

# cooking collection

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Instructions for use and warranty details

Ceramic Cooktop  
Model No.: CCT6010  
CCT8010

 **kLEENmaid**



Dear Customer,

Thank you and congratulations for choosing Kleenmaid.

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

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

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

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

KLEENMAID











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# SAFETY

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## Precautions before using

- Unpack all the materials.
- The installation and connection of the appliance must be done by a qualified electrician. The manufacturer can not be responsible for damage caused by building-in or connection errors.
- The appliance must be installed in proper worktop.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate can not be used as a working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use an extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: steam may damage the electronic components.
- The appliance is not intended to be operated by means of external timer or separate remote control system.

## Using the appliance

- Switch the heating zones off after using.
- Keep an eye on cooking using grease or oils: they may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Never cover the appliance with a cloth or a protection sheet. This may become very hot and catch fire.



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

### Precautions not to damage the appliance

- Unfinished pan bottoms or damaged saucepans (non enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even small ones, on the vitroceramic glass.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium foil must not contact the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch off the appliance and take them immediately off the hot heating zone (be careful: do not burn yourself).
- **WARNING:** Danger of fire: do not store items on the cooking surface.
- Never place any hot saucepan over the control panel.
- If a drawer is situated under the installed appliance, make sure the space between the content of the drawer and the underside of the appliance is at least 2 cm. This is essential to ensure correct ventilation.
- Never put any inflammable object (eg. sprays) into the drawer situated under the vitroceramic hob. Cutlery drawers must be resistant to heat.



## Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supply.
- If the ceramic glass is cracked or fissured, you must disconnect the appliance (at the switchboard) and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

## Other precautions

- Make sure that the cooking pan is always centred on the cooking zone. The bottom of the pan should cover as much as possible the cooking zone.
- Do not place aluminium or synthetic material containers on the hob: they could melt on residual hot cooking zones.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

## DESCRIPTION OF THE APPLIANCE

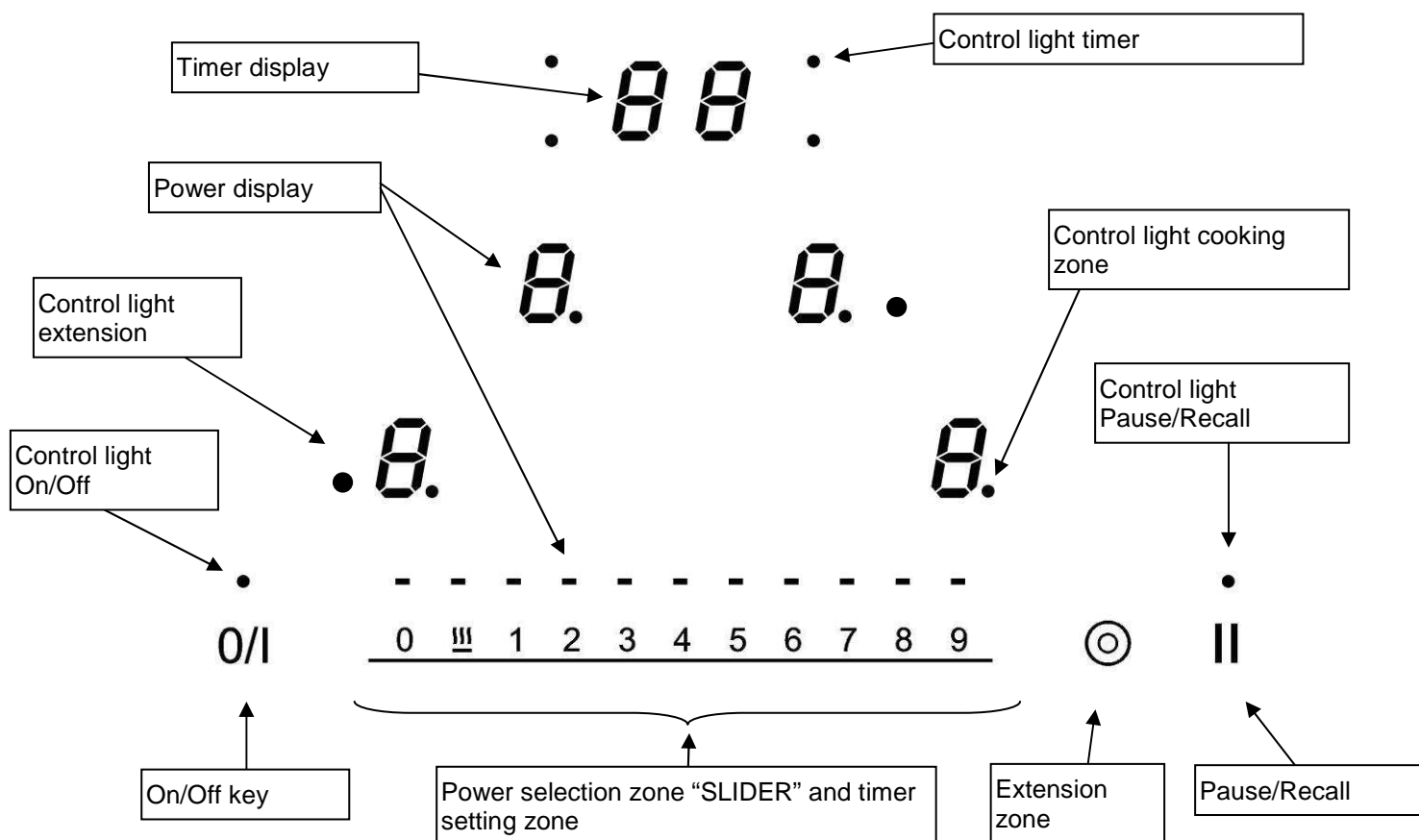
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Technical characteristic

Type	Total Power	Position of the heating zone	Nominal Power	Diameter
CCT6010	7000 W	Front left Rear left Rear right Front right	1000 / 2200 W 1200 W 1500 / 2400 W 1200 W	135 / 210 mm 145 mm 170 x 265 mm 145 mm
CCT8010	7600 W	Front left Rear left Rear right Front right	1000 / 2200 W 1200 W 1500 / 2400 W 1800 W	135 / 210 mm 145 mm 170 x 265 mm 180 mm



## Control panel



## USE OF THE APPLIANCE

### Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.

**For normal use press only one key at any time.**

### Display

<u>Display</u>	<u>Designation</u>	<u>Function</u>
0	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
L	Locking	Control panel locked
U	Keep warm	Maintain automatically at 70°C.
II	Pause	The hob is in pause.



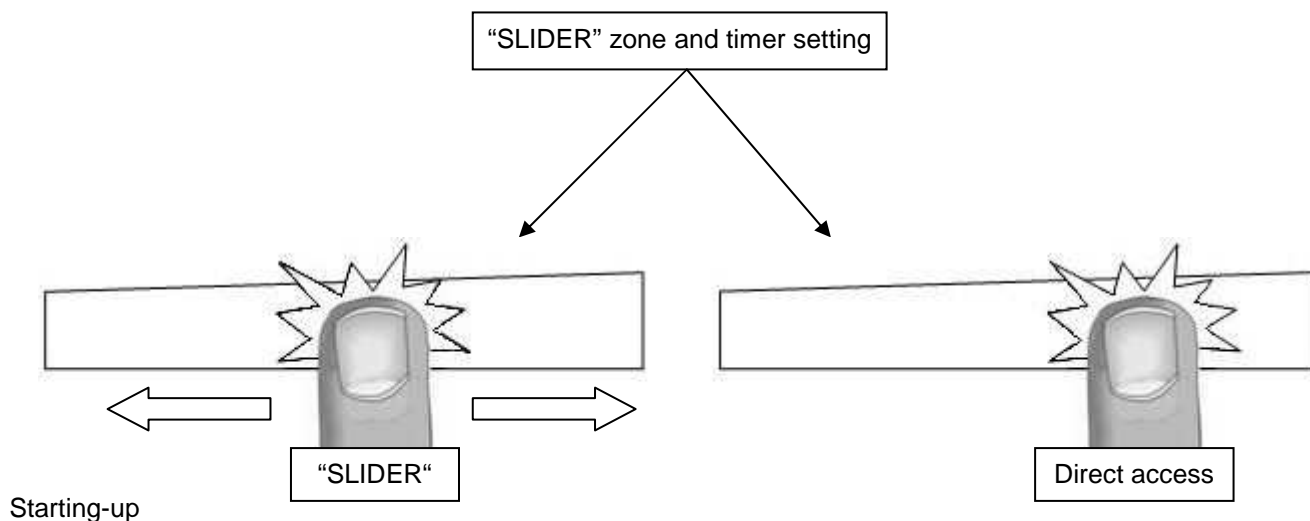
# STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent. This may cause blue-tinted colour on the glass surface.

“SLIDER” zone and timer setting zone

To select the power with the slider, slide your finger on the “SLIDER” zone. You can also directly access a particular level if you put your finger directly on the chosen level.



- Start up / switch off the hob:

Action	Control panel	Display
To start	Press key [ 0/I ]	4 x [ 0 ] are blinking
To stop	Press key [ 0/I ]	Nothing or [ H ]

- Start up / switch off a heating zone:

Action	Control panel	Display
Zone selection	Press display [ 0 ] selected	[ 0 ] and control light on
To set (adjust the power)	Slide on the “SLIDER” to the right or to the left	[ 0 ] to [ 9 ] or [ U ]
To stop	Slide to [ 0 ] on “SLIDER” or press on [ 0 ]	[ 0 ] or [ H ] [ 0 ] or [ H ]

If no action is made within 20 seconds the electronics returns to waiting position.

Residual heat indication

After switching off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicate [ H ] on the display.

The symbol [ H ] disappears when the heating zones may be touched safely.

As long as the residual heat indicators are on, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burn and fire.**

Extension zone

Action	Control panel	Display
select zone	Press display [ 0 ]	Control light is blinking
Select the power level	Slide on the “SLIDER”	[ 0 ] to [ 9 ]
Switch off	Touch key [⊙]	Extension zone light is off
Switch on	Touch key [⊙]	Extension zone light is on



## Timer

The timer can be used simultaneously with all 4 heating zones and with different time settings (from 0 to 99 minutes) for each heating zone.

- Setting and modification of the cooking time :

### Example for 16 minutes at power 7:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press display [ 0 ]	[ 0 ] and control light on
Select the power level	Slide on the "SLIDER" to [ 7 ]	[ 7 ]
Select « Timer »	Press display [ CL ]	[ 00 ]
Set the units	Slide on the "SLIDER" to [ 6 ]	[ 0 fixed ] [ 6 blinking ]
Validate the units	Press display [ 06 ]	[ 0 blinking ] [ 6 fixed ]
Set the tens	Slide on the "SLIDER" to [ 1 ]	[ 1 blinking ] [ 6 fixed ]
Validate the tens	Press display [ 16 ]	[ 16 ]

The time is confirmed and the cooking starts.

- To stop the cooking time:

### Example for 13 minutes at power 7:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press display [ 0 ] selected	[ 0 ] and control light on
Select « Timer »	Press key [ 13 ]	[ 13 ]
Deactivate the units	Slide on the "SLIDER" to [ 0 ]	[ 1 fixed ] [ 0 blinking ]
Validate the units	Press display [ 10 ]	[ 1 blinking ] [ 0 fixed ]
Deactivate the tens	Slide on the "SLIDER" to [ 0 ]	[ 0 blinking ] [ 0 fixed ]
Validate the tens	Press display [ 00 ]	[ 00 ]

Automatic stop at the end of the cooking time:

As soon as the selected cooking time is finished the timer display will blink [ 00 ] and a sound rings.

To stop the sound and the blinking, press the key [ 00 ].

- Egg timer function :

### Example for 29 minutes :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press display [ 0/I ]	Zone control lights are on
Select« Timer »	Press display [ CL ]	[ 00 ]
Set the units	Slide on the "SLIDER" to [ 9 ]	[ 0 fixed ] [ 9 blinking ]
Validate the units	Press display [ 09 ]	[ 0 blinking ] [ 9 fixed ]
Set the tens	Slide on the "SLIDER" to [ 2 ]	[ 2 blinking ] [ 9 fixed ]
Validate the tens	Press display [ 29 ]	[ 29 ]

After a few seconds the control light stops blinking.

As soon as the selected cooking time is finished the timer display will blink [ 00 ] and a sound will be heard.

To stop the sound and the blinking, press the display [ 00 ]. The hob switches off.



## Automatic cooking

All the cooking zones are equipped with an automatic "go and stop" cooking function. The cooking zone starts at full power for a certain time, then reduces automatically its power to the pre-selected level.

- Start-up :

Action	Control panel	Display
Zone selection	Press display [ 0 ] selected	[ 0 ] and control light on
Full power setting	Slide on the "SLIDER" to [ 9 ]	Pass from [ 0 ] to [ 9 ]
Automatic cooking	Re-press on display "SLIDER" [ 9 ]	[ 9 ] is blinking with [ A ]
Select Power level	Slide on the "SLIDER" to [ 7 ]	[ 9 ] pass to [ 8 ] [ 7 ]
(for example « 7 »)		[ 7 ] is blinking with [ A ]

- Switching off the automatic cooking :

Action	Control panel	Display
Zone selection	Press [ 7 ] from the zone	[ 7 ] blinking with [ A ]
Power level selection	Slide on the "SLIDER"	[ 1 ] to [ 9 ]

## Pause function

**This function stops the entire hob's cooking activity and allows restarting with the same settings.**

- Startup/stop the pause function :

Action	Control panel	Display
Engage pause	Press [ II ] key for 2 seconds	Displays [ II ] in the Heating zone displays
Stop the pause	Press [ II ] key for 2 seconds Press or Slide on the "SLIDER"	Pause control light is blinking Pause control light is off

## Recall Function

After switching off the hob (0/I), it is possible to recall the last settings.

- cooking stages of all cooking zones (power)
- minutes and seconds of programmed cooking zone-related timers
- switching condition of the concentric zone (small or big diameter)
- Heat up function
- Keep warm function

The recall procedure is following:

- Press the key [0/I]
- Then press the key [ II ] within 6 seconds

The previous settings are activated.

## « Keep warm » Function

This function allows the cooktop to reach and maintain automatically a temperature of approximately 70°C.

This will avoid liquids overflowing and burning on the bottom of the pan.

The key is located **between [ 0 ] and [ 1 ]**.

- To engage, to start the function « Keep warm » :

Action	Control panel	Display
Zone selection	Press display [ 0 ] selected	[ 0 ] to [ 9 ] or [ H ]
To engage	Press between [ 0 ] and [ 1 ]	[ U ]
To stop	Press on display [ U ] selected	[ U ]
Slide on the "SLIDER"	[ 0 ] to [ 9 ] or [ H ]	

This function can be started independently on all the heating zones.

When the pan is removed from the cooking zone, the "Keep warm" function remains active for approximately 10 minutes.

The maximum duration of "keeping warm" is 2 hours.



## Control panel locking

To avoid accidentally activating or interfering with a setting of cooking zones, in particular during cleaning, the control panel can be locked (with exception of the On/Off key [ 0/I ]).

- Locking :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	press on key [ 0/I ]	[ 0 ] or [ H ] on 4 displays
Hob locking	press simultaneously ☉ ] and [ 0 ] from the front right zone display re-press on display [ 0 ] from the front right zone	No modification  [ L ] on 4 displays

- Unlocking :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	press on key [ 0/I ]	[ L ] on 4 displays
<b>Within 5 seconds after start :</b> Unlocking the hob	press simultaneously ☉ ] and [ L ] from the front right zone display press on key ☉ ]	[ 0 ] or [ H ] on 4 displays No light on the displays



## COOKING ADVICE

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Examples of cooking power setting

(The values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, chips, waffles
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water

## MAINTENANCE AND CLEANING

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**Switch-off the appliance before cleaning.**

Do not clean the hob if the glass is too hot because there is a risk of burning.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment are likely to cause scratches and must be absolutely avoided.
- Do not ever use any steam-driven or pressure based appliance.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.



# WHAT TO DO IN CASE OF A PROBLEM

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## **The hob or the cooking zone doesn't start-up :**

- The connection to the network is wrong.
- The protection fuse has disconnected.
- The locking function is activated.
- The sensitive keys are covered with grease or water.
- An object is put on a key.

## **The control panel displays [ E ] :**

- The electronic system is defective.
- Disconnect and reconnect the hob at the circuit breaker.

## **The control panel displays 4 x [ L ] :**

- Refer to the chapter control panel locking page.

## **One or all cooking zone cut-off :**

- The safety system is activated
- You forgot to turn-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of power level to prevent overheating

## **The automatic cooking system doesn't start-up :**

- The cooking zone is still hot [ H ].
- The highest power level is set [ 9 ].

## **The control panel displays [ U ] :**

- Refer to the chapter "Keep warm".

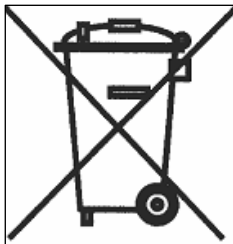
## **The control panel displays [ II ] :**

- Refer to the chapter "Pause".

# ENVIRONMENT PRESERVATION

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- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the proper operation and the safety of the appliance.



- Don't throw your appliance into the household rubbish.
- Get in touch with the waste collection centre of your council that is familiar with the recycling of household appliances.

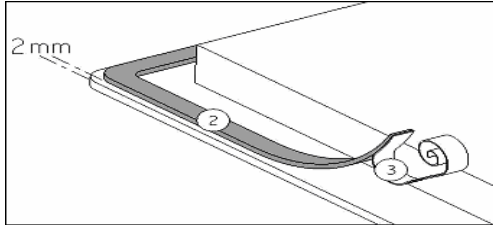


# INSTALLATION INSTRUCTIONS

The installation must be performed by a qualified electrical contractor.

## How to stick the gasket:

The gasket supplied with the hob prevents the intrusion of liquids into the cabinet below. It's installation has to be done carefully, in conformity with the following drawing.

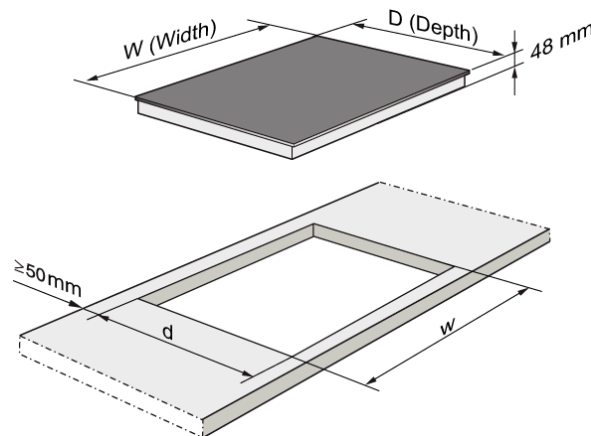


Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection tape (3).

## Fitting - installing:

The cut out sizes are:

Ref.	Cut size (mm)		Glass size (mm)		
	Width	Depth	Width	Depth	Thickness
	w	d	W	D	
CCT6010	560	490	590	520	4
CCT8010	750	490	780	520	4



- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- Do not install the hob at the top of a non ventilated oven or a dishwasher.
- **Ensure under the bottom of the hob casing a space of 20 mm**, to ensure a good air circulation of the electronic device.
- If a drawer is placed under the hob, avoid putting into this drawer flammable objects (for example: sprays) or non heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be taken when applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket ensures a good seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must comply with the recommendations of the hood manufacturer. In case of no instructions, a distance of 760 mm minimum should apply.
- The connection cord should not be subjected, to any mechanical constraint.
- The cooktop underside temperature exceeds 95 c, an underbench board is required to be installed to prevent the underbench access.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.



# ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or oven.

## Caution!

This appliance must only be connected to a network 230 V~ 50 Hz.

Always connect the earth wire.

Respect the connection diagram.

The connection box is located underneath at the back of the hob casing. To open the cover, use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~1P+N 50Hz	1 Phase + N	3 x 2.5 mm <sup>2</sup>	H 05 VV - F H 05 RR - F	25 A *
400V~2P+N 50Hz	2 Phases + N	4 x 1.5 mm <sup>2</sup>	H 05 VV - F H 05 RR - F	16 A *

\* calculated with the simultaneous factor following the standard EN 60 335-2-6

## Connection of the hob

The ceramic hob can be connected in different ways:

Monophase 230V~1P+N

Biphase 400V~2P+N

### Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next the terminal

#### Monophase 230V~1P+N

Put the bridge between terminal 1 and 2.

Attach the earth to the terminal "earth", the neutral N to terminal 4, the Phase L to one of the terminals 1 or 2.

#### Biphase 400V~2P+N

Attach the earth to the terminal "earth", the neutral N to terminal 4, the Phase L1 to the terminals 1 and the Phase L2 to the terminal 2.

### Caution! Ensure that you:

- Correctly attach the wires and the bridges.
- Tighten the screws properly.

**Frequent loosening and screwing of the screws on the connection box risks damaging the efficiency of the tightness once screwed. It is therefore advisable to keep screwing and unscrewing to a minimum.**

**Ensure that the cables are correctly inserted and tightly screwed down.**

**We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection**







# Warranty and Service

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## **Domestic Warranty – Full three year warranty**

In addition to all statutory rights which you, the Purchaser, have under relevant laws in respect of this appliance, during the first three years of ownership as the original purchaser of this Kleenmaid appliance, Compass Capital Services trading as Kleenmaid guarantee that any fault caused by defective material or workmanship becoming apparent will be rectified free of charge with reference to parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agents. Where the appliance is installed outside the normal servicing area of the above, the Purchaser must pay for the cost of transporting the appliance to and from the Agent or the Agent's travel cost to and from the purchaser's home.

## **Commercial Warranty – One year warranty**

When this appliance is installed in a commercial application, in addition to all statutory rights which you, the Purchaser, have under relevant laws in respect of this appliance, during the first one year of ownership as the original purchaser of this Kleenmaid appliance, Compass Capital Services trading as Kleenmaid guarantee that any fault caused by defective material or workmanship becoming apparent will be rectified free of charge with reference to parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agents. Where the appliance is installed outside the normal servicing area of the above, the Purchaser must pay for the cost of transporting the appliance to and from the Agent or the Agent's travel cost to and from the purchaser's home.

## **What these warranties do not cover**

Compass Capital Services trading as Kleenmaid is not responsible for any damage or malfunction unless caused by a defect in material or workmanship. This includes but is not limited to abuse, misuse, improper installation and transportation damage. Compass Capital Services trading as Kleenmaid is not responsible for consequential damages from any malfunction.

This warranty does not cover wear or breakage of consumable items such as door seals, replacement of light globes or glass breakage due to impact. In case of fractured glass do not use your appliance.

## **Purchaser's responsibility**

The Purchaser must make the appliance available for servicing and shall bear any costs incurred for any de-installation and/or re-installation required to make the appliance available for servicing. Compass Capital Services trading as Kleenmaid is not liable for any consequential damage incurred during de-installation or re-installation.

## **Warranty registration and Proof of Purchase.**

Please complete warranty details below and retain together with your proof of purchase document.

When requesting service under this warranty the Purchaser agrees that Proof of Purchase of their Kleenmaid appliance will be necessary in order to make the warranty valid. Inability to provide Proof of Purchase even though this warranty is in place will not bind Compass Capital Services trading as Kleenmaid to repair the appliance at no charge under this warranty and will require the Purchaser to pay for the service costs in full.

**Model Number** \_\_\_\_\_ **Date of purchase** \_\_\_\_\_

**For service assistance visit**  
[www.kleenmaidhelp.com.au](http://www.kleenmaidhelp.com.au)



## Other products available in the Kleenmaid range of appliances

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- | Washing machines
- | Clothes dryers
- | Dishwashers
- | Ovens
- | Cooktops
- | Steam ovens
- | Microwave ovens
- | Built in espresso coffee machines
- | Rangehoods
- | Freestanding ovens

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