

# cooking collection

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Instructions for use and warranty details

Gas Cooktop

Model No.: GCTEK9020 and GCTEK10020

 **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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**AU**

**INSTRUCTIONS FOR INSTALLATION  
AND USE OF TOUCH-CONTROL GAS  
HOBS**

**For service and Spare Parts, please contact:**

COMPASS CAPITAL SERVICES PTY LTD TRADING AS  
KLEENMAID

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ALEXANDRIA NSW 2015

PHONE NUMBER: +61 2 9310 1207

COD. CAMP.11/2013

# GENERAL PRECAUTIONS



**We invite you to read this instruction booklet carefully, before installing and using the equipment. It is very important that you keep this booklet together with the equipment for any future consultation.**

**If this equipment should be sold or transferred to another person, make sure that the new user receives the booklet, so that he can learn how to operate the appliance and read the corresponding notice.**

**This is a Class 3 appliance**

**This appliance complies with the following Directives:**

**EEC 2009/142/CE (Gas)  
2006/95/CE (Low Voltage)**

**EEC 2004/108/CE (Electromagnetic Compatibility)  
EEC 89/109 (Contact with foods)**

- The installation must be carried out by authorised personnel, in conformity with the regulations in force.
- This equipment has been designed to be used by adults.
- Therefore, make sure that children do not go near the equipment to play with it.
- This appliance is not intended for use by young children or infirm persons unless they are adequately supervised by a responsible person to ensure that they use the appliance safely.
- 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.
- Before carrying out the maintenance or cleaning the equipment, cut power supply off and allow it to cool down.
- Make sure that air circulates around the gas equipment. Insufficient ventilation produces a lack of oxygen.
- In case of an intense or prolonged use of the equipment, it may be necessary to improve aeration, for example by opening a window or increasing the mechanical suction power, if it exists.
- The products of combustion must be discharged outside through a suction hood or an electric fan (see the "installation" paragraph).
- For any possible operation or modification, apply to an authorized Technical Assistance Centre and demand original spare parts.
- WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.
- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THIS APPLIANCE.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- NOT SUITABLE FOR THE USE OF AFTER MARKET LIDS.

**DO NOT MODIFY THIS APPLIANCE.**

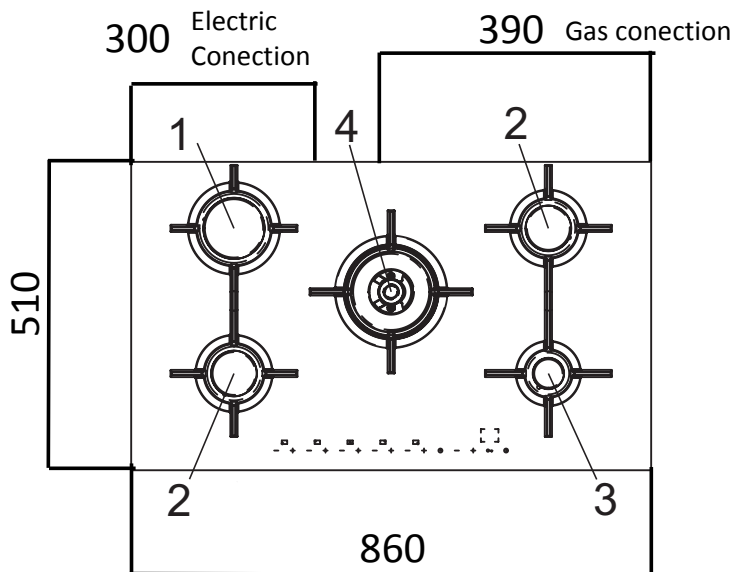
**Servicing shall be carried out only by authorised personnel.**

**The product label, with the serial number, is \_\_\_\_\_ under the hob.**

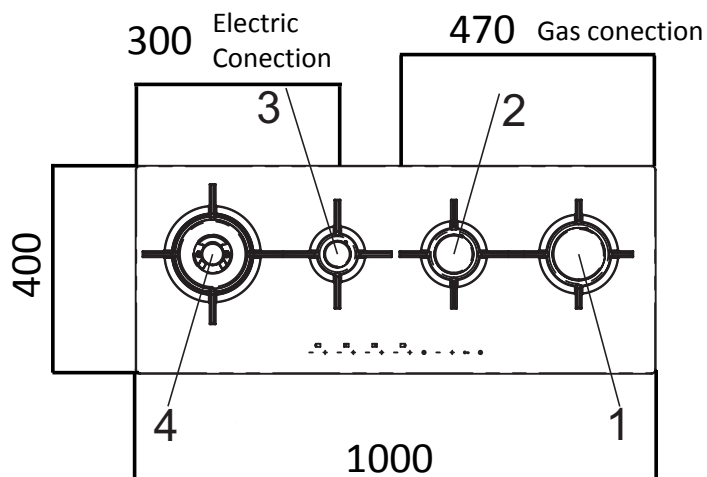
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***The Manufacturer cannot be held responsible for damage to property or personal injury resulting from incorrect installation or improper, erroneous or unreasonable use of the appliance***

# HOBS - DESCRIPTION



**GCTEK9020**



**GCTEK100**

|                      | NG        | Universal LPG |
|----------------------|-----------|---------------|
| 1 Rapid burner       | 9.0 MJ/h  | 9.0 MJ/h      |
| 2 Semi-rapid burner  | 6.1 MJ/h  | 6.8 MJ/h      |
| 3 Auxiliary burner   | 4,0 MJ/h  | 4.1 MJ/h      |
| 4 Triple ring burner | 14.0 MJ/h | 12.4 MJ/h     |

# INSTRUCTIONS FOR THE INSTALLER

## IMPORTANT NOTICE:

THE OPERATIONS INDICATED BELOW MUST BE FOLLOWED BY AUTHORISED PERSONNEL EXCLUSIVELY, IN CONFORMITY WITH THE REGULATIONS IN FORCE.

THE MANUFACTURING FIRM REFUSES ALL RESPONSIBILITY FOR DAMAGES TO PEOPLE, ANIMALS OR THINGS, RESULTING FROM THE FAILURE TO COMPLY WITH SUCH PROVISIONS.



THIS APPLIANCE SHALL BE INSTALLED ONLY BY AUTHORISED PERSONS AND IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS, LOCAL GAS FITTING REGULATIONS, MUNICIPAL BUILDING CODES, ELECTRICAL WIRING REGULATIONS, AS 5601 - GAS INSTALLATIONS AND ANY OTHER STATUTORY REGULATIONS

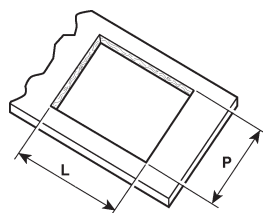
## INSTALLATION

### Installing the top

The appliance is designed to be embedded into heat-resistant pieces of furniture.

The walls of the pieces of furniture must resist a temperature of 75°C besides the room one.

The equipment must not be installed near inflammable materials, such as curtains, cloths, etc. Make a hole in the top of the piece of furniture, with the dimensions indicated in fig. 3, at a distance of at least 50 mm from the appliance border to the adjacent walls.

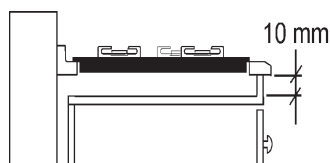


| MODEL     | L (mm) | P (mm) |
|-----------|--------|--------|
| GCTEK9020 | 750    | 480    |
| GCTEK100  | 950    | 365    |

Any possible wall unit over the cook-top must be placed at a distance of at least 760 mm from the top.

It is advisable to isolate the appliance from the piece of furniture below with a separator, leaving a depression space of at least 10 mm (fig. 4).

The rear wall should be a suitable non combustible material for a height of 150 mm above the hob surface for the entire width of the hob. Any side wall surface situated within 200 mm from the edge of any hob burner must be suitable non-combustible material for the height of 150 mm for the entire depth of the hob.



If the hob is going to be installed on the top of an oven, precautions must

be taken to guarantee an installation in accordance with current accident prevention standards. Pay particular attention to the position of the electric cable and gas pipe: they must not touch any hot parts of the oven.

Moreover, if the hob is going to be installed on the top of a built in oven without forced cooling ventilation, proper air vents must be installed to guarantee an adequate ventilation, with the lower air entering with a cross section of at least 200cm<sup>2</sup>, and the higher air exiting with a cross section of at least 60 cm<sup>2</sup>.

### Fastening the top

Every cook-top is equipped with a special washer. A set of hooks is also supplied for mounting the cook-top.

For the installation proceed as follows:

- Remove the racks and burners from the top.
- Turn the appliance upside down and lay the washer S along the external border (fig. 5).

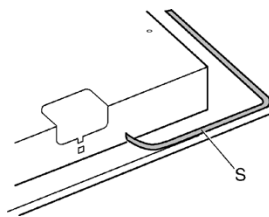


Fig.5

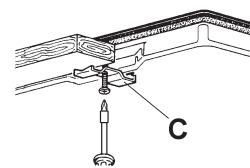


Fig.6

- Introduce and place the cook-top in the hole made in the piece of furniture, then block it with the V screws of the fastening hooks G (fig.6).

### Installation room

This appliance is not provided with a device for exhausting the products of combustion.

Therefore, it is necessary to discharge these smokes outside.

The room where this appliance is installed must ave a natural air inflow, so as to ensure a regular gas combustion and room ventilation: the

# INSTRUCTIONS FOR THE INSTALLER

necessary air volume must not be lower than 20m<sup>3</sup>. Air must come from permanent openings made on the room walls that communicate with the outside. The section of these openings shall correspond to at least 200 cm<sup>2</sup>.

## Gas connection

Make sure that the appliance is adjusted for the gas type available (see the label under the appliance).

### Natural Gas

The natural gas regulator supplied must be fitted for natural gas. Ensure the arrow on the regulator points towards the direction of the gas flow.

### U-LPG

Fit the Universal LPG test point assembly. An Australian Approved gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply.

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

A. The hotplate can be connected with rigid pipe as specified in AS5601.

B. The hotplate can be connected with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS5601.

The hose assembly shall be suitable for connection to a fixed consumer piping outlet located at a point 800mm to 850mm above the floor and in a region outside the width of the appliance to a distance of 250mm.

Ensure that the Hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliance that may be installed underneath or next to the hotplate. **WARNING:** Ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven.

The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length.

Unions compatible with the hose fittings must be used and connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed.

Please select the type which is correct for the supply concerned.

Once the installation is complete, check all connections for gas leaks with soap and water.

### DO NOT use a naked flame for detecting leaks.

Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and concurrently. When satisfied with the hotplate, please instruct the user on the

correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

## Electric connection

The connection to the electric grid must be carried out by qualified personnel and in conformity with the regulations in force.

The voltage of the electric system must correspond to the value indicated in the label under the appliance. Make sure that the electric system is provided with an effective ground connection in compliance with the regulations and provisions of the law. **Grounding is compulsory.**

## GAS TRANSFORMATIONS AND ADJUSTMENTS

### Data Label

A duplicate Data Label is supplied to adhere in an accessible area next to the appliance.

This appliance is suitable for Natural Gas and Universal LPG; ensure that the available gas supply matches the Data Label.

When converting from Natural Gas to Universal LPG ensure that the NG regulator is removed and replaced with the Test Point Assembly. An AGA Approved gas regulator suitable for a supply pressure of 2.75 kPa should be part of the gas tank supply and the test point pressure should be adjusted to 2.75 kPa.

### Replacing the nozzles

If the equipment is adjusted for a type of gas that is different from the one available, it is necessary to replace the burner nozzles.

The choice of the nozzles to replace must be made according to the table of the "technical characteristics" as enclosed.

Act as follows:

- Remove the racks and burners.
- By means of a straight spanner L, unscrew the nozzle U or U1,U2 (fig.7 - 7/A) and substitute it with the corresponding one.
- Tighten the nozzle strongly.

**N.B.:** for the burner double crown don't close with excessive force the nozzles U2.

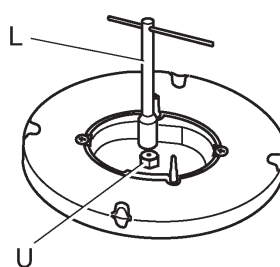


Fig. 7

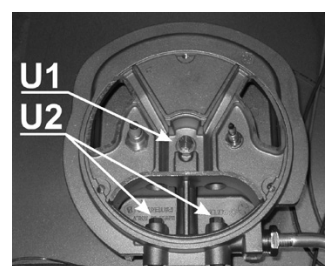
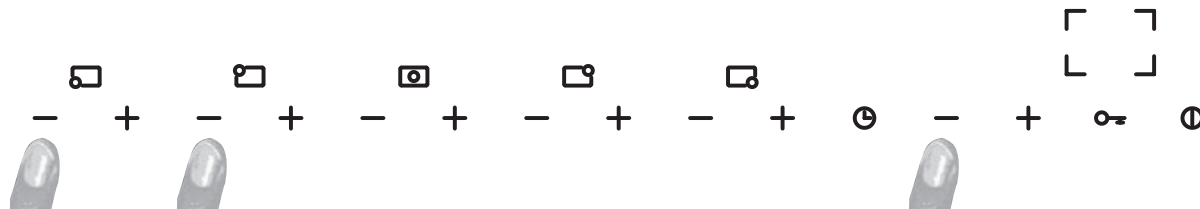


Fig. 7/A

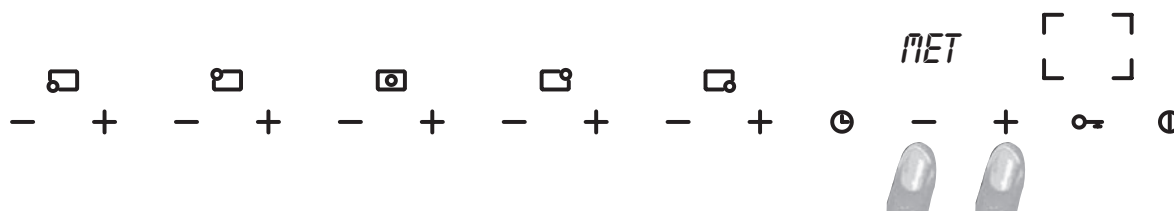
# INSTRUCTIONS FOR THE INSTALLER

## Choosing the type of gas (5-burner version)

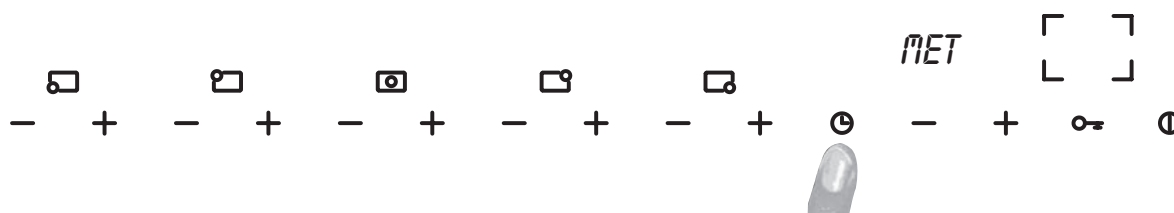
The hob can be configured for use with natural gas or LPG. To activate the gas selection procedure the hob must be switched on with all of the burners off.



Press the “+” and “-” buttons simultaneously for approx. 3 seconds as shown in the figure above. The burner level display will switch off and “Met” or “LPG” will appear on the timer display, depending on the current configuration.



Select the desired setting using the “+” and “-” buttons.



To complete the procedure, press the timer button.

**By activating this function, any other previously set burner switch off times will be cancelled.**

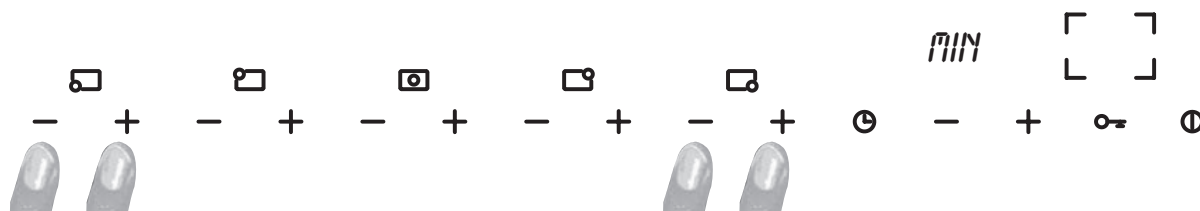


# INSTRUCTIONS FOR THE INSTALLER

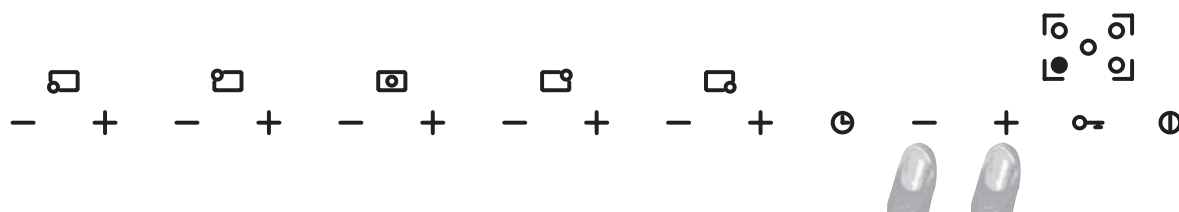
## Minimum flow adjustment (5-burner version)

The minimum flow is correctly adjusted when the flame remains lit without a pot on the pan support in position 1 of the burner control.

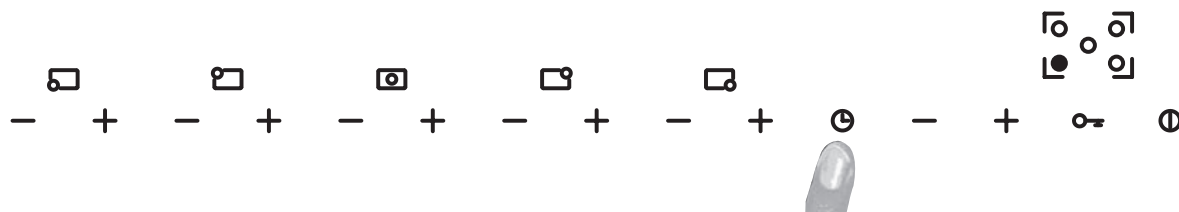
To adjust the minimum flow of each burner, proceed as follows:



Press the “+” and “-” buttons simultaneously for approx. 3 seconds as shown in the figure above. “MIN” will appear on the display indicating the activation of the adjustment procedure.



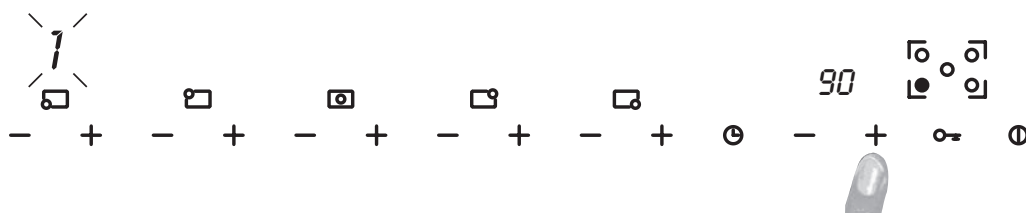
At this stage, select the burner to be adjusted using the “+” and “-” buttons. By pressing these buttons repeatedly, a LED will light up showing the selected burner



To confirm the selected burner, press the timer button.

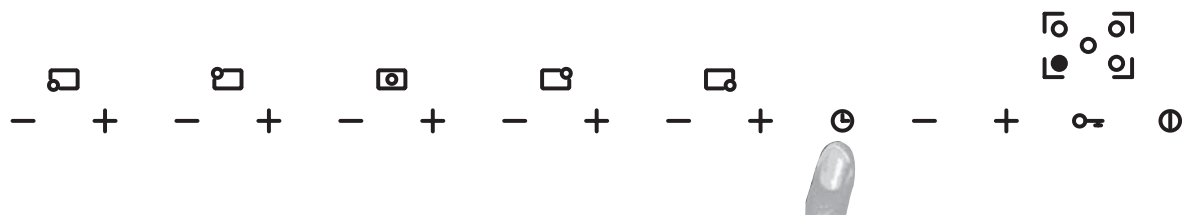


The selected burner will light on the maximum setting. It will automatically start a test and it is not possible to take action now. The test ends at position 1.

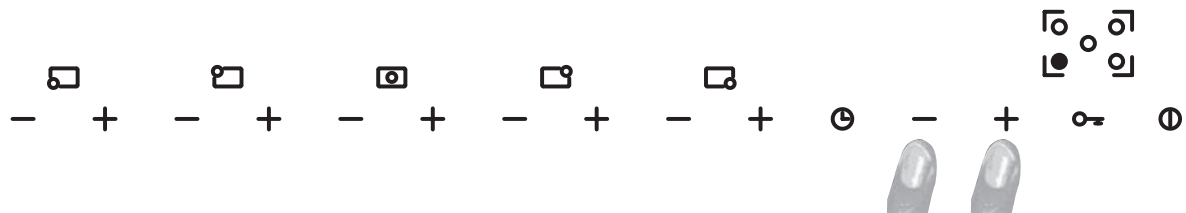


Now it will be possible to increase or decrease the minimum flow, use the “+” and “-” buttons of the specific burner. After this action the test is repeated automatically.

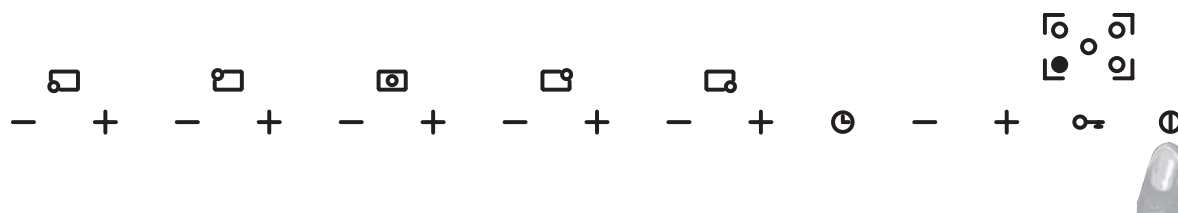
# INSTRUCTIONS FOR THE INSTALLER



After adjusting the burner, press the timer button again to exit the procedure. The minimum flow settings are saved and will be used each time you use the appliance.



You can repeat this procedure for all burners.

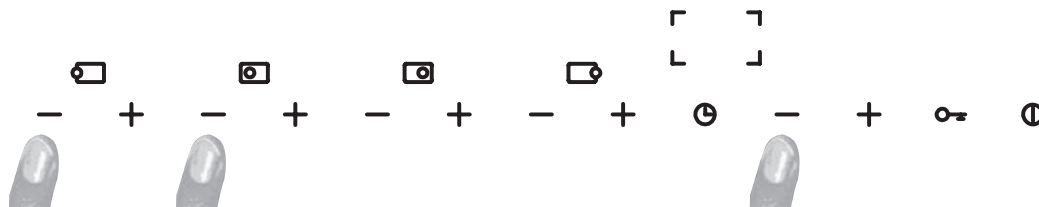


To exit, turn the device off by pressing the on / off button.

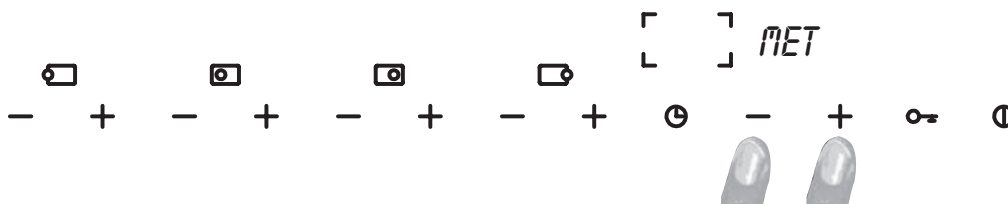
# INSTRUCTIONS FOR THE INSTALLER

## Choosing the type of gas (4-burner version)

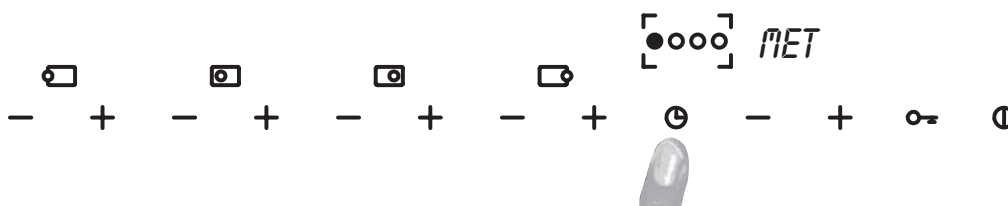
The hob can be configured for use with natural gas or LPG. To activate the gas selection procedure the hob must be switched on with all of the burners off.



Press the “-” buttons simultaneously for approx. 3 seconds as shown in the figure above. The burner level display will switch off and “Met” or “LPG” will appear on the timer display, depending on the current configuration



Select the desired setting using the “+” and “-” buttons.



To end the procedure, press the timer button.

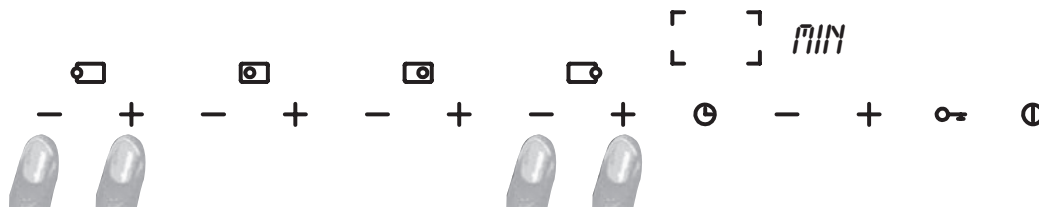
**By activating this function, any other previously set burner switch off times will be cancelled.**

# INSTRUCTIONS FOR THE INSTALLER

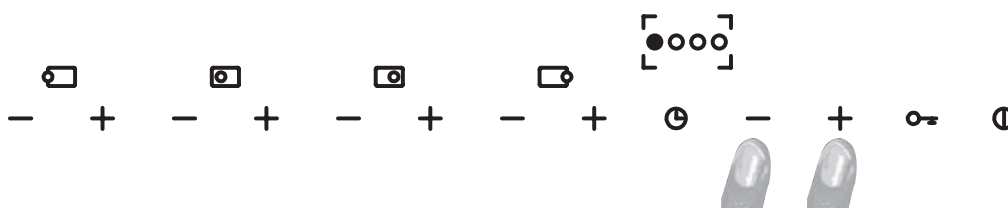
## Minimum flow adjustment (4-burner version)

The minimum flow is correctly adjusted when the flame remains lit without a pot on the pan support in position 1 of the burner control.

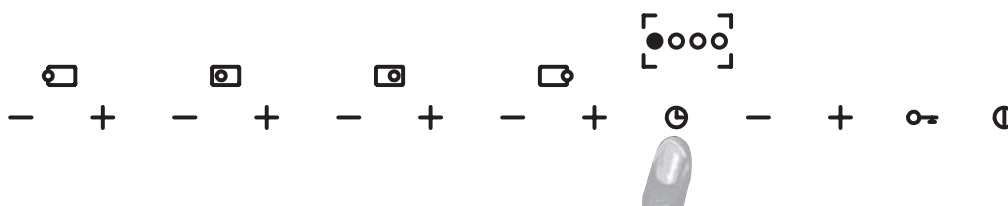
To adjust the minimum flow of each burner, proceed as follows:



Press the “+” and “-” buttons simultaneously for approx. 3 seconds as shown in the figure above. “MIN” will appear on the display indicating the activation of the adjustment procedure.



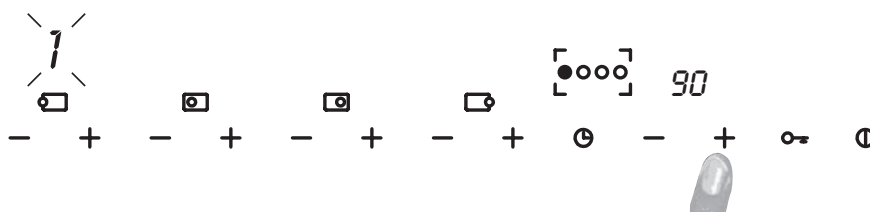
At this stage, select the burner to be adjusted using the “+” and “-” buttons. By pressing these buttons repeatedly, a LED will light up showing the selected burner.



To confirm the selected burner, press the timer button.

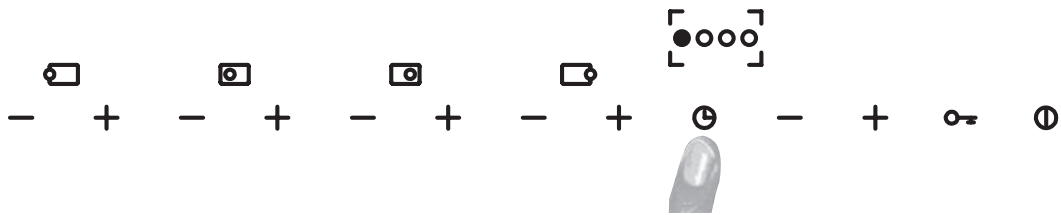


The selected burner will light on the maximum setting. It will automatically start a test and it is not possible to take action now. The test ends at position 1.

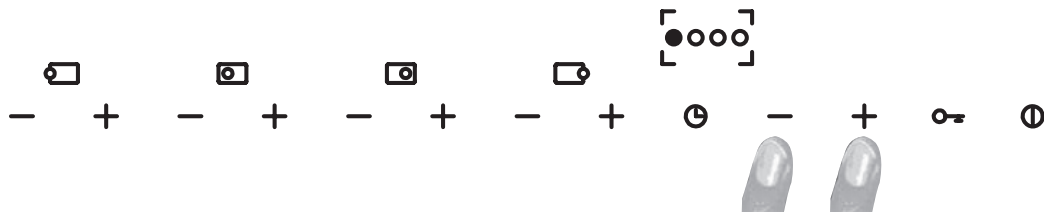


Now it will be possible to increase or decrease the minimum flow, use the “+” and “-” buttons of the specific burner. After this action the test is repeated automatically.

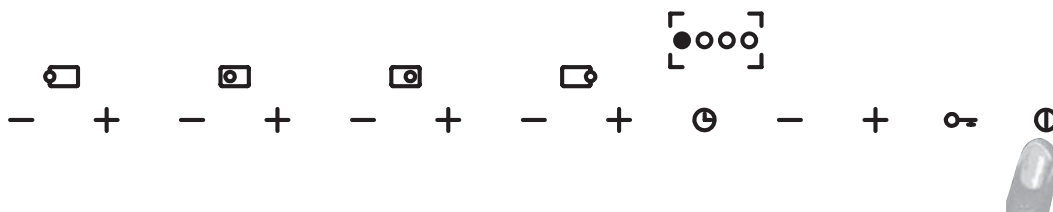
# INSTRUCTIONS FOR THE INSTALLER



After adjusting the burner, press the timer button again to exit the procedure. The minimum flow settings are saved and will be used each time you use the appliance.



You can repeat this procedure for all burners.



To exit, turn the device off by pressing the on / off button.

# INSTRUCTIONS FOR THE INSTALLER

## MAINTENANCE

### Replacing the power supply cable

If the power supply cable should be replaced, it is necessary to use a cable with a section of 3x0.75mm<sup>2</sup> type H05VV-F or H05RR-F, complying with the regulations in force.

The connection to the terminal board must be effected as shown in fig.9:

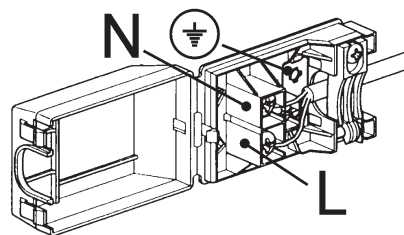


Fig.9

**brown cable L** (phase)  
**blue cable N** (neutral)  
**green-yellow cable** ⊕ (ground)

## TECHNICAL SPECIFICATIONS TABLE

| BURNERS |              | GAS           | NORMAL PRESSURE<br>KPa | INJECTOR DIAMETER<br>1/100 mm | NOMINAL HEAT INPUT<br>(MJ/h) |
|---------|--------------|---------------|------------------------|-------------------------------|------------------------------|
| N°      | DESCRIPTION  |               |                        |                               |                              |
| 1       | RAPID        | Universal LPG | 2.75                   | 82                            | 9,0                          |
|         |              | Natural       | 1.00                   | 143                           | 9,0                          |
| 2       | SEMI-RAPID   | Universal LPG | 2.75                   | 72                            | 6,8                          |
|         |              | Natural       | 1.00                   | 115                           | 6,1                          |
| 3       | AUXILIARY    | Universal LPG | 2.75                   | 56                            | 4,1                          |
|         |              | Natural       | 1.00                   | 92                            | 4,0                          |
| 4       | DOUBLE CROWN | Universal LPG | 2.75                   | 50<br>60 X 2                  | 12,4                         |
|         |              | Natural       | 1.00                   | 80<br>125 X 2                 | 14,0                         |

**Before Leaving** - Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of the burner controls, burners and ignition. Set the burner to the lowest flame position and observe stability of the flame for each burner individually and concurrently. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised ...service provider in your area.

# INSTRUCTIONS FOR THE USER

## USING THE BURNERS

### Using the burners

In order to obtain the maximum yield without waste of gas, it is important that the diameter of the pot is suitable for the burner potential (see the following table), so as to avoid that the flame goes out of the pot bottom (fig. 2).

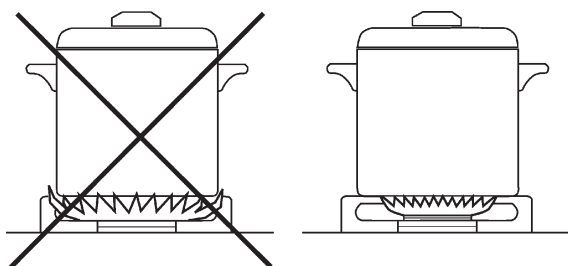


Fig. 2

Use the maximum capacity to quickly make the liquids reach the boiling temperature, and the reduced capacity to heat food or maintain boiling. All of the operating positions must be chosen between the maximum and the minimum ones, never between the minimum position and the closing point.

| BURNERS      | Power (MJ/h) |      | Ø of pots  |
|--------------|--------------|------|------------|
|              | NG           | LPG  |            |
| Auxiliary    | 4.0          | 4.1  | 10 - 14 cm |
| Semi-rapid   | 6.1          | 6.8  | 16 - 18 cm |
| Rapid        | 9.0          | 9.0  | 20 - 22 cm |
| Double crown | 14.0         | 12.4 | 24 - 26 cm |

### Notice

- While cooking with fat or oil, pay the utmost attention as these substances can catch fire.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THE APPLIANCE WHILE IT IS IN OPERATION..

- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THIS APPLIANCE.
- Do not place unstable or deformed pots on the burner, so as to prevent them from overturning or overflowing.
- Make sure that pot handles are placed properly.
- When the burner is started up, check that the flame is regular and, before taking pots away, always lower the flame or put it out.

## ABNORMAL OPERATION

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

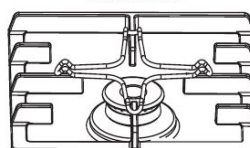
- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by cupboard doors.
- In case the appliance fails to operate correctly, contact the authorised service provider in your area.

## MINI TRIVET ISTRUCTION

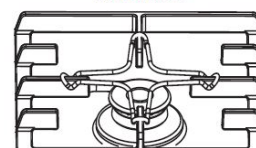


The mini-trivet included with this cooktop is to be used for cooking vessels of diameter 120mm or smaller

Incorrect fitment



Correct fitment



# INSTRUCTIONS FOR THE USER

## MAINTENANCE SCHEDULE

The appliance should be checked by an authorised person every 7 years to ensure the safe operation of the appliance. This is not covered by warranty.

## CLEANING

**Before any operation, disconnect the appliance from the electric grid. Don't use a steam cleaner for the cleaning the hob.**

It is advisable to clean the appliance when it is cold.

### Enamelled parts

The enamelled parts must be washed with a sponge and soapy water or with a light detergent.

Do not use abrasive or corrosive products.

Do not leave substances, such as lemon or tomato juice, salt water, vinegar, coffee and milk on the enamelled surfaces for a long time.

### Stainless steel and aluminium parts

Stainless steel can be stained if it remains in contact with highly calcareous water or aggressive detergents for an extended period of time.

The stainless steel parts should also be cleaned with soapy water and then dried with a soft cloth.

### Burners and

These parts can be removed to make cleaning easier.

The burners must be washed with a sponge and soapy water or with a light detergent, wiped well and placed in their housing perfectly.

Make sure that the flame-dividing ducts are not clogged.

Check that the feeler of the safety valve and the start-up electrode are always perfectly cleaned, so as to ensure an optimum operation.

The pan supports can be washed in the dishwasher.



# INSTRUCTIONS FOR THE USER



All operations concerning installation, adjustment and adaptation to the available gas type must be carried out by a qualified technician, in compliance with statutory legislation.

The specific instructions are given in the section of the handbook reserved for the installer.

## USING THE APPLIANCE - 5-BURNER VERSION

The symbols printed above each burner control show the correspondence between the control and the burner.

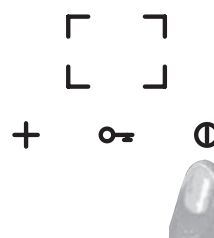
### Standby mode

After connecting the appliance to the power supply, it will perform a brief self-diagnosis routine and touch panel calibration (all displays and LEDs remain illuminated for a few seconds). When this procedure is completed the display will be blank.

### Switching on the hob

To switch on the hob, hold the ON/OFF button for at least 2 seconds.

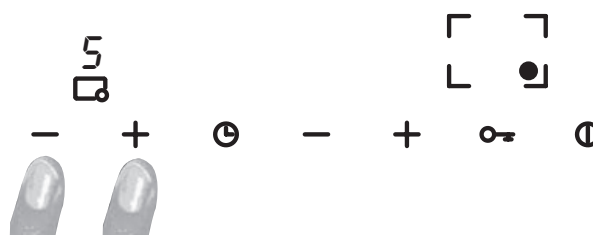
The appliance will switch on and the five burner displays will show power level 0, meaning that the burners are off.



### Lighting a burner

To light a burner, hold down the “+” and “-” buttons on the control panel simultaneously for at least 1 second. After a few seconds, the selected burner will light and power setting 5 will be selected automatically. The associated indicator light will remain on as long as the burner is lit.

**All burners for which the timer has not been set will turn off automatically after 4 hours of continuous operation.**



### Adjusting burner flame levels

After lighting the burner, press “+” to turn up the power level and “-” to turn it down. For continuous variation of the power level hold down the “+” or “-” button and release it at the desired level. Power levels can be adjusted from 1 to 9.

Burner response differs during upward and downward power adjustment:

- when the level is increased from 1 to 9, after the adjustment the burner first assumes power level 9 and then assumes the set level;
- when the level is decreased from 9 to 1, the adjustment is progressive.

### Turning off a burner

Briefly press the “+” and “-” buttons for the desired burner simultaneously. The power level indicator shows letter “H” indicating that the burner is still hot. This indication is cleared after a few minutes.

# INSTRUCTIONS FOR THE USER

## Turning off all burners

To turn off all burners simultaneously, briefly press the ON/OFF button: the appliance will enter standby mode.

## Setting the clock

After a power failure, the hob clock must be reset.

To set the clock, simultaneously press and hold the buttons shown in the figure for at least 3 seconds. The flashing digits on the left of the dot indicate the hour and the digits on the right indicate the minutes. Increase or decrease the hour using the “+” and “-” buttons.

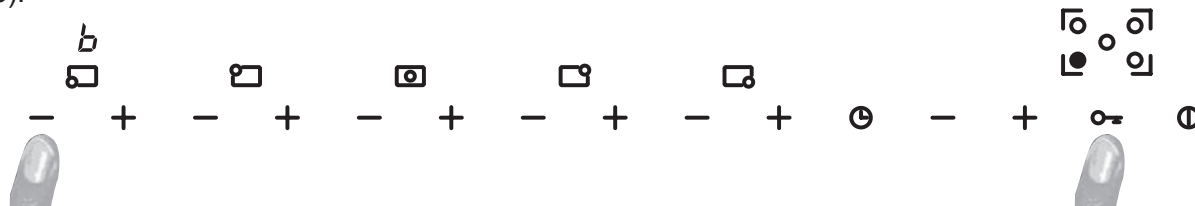
Hold down the “+” or “-” button to increase or decrease the hours digits rapidly.

To set the minutes, press the button with the clock symbol again. The digits on the right of the dot will start flashing; set the minutes as described above. Press the button with the clock symbol again to save the set time.



## Burner reset

The burners may lock out due to external faults (for example, in the event of either a power or gas supply failure).



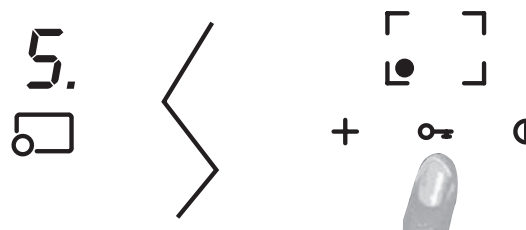
The display of each locked out burner will show the letter “b”. To reset the burners, simultaneously hold down the “-” and “key” buttons as shown in the figure for at least 2 seconds.

Once the burners have been reset, they will be set to level 0, ready to be turned on again.

**N.B.: If you repeat the reset procedure 5 consecutive times within 15 minutes, the message FLT06 will be displayed and no other reset requests will be accepted for the following 15 minutes.**

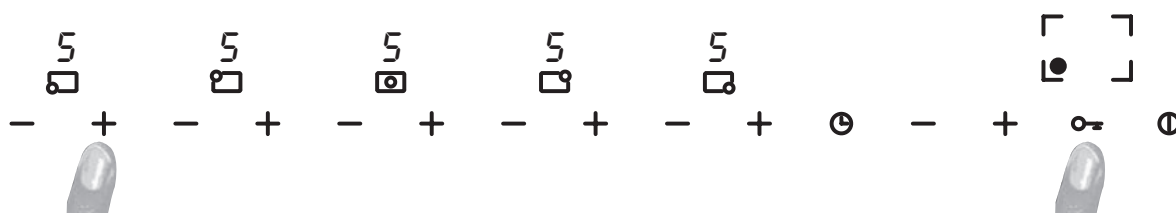
## Touch panel lock

To activate this function, press the “key” button for at least 2 seconds. All burner power levels will remain in their current status. When the touch panel is locked the decimal points light up in the display of each burner. When the touch panel is locked, it is not possible to change the burner power levels or change the timer settings, but it is possible to switch the hob off by pressing the ON/OFF button. Locked burners cannot be reset when the touch panel lock is activated. The touch panel must be unlocked before performing the burner reset procedure.



# INSTRUCTIONS FOR THE USER

## Touch panel unlock

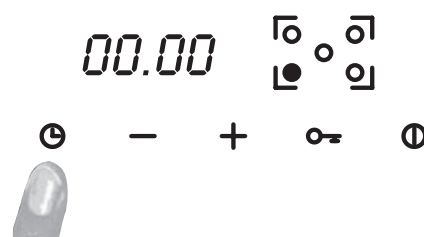


To unlock the touch panel, press the “key” button and the “+” button of the LH burner for at least 2 seconds. When the touch panel is unlocked the decimal points switch off in the power level displays.

## Programming burner off time

Each burner can be programmed to operate for a specified time, after which it switches off automatically.

To program the timer of a specific burner, press the “timer” button. The position of each burner is shown by means of a LED on the control panel. The LED will illuminate to indicate that the burner has been selected for programming. Select the burner with which to associate the timer using the “+” and “-” buttons. The timer display will show 00.00, meaning that the timer of the selected burner is not activated.



Press the “key” button again. The flashing digits on the left of the dot indicate the hour and the digits on the right indicate the minutes. Increase or decrease cooking time from 0 to 9 hours using the “+” and “-” buttons. Hold down the “+” or “-” button to increase or decrease the hours digits rapidly. To set the minutes, press the “key” button again. The digits on the right of the dot start flashing. Set the minutes as described above for the hours.

When programming the cooking time you can cancel the current setting at any time by pressing the “+” and “-” buttons simultaneously.

If the time is set to zero, the timer is deactivated. To confirm the time displayed, press the “key” button.

At this point the indicators exclusively of the burners with active timer will continue flashing. Press the “timer” button to access programming mode and display the time remaining before the burner switches off or change the current setting. If no button is pressed for more than 10 seconds, the system automatically quits programming mode and restores the main display. Any settings in progress on the selected burner are retained and the associated timer remains active. The timer can be programmed with the burner OFF or ON, and it will start counting from when the set cooking time is confirmed. Once the set cooking time has elapsed, the timer-controlled burner will switch off and a series of beeps will be emitted. Switching off a burner also deactivates the associated timer (if programmed).

# INSTRUCTIONS FOR THE USER

## USING THE APPLIANCE - 4-BURNER VERSION

The symbols printed above each burner control show the correspondence between the control and the burner.

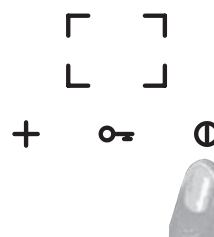
### Standby mode

After connecting the appliance to the power supply, it will perform a brief self-diagnosis routine and touch panel calibration (all displays and LEDs remain illuminated for a few seconds). When this procedure is completed the display will be blank.

### Switching on the hob

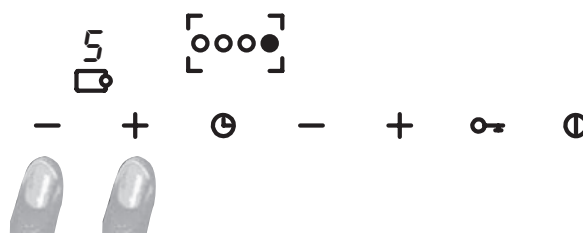
To switch on the hob, hold the ON/OFF button for at least 2 seconds.

The appliance will switch on and the five burner displays will show power level 0, meaning that the burners are off.



### Lighting a burner

To light a burner, hold down the “+” and “-” buttons on the control panel simultaneously for at least 1 second. After a few seconds, the selected burner will light and power setting 5 will be selected automatically. The associated indicator light will remain on as long as the burner is lit.



**All burners for which the timer has not been set will turn off automatically after 4 hours of continuous operation.**

### Adjusting burner flame levels

After lighting the burner, press “+” to turn up the power level and “-” to turn it down. For continuous variation of the power level hold down the “+” or “-” button and release it at the desired level. Power levels can be adjusted from 1 to 9.

Burner response differs during upward and downward power adjustment:

- when the level is increased from 1 to 9, after the adjustment the burner first assumes power level 9 and then assumes the set level;
- when the level is decreased from 9 to 1, the adjustment is progressive.

### Turning off a burner

Briefly press the “+” and “-” buttons for the desired burner simultaneously. The power level indicator shows letter “H” indicating that the burner is still hot. This indication is cleared after a few minutes.

# INSTRUCTIONS FOR THE USER

## Turning off all burners

To turn off all burners simultaneously, briefly press the ON/OFF button: the appliance will enter standby mode.

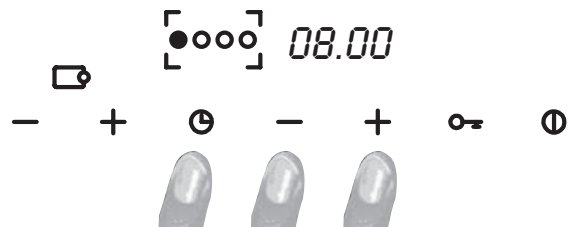
## Setting the clock

After a power failure, the hob clock must be reset.

To set the clock, simultaneously press and hold the buttons shown in the figure for at least 3 seconds. The flashing digits on the left of the dot indicate the hour and the digits on the right indicate the minutes. Increase or decrease the hour using the “+” and “-” buttons.

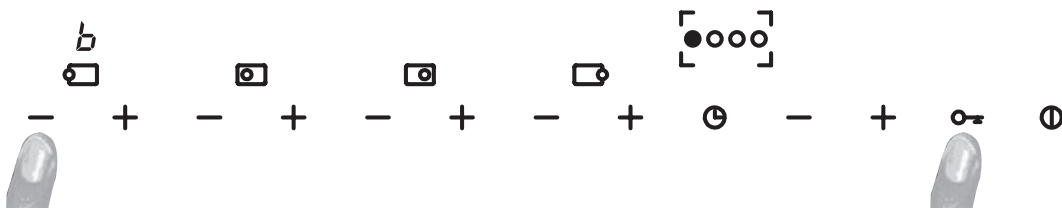
Hold down the “+” or “-” button to increase or decrease the hours digits rapidly.

To set the minutes, press the button with the clock symbol again. The digits on the right of the dot will start flashing; set the minutes as described above. Press the button with the clock symbol again to save the set time.



## Burner reset

The burners may lock out due to external faults (for example, in the event of either a power or gas supply failure).



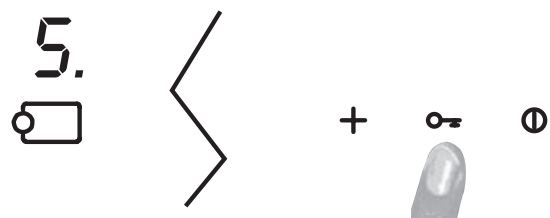
The display of each locked out burner will show the letter “b”. To reset the burners, simultaneously hold down the “-” and “key” buttons as shown in the figure for at least 2 seconds.

Once the burners have been reset, they will be set to level 0, ready to be turned on again.

**N.B.: If you repeat the reset procedure 5 consecutive times within 15 minutes, the message FLT06 will be displayed and no other reset requests will be accepted for the following 15 minutes.**

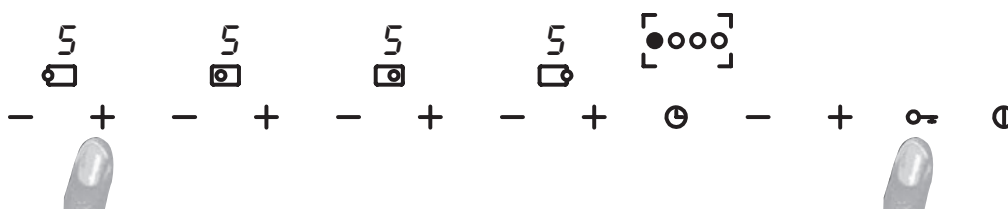
## Touch panel lock

To activate this function, press the “key” button for at least 2 seconds. All burner power levels will remain in their current status. When the touch panel is locked the decimal points light up in the display of each burner. When the touch panel is locked, it is not possible to change the burner power levels or change the timer settings, but it is possible to switch the hob off by pressing the ON/OFF button. Locked burners cannot be reset when the touch panel lock is activated. The touch panel must be unlocked before performing the burner reset procedure.



# INSTRUCTIONS FOR THE USER

## Touch panel unlock

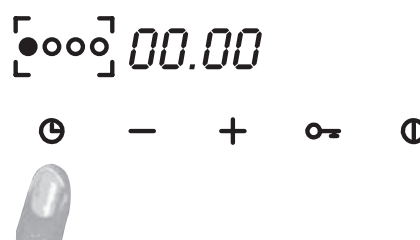


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## Programming burner off time

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Press the “key” button again. The flashing digits on the left of the dot indicate the hour and the digits on the right indicate the minutes. Increase or decrease cooking time from 0 to 9 hours using the “+” and “-” buttons. Hold down the “+” or “-” button to increase or decrease the hours digits rapidly. To set the minutes, press the “key” button again. The digits on the right of the dot start flashing. Set the minutes as described above for the hours.

When programming the cooking time you can cancel the current setting at any time by pressing the “+” and “-” buttons simultaneously.

If the time is set to zero, the timer is deactivated. To confirm the time displayed, press the “key” button.

At this point the indicators exclusively of the burners with active timer will continue flashing. Press the “timer” button to access programming mode and display the time remaining before the burner switches off or change the current setting. If no button is pressed for more than 10 seconds, the system automatically quits programming mode and restores the main display. Any settings in progress on the selected burner are retained and the associated timer remains active. The timer can be programmed with the burner OFF or ON, and it will start counting from when the set cooking time is confirmed. Once the set cooking time has elapsed, the timer-controlled burner will switch off and a series of beeps will be emitted. Switching off a burner also deactivates the associated timer (if programmed)

# INSTRUCTIONS FOR THE USER

## Electronic self-diagnosis

The circuit board performs continuous self-diagnosis. In the event of hardware faults or malfunctions in the circuit board that could be dangerous for the end user, the device will assume “safe” mode, the solenoid valves are deactivated and the display shows the relevant fault code.

Generally, the default operating parameters are restored by disconnecting and reconnecting the power supply. This action will resolve most problems.

If the fault persists, contact your nearest service centre.

Fault types and codes are shown in the following table.

| Fault type  | Displayed fault code | Solution   |
|---|----------------------|--|
| Single burner locked out  | b                    | Perform reset procedure as described in previous sections.   |
| Spurious flame / flame detection circuit fault on single burner | F                    | Disconnect electrical power supply and then reconnect after a few seconds.<br>If the problem persists, contact the service centre. |
| Main valve control circuit fault                                | FLt00                |  |
| Reference voltage circuit fault                                 | FLt01                |  |
| Watchdog circuit fault  | FLt02                |  |
| Microcontroller ports fault                                     | FLt03                |  |
| Eeprom fault  | FLt04                |  |
| Valve drive circuit fault                                       | FLt05                |  |
| Max 5 resets in 15 minutes exceeded                             | FLt06                | Perform reset procedure as described in previous sections.   |
| Supply circuit fault  | FLt08                | Disconnect electrical power supply and then reconnect after a few seconds.<br>If the problem persists, contact the service centre. |
| Resonator fault / Generic fault                                 | FLt09                | Perform reset procedure as described in previous sections.   |
| All burners locked out  | FLt0A                | Perform reset procedure as described in previous sections.   |
| Control logic communication errors                              | FLt0C                | Disconnect electrical power supply and then reconnect after a few seconds.<br>If the problem persists, contact the service centre. |
| Touch panel control error                                       | FLt0E                |  |

# SERVICE



# 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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 **kLEENmaid**