j. any failures due to interference from or with other products and/or sources.
7. This Kleenmaid Warranty ceases if: -
 - a. the Product ceases to carry the original manufacturer's serial number or is sold at an auction;
 - b. the Product is rented; or
 - c. there is failure to pay monies owing on invoices as a result of non-warranty work being carried out at the request of the end user as per point 16 below.
8. Neither Kleenmaid nor its representatives provide loan equipment under the terms of this Kleenmaid Warranty.
9. Any unauthorised access to the internal hardware of the Product will void this Kleenmaid Warranty.

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