

cooking collection

Instructions for use and warranty details

Built In Oven

Model No.: OMF6031



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.

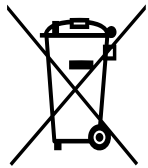
Once installation is complete, please read this instruction manual carefully and get to know the controls and the features of your new Kleenmaid appliance. These simple instructions will enable you to achieve excellent results from the very first time you use it.

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

KLEENMAID

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GENERAL WARNINGS



Warnings

This appliance is marked in compliance with the European Directive 2012/19/EU.

The crossed bin symbol indicates that the waste product must be disposed of separately from household waste. Take the product to a separate collection centre for electric or electronic appliances or face the penalties provided for by current waste management legislation, or take it back to the dealer when purchasing a new equivalent appliance.

For more detailed information, contact the local waste disposal service or the dealer.

Dispose of the various packaging materials in compliance with the applicable local Standards.

Installation must only be carried out by qualified persons in compliance with the local regulations in force and following the indications in this manual.

The manufacturer declines all civil and criminal liability in the case of deficient or improper installation of the appliance.

The manufacturer also reserves the right to make modifications to its products that are deemed necessary and useful, without forewarning.

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

- **Low voltage Directive 2014/35/EU**
- **Electromagnetic compatibility Directive 2014/30/EU**
- **Regulation (EC) n. 1935/2004**
- **EU Regulation -66/2014**



ATTENTION

Do not remove the plate applied on the internal face. It is visible when the oven door is opened and states the product identification data.



ATTENTION

This appliance must be earthed in compliance with the local standards in force.

Failure to comply with written instructions can compromise the safety of the appliance.

Faults caused by installation or improper use are not covered by warranty.

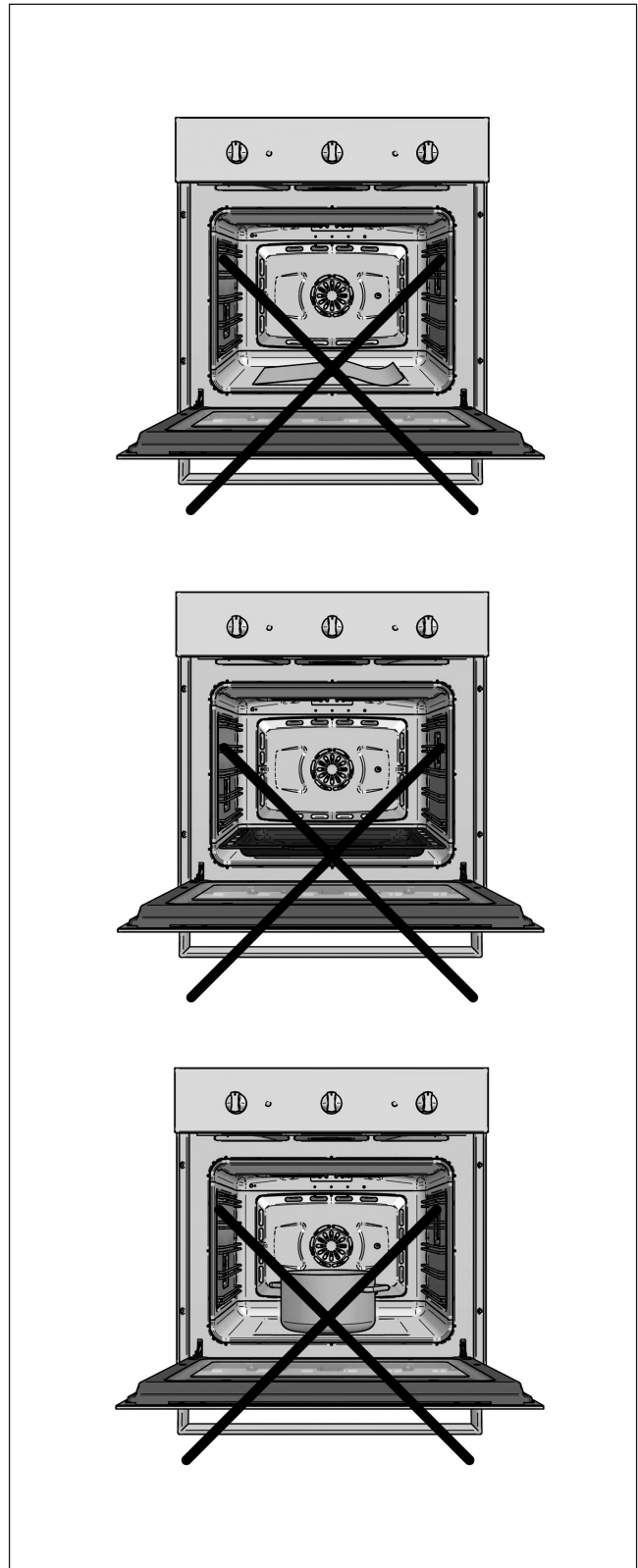
Before installation and use of this appliance this instruction manual must be read thoroughly for correct installation, maintenance and use of the same. Keep it carefully for future consultation.

This appliance has been designed for domestic use only for cooking and heating foodstuffs. All other use is considered hazardous. The manufacturer is not liable for any damage caused by improper use of the appliance.

In the event of malfunctioning, disconnect the appliance from the mains electricity and contact After-sales assistance. Never attempt to repair the appliance yourself.

Warnings regarding correct use of the oven

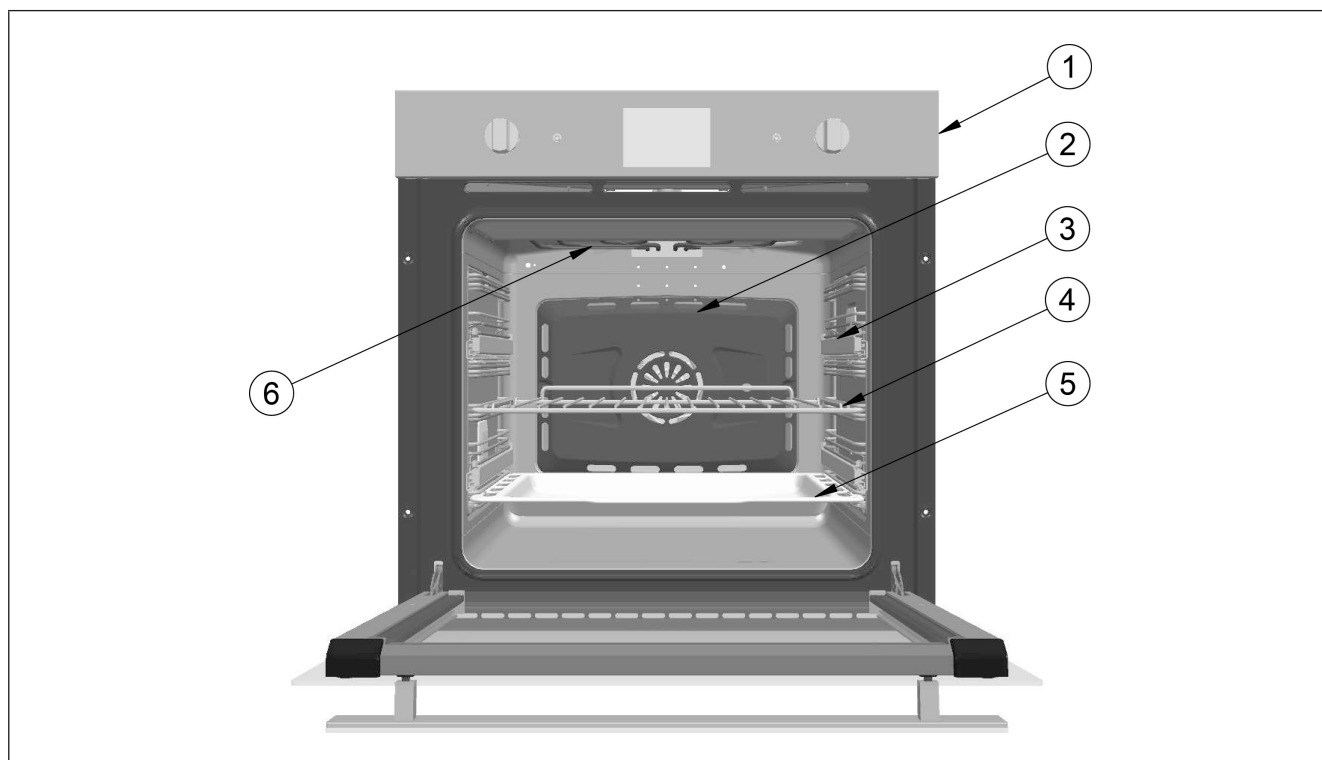
- Do not lift or pull the oven with your hands.
- The appliance can be installed and run in ventilated rooms according to the local regulations in force.
- Use of the appliance is only intended for adults. Ensure it remains out of reach of children.
- This appliance is not intended for use by persons (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 maintenance must not be performed by children without adequate supervision.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- To insert or extract containers, always use suitable protective gloves.
- Do not place inflammable material inside the oven. If forgotten, it could catch fire after the oven is switched on.
- Do not sit on or place weight on the open door and do not hang weights on the handle as to do so could damage the product.
- Make sure the ventilation slots are not obstructed.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not touch the appliance with wet or damp hands and feet.
- Do not pull the cable, instead grip the plug to remove it from the socket.
- Before maintenance or cleaning, switch the oven off and, if just used, wait for it to cool.
- To prevent any electric shocks, the appliance must be switched off before the bulb is replaced.
- Do not clean the appliance using steam cleaners.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass or the glass of the hinged lid, since they can scratch the surface, which may result in shattering of the glass.
- Do not use acid products (lime-scale products) because they can damage the enameled parts.
- 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.
- Be careful not to trap power supply cables from other household appliances in the door when closing.



ATTENTION

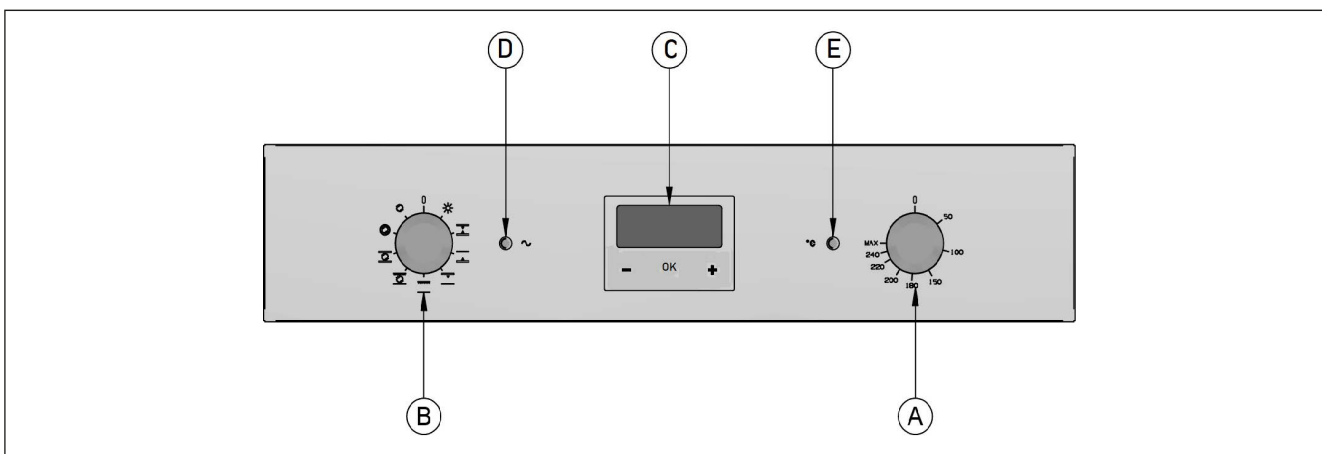
NEVER PLACE SHEETS OF ALUMINIUM, TRAYS OR OTHER CONTAINERS ON THE WALLS OR BOTTOM OF THE OVEN. THE MANUFACTURER IS NOT LIABLE FOR ANY DAMAGE CAUSED BY IMPROPER USE OF THE APPLIANCE.

DESCRIPTION OF THE PRODUCT



- ① Control panel
- ② Fan-cover panel
- ③ Telescopic guides
- ④ Support grids
- ⑤ Sauce collection tray
- ⑥ Grill cooking resistance

CONTROL PANEL



- Ⓐ Thermostat
- Ⓑ Programs selector
- Ⓒ Clock/Timer/BT6 programmer
- Ⓓ Power LED
- Ⓔ Operating \downarrow °C LED

USER GUIDE FOR OVEN

Commissioning

Disconnect the appliance from the mains electricity and remove the accessories from the appliance. Clean them thoroughly with warm water and detergent and put them back in the initial position. Before using the oven for the first time, allow it to run on empty and at maximum for about 2 hours while ventilating the room well. The combustion fumes of the production residues will be evacuated. Ventilate the environment well during heating.

Power indicator LED

When on, it indicates that the oven is live and on.

Oven operating LED

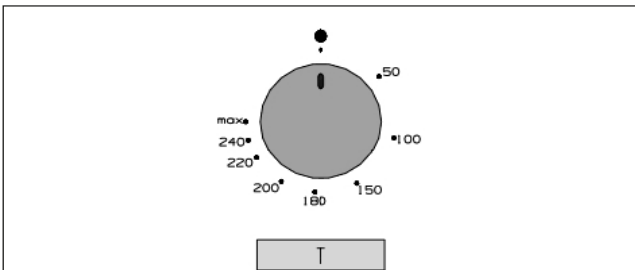
The LED on indicates the heating phase; the LED off indicates that the temperature set has been reached.

Flashing indicates that the temperature inside the oven is maintained constantly at the value set on the thermostat.

1°C

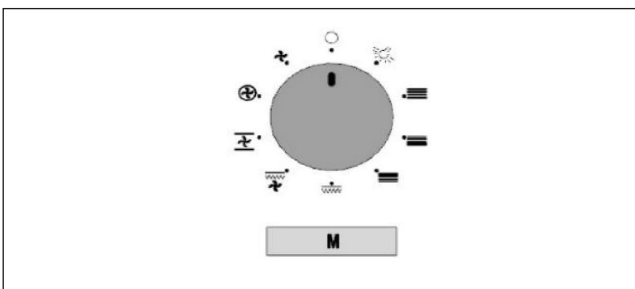
Oven temperature thermostat

The oven thermostat controls the desired temperature for all oven functions. Turn the knob clockwise until the mark aligns with the desired setting between 50° and 270°C.



Function switch or selector

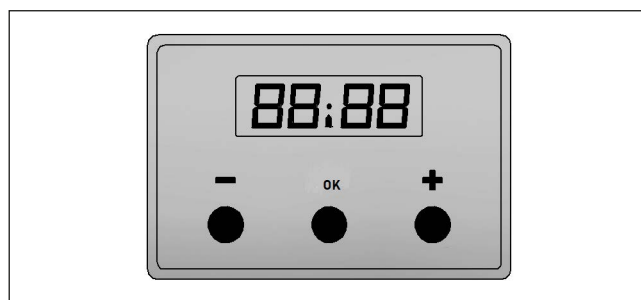
The switch activates the type of functioning desired for cooking.













ATTENTION

The oven will not operate if the programmer is at 0


ELECTRONIC PROGRAMMER




	Clock
	Timer
	Oven on
	Cooking time
	Cooking end time
	Decrease num.
	Increase num.
	Automatic
	Manual
	Safety lock

This programmer has touch sensors which are operated by exerting a slight pressure in the area indicated by the symbols +, - and OK.

Activation and adjustment of the time

Once the power is connected, the flashing  symbol and 12:00 appear on the display; the h:min symbol appears. By touching one of the three symbols **- OK +** all signals stop flashing. It is now possible to adjust the time by pressing the + or - symbols. By maintaining constant pressure on the symbols the increase is continuous. After a few seconds of not pressing the symbols the time is set.




Selecting/annulling programs

The programs are selected by pressing the **OK** symbol and scrolling the menu. The **Man**  symbol indicates that the oven is in manual mode. The symbol indicates that the oven is not performing a program. To cancel a program, set the time value to **0:00**.




Manual cooking

For manual cooking do not use the programmer (the **Man** symbol is illuminated), use only the selector knobs. The TIMER function can be used in either manual or automatic mode.




Semi-automatic operation (with cooking duration programming)

Press on the **OK** symbol until the appearance of the flashing  numbers **0:00** and **h:m** symbol, set cooking duration by pressing on the **+ -** symbols. The  remains fixed and the  symbol, the actual time and the **A** symbol appear. Turn the knob to the values desired. An acoustic signal indicates the end of cooking, the **Man** symbol starts to flash and the oven turns off. To stop the acoustic signal, press on any of the symbols. Press **OK** again to exit programming mode.


Semi-automatic operation (with cooking end time set)

Touch the **OK** symbol until  appears. By operating on the **+ -** symbols set the desired cooking end time. After a few seconds, the  symbol switches off, the clock time reappears and the **A** and  symbols reappear. Now turn the two knobs to the desired temperature and cooking time. When the set time is reached, the acoustic signal indicates the end of cooking, the **Man** symbol starts to flash and the oven turns off. To stop the acoustic signal, press on any of the symbols. Press **OK** again to exit programming mode. Programming can be canceled by setting the cooking duration to **0:00**.

Automatic operation (with delayed cooking start)

Press on the **OK** symbol until the appearance of flashing  set the desired cooking time (using **+ -**). Still using **OK** go to the flashing symbol  and set the desired cooking end time. After a few seconds, the symbol switches off  the clock time reappears and the **A** symbol switches on. Turn the knobs onto the desired functions and temperatures. The oven remains off and will turn on automatically according to what you set. When the set time is reached, the acoustic signal indicates the end of cooking, the **Man** symbol starts to flash and the oven turns off. Turn the knobs to the off position. To stop the acoustic signal, touch any of the symbols. Press **OK** again to exit programming. Programming can be cancelled by setting the cooking time to **0:00**.

Timer function


Press on the **OK** symbol until the flashing  symbol, the numbers **0:00** and the **min:sec** symbols appear. By touching the symbols, the desired time is set. The programmer will start the countdown. On reaching the time set, the acoustic signal is triggered. Touch any symbol to stop the acoustic signal. To cancel this function, set the timer to **0:00**. This function can be used during manual cooking.

Acoustic signal

To stop the acoustic signal, touch one of the three boxed symbols **+ OK -**. It is possible to adjust the volume of the signal to three levels, as follows. Press on the **OK** symbol until the letter L appears, followed by the level currently set (from **L1** to **L3**). Touch the symbols **+ -** to set the desired level.

Child safety or against accidental operation

This is a function that can block access to the functionality of the electronic programmer keys both when the oven is running and as prevention when the oven is off.

To activate this function press for approx. 5 seconds on **+** symbol. The symbol  is activated. This prevents children or other persons from pressing the programmer keys and modifying the previous program or from starting the oven. De-activate the lock in the same way.

In manual position (**Man**), activation of the lock does not allow the oven or timer functions to be used.

NOTE: The lock must be deactivated for access to a set program. This remains active even after a power cut, which switches the programmer off.

Oven functions



Position 0 indicator

The appliance is off.



Oven light

The oven light can be turned on independently at any time in the case of models with this symbol. The light stays on also with other oven functions.



Assisted Cleaning

This oven interior has a unique oleophobic (oil repellent) finish which allows assisted cleaning at much lower temperatures and energy consumption than in pyrolytic ovens. See "Using The CLEAN Function" on page 10.



Traditional static cooking

The heat coming from above and below allows food that requires slow cooking with the constant addition of liquids to be cooked. Ideal for any type of roast, bread, cakes and biscuits in general. Use only one shelf for this type of cooking, otherwise the temperature will not be distributed properly.



Upper Cooking

The intense heat diffused from above is excellent for finishing off the baking of food that is cooked on the inside but not entirely on the surface.



Lower Cooking

Unlike cooking with the upper cooking method, this function is recommended for perfecting the cooking of dishes that are already cooked on the surface but require further cooking in the centre. The intense heat from below is excellent for roasting meat which is not so tender.



Ventilated cooking

This cooking function allows differing types of foods to be placed on several levels without mixing their flavours, and the evenly circulated hot air allows even baking.



Electric grill

The Grill Feature makes it possible to use the oven for both grilling and roasting. The immediate browning of meats prevents the leaking of liquids, keeping them tender. Always use the Grill with the oven door closed. Consult the "Using the Grill" paragraph.

Intensive cooking

The activation of the top and bottom heat elements together with the fan ensures even distribution of the intense heat produced. The hot air circulating inside the oven evenly cooks and browns different dishes, on one or more levels, that require similar temperatures. In meat roasts the optimised heat distribution allows cooking at lower temperatures which reduces the loss of juices. This helps to keep the meat tender and minimises any decrease in weight.



Ventilated electric grill

This function permits grilling in a softer manner thanks to the use of forced air. Forced circulation of air inside the oven increases heat penetration in food and prevents burning on the surface. Always use the Grill with the oven door closed. Consult the "Using the Grill" paragraph.



Defrost

Only the fan is functioning without any heating element. This function can be used to defrost and/or dry the food to be cooked, only with the movement of air circulating at ambient temperature. This permits the defrosting of dishes without altering their taste or appearance.

Using the grill

To optimise Grill cooking, switch on the grill oven and preheat for at least 10 minutes. Introduce the dish inside the oven in the nearest position to the Grill, depending on the type of food to cook. The grill should only be used on each dish for a maximum of 15 minutes at a time.

With the grill it is possible to cook fish, vegetables, small spits and various types of meat, with the exception of lean game meat. Finely cut meat and fish must always be grilled very quickly greasing them slightly with oil using a suitable brush and always placed on the grill. In turn, the grill must be placed nearest to the upper heating element, proportionally to the thickness of the dish, to avoid burning it on the surface and not cooking it enough inside. Only salt the meat after cooking or it will be less juicy. Never prick food during cooking, even when turning pieces over. The juice would run making the grilled food dry.

To optimise Grill cooking, switch on the grill oven and pre-heat for at least 10 minutes. Place the dish inside the oven in the nearest position to the Grill, depending on the type of food to cook. Use the Grill always with the oven door closed.

Meat can be arranged in suitable containers or cooked directly on the grill. In the latter case, always pour some water in the drip pan then insert it in the guides under the grill. This prevents the grease in the dripping pan from burning and creating bad odours.

Attention: during use of the Grill, the accessible parts can overheat. It is therefore advisable to keep children at a safe distance.

Never prick food during cooking, not even to turn it. The juice would be released, making the grilled food dry.

Maintenance and cleaning



ATTENTION

Disconnect the electric power supply before performing any type of maintenance on the product

- Do not clean the appliance using steam cleaners.
- Do not use rough, abrasive materials or sharp metal scrapers to clean the oven door, as they can damage the surfaces and cause the glass to break.
- Do not use acid products (like anti-scaling agents) as they can damage the enamelled parts.
- Turn off the heating elements, wait for the internal parts of the oven to cool down before touching or cleaning them. When cleaning with a wet sponge or soft cloth, take all due care if the surface is hot as it will produce steam and you will risk scalding yourself. Moreover, some detergents create noxious fumes on contact with the heat.

The enamelled or stainless steel parts must be treated with caution. Use water or specific products, accurately drying with a soft cloth. **Do not use abrasive products.** In case of heavy deposits in the enamelled parts, use a sponge (non-abrasive) dampened with warm water and vinegar. Residual foods and dirt must be removed immediately. It will make removing them easier if the internal parts of the oven are cleaned while they are still warm.



ATTENTION

The symbols stamped on the appliance (e.g. around the knobs) can be damaged if dirt remains for an excessively long period on them.

Dirt residue must be removed immediately but use products specifically for steel as other overly abrasive ones could cause the symbols to fade.

Regularly check the state of the rubber gasket located around the oven opening. If gasket damage is noted, contact the nearest technical after-sales centre.

Using the CLEAN function

This oven interior has a unique oleophobic (oil repellent) finish which allows assisted cleaning at much lower temperatures and energy consumption than in pyrolytic ovens. The CLEAN function may be used at any time the oven is not being used for cooking.

1. It is recommended for ease of cleaning but not required that the wire grills, trays, racks and rack holders be removed from the oven and stored in a safe location. If the oven is hot use a thick cloth or oven mitt to do this.
2. Use the timer touch control to set the cooking time to 30 minutes (00:30). Do not set a finish time (immediate start).
3. Set both cooking function and temperature selections to CLEAN. The CLEAN function will commence immediately.
4. When the acoustic signal sounds, set both cooking function and temperature selections to "0" (OFF).
5. Open the oven and allow to cool for 15 minutes.
6. Use a slightly damp cloth to wipe clean the enamel interior of the oven while still warm.
7. If they were removed, return the rack holders, racks, trays and wire grills to desired locations.

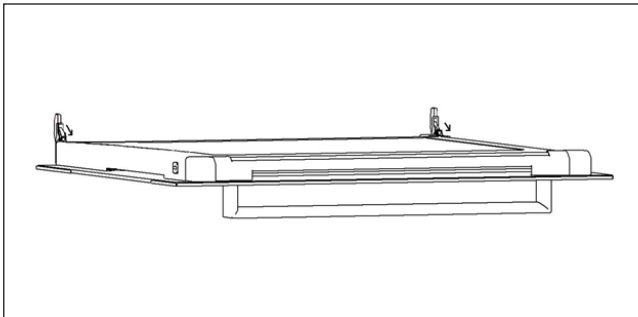
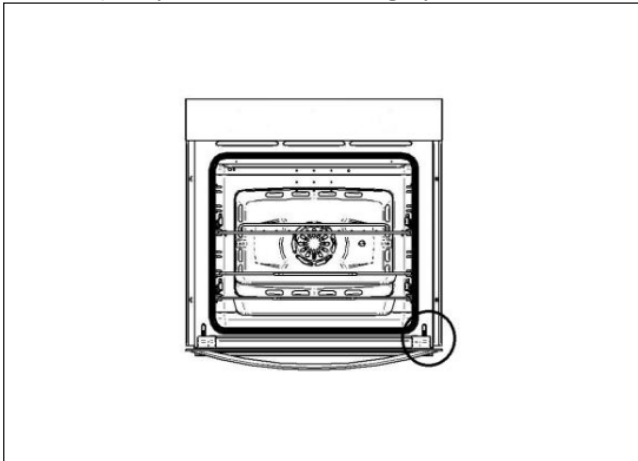
Removing/mounting the oven door

Soft-closing hinges

The doors that have this model of hinges have an amortized closing. The soft-closing hinges make the closing of the door more delicate and silent.

It is possible to remove the door of the oven following these instructions:

- Completely open the door of the oven.
- With the help of the pliers, pull the hook of the hinges towards its fixing seat.
- Close the door slightly to secure the hook in the seat.
- At this point you can lift the door slightly to remove it.



Carry out the same steps in reverse order to remount the oven door. Place the oven door in seat, move the hook and bring it back its original position.

Do not rest weights on the door or hang them on the handle, they could damage the products, creating malfunctions.

Moreover, do not use the oven until the oven door has been re-mounted correctly.

Removing the glasses inside the oven door



ATTENTION

Do not use any type of bevelled or sharp tool, which could break the glass or damage the door.

Pay attention to which way you place the glass surfaces, when you put them back, as they cannot be turned around.

This door model allows for extraction and cleaning of interior glasses without having to remove the oven door. Follow the steps below to extract the internal panes:

- Open the oven door and immediately lock the hinges.
- There are two buttons on the left and right sides of the door, located on the side profiles. Fig.1-A
- Press in order to release the painted top of the door and the two heads placed on the profiles.
- At this point it is possible to extract the interior pieces of glass with care. Fig. 1-B

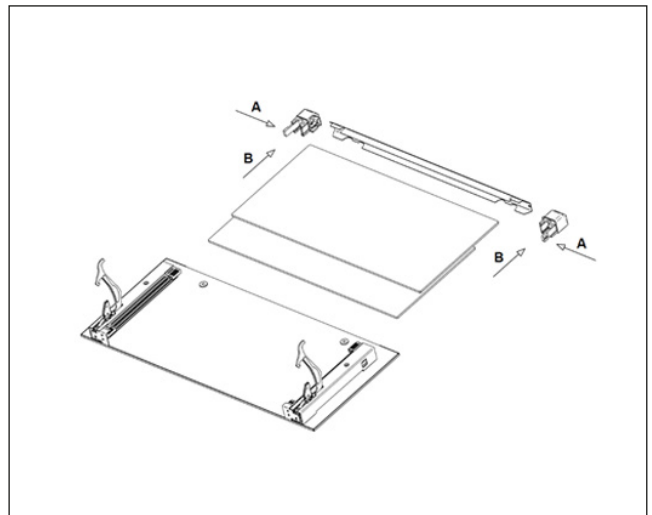


Fig.1

ATTENTION! Always remember to lock the hinges before pushing the buttons to release the part of the door giving access to the panes of glass. This prevents the door from closing during the procedure.

Carry out the same steps in reverse order to refit the glass panes. Take the utmost care to ensure that they are in the right order and facing the correct direction. The clear glass, if present, must be inside the other two panes and the position of the writing on the glass surfaces should be at the lower left corner (with the oven door fully opened). Be careful that the protective gaskets are positioned correctly. Before refitting the door, make sure that the glass is securely fastened in place.

ATTENTION! Removal and installation must be carried out properly and with the utmost care in order to avoid breaking the glass.

Removal/mounting of the lateral guides

Make sure that the oven is cool before proceeding. Tightly grip the guide at the centre top, pull slightly down and towards the inside of the oven (fig.1) in a way that it can release itself from its seat post.

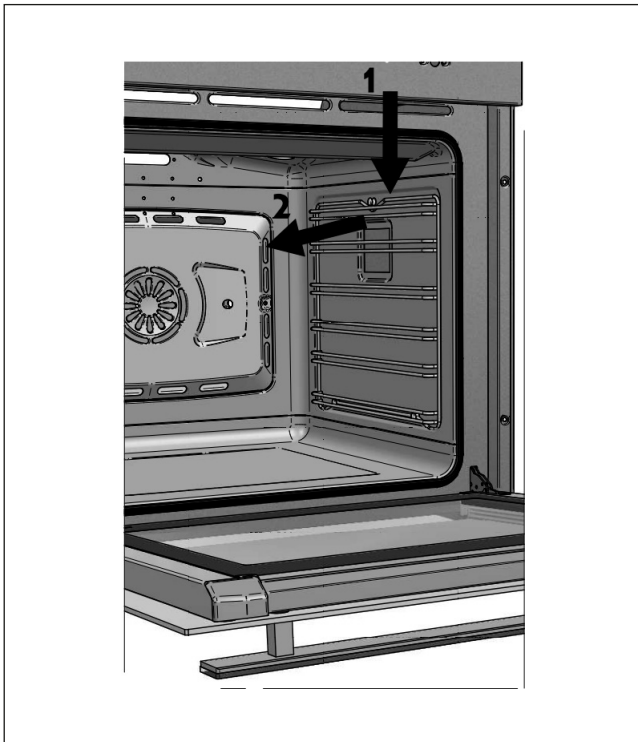


Fig. 1

Lift it off the bottom 2 seat posts and lift out of the oven cavity. (fig.2). Repeat on the opposite side of the oven.

To re-mount the guides, perform the steps in reverse order .



ATTENTION

During this process do not rest weights or apply pressure on the lateral guides. The enamel on the side walls of the oven could be damaged.

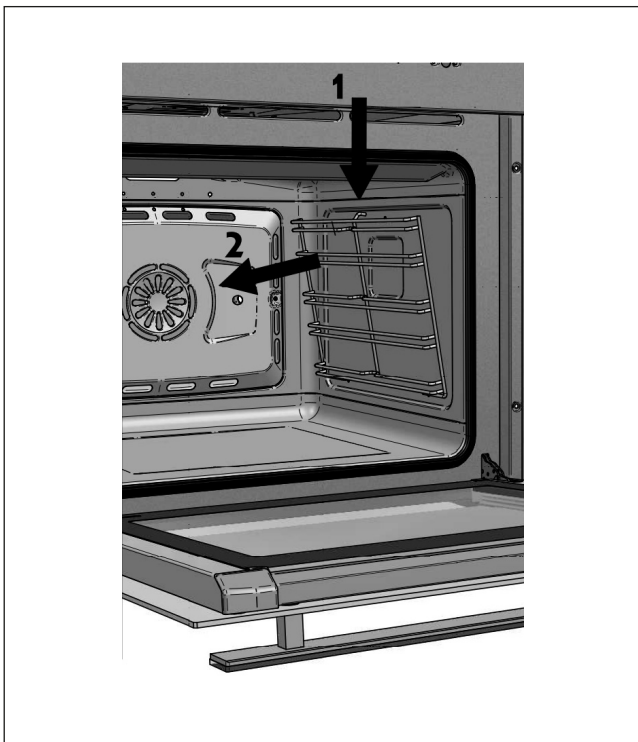


Fig. 2

Inserting the shelves

Drip pan insertion

CAUTION use thermally protective oven gloves if these operations are performed with a hot oven, as the drip pan can be very hot.

With the telescopic guides fully inside the oven, insert the drip pan by making the rear side rest at approximately half the length of the guides, keeping its front slightly lifted (fig.1p).

In this position, push the drip pan until the guide rear end stop is reached; now, put into place the entire drip pan (fig.2p).



Fig.1p



Fig.2p



Fig.3p

Make sure that the holes of the drip pan front are placed inside the end stops of the telescopic guide (fig.3p).

To remove the drip pan, pull it towards you and leave it on the side telescopic guides until they are fully extended, then lift it by holding it firmly.

WIRE GRILL INSERTION

CAUTION use thermally protective oven gloves if these operations are performed with a hot oven, as the grill can be very hot.

With the telescopic guide rails fully inside the oven, insert the grill by making its rear (side with the rear rod) rest at approximately half the length of the guide rails, and keeping its front slightly lifted (fig.1g).

In this position, push the grill until the rear end stop is reached; now, put into place the entire grill (fig.2g).



Fig.1g



Fig.2g

Make sure that the grill front is placed inside the end stops of the telescopic guide rail (fig.3g).



Fig.3g

To remove the grill pan, pull it towards you and leave it on the side telescopic guides until they are fully extended, then lift it by holding it firmly.

Removing/mounting the telescopic guides

You will find telescopic guides installed. To remove them, release the lateral support guides as described in the “REMOVAL / MOUNTING OF THE LATERAL GUIDES” paragraph. Holding the lateral guides vertically on a flat surface, release the lower part of the runner, making it turn as indicated in figure 1. At this point, the runner can be removed completely from its housing.

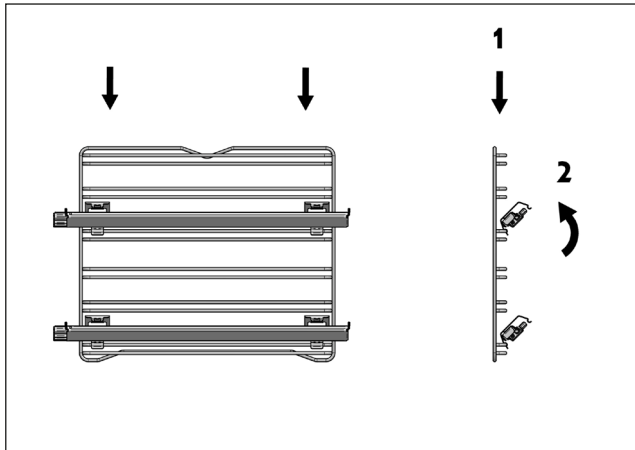


Fig. 1

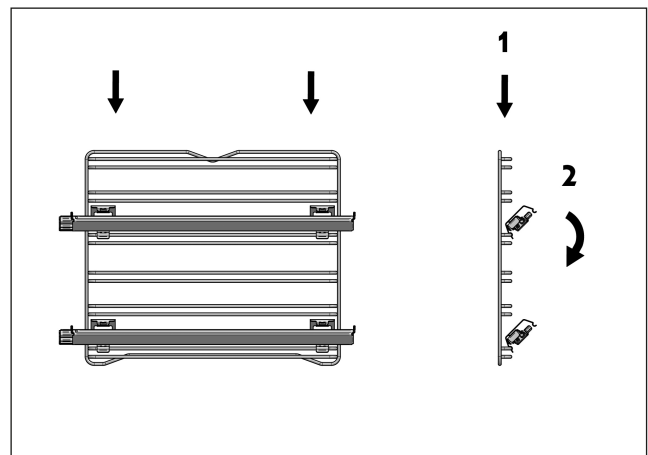


Fig. 2

To reposition the telescopic guide again on the relevant supports, position the upper attachments on the rod of the lateral guide, press the runner downwards in a way that it is tightly coupled and exert pressure as demonstrated in figure 2 until the runner is tightly fastened to the support.

Replacing the oven light bulb

To prevent electric shocks and/or damage to persons, read and follow the procedure given below:



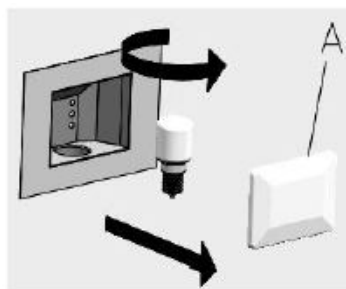
ATTENTION

Before replacing the bulb make sure that the appliance is switched off and the mains electricity has been disconnected to avoid the possibility of electric shock.

Ensure that the oven and the light bulb are cold and then remove the protection cover A.

Do not touch the hot bulb with a damp cloth as the bulb may break. Replace the light bulb with another suitable one of 25 W for 220 - 240 V with attachment type E14, suitable for high temperatures.

Should the protection cap be damaged or broken, do not use the oven until the cap has been replaced or re-inserted correctly and safely.



Instructions for installation

The purchaser is responsible for installation. Assistance provided by the manufacturing company due to an incorrect installation will not be included in the warranty.

The installation and technical assistance must only be performed by qualified persons, following the instructions. Incorrect installation, maintenance, assistance and use can cause serious damage/injury to persons or objects.

Inserting the oven into the cabinet

The cabinet and its components must be capable of withstanding a temperature of 90°C without presenting any 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.

It is important that all operations relating to installation of the device are carried out by qualified persons. The oven can be installed in a column or below the worktop of a kitchen cabinet. **INSTALLATION CLASS - 3**



ATTENTION

Respect minimum ventilation apertures of the cabinets, as given in the drawings. The oven must not be installed behind a decorative door in order to avoid overheating.

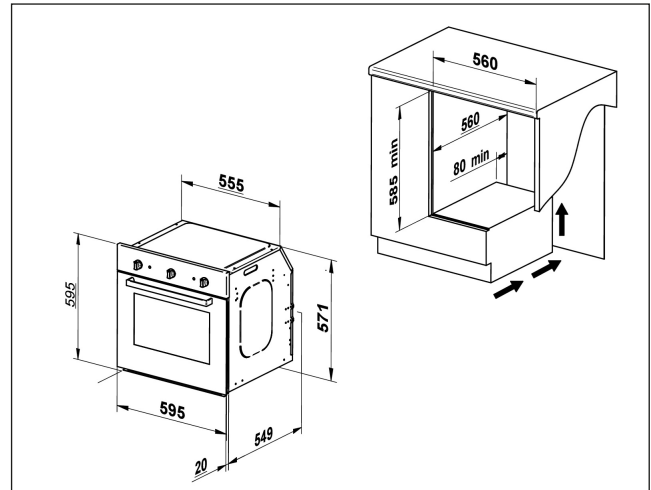


Fig. 02

Built-in measurements

The dimensions of the opening to be made in the cabinet for fitting the oven are indicated in figures. Make sure that the cabinet where the oven is installed can support the weight of 30 kg. For the aperture in the cabinet, follow the respective dimensions indicated in **fig.01**, **fig.02**. It is necessary to create an opening in the rear part of the bottom of the cabinet or in the oven support shelf, to allow sufficient air to circulate for the cooling of the oven during functioning.

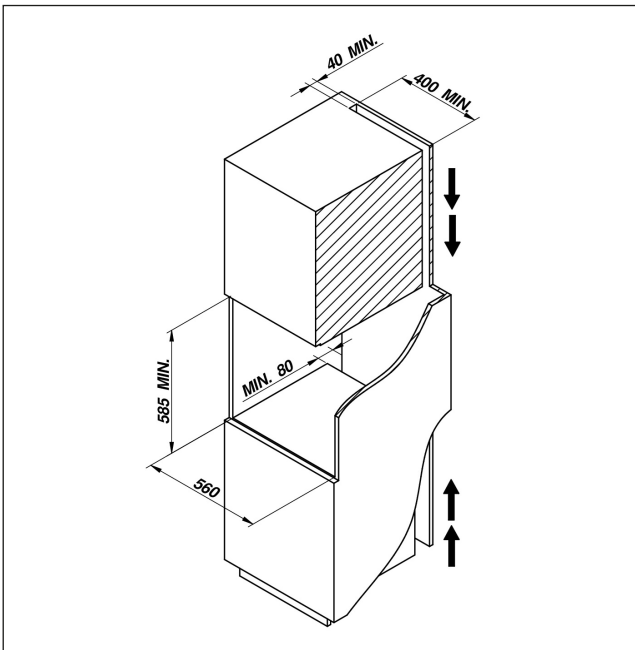
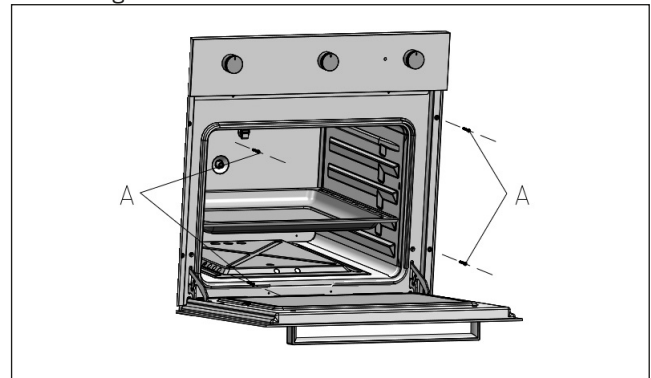


Fig. 01



Ensure the oven is safely installed inside the cabinet. Use screws to fix the oven to the front face of the cabinet..

Oven electrical connection

Ensure the electric current has been disconnected before connecting the oven to the electric mains.



ATTENTION

If the flexible cable is not intact, to avoid any risk, it must be completely replaced with a cable having the same characteristics and only by qualified staff.

The oven requires single-phase alternate current 220-230-240 V~ 50-60 Hz, using flexible cable. Ensure the household power supply can support the electric load of the device. (See serial plate). The electric safety of this appliance is only assured if the same is correctly connected to a system having efficient earth connection, according to the legal standards in force.

In case of permanent connection to the electric mains, apply a bipolar switch dimensioned to the corresponding load, with opening for each contact of at least 3 mm in accordance with the current local regulations.

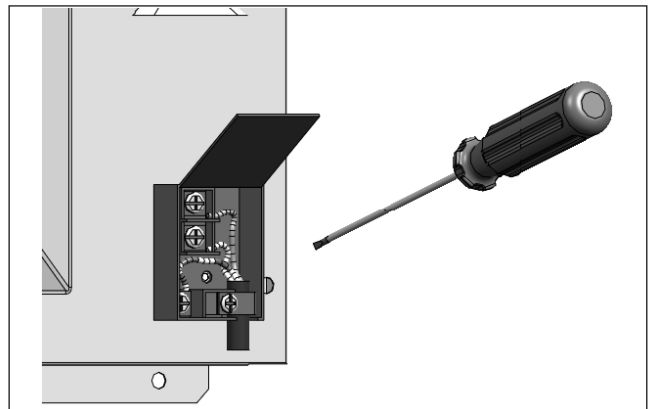
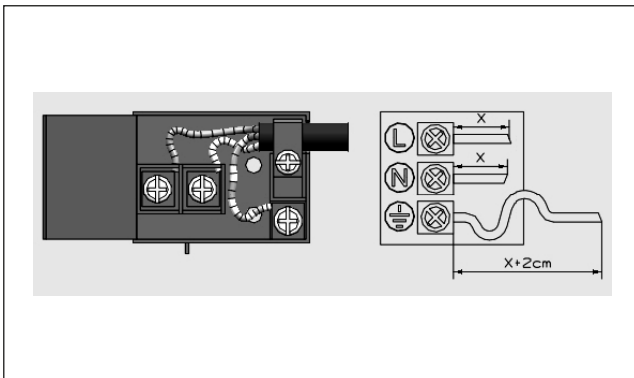
The installer must ensure that the switch is suitable for the power absorbed by the oven as indicated on the serial plate.

The switch must be easily accessible. Disconnection of the appliance from the electrical supply must be allowed for.

Assembly/replacement of the power supply cable

If the power supply cable is damaged, it must be replaced by the manufacturer, its after-sales assistance or by other qualified persons.

The electric cable must be kept secured to the terminal block by means of a cable fix so that it cannot come out. Connect the line cable to terminal L, the neutral cable to terminal N and the yellow/green cable to the earth terminal. The yellow/green cable must be longer than the other two by at least 20 mm. Ensure the electric cable does not pass near or come into contact with the surfaces reaching a temperature above 75 °C.



Earth connection

Installation, connection and earthing of the electric system must comply with the Australian standard requisites and meet the provisions of the local Standards in force.

This household appliance requires an earthing connection for protection against short-circuits or electric dispersions. It must therefore be connected to an appropriate electrical outlet. The earthing wire must not be interrupted by the switch.

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: cable type H05RR-F 3 x 1.5mm²



ATTENTION

DISCONNECT THE ELECTRIC POWER SUPPLY BEFORE PERFORMING TECHNICAL ASSISTANCE OR MAINTENANCE ON THE PRODUCT.

Technical assistance and spare parts

Spare parts

Only authorised components can be used for appliance support. Do not repair or replace any oven component not recommended by this manual. All interventions and repairs must be carried out by authorised technical staff.

To request a spare part, indicate the following data:

- 1) Model of oven code (**MOD.**) and production number (**N.L.**), found on the product label positioned on the lower front part of the oven and on the first page of the booklet.
- 2) Description and number of the spare part, technical information available only to the authorised assistance service.
- 3) Lastly, indicate the details of the distributor that sold the oven and the details of your nearest after-sales assistance centre.

Technical assistance

In case your oven requires technical assistance and/or spare parts, 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 aluminium product label, such as: model (**MOD**) lot number (**N.L.**), etc, label placed on the lower part of the oven facade or on the first page of the User Manual.

ELECTRIC DATA		
Voltage 220-240 V ~ 50/60Hz		
		OMF6031
Total power	W	3400
Top resistance	W	800
Resistance Grill	W	1800
Base resistance	W	1200
Circular resistance	W	2200
Oven light	W	25
Oven fan	W	20
Tangential fan	W	20

EXTERNAL DIMENSIONS		
Width	cm	59.5
Height	cm	59.5
Depth	cm	55

INTERNAL DIMENSIONS		
Gross internal volume	litre	88
Cooking area Grill	cm²	750

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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
www.kleenmaid.com.au

