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cooking collection

Instructions for use and warranty details



Steam Microwave
Convection Oven

Model No.: SMC4540X & SMC4540K

 **kLEENmaid**

Dear Customer,

Thank you for joining our 40th anniversary celebration by 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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READ THIS USER MANUAL CAREFULLY AND KEEP FOR FUTURE REFERENCE
The latest version of this manual is available on our website. (See back cover for details.)

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow dirt or cleaner residue to accumulate on sealing surfaces.
- (c) **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a qualified person.

ATTENTION

Failure to maintain the oven in a clean condition may lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

CAUTION

Personal Injury Hazard

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

SPECIFICATIONS

Rated Voltage:	230 V~ 50 Hz
Rated Input Power (Maximum):	3350W
Rated Input Power (Microwave):	1700W
Rated Output Power (Microwave):	800W
Rated Input Power (Grill):	2200W
Rated Input Power (Convection):	1700W
Rated Input Power (Steam):	1650W
Standby Power Consumption	0.96W
Oven Gross Capacity:	51L
External Dimensions:	595Wx568Dx454Hmm
Net Weight:	37.7kg

IMPORTANT SAFETY INSTRUCTIONS

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

1. Warning: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
2. Warning: It is hazardous for anyone other than a qualified person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
3. This appliance can be used by children and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
4. Children shall not play with the appliance. Children shall be kept away unless continuously supervised. Cleaning and user maintenance shall not be made by children without supervision.
5. Only use utensils suitable for use in microwave ovens.
6. The oven should be cleaned regularly and any food deposits should be removed.
7. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
8. When heating food in plastic or paper containers, be vigilant to avoid the possibility of ignition.
9. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
10. Do not overcook food.
11. Do not use the oven cavity for storage purposes. Do not store items, such as bread, cookies, etc. inside the oven.
12. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
13. Install or locate this oven only in accordance with the installation instructions provided.
14. Eggs in the shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
15. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotels, motels and other residential type environments;
 - farm houses;
 - bed and breakfast type environments.
16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
17. Do not store or use this appliance outdoors.
18. Do not use this oven near water, in a wet basement or near a swimming pool.
19. The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use. Keep the cord away from heated surface, and do not cover any vents on the oven.
20. Do not let the cord hang over the edge of a table or counter.
21. Failure to maintain the oven in a clean condition may lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
22. The contents of feeding bottles and baby food jars should be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

23. The oven should be cleaned regularly and any food deposits removed.

24. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

25. Only use the temperature probe recommended for this oven.

26. The microwave oven must not be installed behind a decorative door, in order to avoid overheating.

27. Care should be taken not to displace the turntable when removing containers from the appliance. (For fixed appliances and built-in appliances being used equal or higher than 900mm above the floor and having detachable turntables.)

28. The appliance shall not be cleaned with a steam cleaner.

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

30. **WARNING:** Accessible parts may become hot during use. Young children should be kept away.

31. The microwave oven is intended for heating food and beverages. Drying food or clothing and heating of warming pads, slippers, sponges, damp cloths and similar items may lead to injury, ignition or fire.

32. Surface of a storage drawer can get hot.

33. **WARNING:** During use the appliance and its accessible parts become hot. Care should be taken to avoid touching heating elements.

34. Metallic containers for food and beverages should not be used during microwave cooking.

35. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can surface, which may result in shattering of the glass.

36. This model is intended to be used as a built in appliance.

37. **WARNING:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

38. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must

be taken when handling the container.

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

40. This appliance is not intended to be operated by means of an external timer or separate remote-control system.

41. The water in the receiving tank inside the oven and in the water tank should be cleaned up after each use.

42. **WARNING:** Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.

43. Do not use paper cups and plastic containers with a melting temperature below 120 degrees C. Glass, ceramic, and stainless steel utensils can be used.

44. Steam is the main heating function for this product.

45. The oven lamp should only be replaced by a qualified service technician.

46. 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.

47. 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.

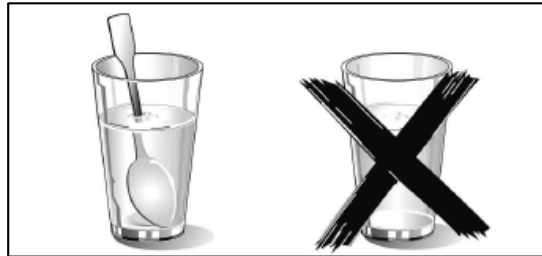
48. **WARNING: DO NOT** use this microwave oven when empty as this can be dangerous to the user and damage the microwave oven. Always place food, or liquid in a suitable container, in the microwave oven whilst any microwave function is operating.

49. If any part of this appliance is cracked, broken or otherwise damaged, usage should immediately be discontinued, the mains power supply disconnected, and a suitably qualified technician should inspect the appliance to determine its safety or otherwise prior to any further usage.

CAUSES OF DAMAGE

Caution!

- Creation of sparks: Metal e.g. a spoon in a glass must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- If you are heating liquid in the microwave then you must also place a teaspoon in the container. This will ensure that the liquid does not boil suddenly after being removed from the microwave cavity.



- Water in the hot cooking compartment: Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage.
- Moist food: Do not store moist food in the closed cooking compartment for long periods. Do not use the appliance to store food. This can lead to corrosion.
- Cooling with the appliance door open: Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- Heavily soiled seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- Operating the microwave without food: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment. An exception to this rule is a short crockery test (see the section "Microwave, suitable crockery").
- Using the appliance door for standing on or placing objects on: Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- Transporting the appliance: Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
- Microwave popcorn: Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.
- Liquid that has boiled over must not be allowed to run through the turntable drive into the interior of the appliance. Monitor the cooking process. Choose a shorter cooking time initially, and increase the cooking time as required.
- The oven should be cleaned regularly and any food deposits removed since they may explode, even after microwave heating has ended.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

UTENSILS

See the instructions below on "Materials you can use in microwave oven or to be avoided in microwave oven." There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

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

Materials you can use in microwave oven

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

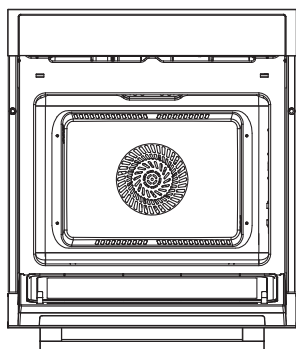
Materials to be avoided in microwave oven

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

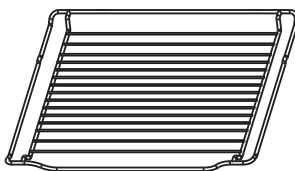
OVEN PARTS & ACCESSORIES

Oven Parts and Accessories

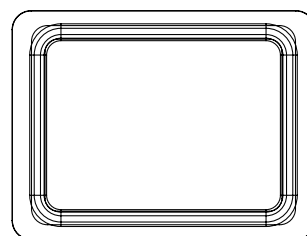
Remove the oven and all materials from the carton and oven cavity. Please note that there are oven specific accessories (eg screws) supplied with the oven which should be retained for installation and not discarded with packaging. See the next page for a description of the accessories and their use.



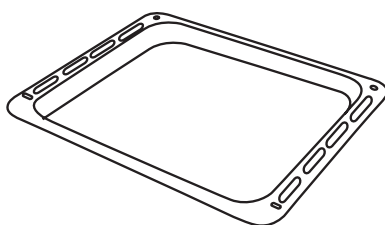
[01] x1



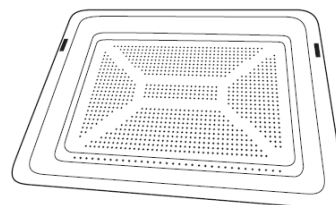
[02] x 1



[03] x 1



[04] x 1



[05] x 1



[06] x 2



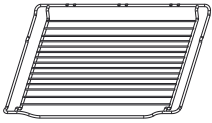
[07] x 2



[08] x 2

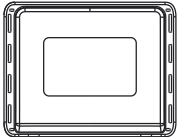
Accessories

Grill rack x 1 [02]



For grilling, e.g. steaks, sausages and for toasting bread. Place enamel baking tray under grill rack to collect juices, crumbs etc.

Enamel baking tray x1 [04]

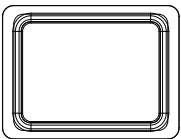


For making cakes, roasting whole chickens and baking other dishes.

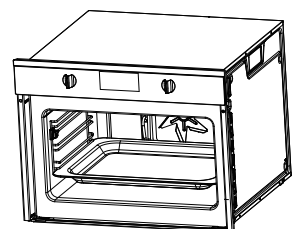
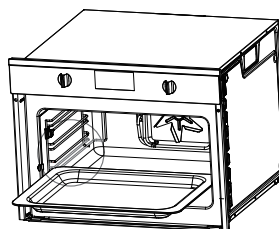
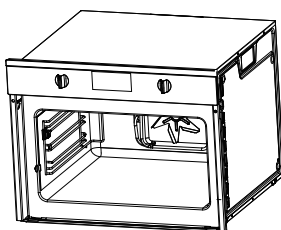
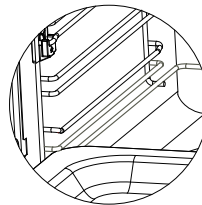
For safety reasons, the baking tray should be placed on the side rack instead of being placed directly on the bottom of the cavity.

WARNING: Do not use the enamel tray when cooking with the microwave function.

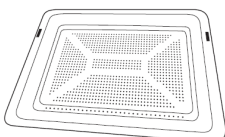
Glass baking pan x1 [03]



- When cooking with microwave function, please use the glass tray.
- Used for catching liquids, such as water and grease when food is baked.
- In order to ensure the best cooking effect, the glass tray should be placed in the lowest guide rail of the side rack, as shown in the figures below.



Stainless steel perforated steaming tray x1 [05]



For use with steam functions.

IMPORTANT INFORMATION ABOUT INSTALLATION

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

- This appliance is NOT intended for use in a commercial environment.
- This appliance should only be installed by a qualified technician.
- 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).
- In case a new socket is needed, installation and cable connection must only be done by a qualified electrician.
- If a plug is no longer accessible following installation, a pole disconnecting device must be present on the installation site with a contact gap of at least 3 mm.
- Adapters, power boards and extension cords must not be used. Overloading can result in fire.
- If the appliance is not fitted with a supply cord and a plug, the connection equipment must have adequate contact separation of all poles to provide full disconnection, and the appliance must be incorporated in the fixed wiring in accordance with the wiring rules.
- It is necessary to allow disconnection of the appliance from the supply after installation. The disconnection can be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.



The accessible surface
may be hot during
operation.

WARNING: IT MUST BE ENSURED THAT THIS 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.

Earthing Installation to Reduce the Risk of Injury to Persons

DANGER

Electric Shock Hazard

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

WARNING

Electric Shock Hazard

Improper use of earthing can result in electric shock. Do not plug into an outlet until the appliance is properly installed and earthed.

This appliance must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is not equipped with a plug but if one is added it must only be connected to a properly installed earthed socket. Only a qualified electrician who takes the appropriate regulations into account may install the earthed plug and socket or replace the connecting cable. The plug must be plugged into an outlet that is properly installed and earthed.

Consult a qualified electrician or serviceman if the earthing instructions are not completely understood or if doubt exists as to whether the appliance is properly earthed. If it is necessary to use an extension cord, use only a 3-wire extension cord.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

2. If a long cord set or extension cord is used:

1)The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

2)The extension cord must be an earthed-type 3-wire cord.

3)The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

CLEANING

Be sure to disconnect the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

5. Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch:

Place half a lemon in a bowl, add 300ml of water and heat on 100% microwave power for 10 minutes.

Wipe the oven clean using a soft, dry cloth.

INSTALLATION

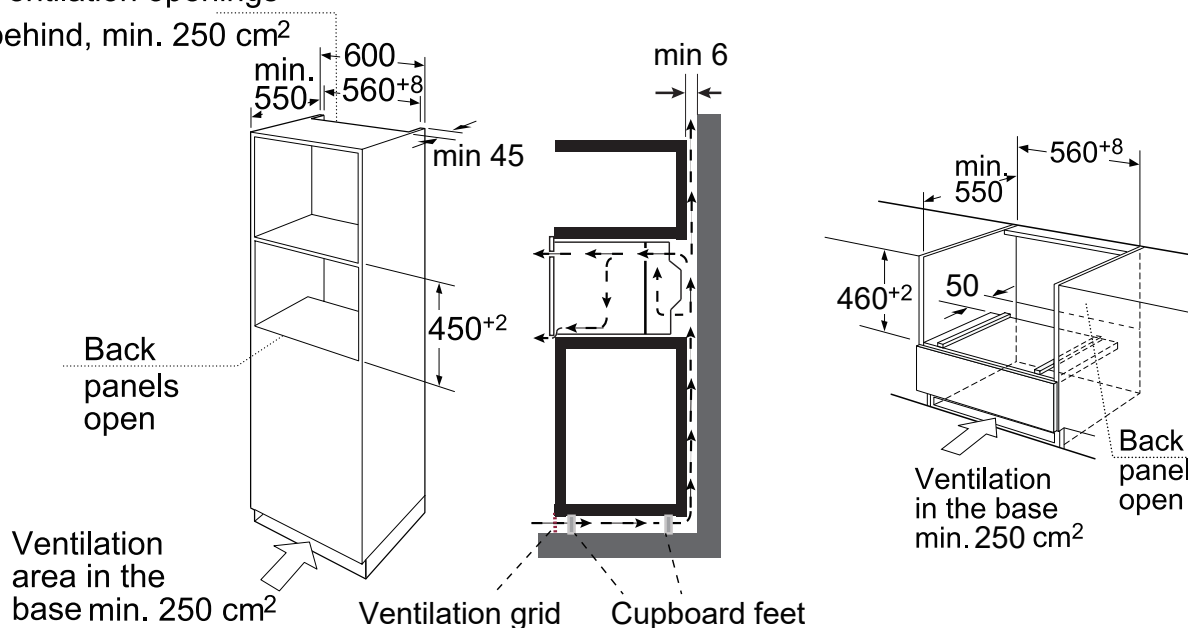
Fitted units

- This appliance is only intended to be fully fitted in a kitchen.
- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 45 mm must be maintained between the wall and the base or back panel of the unit above.
- The fitted cabinet must have a ventilation opening of 250 cm² on the front. To achieve this, cut back the base panel or fit a ventilation grille.
- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The fitter is liable for any damage resulting from incorrect installation.
- The units into which the appliance is fitted must be heat-resistant up 90°C.

Installation dimensions

Ventilation openings

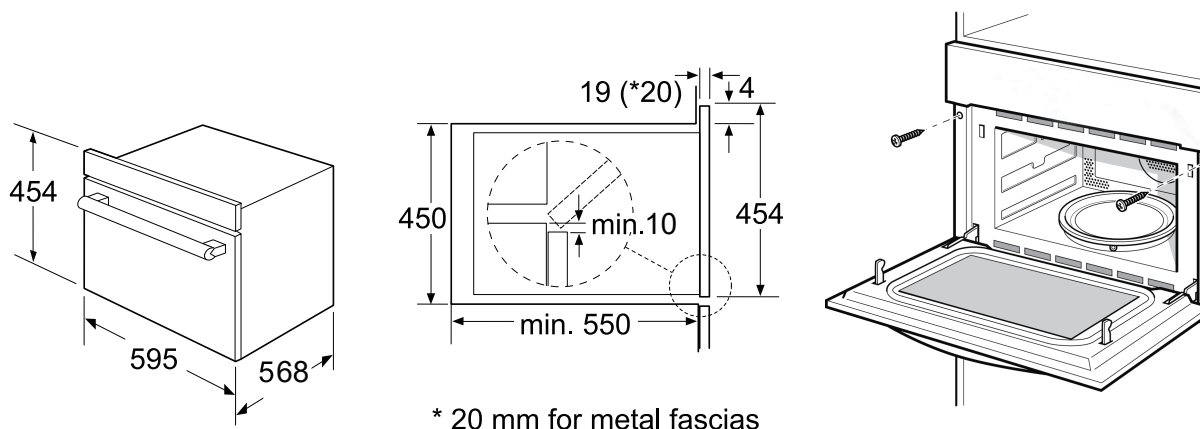
behind, min. 250 cm²



Note: There should be gap above the oven.

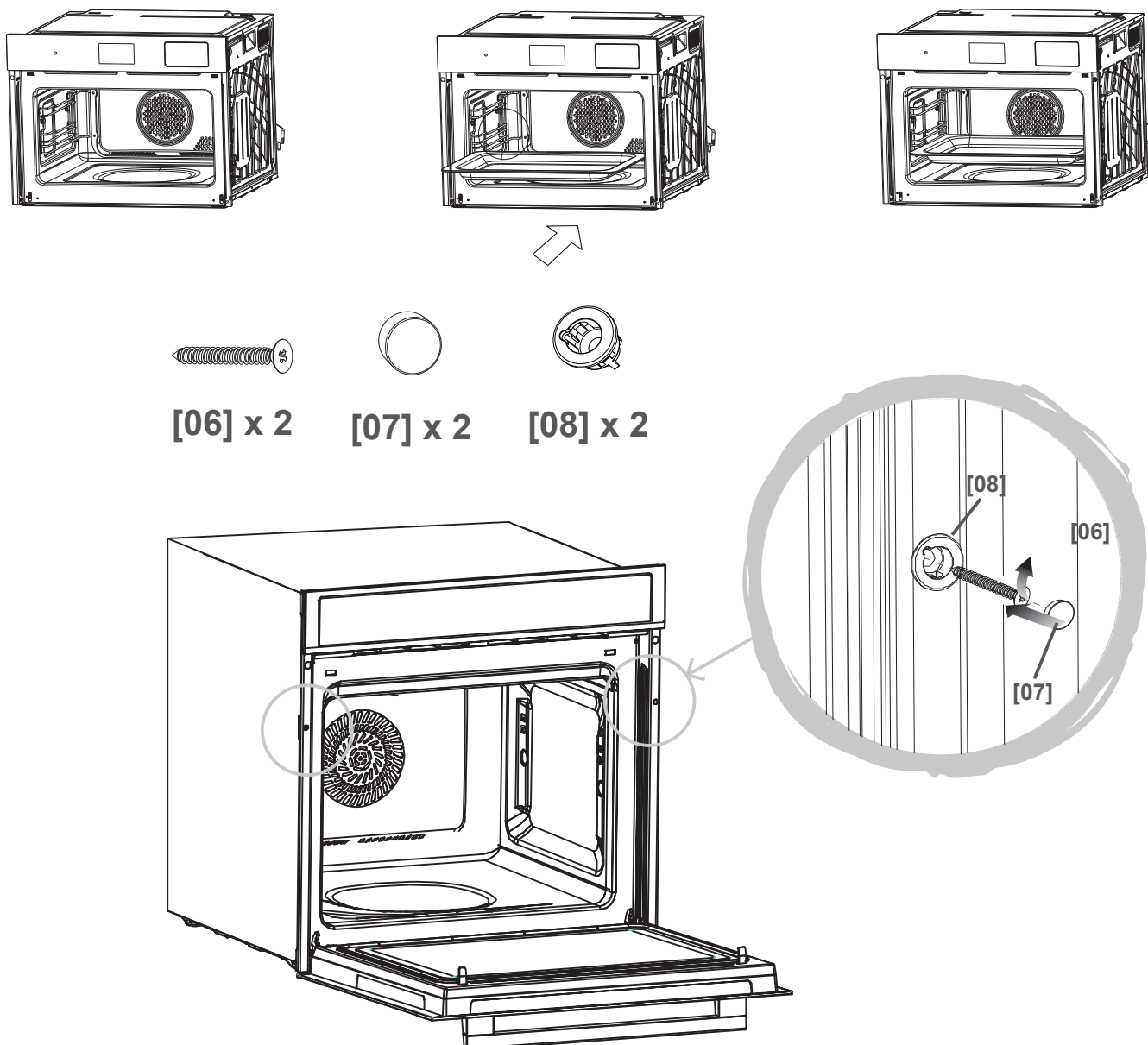
Building in

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



* 20 mm for metal fascias

- Fully insert the appliance and centre it.
- Do not kink the connecting cable.
- Screw the appliance into place.



Once the oven has been lifted into place inside the cabinet, locate the two holes in the casing of the oven and fix it into place using [06], [07] and [08].

Caution: Do not over tighten the screws [06] to avoid damage to the oven or appliance housing - use a screwdriver only!

Cooling fan

This appliance has a cooling fan which switches on during operation, allowing hot air to escape above the door.

Caution: Do not cover the ventilation slots, otherwise the appliance will overheat.

Electrical connection

This appliance is not equipped with a plug but if one is added it must only be connected to a properly installed earthed socket.

Only a qualified electrician who takes the appropriate regulations into account may install the earthed plug and socket or replace the connecting cable. The plug must be plugged into an outlet that is properly installed and earthed. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. Contact protection must be ensured by the installation.

Fuse protection: This appliance should be connected to the mains power supply via fixed wiring which is protected by a minimum **16A fuse**.

Note: See also warnings pp 11-12.

USER INSTRUCTIONS - CONTROL PANEL



Touch keys and display

The touch keys are used to set the various additional functions. On the display, you can read the values that you have set.

Symbol	Function
	Cancel
	Microwave
	Water box
	Preheat
	Function
	Parameter adjustment Slider control bar
	Auto Menu
	Parameter
	Light bulb/ Childproof Lock
	Start/Pause

Function and screen display

Use the function keys to set the type of cooking.

Function	Use
	The top and bottom elements work together to provide traditional cooking. The oven needs to be pre-heated to the required temperature: ideal for slow cooking dishes such as casseroles and stews.
	For baking on several levels(e.g. baking trays of chocolate chip cookies).
	Convenient and time savings, up to 4 dishes can be cooked simultaneously on different shelves without mixing of taste or smell.
	Best results can be obtained from using the top shelf for small items and lower shelves for larger items.
	For gratin dishes and finishing roasted vegetables.
	The inside radiant elements and outside top element work simultaneously giving a rapid and even grilling heat, therefore effectively browning the top surface of the food.
	Lower heating element + Convection Pizza is perfectly cooked with extra heat from both bottom and sides of the oven.
	This is ideal for slow cooking dishes such as casseroles, stews.
	Defrost, reheat and cooking.

Function	Use
	MW + Steam Combines the speed of a microwave with the health benefits of steam cooking.
	MW+Convection For reducing large portions' cooking time with browning finish.
	MW+ Double Grill +Fan This function is suitable where quick browning is required; will cook the ingredients down to the core.
	MW+Pizza This function is suitable where quick under browning is required; will cook the ingredients down to the core.
	Steam Ideal for fish, vegetables, breads and desserts
	Traditional+Steam Different dishes can be cooked at the same time
	Convection+Steam ideal for those who like to steam regularly, while enabling crisp browning for roasting and baking. Different dishes can be cooked at the same time.
	Double Grill+Fan + Steam Succulent,tender food on the inside, and perfectly browned on top.
	Defrost 3 defrosting programmes. Ice crystals dissolve but the food is not cooked.
	Auto-programs 21 cooking programmes The type of heating and cooking time are set by weight .
	Dough Proofing For making yeast dough and sourdough to prove and culturing yogurt.

Parameter adjustment










Use the adjusting keys to set the parameters.

parameter	function
Auto menu	Select 21 automatic programmes. From A 01 to A21 .
Temperature	Select the temperature of cooking(°C). : 60-100 : 150-220 : 150-220 : 150-220 : 100-230 : 100-230 : 100-250 : 100-200 : 100-230 + : 100-220 : 100-200 + : 100-220 : 100-230 + : 100-230 : 100-230 : 30-45
Microwave	Select microwave power.100W, 200W 400W, 600W and 800W

BEFORE USING THE APPLIANCE FOR THE FIRST TIME

Before using your oven to prepare food for the first time check that all packaging and protective coatings have been removed, and perform the following 3 operations:


1. Setting the clock







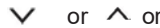





1. In waiting state, touch the  key to enter clock setting mode. "00:00" will display and the hour figures will flash.
2. Touch  or  or slide the  to set the hour figures. The input time should be within 0--23.
3. Touch  to confirm, the minute figures will flash.
4. Touch  or  or slide the  to set the minute figures. The input time should be within 0--59.
5. Touch  to finish clock setting, ":" will flash.
The time is set. And the appliance will enter waiting state.

2. Cleaning the oven and accessories

Before you use the oven or accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

3. Heating the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. One hour with  Convection at 250 °C is ideal. Ensure that no packaging remnants have been left in the cooking compartment.

1. In waiting state, touch  key once.  and the default temperature will light in the screen.
2. Touch  key repeatedly till  lights. The default temperature of convection will display.
3. Touch  or  or slide the  to set the temperature to 250°C.
4. Touch  to enter cooking time setting mode. "00:00" will flash.
5. Touch  or  or slide the  to set the cooking time to 60 minutes.
6. Touch the  key. The oven begins to heat up.













USING THE OVEN

There are various ways in which you can set your oven. This section explains how to select the various functions and set the desired temperature, time and other settings.


Setting the type of heating and temperature for non-microwave and non-steam function operations.

These include Traditional, Convection, Traditional + Fan, Radiant Grill, Double Grill + fan, Double Grill, Pizza (Lower heat element + Fan) and Lower Heat Element.



Example :  Radiant Grilling at 200 °C for 25 minutes.

1. In waiting state, touch  key once.  and the default temperature will light in the screen.
2. Touch  key repeatedly till  lights. The default temperature is on the screen and the time flashes.
3. Touch  or  or slide the  to set the cooking time to 25 mins.
4. Touch  to confirm the time then the temperature for radiant grilling will display and flash.
5. Touch  or  or slide the  to set the temperature to 200°C.
6. Touch the  key. The oven begins to heat.





Opening the oven door during operation

Operation is suspended. After closing the door, touch the  key. Operation continues.

Pausing operation:

Touch the  key to pause operation. Then touch the  key to continue operation.

Changing the cooking duration:


This can be done at any time. Touch the  key repeatedly till the cooking time flashes, and then touch  or  or slide the  to set the cooking time.

Changing the temperature:

This can be done at any time.

Touch  or  or slide the  to set the temperature.


Canceling operation:

This can be done at any time. Touch the  key to enter into the waiting state.

Boost Preheating


Boost preheating cannot be used for steam or microwave functions

You can use quick preheat to shorten the preheat time.










When you select a function, touch the Boost preheat symbol “” the icon of quick preheat in the screen will light up.

If this function can't quick preheat, then buzzer will not sound.

Note:















- 1. In the process of preheating, pressing the “” symbol will cancel preheating
- 2. After preheating, the temperature will remain for 2 hours. If there is no further operation after 2 hours, the oven will return to standby mode.
- 3. If the set cooking temperature is less than 100 C the Boost preheat function will not operate.

Steam Only Function

- 1. In waiting state, touch **F** key once to choose the pure steam.  will display, temperature will light.
- 2. Touch  or  or slide the  to set the time.
- 3. Touch  to choose the temperature setting.
- 4. Touch  or  or slide the  to set the temperature.
- 5. Touch the  key. The oven begins to heat.









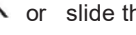

Steam Combi Function

Instructions for Steam & Convection, Steam & Traditional, and Steam, Double Grill & Fan, Steam & Microwave functions.

- 1. In waiting state, touch **F** key repeatedly to choose the “convec.+steam” function,  and  will display, temperature will light.
- 2. Touch  or  or slide the  to set the cooking time.
- 3. Touch  to choose the temperature setting.
- 4. Touch  or  or slide the  to set the temperature.
- 5. Touch  to enter the steam level setting.
- 6. Touch  or  or slide the  to set the steam level. L1, L2 and L3 are available.
- 7. Touch the  key. The oven begins to heat.

Note: When the oven is heated, especially with a steam function, and the door is opened and closed after cooking completes, the combination of the change in pressure inside the oven and the highly effective microwave door seal causes air to rush past the seal and make a clearly audible sound. This is normal and does not affect oven operation.

Microwave Function

- 1. Touch  key to enter the microwave function. The time will flash.
- 2. Touch  or  or slide the  to set the time.
- 3. Touch  or  to enter power level setting mode.
- 4. Touch  or  or slide the  to set the power level.
- 5. Touch the  key to start cooking.

Microwave power level

100W	200W	400W	600W	800W
10%	30%	50%	80%	100%

Note: Condensation During Microwave Cooking

Because microwave-only cooking heats the food and not the oven, moisture released as steam during cooking may form condensation on the cooler walls and doors of the oven. This is normal and does not adversely affect microwave operation.

Recommendations:







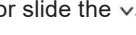



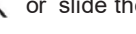




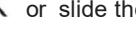

Covering the food with a microwave oven compatible plastic food wrap with some ventilation holes in it, when using the Microwave function only, will not only reduce the amount of condensation but help retain moisture in the cooked food. This will also quicken the cooking process and reduce splatters in the microwave. Be careful when removing the plastic wrap because the moisture vapours released will be very hot.

Plastic food wrap SHOULD NOT be used during grill, steam, convection or microwave combination cooking. If the oven is used in the convection fan forced mode or grill there will be no condensation. If the oven is used in a combi mode such as convection cooking with microwave cooking the condensation will be reduced as the internal surfaces of the oven will be hot.










If condensation is apparent after cooking is completed, wipe out with a dry cloth and leave the door open until the interior of the oven is dry.

Microwave Combi Function


Instructions for Microwave Combi functions including Microwave & Convection, Microwave & Double Grill Fan, and Microwave & Pizza - Lower Heat Element & Convection.

- 1. In waiting state, touch **F** key repeatedly to choose the convection. Then touch  key to enter the microwave+convec. function.  and  will display.
- 2. Touch  to enter time setting mode.
- 2. Touch  or  or slide the  to set the cooking time.
- 3. Touch  to enter temperature setting mode.
- 4. Touch  or  or slide the  to set the temperature.
- 5. Touch  or  to enter power level setting mode.
- 6. Touch  or  or slide the  to set the power level.
- 7. Touch the  key. The oven begins to start cooking.

Defrost Function


- 1. In waiting state, touch  key once to enter the Defrost function.
The first programme number blinks in the screen.
- 2.Touch  or  or slide the  to select the defrost mode.
d01,d02,d03 are available.
- 3.Touch the  key to enter weight setting.
- 4.Touch  or  or slide the  to set the weight.
- 5. Touch the  key . The programme starts and the cooking time counts down.

Programme no.	Defrost	Weight range in kg
d 01*	meat	0.10 - 1.50
d 02*	poultry	0.10 - 1.50
d 03*	fish	0.10 - 0.80


*If you hear 3 beeps, turn the food over. Press  to continue defrosting.

Light Control On/Off

To turn the on (if the light is off):

- 1.press  once to turn on.
- 2.Open the oven.



To turn the light off (if the light is on):

- 1.press  once to turn off.
- 2.When the cooking is finished.



Childproof lock

The oven has a childproof lock to prevent children switching it on accidentally.

Activate the childproof lock

In waiting state, touch and hold the  key for approx. 3 seconds.
There will be a long beep and the  symbol appears in the display.
The childproof lock is activated.

De-activate the childproof lock




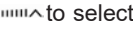





In locked state, touch and hold the  key for approx. 3 seconds.
There will be a long beep and the  symbol goes out in the display.
The childproof lock is deactivated.

Automatic programmes

The automatic programmes enable you to prepare food very easily. You select the programme and enter the weight of your food. The automatic programme determines the optimum setting. You can choose from 21 programmes.

Always place the food in a cold oven cavity.


Setting a programme

- 1. In waiting state, touch  key twice to enter the Auto menu function. The first programme number blinks in the screen.
- 2. Touch  or  or slide the  to select the programme number.
- 3. Touch the  key.
- 4.Touch  or  or slide the  to set the weight, and the cooking time will show.
- 5.Touch the  key . The programme starts and the cooking time counts down .

Auto Menu


Programme no.	Item	Weight(kg)	Accessory layer and accessory
A 01	Fresh vegetables	0.20	1 st layer, glass tray
		0.40	
		0.60	
A 02	Potatoes peeled/cooked	0.24	1 st layer, glass tray
		0.48	
		0.72	
A 03	Baked potatoes	0.45	3 rd layer, grill rack
		1.00	
A 04	Chicken pieces(frozen)	0.45	3 rd layer, grill tray
A 05	Sponge Cake	0.40	2 nd layer, grill rack
		0.50	
		0.60	
A 06	Apple pie	2.40	2 nd layer, grill rack
A 07	Quiche	1.00	2 nd layer, grill rack
A 08	Reheat soup	0.20	1 st layer, glass tray
		0.40	
		0.60	
A 09	Reheat plate	0.25	1 st layer, glass tray
		0.35	
A 10	Reheat sauce/stew	0.10	1 st layer, glass tray
		0.20	
		0.30	
A 11	Frozen Pizza	0.20	3 rd layer, grill rack
		0.40	
		0.60	
A 12	Frozen oven chips	0.30	3 rd layer, grill tray
		0.40	
		0.50	
A 13	Lasagna	1.60	2 nd layer, grill rack
A 14	Salmon Filet	0.50	glass tray
A 15	Chicken breast	0.50	
A 16	Rice + water	0.20	
A 17	Beans	0.50	
A 18	Broccoli	0.50	
A 19	Potatoes with skin	0.50	
A 20	Potatoes without skin	0.50	
A 21	Descaling Function	/	/

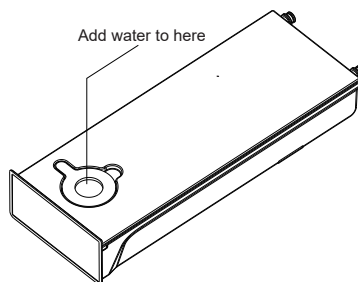
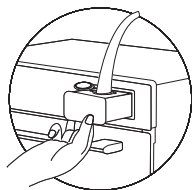
Note: During cooking of the menu A04 and A11, the buzzer sounds as a reminder to turn over the food.

You can press  to set the cook time in menu A14~A20.

Water Reservoir

Steam note:




Press  and take reservoir out, then take out sealing gasket and add water to refill



- 1) Use distilled water.
- 2) At the beginning of steam cooking:
If the water tank is short of water, an alarm will sound to remind you to add water. Note: Before starting steam cooking mode, please clean the water tank.
- 3) After steam cooking:
Remove any remaining water from the tank. Should the water reservoir tank become stuck, use a suction cup to remove it.

Descaling Function

For best cleaning results, we recommend that you use citric acid suitable for removing limescale. Follow the manufacturer's instructions.

- 1) Power up the system, remove the water tank, inject 1000ml of distilled water into the water tank, adding a pack of citric acid about (5~10g).
- 2) Push the water tank into the correct location in the steam oven.
- 3) In standby mode, touch "  " key for several times until the screen display "A21" which means the oven enters Descaling function. Default time "1h" lights.
- 4) Touch "  " to start the program.
- 5) When 5:00 mins remains for this function, the programme pauses and notifies that user action is required. Take out the water reservoir tank and pour out any remaining water. Thoroughly clean the reservoir tank.
- 6) Refill with fresh distilled water. Touch  to continue.

Note: Apart from the intentional appliance pause described in steps 5 & 6 above, once commenced, the descaling operation should not be shut down. If the descaling process is interrupted before completion the program must be restarted from Step 3.

Convection Hot Air Frying

To Air Fry select the Fan Forced Convection function. Place the glass oven tray in the lower level of the oven. (See image). Insert the wire rack inverted so it sits above, not in, the glass oven tray. Do not place the glass oven tray on the floor of the oven.

Place the food in an open wire air frying basket (such as Kleenmaid Air Fryer Basket AFB6010) and sit it on the wire rack. Follow the directions for Fan Forced cooking on the food packet. Do not use the packet directions for use with an Air Fryer.



Cooling Fan

Your appliance has a cooling fan which switches on during operation, allowing hot air to escape above the door. The cooling fan continues to run for a certain time after operation.

Note: The appliance remains cool during microwave operation. The cooling fan will still switch on and may run for a short time even when microwave operation has ended.

Caution! Do not cover the ventilation slots, otherwise the appliance will overheat.

CARE AND CLEANING

With careful care and cleaning your microwave oven will retain its looks and remain good order. We will explain here how you should care for and clean your appliance correctly.

 Risk of electric shock.!

Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

 Risk of burns!

Never clean the appliance immediately after switching off. Let the appliance cool down.

 Risk of serious damage to health!

Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door or the door seal is damaged. Contact the after-sales service.

Notes

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Unpleasant odours, e.g. after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power.

Cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use

- sharp or abrasive cleaning agents,
- metal or glass scrapers to clean the glass in the appliance door.
- metal or glass scrapers to clean the door seal,
- hard scouring pads and sponges,
- cleaning agents with high concentrations of alcohol.

Wash new sponge cloths thoroughly before use.

Allow all surfaces to dry thoroughly before using the appliance again.

Area	Cleaning agents
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops. Do not use glass cleaners or metal or glass scrapers for cleaning.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. If the oven is very dirty: Do not use oven spray or other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry thoroughly.
Recess in cooking compartment	Damp cloth: Ensure that no water seeps through the turntable drive into the appliance interior.
Wire racks	Hot soapy water: Clean using stainless steel cleaning agent or in the dishwasher.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.

Caring for the Supplied Glass Pan

WARNING: Exercise an appropriate degree of care to avoid personal injury or damage to the Glass Pan. Risks include:

- breakage due to a sudden temperature change applied to the Glass Pan
- breakage due to the Glass Pan being dropped or due to impact with an object
- personal injury/burns due to handling the hot Glass Pan without proper protection

PRECAUTIONS:

- Avoid sudden temperature changes to the Glass Pan. DO NOT add liquid to the hot Glass Pan, or place it on a wet or cool surface, or in the sink or handle the hot Glass Pan with a wet cloth.
- Allow the hot Glass Pan to cool before washing.
- DO NOT use the Glass Pan on or under a flame or other direct heat source.
- Avoid handling hot glassware (including the Glass Pan) without proper protection. This may result in burns or dropping the pan and breaking it.
- DO NOT drop or hit the Glass Pan against a hard object or strike utensils against it.
- The Glass Pan may be washed by hand using non-abrasive cleansers and plastic or nylon cleaning pads if scouring is necessary.





TROUBLE SHOOTING

Malfunctions often have simple explanations. Please refer to the Trouble shooting table before calling the after-sales service.

 Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers or a qualified technician.

Trouble shooting table

Problem	Possible cause	Remedy/information
The appliance does not work.	Faulty circuit breaker.	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Plug not plugged in.	Plug in the plug.
	Power cut	Check whether the kitchen light works.
The appliance does not work.  appears in the display panel.	Childproof lock is active.	Deactivate the childproof lock (see section: Childproof lock).
The microwave does not switch on.	Door not fully closed.	Check whether food residue or debris is trapped in the door.
It takes longer than before for the food to heat up in the microwave	The selected microwave power level is too low.	Select a higher power level.
	A larger amount than usual has been placed in the appliance.	Double the amount = almost double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking.
A particular operating mode or power level cannot be set.	The temperature, power level or combined setting is not possible for this operating mode.	Choose permitted settings.
 appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
 appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
 appears in the display panel.	Rapid heating has failed.	Call the after-sales service.

If the appliance fails to operate correctly during the warranty period please visit our website to request a warranty service (see back cover of this manual for details). When booking a service please provide your Model No: SMC4540X, and the individual Serial Number of your appliance. This is found on the label inside the front of the oven, visible when the oven door is open.

ENERGY AND ENVIRONMENTAL TIPS

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Saving energy

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

- For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.


Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

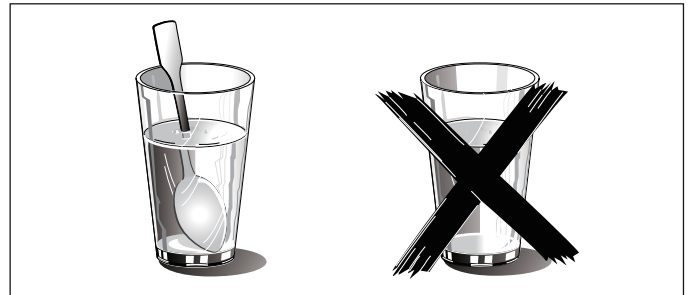


This appliance complies with European Directive 2012/19/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Heating food

 Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only moves a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling.



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 may engage a Service Agent to provide service under this warranty.
3. 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.
4. 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.
5. 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.
6. 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.
7. What is not Covered by this Kleenmaid Warranty (excluded):-
 - a. any damage or failure to or of the Product or part of the Product:
 - i. due to the Product being inadequately serviced to manufacturer's recommendations;
 - ii. resulting from environmental conditions including and not limited to dirt, dust, rodents, insects, rust, corrosion, salt built-up, of or in any part of the Product;
 - iii. resulting from excessive use but fair wear and tear is excepted;
 - iv. resulting from installation by an unqualified or uncertified tradesperson;
 - v. resulting from poor or incorrect 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;
 - vi. 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;
 - vii. if the Product has been dismantled, repaired or serviced by any person other than someone authorised by Kleenmaid or its agents or representatives;
 - viii. 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;
 - ix. 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
 - x. 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.
8. 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.

9. Service under this warranty may be limited by the area in which you live. Service to remote and regional areas may incur additional travel costs which will be payable by you. You will be advised of this at the time you make a claim and Kleenmaid arranges to attend your premises.
10. Neither Kleenmaid nor its representatives provide loan equipment under the terms of this Kleenmaid Warranty.
11. Any unauthorised access to the internal hardware of the Product will void this Kleenmaid Warranty.
12. 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.
13. 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
14. 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.
15. 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.
16. 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.
17. 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.
18. 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.
19. 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.
20. 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.
21. 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.
22. 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
23. 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. **Service Agent** means any independent service agent engaged by Kleenmaid to carry out any repair or service under this warranty.
 - g. **Warranty Period** means for domestic use and for Products purchased on or after 1 January 2019 the period of 60 months, otherwise 36 months. For non-domestic use 12 months or such alternative period as may be specified.

UPDATE NOTICE: This Kleenmaid Warranty is current as at 1 December 2022 but is subject to variation from time to time. For the latest version of the Kleenmaid Warranty, please see our website <https://kleenmaid.com.au/warranty/> or phone us on (02) 9310 1207.

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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

To register your warranty or make a warranty claim, scan this QR code:



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: warranty@kleenmaid.com.au

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

 **kleenmaid**