

cooking collection

Instructions for use and warranty details

Gas Cooktop
Model No: KCGCT6010

 **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

MODEL: KCGCT6010

User Care

Installation and Maintenance

IMPORTANT: SAVE THESE INSTRUCTIONS.

IMPORTANT SAFETY INSTRUCTIONS

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electrical shock, personal injury or damage to the appliance as a result of improper usage of the appliance.

To ensure proper and safe operation: Appliance must be properly installed and grounded by an authorised person. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency. Always disconnect power to appliance before servicing.

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.

DO NOT MODIFY THIS APPLIANCE.

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER

ATTENTION: FOR CORRECT INSTALLATION AND USE, YOU MUST REFER TO YOUR APPLIANCE MODEL TECHNICAL DATA. PLEASE, CHECK APPLIANCE RATING PLATE FOR CORRECT COOKTOP MODEL NUMBER.

For service and Spare Parts, please contact the manufacturer or Authorised Service agent. For service and Spare Parts, please contact:

Compass Capital Services Pty Limited trading as Kleenmaid ABN 96138214525
Level 2, 204 Botany Rd Alexandria NSW 2015
E: support@kleenmaid.com.au www.kleenmaid.com.au

If any damage is found, turn off appliance and call nearest technical assistance centre for repairing. Do not use appliance in this condition.

IMPORTANT SAFEGUARDS.

Proper installation. Be sure your appliance is properly installed and grounded by an authorised person.

Never use your appliance for warming or heating the room.

Not to be used by children and infirm persons. Children must be supervised to ensure that they do not play with the appliance. Infirm persons could use the appliance if they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.

Warning: Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

User servicing. Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to an authorised person.

Use proper pan size. This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

Never leave surface units unattended at high heat settings. Boilovers causes smoking and greasy spillovers that may ignite.

Glazed cooking utensils. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glaze utensils are suitable for cooktop service without breaking due to the sudden change in temperature.

Utensils handles should be turned inward and not extended over adjacent surface units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.

Clean ventilating hoods frequently. Grease should not be allowed to accumulate on hood or filter. (when a cooking hood is installed with appliance).

When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

Don't use charcoal or other combustible means for heating on this appliance.

INSTRUCTION GUIDE FOR GAS COOKTOP

GAS BURNER IGNITION AND REGULATION

This cooktop has a single action automatic ignition. Place a pan on the burner grate, push-in and turn the knob counterclockwise to the LIGHT-HIGH setting. A clicking sound will be heard and the burner will light, fig. 02. (All surface ignitors will spark when any control knob is turned to the LIGHT-HIGH position), keep it pushed in till burner lights. After the burner lights, turn the knob to the desired flame size, fig. 01.

In case of no electrical power or ignition malfunction, hold a lighted match on the desired burner head. Push-in and turn the knob counterclockwise to the LIGHT-HIGH setting. After the burner lights, extinguish the match and turn the knob to the desired flame size, fig. 01.

Caution: When lighting the burner, be sure all of the controls are in the OFF position. Strike the match first and hold it in position before turning to knob to LIGHT-HIGH.

For models equipped with both electronic ignition and safety device, follow the same procedure as for models with automatic ignition described above, but you have to keep pushing in for at least 5 seconds till thermocouple is hot enough. Then release the knob and the burner should remain on.

COOKWARE

To achieve optimum surface cooking performance, select heavy gauge, flat, smooth bottom pans that conform to the diameter of the cooking area as well as straight sides.

Pan size should match the size of the cooking area. Pan should not extend more than 2 cm beyond the cooking area on glass-ceramic cooking surface as well as on electric solid plate or gas cooking surface.

Proper pans will reduce cooking times, use less energy and cook food more evenly.

Remember to use pans with flat bottoms and handles that are easily grasped and stay cool. To minimise burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surfaces burners.

NOTES FOR COOKWARE ON GAS BURNERS

We recommend the following pan size per each type of burner, fig. 03:

BURNER TYPE	COOKING PAN BOTTOM SIZE
Auxiliary	from 8 cm to 15 cm Ø
Medium	from 15 cm to 20 cm Ø
Rapid	from 20 cm to 22 cm Ø

Burner operational Notes:

- A properly adjusted burner with clean ports will light within a few seconds. If using natural gas the flame will be blue with a deeper blue inner cone.
- If the burner flame is yellow or is noisy the air/gas mixture maybe incorrect. Contact a service technician to adjust.
- With LP gas, some yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.
- If sooty is noticed on pan bottom, contact a service technician to adjust.

- If the control knob is turned very quickly from HIGH to LOW, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position, wait several seconds and relight the burner. Refer to LOW SETTING VALVE ADJUSTMENT chapter to adjust LOW setting, if needed.
- The flame should not extend beyond the edge of the pan.

MAINTENANCE

CLEANING SAFETY

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

BURNERS

Take off the removable parts and put them for 10 minutes in soapy warm water. Eventual stubborn soils can be removed by using a nonabrasive pad or a plastic scouring pad, then rinse making sure that all openings are free of dirt, fig. 04.

SURFACE CLEANING

This is easily done using a damp cloth and a non-abrasive detergent, wipe using a soft dry cloth. For stainless steel parts with stubborn soils. Use only plastic scrubbing pad or a sponge with vinegar and warm water.

Because of many new cleaning products introduced in the marketplace each year, it is not possible to list all products that can be safely be used to clean this appliance. Read carefully the cleaner manufacture's instructions to be sure the cleaner can be safely used on this appliance. Although, to determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolour. This is particularly important for porcelain enamel, highly polished, shiny, painted or plastic surfaces.

Attention: Do not use steam cleaners to clean any part of the hob.

ABNORMAL OPERATION

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

- Yellow tips to the burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by cupboard doors.
- Gas valves which are difficult to turn.

NOTES: Control regularly the correct functioning of gas valves. In case of abnormal functioning of these devices, you must immediately call an authorised person. When in doubt, turn off the main gas supply.

INSTALLATION INSTRUCTIONS

SPECIAL WARNING:

ONLY AUTHORISED PERSONNEL SHOULD INSTALL OR SERVICE THIS COOKTOP.

Not for use in marine craft, caravans or mobile homes.

READ “SAFETY INSTRUCTIONS” IN THIS BOOK BEFORE USING COOKTOP.

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, MAINTENANCE OR USE OF COOKTOP CAN RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE.

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.

CLEARANCE DIMENSIONS

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600mm above the top of the pan supports no construction shall be within 450mm above the top of the pan supports.

Appliance overall external dimensions on Fig. 06

LOCATING THE COOKTOP

Do not set cooktop on locations where it may be subject to strong drafts. Any opening in the wall behind the cooktop should be sealed. Make sure the flow of combustion or ventilation air is not obstructed. Proceed with preparing the cut-out area to the countertop. Follow correct product's cut-out dimensions indicated on Fig. 06.

FIXING THE COOKTOP TO COUNTERTOP

A kit of sealing gasket is supplied within the cooktop package. Install the sealing gasket around the top surface of the cut-out perimeter, figure 07. This sealing gasket prevents liquids from leaking under the cooktop.

NOTE: Do not use caulk or silicon to fix cooktop to countertop. The cooktop must be readily removable for service.

COOKTOP CLAMP DOWN INFORMATION

Before unit is installed in counter opening, you must apply supplied fixing brackets to cooktop as shown in figure 08A and 08B. Insert bracket with offset side of angle into underneath cover slot on front and back side of unit. Put in place fixing screw, not tight, so the bracket can slid in and out. Keeping brackets slid-in, install cooktop in counter opening. Once unit is installed, clamp down cooktop by sliding out fixing brackets and placing its external tip on counter underneath surface as shown in figure 08B , then tighten screws slightly (over tightening may cause damage to cooktop) till unit is firmly blocked. Once cooktop is fixed in place, remove sealing gasket excess by using a cutter or a sharp edge tool, figure 09.

COOKTOP INSTALLATION WITH A DRAWER UNDERNEATH

Take out the drawer and install cooktop as indicated in paragraph Cooktop Clamp Down Information. Then, you must apply a barrier such as a board made of wood or other means between the cooktop's underneath cover and drawer area. Make sure to keep a gap of at least 5 cm between the cooktop underneath cover and barrier to allow air circulation. This Heat Barrier is to prevent burns by accidentally touching the hot cooktop underneath cover while putting hands inside the drawer. Also, you must apply heat barrier whenever the user can make contact with the underside of the hob.

VENTILATION

Ventilation must be in accordance with local installation code. The appliance must be installed in a well-ventilated environment to guarantee a correct combustion gases exchange, proper air circulation and working temperature within safety limits.

MODEL NUMBER PLATE

The Model Number Plate is fitted to the underside of the case. A second Model Number Plate is applied to the front page of the instruction booklet.

CONNECTING THE COOKTOP

ELECTRICAL SUPPLY

The appliance, when installed, must be electrically grounded in accordance with local codes

IMPORTANT: The appliance must only be installed by an authorised person and specialised electrician,

ELECTRICAL INSTALLATION AND CONNECTION

This appliance is equipped with a three-wire flexible cord, and a suitable plug is to be used. This plug must be plugged directly into a properly grounded single-phase 220 – 230 – 240 V ~ 50/60 Hz 15 amps electrical outlet. Also, position the plug in a location accessible after appliance installation, unless the appliance incorporates or is connected to a switch that ensures all-pole disconnection. This type of switch must have a contact separation in all poles of not less than 3 mm. The same type of switch or connection device must be used when the appliance is to be directly connected to main power supply.

The electrical cord connected to the cooktop is flexible. Pass it through a hole prepared in the countertop to plug it into a wall socket. To facilitate service, the flexible cable must not be shortened and should be accessible and routed to permit temporary removal of the cooktop.

The instructions for hobs shall state that the appliance is not intended to be operated by means of external timer or separated remote-control system (IEC 60335-2-6:2002+A2:2008) (Fig. 03/A).

GROUNDING

IMPORTANT: Local codes might vary, installation, electrical connections and grounding must comply with all applicable local codes.

WARNING: This appliance requires ground connection for your protection against shock hazard and should be connected directly into a properly grounded receptacle.

WARNING: DISCONNECT ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.

When the flexible cord has to be changed it is necessary to follow the procedure hereafter described:

- Turn off main gas shut-off valve and disconnect electrical supply
- Pull out entire cooktop from the counter by loosening up fixing brackets.
- Disconnect gas supply connector from cooktop manifold
- Open up connecting terminal block cover, see figure 10. For 4 Electric cooktop, see fig. 10A.

- Open flexible cord lock and loosen up old cord prongs from terminal block.
- Connect new flexible cord prongs to terminal block and fix flexible cord lock, remember earth wire, yellow and green, must be longer by one inch than the other ones. For Line and Neutral wire connection, follow signs on terminal block.
- The flexible cord must be held tight by the cord lock, in such a way that it may not be pulled out. The flexible cord path must not be in proximity or in contact with hot surfaces that may damage the cord itself.

ATTENTION: the flexible cord must be in accordance with National Electrical Codes and suitable for the cooktop technical characteristics electrical ratings. Type H05 RR-F 3 x 0.75 for all gas cooktop, H05 RR-F 3 x 1.5 for all combined gas – electric cooktop and electric Domino, or H05 RR-F 3 x 2.5 for 4 Electric cooktop.

THE MANUFACTURER DECLINES ANY RESPONSIBILITY FOR IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, MAINTENANCE OR USE OF RANGE WHICH CAN RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE.

GAS 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 table 3.1.

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. 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.

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.

Make sure correct gas type and pressure inlet are in accordance with appliance manufacturing settings.

- a) A gas cut-off valve should be put in an accessible location in the supply line ahead of the range, for turning on and turning off gas supply. If hob is to be connected to house piping with flexible or semi-rigid metal connectors for gas appliances, connectors nuts must not be connected directly to pipe threads. The connectors must be installed with adapters provided with the connector.
- b) The house piping and/or cooktop connector used to connect the cooktop to the main gas supply must be clean, free of metal shavings rust, dirt and liquids (oil or water). Dirt, etc in the supply lines can work its way into the cooktop manifold and in turn cause failure of the gas valves or controls and clog burners and/or pilot orifices.
- c) Turn off main gas valve at meter.
- d) Before connecting cooktop apply pipe thread compound approved for LPG to all threads.

- e) Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the cooktop. Include gas fittings and joints in the cooktop if connections were disturbed during installation. Check for leaks!. Bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut off valve, and retest for leaks.

**CAUTION: NEVER CHECK FOR LEAKS WITH A FLAME.
WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.**

- f) Remove shipping polystyrene from all cooktop burners. This is to hold the burners in place on the burner base for shipping purposes only.

GAS CONVERSION

All cooktops are equipped with both Natural Gas and LP Gas The unit model number plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require switching burner injectors and burner low setting adjustment.

GAS BURNER INJECTOR CONVERSION

To switch injectors, it is enough to unscrew fixed injector using a proper 7mm Hex. key tool and replace it with new injector for new gas setting. For proper injector size, follow Cooktop Technical Data chart and fig. 4.

SERVICE – PARTS INFORMATION

When your cooktop requires service or replacement parts, contact your dealer or authorised service agency. Please give the complete model and serial number of the cooktop which is located on the cooktop model number plate.

LOW SETTING VALVE ADJUSTMENT

The LOW setting should produce a stable flame when turning the knob from HIGH to LOW. The flame should be 0.32 cm or lower and must be stable on all ports on LOW setting.

To adjust the minimum of the gas burner:

Switch on the burner to adjust and wait few minutes of work with the knob at maximum position.

Take off the knob and, it depend of the model, insert a small screw driver in the central hole of the burner tap (drawing 11) and operate increasing or decreasing (to open or to close) the pressure on the regulation screw or, in other models, do the same on the regulation screw situated in the side of the tap you can meet trough the hole on the working top (drawing 11A)

Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust ONLY on the LOW setting. Never adjust flame size on higher setting.

NOTE: All gas adjustment should be done by autorised service personnel only.

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 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.

GAS AND ELECTRIC COOKTOP TECHNICAL DATA

Burner	Reduced rate (MJ/h)		Nominal gas type rate (MJ/h)		Injector SIZE (mm / 100)	
	Natural Gas	Universal LPG	Natural Gas	Universal LPG	Natural Gas	Universal LPG
Rapid	2.18	2.42	10.8	9.7	1.55	85
Semi-rapid	1.49	1.38	6.3	5.6	1.18	65
Auxiliary	0.83	1.30	4.0	3.2	0.90	50

DIMENSIONS OF THE APPLIANCES, Fig. 6

MODEL	Width (mm)	Height (mm)	Depth (mm)
KCGCT6010	580	30 -76	500

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide. The manufacturer does not take any responsibility on booklet printing mistakes.

FIGURES

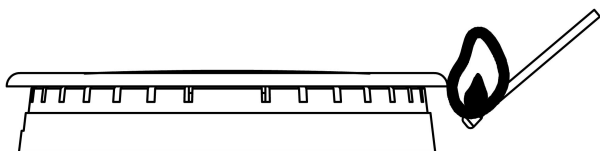


Fig. n° 01

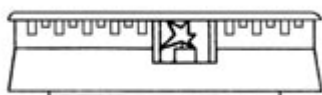
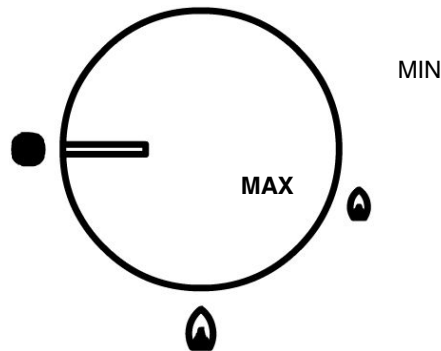


Fig. n° 02



Fig. n° 03

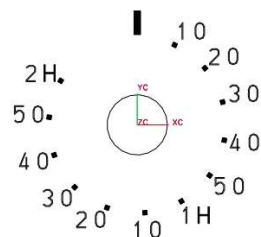


Fig. n° 05

BURNER CUP

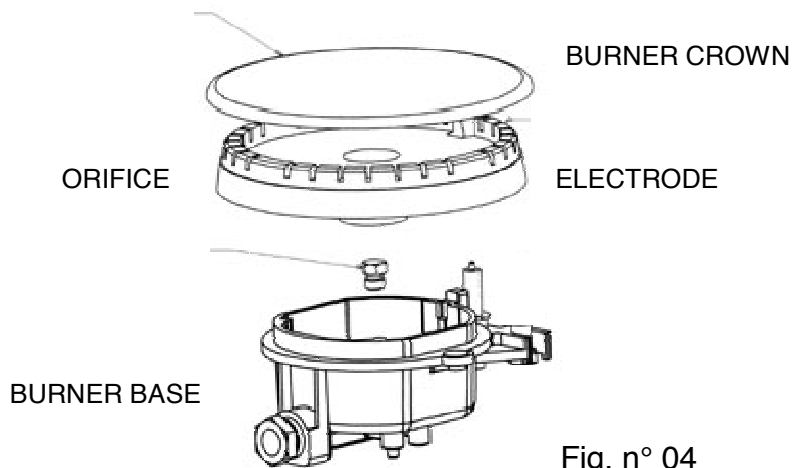
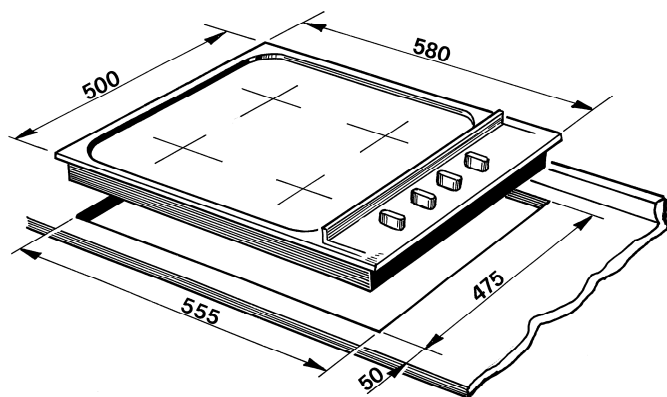


Fig. n° 04



The Gas Connection is male 1/2" BSP and is situated at the right hand rear of the appliance, 38 mm from the right side and 50 mm from the rear of the cooktop.

Fig. n° 06

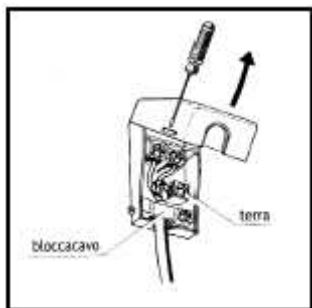


Fig. n°08B

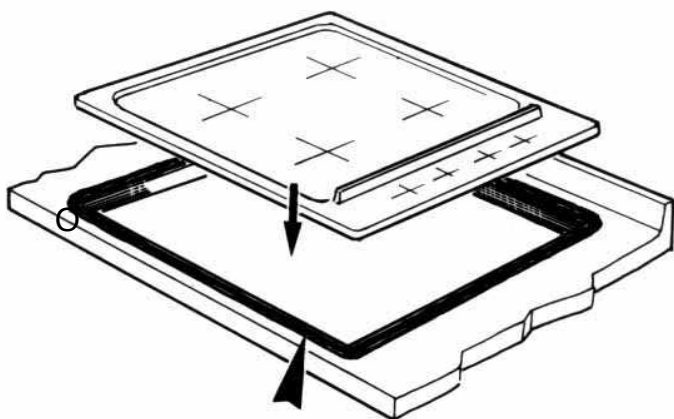


Fig. n° 07

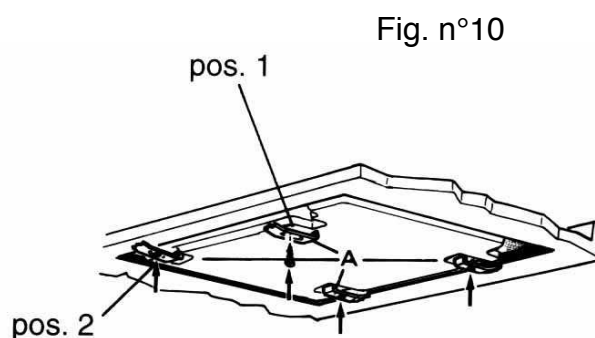


Fig. n°10

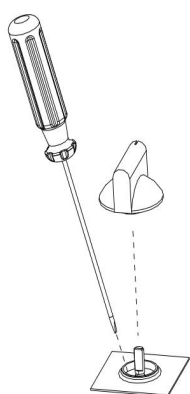


Fig. n° 11A

KCGCT6010

Built-in Gas Cooktop

Servicing Instructions

*Servicing Is to be Conducted Only by Authorised
Service Agents.*

DO NOT MODIFY THIS APPLIANCE

Contents

1. General Notes.
2. Removal of Hob & Access to internal Components.
3. Wiring Diagram.
4. Conversion Details.

1. General Notes

1. **WARNING:** All models connect to mains electrical power, so before exposing any of the internal electrical wiring the appliance must be disconnected from electrical power by unplugging the service cord from the electrical outlet.
2. Any servicing carried out on gas containing components where seals are broken including manifold, regulator, valves and burner supply pipes should be followed by a leak test. Gross leaks can be detected by connecting a manometer to the regulator test point, pressurising the manifold and then shutting off the gas with a ball valve. A falling manometer reading indicates a leak. Small leaks can be located with soap and water applied at the connection.
3. Burner supply pipes leading from the burner control to the burner should have their compression fittings tightened firmly **but not over tightened** (If a torque spanner is used set this to 10- 15 Nm). If the tubes are damaged they should be replaced. The soundness of the connections on the burner supply tubes can be tested by blocking the injector orifice temporarily, eg by fitting an injector that has been blocked and leak testing the fittings.
4. When reassembling the appliance **any earth screws and shakeproof washers which have been removed must be re-fitted.**
5. Reassembly procedures are a reversal of removal procedures.

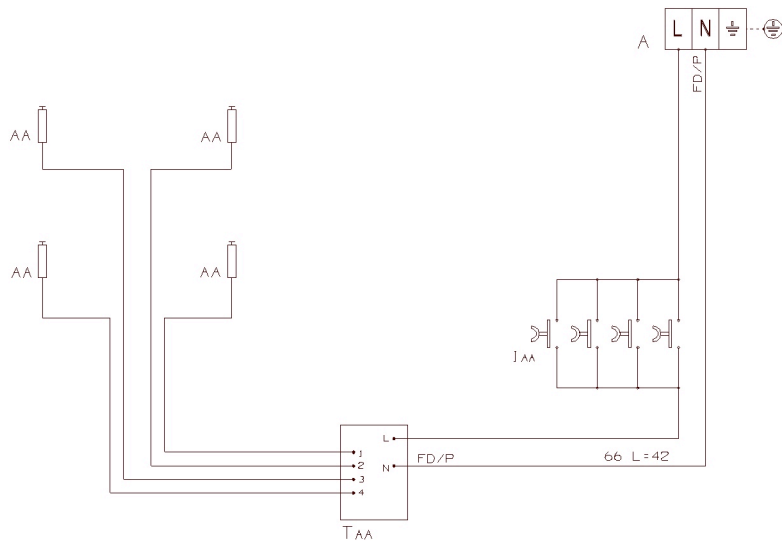
2. Removal of Hob & Access to Internal Components

1. Isolate the appliance from electrical power.
2. Remove trivets and burners from hob.
3. Remove the control knobs from the valve shafts.
4. Remove burner mount retaining screws.
5. Remove hob mount screws which fasted the hob assembly to the burner box.
6. The hob may be lifted away from the appliance.

By removing the hob following parts are accessible for service or replacement.

- **Burner bodies.**
- **Burner supply tubes.** **Note:** when fitting the burner tubes to the valves and burner bodies the nuts should be fasted with a torque of 10-12 Nm.
- **Manifold & Valves.** **Note:** To remove the manifold or valves it will be necessary to isolate and disconnect the appliance from gas supply.
- **Switch harness assembly and low voltage wiring.**
- **Ignition spark plug and lead assemblies.** These are fasted to the burner bodies by retaining clips, located on the burner body.
- **Thermocouples.** These mount to the burner bodies (retained when the hob is fitted), and connect to the valve & T-Zero module.
- **Ignition box.** This is screwed to the base and secured by two Philips head screws. Observe the active & neutral are correctly connected in accordance with the marking on the ignition box when replacing this unit. Also observe the earth ring terminal is assembled between the ignition box and the base.
- **T-Zero Module.** This is screwed to the base by two Philips head screws. Observe all active and neutral wires connect in accordance with the markings on the T-Zero module when replacing this unit.

3. Wiring Diagram – 240 VAC



Important:

When reassembling the appliance **any earth leads that have been disconnected must be reconnected.**

4. Conversion Details

The appliance is convertible between natural Gas & LPG.

Procedure

1. Turn off gas supply to appliance.
2. Disconnect appliance from electrical power.
3. Remove the trivets and the burner cap assemblies. Replace the factory fitted NG injectors, as supplied (see Table1).
4. Unscrew the hex nut from the regulator and tighten (or loosen) the nut threaded to obtain the desired pressure. The pressure can be controlled on the test point on the regulator itself.
5. Turn on the gas supply and at each new connection check for leaks using soapy water: each hotplate valve should be turned on, one at time, and the injector hole blanked off for several seconds.
6. The operation of the regulator can be confirmed by connecting a manometer to the pressure test point located on the side of the regulator body adjacent to the outlet. With the appliance operating check the outlet pressure
 - When all burners of the appliance are operating at maximum.
 - When the smallest burner of the appliance is operating at minimum.

Under these conditions the outlet pressure should not vary from the nominal outlet pressure of 2.75kPa by more than ± 0.52 kPa.

7. If the regulator appears to not be performing satisfactorily the check the following points.
 - If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be supply line. If this is suspected then may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 2.75 - 7.00kPa.
 - Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow.

Once these checks have been completed, if the regulator still fails to perform in a satisfactory manner it should be replaced.

8. One by one, turn the knobs to minimum and screw in the by-pass screw (accessible when the knob is removed) until a small stable flame results. Turn the knob to maximum and the back to minimum to ensure that correct minimum is maintained.
9. Attach the LPG sticker to the hop, near the gas supply inlet. Cover the natural Gas label that is factory fitted.

Table 1

Gas Consumption (MJ/h)

Burner	Reduced rate (MJ/h)		Nominal gas type rate (MJ/h)		Injector SIZE (mm / 100)	
	Natural Gas	Universal LPG	Natural Gas	Universal LPG	Natural Gas	Universal LPG
Rapid	2.18	2.42	10.8	9.7	1.55	85
Semi-rapid	1.49	1.38	6.3	5.6	1.18	65
Auxiliary	0.83	1.30	4.0	3.2	0.90	50

FAULT FINDING CHART

WARNING: Before If any damage is found, turn off appliance and call nearest technical assistance centre for repairing. Do not use appliance in this condition.

FAULT	Advice	NOTE
All Electrodes do not discharge	To check corrected electrical supply Verify connection of the supply cord is true Verify the connection of the supply cord is true on the supply block PA-244 Verify the ignition switch's assembled on the valve is correct position.	
	Remove s.steel plate and verify all internal electrical wiring. See electrical diagram.	In case electrical connection are ok, change the ignition block.
Once electrode does not discharge	To check corrected electrical supply Verify grease or other impurity present on the electrodes	Remove grease or other impurity on the electrodes
	Remove s.steel plate and verify electrical connection of the electrodes in to the ignition block .	Connect the electrode in to the ignition block. If electrode doesn't Work, change it.
Burner doesn't ignite	To check corrected electrical and gas supply Verify grease or other impurity present on the burner and electrode (see electrodes paragraph) Verify gas leaks if present	See general note and instruction. Remove gas leaks
	Verify gas supply pressure is correct.	Connected the manometer on the test point. See general note and manual instruction.
Burner turns off	Verify if the minimum flame is correct To check gas supply and gas pressure are correct Verify gas leaks if present	See the adjust minimum gas burner on the manual instruction Connected the manometer on the test point. See general note and manual instruction.
	Verify grease or other impurity present on the thermocouple near burner.	See general note and instruction. Remove gas leaks. Remove grease or other impurity on the thermocouple.

KLEENMAID WARRANTY TERMS AND CONDITIONS

1. Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid will provide parts and labour to you the customer as set out herein.
2. Kleenmaid's Products come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
3. The benefits given to you under this Kleenmaid Warranty are in addition to other rights and remedies to which you may be entitled under the Australian Consumer Law in relation to the Product to which this Kleenmaid Warranty relates. Subject to the conditions below, the Product is warranted by Kleenmaid and/or its agents to be free from defects in materials and workmanship for the Warranty Period for normal Domestic Use.
4. Product Identification: -
 - a. Kleenmaid reserves the right to reject claims for any services or work where you cannot produce for verification the serial number and a proof of purchase for the Product (including but not limited to the original invoice).
 - b. This Kleenmaid Warranty will be voided if the serial number for the Product cannot be verified. This is not intended to exclude, restrict or modify any right or remedy to which you may otherwise be entitled under the consumer guarantee provisions of the Australian Consumer Law.
 - c. In the event that a request for repair is made against this Kleenmaid Warranty where the serial number for the Product cannot be verified or you cannot produce for verification a proof of purchase for the Product (including but not limited to the original invoice), the repairer will not carry out any repairs on the Product and you will be charged a service call-out fee.
5. What is covered by this Kleenmaid Warranty: -
 - a. The Product is covered for faulty workmanship or parts that have failed under normal Domestic Use.
 - b. Kleenmaid and/or its agents will determine by objective testing if there are any defects in the Product and/or faulty workmanship.
 - c. This Kleenmaid Warranty is only applicable if repairs on Products are carried out within Mainland Australia.
 - d. This Kleenmaid Warranty: -
 - i. covers a Product purchased as new, manufactured for use in Mainland Australia;
 - ii. commences from the date of delivery of the Product;
 - iii. provides for the labour and replacement parts necessary to maintain the Product in good operating condition as specified in this Kleenmaid Warranty, however, if repair is needed because of Product failure during normal Domestic Use, Kleenmaid has the option to repair or replace the defective Product or part of the Product with a product or part of like kind and quality. A replacement part may be new or reconditioned of like kind and quality and may cost less than the original Product purchased and no charges or refunds will be made based on the replacement product or part cost difference; and
 - iv. is only applicable when the Product is used and operated in accordance with the Manufacturer's instructions.
6. What is not Covered by this Kleenmaid Warranty (excluded):-
 - a. any damage or failure to or of the Product or part of the Product:
 - i. due to the Product being inadequately serviced to manufacturer's recommendations;
 - ii. resulting from environmental conditions including and not limited to dirt, dust, rodents, insects, rust, corrosion, salt built-up, of or in any part of the Product;
 - iii. resulting from excessive use but fair wear and tear is excepted;
 - iv. resulting from poor installation including and not limited to positioning and externally fitted equipment such as plumbing and drainage, cabling, antennae or due to incompatibility of connected equipment;
 - v. caused by overheating as a result of sitting or positioning of the Product, where there is no provision for adequate ventilation or adequate protection from excessive dust;
 - vi. if the Product has been dismantled, repaired or serviced by any person other than someone authorised by Kleenmaid or its agents or representatives;
 - vii. caused by power surges or spikes, including and not limited to, mains power and telecommunications connections, or to other unspecified sources, incorrect power current, voltage fluctuation, amperage fluctuation, rust or corrosion;
 - viii. if the Product is dropped, collision of the Product with another object, use for which the Product is not designed, damage to the Product caused by your own negligence, accidental or deliberate misuse of the Product by you, theft, abuse, vandalism, flood, fire, earthquake, electrical storms or any other act of God or any war related events; or
 - ix. due to the introduction of abnormal heat loads to the Product;
 - b. costs of attendance and testing where no fault or defect covered by the terms of this Kleenmaid Warranty is identified in the Product;
 - c. initial setup and installation of the Product;
 - d. normal maintenance costs and costs incurred through the installation of items listed as requiring periodic replacement;
 - e. Products with removed or altered serial numbers;
 - f. consumables such as but not limited to bulbs/globes, glass, seals, filters, batteries and remote controls;
 - g. removal and reinstallation of an internal component not performed by an authorised Kleenmaid agent or representative or authorised service centre;

- h. cosmetic or structural items; or
 - i. any failures due to interference from or with other products and/or sources.
7. This Kleenmaid Warranty ceases if: -
 - a. the Product ceases to carry the original manufacturer's serial number or is sold at an auction;
 - b. the Product is rented;
 - c. damage to the Product has occurred as listed in point 7a; or
 - d. there is failure to pay monies owing on invoices as a result of non-warranty work been carried out at the request of the end user as per point 16 below.
 8. Neither Kleenmaid nor its representatives provide loan equipment under the terms of this Kleenmaid Warranty.
 9. Any unauthorised access to the internal hardware of the Product will void this Kleenmaid Warranty.
 10. Repair Notice: Products presented for repair may be replaced by refurbished Products of the same type rather than being repaired. Refurbished parts may be used to repair the Products.
 11. Replacement items are "like for like" and is not "new for old" and does not indicate in any way that a faulty Product will be replaced with a new part or unit. "Like for like" may either be a quality checked, refurbished or reconditioned unit of the same or later batch of model/size/specifications
 12. The cost of making a claim under this Kleenmaid Warranty is not covered by Kleenmaid, including any costs of transportation or travel expenses between your home and your nearest authorised service agent.
 13. Kleenmaid accepts no liability for items that are lost, damaged, or stolen as a result of freight, transport or storage. If you are required to transport the Product to an authorised service centre, you must ensure that it is securely packed and insured.
 14. On Public Holidays or other periods when regular business and wholesale operations are temporarily ceased, repairer availability and warranty response times may extend beyond the standard response times due to the unavailability of repairers and parts.
 15. For any repair performed on a Product under this Kleenmaid Warranty where no fault can be found, or the item is deemed by Kleenmaid or an authorised agent, to be not faulty under this Kleenmaid Warranty, or the repair or fault is not covered under this Kleenmaid Warranty, a 'No Fault Found' fee is payable by you. Kleenmaid will advise you of this cost and seek your agreement to pay such costs before commencing such repairs.
 16. Any repairs or services required that are outside the terms and conditions of this Kleenmaid Warranty can be carried out at your request at your cost (including where the Product has not been installed or set up correctly). Kleenmaid will always advise you of this cost and seek your agreement to pay such costs before commencing such repairs. A credit card may be required prior to the commencement of such services.
 17. Extra charges will be payable by the customer should the Product not be readily accessible without special equipment, such as but not limited to cranes and lifts or should the Product be installed in a position that service access is blocked and/or repair work is not possible without uninstalling the Product to gain access.
 18. You, the customer, may be entitled to purchase an extended warranty in respect of the Product. Any extended warranty will not be issued by Kleenmaid but by a third party. Any extended warranty services will be provided directly by the third party as principal and not as agent for Kleenmaid, under their extended warranty terms and conditions and not under this Kleenmaid Warranty.
 19. To make a claim under this Kleenmaid Warranty, please have your proof of purchase and the serial number of the Product ready and call (02) 9310 1207 during business hours.
 20. This Kleenmaid Warranty is given by:
 - Name: Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid
 - Business address: Level 2, Suite 3, 204 Botany Rd, Alexandria NSW Australia 2015
 - Telephone: (02) 9310 1207
 21. Definitions:
 - a. **Australian Consumer Law** means the *Competition and Consumer Act 2010* (Cth).
 - b. **Domestic Use** means use of the Product for personal, domestic or household purposes.
 - c. **Kleenmaid** means Compass Capital Services Pty Ltd ABN 96 138 214 525 trading as Kleenmaid.
 - d. **Mainland Australia** means the following States and Territories of Australia: New South Wales, Victoria, South Australia, Western Australia, Queensland, Tasmania, Northern Territory, Australian Capital Territory.
 - e. **Product** means the appliance sold by Kleenmaid to you as evidenced by the original purchase invoice.
 - f. **Warranty Period** means the period of 36 months for domestic use, 12 months for non-domestic use or such alternative period as may be specified.

UPDATE NOTICE: This Kleenmaid Warranty is current as at 7 March 2017 but is subject to variation from time to time. For the latest version of the Kleenmaid Warranty, please see our website <http://www.kleenmaid-appliances.com.au/support/your-kleenmaid-warranty> or phone us on (02) 9310 1207.

Other products available in the Kleenmaid range of appliances

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

Compass Capital Services Pty Limited
trading as Kleenmaid
ABN 96138214525

Level 2, 204 Botany Road
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 **kleenmaid**