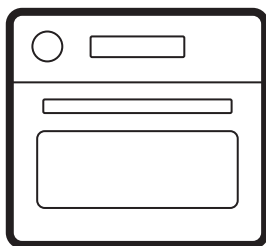




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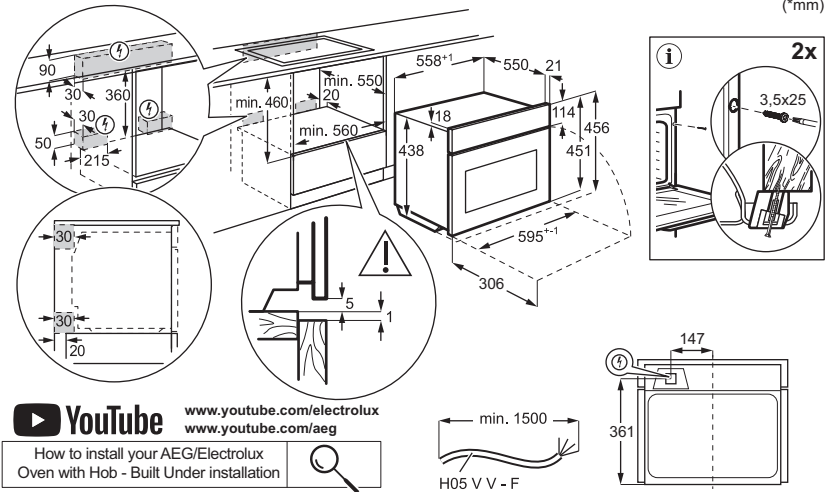
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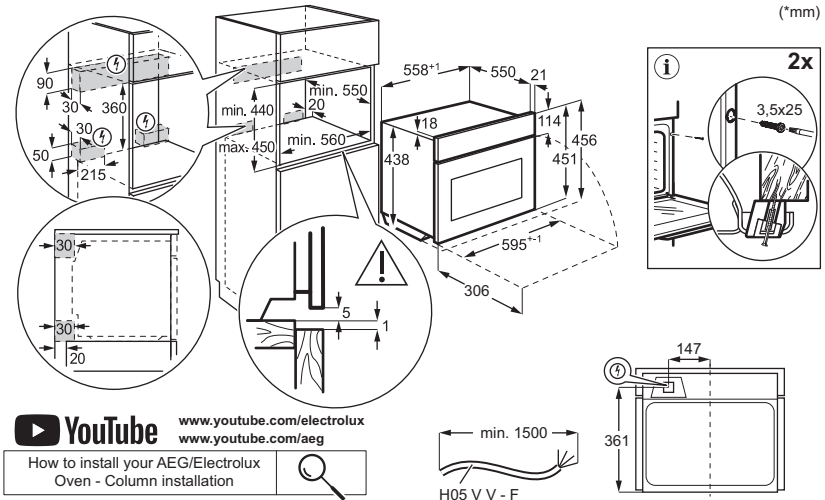
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INSTALLATION

(*mm)



(*mm)



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1. SAFETY INFORMATION

Before the installation and use of the appliance read the supplied instructions carefully. The manufacturer is not responsible for any injuries or damage that result from incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall be kept away

- from the appliance unless continuously supervised.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep packaging away from children and dispose of it properly.
- **WARNING:** The appliance and its accessible parts become hot during use. Keep children and pets away during use and cooling.
- Activate the child safety device, if available.
- Children must not clean or maintain the appliance without supervision.

1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in offices, hotel guest rooms, bed & breakfast guest rooms, farm guest

houses, and other similar accommodation where such use does not exceed average domestic usage levels.

- Do not use the appliance before installing it in the built-in structure.
- Disconnect the appliance from the power supply before carrying out any maintenance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its authorised service centre or similarly qualified persons to avoid an electrical hazard.
- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements or the surface of the appliance cavity.
- Always use oven gloves to remove or insert accessories or ovenware.
- Do not activate the microwave function when the appliance is empty to avoid electric arcing.

- Do not use metallic containers for food and beverages during microwave cooking unless specified by the manufacturer.
- WARNING: If the door or door seals are damaged, do not operate the appliance until repaired by a qualified person.
- WARNING: Only a qualified person should perform service or repair operations involving the removal of covers protecting against microwave energy exposure.
- WARNING: Do not heat liquids or foods in sealed containers to prevent explosions.
- Use only utensils suitable for microwave ovens.
- Observe the appliance when heating food in plastic or paper containers to prevent ignition.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance

and keep the door closed in order to stifle any flames.

- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.
- Stir or shake the contents of feeding bottles and baby food jars and check the temperature before consumption to avoid burns.
- Do not heat eggs in their shells or whole hard-boiled eggs as they may explode, even after microwave heating has ended.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf

supports in the opposite sequence.

- Clean the appliance regularly and remove any food deposits.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions available on our website.
- Be careful when moving the appliance, as it is heavy. Use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable location that meets installation requirements.
- Keep the minimum distance from other appliances and units.

- Before mounting the appliance, ensure it is level and that the door opens without any restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection



WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- Make sure the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- The appliance must be earthed. Always use a correctly installed shockproof socket.

- Do not use multi-plug adapters and extension cables.
- Avoid damaging the mains plug and cable. If replacement is needed, it must be done by our Authorized Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below, especially when it operates or the door is hot.
- Shock protection of live and insulated parts must be fastened securely and should not be removable without tools.
- Connect the mains plug to the socket only at the end of installation. Ensure access to the mains plug after installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not disconnect the appliance by pulling on the mains cable. Always pull on the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device that disconnects the appliance from the mains at all poles, with a contact opening width of at least 3 mm.
- This appliance is supplied only with a main cable.

2.3 Use

WARNING!

Risk of injury, burns and electric shock or explosion.

- Do not change the specification of the appliance.
- Ensure ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when opening the appliance door during operation, as hot air and flammable mixtures from alcohol ingredients can be released.
- Do not operate the appliance with wet hands or when it comes in contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Keep sparks and open flames away from the appliance when the door is open.
- Do not place flammable products near the appliance.

- Do not use microwave function to preheat the appliance.

WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not place aluminum foil directly on the cavity bottom.
 - do not put water directly into the hot appliance.
 - do not leave moist dishes and food in the appliance after cooking.
 - be careful when removing or installing accessories.
- Enamel or stainless steel discoloration does not affect performance of the appliance.
- Use a deep pan for moist cakes, as fruit juices can cause permanent stains.
- Use only accessories supplied with this appliance or recommended by the manufacturer.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel, do not close the panel during use or until the appliance is fully cooled to prevent heat and moisture damage.
- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- This product contains a light source of energy efficiency class G.
- Use only lamps with the same specifications.
- To repair the appliance contact the Authorised Service Centre. Use original spare parts only.

2.4 Care and cleaning

WARNING!

Risk of injury, fire, or damage to the appliance.

- Turn off the appliance before maintenance.

- Ensure the appliance is cold to avoid glass breakage. If the door glass panels are damaged, contact the authorized service centre for replacement.
- Clean and dry the appliance, its cavity, and accessories after each use to prevent steam condensation, corrosion, and surface deterioration.
- Check the product regularly for signs of deterioration that may make it unsuitable for food contact, such as cracks, blisters, delamination, shrinkage, stickiness, corrosion, or other visible changes in texture or appearance. Follow cleaning and care instructions to prevent deterioration.
- Fat and food remaining in the appliance can cause fire and electrical arcing when the microwave function operates.
- Use a microfibre cloth, warm water, and neutral detergents for cleaning the appliance and accessories. Do not use abrasive products, pads, solvents, sharp-edged or metal objects.
- Follow safety instructions on packaging when using an oven spray.

2.5 Disposal

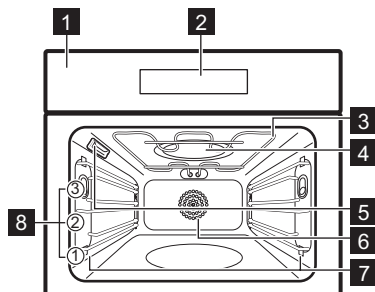
⚠ WARNING!

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains, then cut off and dispose of the electrical cable.

3. PRODUCT DESCRIPTION

3.1 General overview



- 1 Control panel
- 2 Display
- 3 Heating element
- 4 Microwave generator
- 5 Lamp
- 6 Fan
- 7 Shelf support, removable
- 8 Shelf positions

3.2 Control panel

- ⓘ **ON / OFF** - press and hold to turn the appliance on and off.
- ≡ **Menu** - lists the appliance options and setting functions.

- ☆ **Favourites** - lists the favourite settings.
- 💡 **Lamp switch** - to turn the lamp on and off.
- 🔥 **Fast Heat Up** - to turn the function on and off.
- ⚡ **Microwave quick start** - to turn on the microwave function.

3.3 Display

The display is touch-screen and shows various messages. When a message window appears, press the display to continue.

OK To confirm the selection / setting.

🕒 To set the Timer.

START To start the function.

STOP To stop the function.

⏪ To go one level back in the menu.

↶ To undo the last action.

🔑 To turn the options on and off.

🔒 The appliance is locked.

✖ To cancel the setting.

4. BEFORE FIRST USE

4.1 Initial preheating and cleaning

1. Preheat the empty appliance to remove any odours. Ventilate the room.
2. Remove all accessories and shelf supports.
3. Set each function to maximum temperature and let the appliance operate for specified durations:  1 h,  15 min,  15 min. Refer to Daily use.
4. Turn off the appliance and let it cool down.

5. Clean with a microfiber cloth, warm water, and mild detergent. Replace accessories and shelf supports.

4.2 Time of Day

1. Turn on the appliance.
2. Press: Time of Day.
3. Set the time.
4. Press OK.

5. DAILY USE

5.1 Cooking functions

STANDARD

The list of functions may vary depending on the software version.



Grill: Toasting, grilling



Turbo Grilling: Roasting meat, browning



True Fan Cooking: Even baking, tenderness, drying



Frozen Foods: French fries, potato wedges, spring rolls



Conventional Cooking: Traditional baking



Pizza Function: Baking pizza



AirFry:
Frying food with less oil and without baking paper.



Bottom Heat: Baking cakes

SPECIALS



Preserving: Preserving vegetables and fruits



Dehydrating: Drying sliced fruit, mushrooms



Plate Warming: Preheating plates



Dough Proving: Proving yeast dough



Au Gratin: Baking gratins, browning



Slow Cooking: Preparing tender roast



Keep Warm: Keeping food warm



Bread Baking: To bake bread.

MICROWAVE



Microwave: Heating up, cooking, power range: 100 - 1000 W



Defrost: Defrosting various types of food, power range: 100 - 200 W



Reheat: Heating up pre-prepared meals, power range: 300 - 700 W



Popcorn: Preparing popcorn bags, power range: 600 - 800 W



Melting: Melting chocolate and butter, power range: 100 - 400 W



Liquid: Heating up drinks and soups, power range: 600 - 1000 W

MICROWAVE COMBINATION

- **True Fan Cooking + MW:** Baking, power range: 100 - 400 W.
- **Conventional Cooking + MW:** Baking, roasting, power range: 100 - 400 W.
- **Grill + MW:** Cooking, browning, power range: 100 - 400 W.
- **Turbo Grilling + MW:** Roasting large pieces, baking gratins, power range: 100 - 400 W.

For general energy saving recommendations refer to Energy efficiency.

5.2 Setting the cooking functions

1. Turn on the appliance.
2. Press  on the display to select the cooking function and press **OK**.
3. Press the temperature value on the display to change the setting and press **OK**.
4. Press **START**.
5. To turn off the cooking function press **STOP**.

The lamp may turn off automatically at a temperature below 80°C during some cooking functions.

5.3 Timer

1. Press .
2. Set the time.
3. Press **• • •** if you want to select the End Action.
4. Press **OK**. Repeat the action until the display shows the main screen.

End Action

- **Sound Alarm** - set a countdown. When the timer ends, the signal sounds.
- **Sound Alarm and stop cooking** - set a countdown. When the timer ends, the signal sounds and the cooking stops.
- **Pop up message only** - when the time is up the message appears on the display.
- **Delayed start** - to postpone the start and / or end of cooking. Not available for microwave functions.

 **Uptimer** - to show how long the appliance operates. Maximum is 23 h 59 min.

Some clock functions may not be available with certain cooking functions.
Press **+1min** to extend the cooking time.

5.4 Microwave functions / Microwave combination functions

Microwave combination functions combine standard cooking functions with microwave boost to shorten cooking time and improve cooking results.

1. Remove all accessories, except the wire shelf.
 2. Turn on the appliance.
 3. Press  to enter the submenu and select: Microwave functions / Microwave combination functions.
 4. Select the function and press **OK**.
 5. Press **W** to adjust the microwave power. You can also adjust the temperature for: Microwave combination functions. Press **OK**.
 6. Press **START**.
 7. **STOP** - press to turn off the cooking function.
 8. Turn off the appliance.
- If you open the door, the function stops. To start it again, press **START**.

5.5 Microwave quick start

The microwave can be turned on at any time with: Microwave quick start.

1. Press and hold . The microwave runs for 30 sec with the maximum power.
2. Press **+30 s** to extend the cooking time.

5.6 Menu

Press  to enter the menu.

Assisted Cooking	Lists automatic programmes.
Favourites	Lists the favourite settings.
Options	To set the appliance configuration.

Settings	Setup	To set the appliance configuration.
	Service	Shows the software version and configuration.

Submenu for: Options

Light	Turns the lamp on and off.
Child Lock	Prevents accidental activation of the appliance.
Fast Heat Up	Shortens the heat up time. It is available only for some of the cooking functions.
Digital Clock Style	Changes the format of the displayed time indication.

Submenu for: Settings

Setup

Language	Sets the appliance language.
Display Brightness	Sets the display brightness.
Key Tones	Turns the tone of the touch fields on and off. It is not possible to mute the tone for ①.
Buzzer Volume	Sets the volume of key tones and signals.
Time of Day	Sets the current time and date.

Service

Demo Mode	Activation / deactivation code: 2468
Software Version	Information about software version.
Reset All Settings	Restores factory settings.

5.7 Assisted Cooking

Assisted cooking suggests settings for different dishes, such as temperature, cooking function and time. You can change the settings during cooking, if needed.

1. Turn on the appliance.
2. Press  and select  Assisted Cooking.
3. Choose a food type and dish and follow the steps on screen. For some of the dishes you can also cook with Weight Automatic.

4. Place the food inside the appliance and press **START**.

When the function ends, check if the food is ready. Extend the cooking time, if needed.

5.8 Favourites ☆

You can save up to 3 of your favourite settings, such as cooking function and cooking time.

1. Turn on the appliance.
2. Select the preferred setting.
3. Press .
4. Select: Favourites / Save current settings.
5. Press **+** to add the setting to the list of Favourites.
6. Press **OK**.

 - press to reset the setting.

 - press to cancel the setting.

5.9 Function lock

This function prevents an accidental change of the appliance function.

1. Turn on the appliance.
2. Set a cooking function.
3. ☆, 🔒 - press at the same time and hold to turn on and off the function.

5.10 Child Lock

This function prevents accidental activation of the appliance.

1. Turn on the appliance.
2. Press .
3. Select Options / Child Lock.
4. Press the code letters in an alphabetical order.
5. Turn off the appliance.

Access to: Timer and lamp is available. To enable the use of the appliance, press the code letters in an alphabetical order. To deactivate this function repeat the above steps.

5.11 Accessories

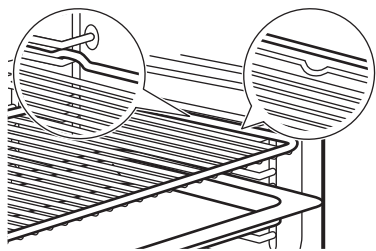


Accessories available depending on model. Scan the QR code to check how to use accessories supplied with your appliance. You can order optional accessories separately. For more information, please contact your local supplier.

Use only suitable cookware and material. Refer to Hints and tips chapter, Microwave suitable cookware and materials.

A small indentation at the top increases safety and provides tilt protection. The rim around the shelf prevents cookware from slipping off the shelf.

Insert the accessory (wire shelf / tray) between the guide bars of the shelf support. Make sure that the shelf touches the back of the oven interior and the feet point down.



If your tray has a slope, position it towards the back of the oven interior.

If your wire shelf has a step, position it towards the front of the oven interior.

If there is an inscription on the accessory, make sure it is facing you.

If you are using a tray with holes, place the tray / pan underneath to collect dripping liquids.

6. HINTS AND TIPS

6.1 Cooking recommendations

The temperature and cooking times in the tables are for guidance only. They depend on the recipes, quality and quantity of the ingredients used. If you cannot find the settings for a specific recipe, look for a similar one.

Cooking and baking processes are only suitable on one level.

Count the shelf positions from the bottom of the oven floor.

Symbols used in the tables:

	Food type
	Cooking function
	Temperature
	Weight (kg)
	Microwave power (W)
	Shelf position
	Cooking time (min)
	Additional information

6.2 Slow Cooking

This function allows you to prepare lean, tender pieces of meat and fish. Use the Food Sensor to measure temperature inside the food. Refer to the table below to find the recommended appliance temperature setting °C that will allow you to achieve the desired temperature inside the food  °C

For roasting flavour and colour, fry the meat in a hot pan for several minutes before inserting it to the appliance. Put the food in the roasting dish and place it on a wire shelf.

 °C	°C
< 65	90
66 - 75	110
> 75	150

6.3 Information for test institutes

Baking on one level

Tests according to EN 60350-1, IEC 60350-1.

				
Small cakes, 20 per tray				
	2	150	18 - 28	1) 2)
	2	150	18 - 28	1) 2)
Fatless sponge cake				
	1	170	25 - 35	3) 2)
	1	170	28 - 38	3) 2)
Shortbread				
	2	140	28 - 38	1) 2)
	2	140	25 - 35	1) 2)
Apple pie				
	1	170	65 - 75	3) 4)
	1	170	57 - 67	3) 4)
Toast				
	2	230	7 - 12	3) 2) 5)
1) Use the baking tray with the slope towards the back of the oven interior. It must touch the fan cover. 2) Preheat the appliance until set temperature is reached. 3) Use wire shelf. 4) 2 tins placed diagonally (Ø 20 cm). The right one to be positioned more in the front than the left one. 5) According to: IEC 60350-1:2016 and IEC 60350-1:2023.				

Microwave and microwave combi functions

Tests according to EN 60705, IEC 60705.

					
Sponge cake					
	1	500	-	8 - 10	1) 2)
Meatloaf					
	1	300	-	30 - 35	1) 2) 3)
Egg custard					
	1	400	-	18 - 23	1) 4)
Defrosting minced meat (500 g)					
	1	200	-	7 - 8	1) 5)

					
Cake					
	1	200	170	22 - 27	1) 4)
Potato gratin					
	1	200	180	35 - 40	1) 6)
Chicken (1100 g)					
	1	200	30		1) 7)
		-	18 - 23		
1) Use wire shelf. It must touch the fan cover. 2) Turn container around by 1/2, halfway through the cooking time. 3) Use MW suitable clingfilm during cooking. Prick the clingfilm several times before cooking. 4) Do not turn the food during the cooking process. 5) Turn the meat upside down over the longest side, one time after 1/3 and a second time after 2/3 of the elapsed cooking time. 6) Turn container clockwise by 1/4, halfway through the cooking time. 7) Place a plate at the bottom of the oven. Place chicken directly on wire shelf with breast side down. After 30 min, turn the chicken upside down and change the heating function to: Turbo Grilling.					
Additional recipes					
					
Meringues					
	2	-	100	90 - 180	1) 2) 3)
	2	-	100	90 - 180	1) 2) 3)
Scones					
	3	-	200	11 - 13	1) 3)
	3	-	190	10 - 12	1) 3)
Chicken					
	1	-	200	65 - 75	1) 4)
Popcorn					
	-	700	-	3 - 4	5) 6)
Plated meals, chilled (1 portion)					
	1	500	-	7 - 9	7) 8) 9)
Liquids in baby bottles					

					
	-	1000	-	0.5	10)
Lasagne, frozen (400 g)					
	1	100	210	23 - 28	7) 11)
Lasagne, frozen (600 g)					
	1	200	190	48 - 53	7) 11)
Pizza, frozen					
	1	200	210	12 - 16	7) 11)

- 1) Use baking tray with the slope towards the back of the oven interior.
- 2) Use baking paper.
- 3) Preheat the appliance until set temperature is reached.
- 4) Place chicken with breast side down. Turn it upside down halfway through the cooking time.
- 5) Use flat ceramic plate on the cavity bottom.
- 6) The bag should be taken out of the appliance when the kernels stop popping.
- 7) Use wire shelf. It must touch the fan cover.
- 8) Cover the food with a microwavable plastic lid.
- 9) Turn container around by 1/2, halfway through the cooking time.
- 10) Position the bottle in the centre of the cavity bottom without using any accessories.
- 11) Do not turn the food during the cooking process.

6.4 Microwave recommendations

Place the food in the centre of the wire shelf. Use first shelf position.

Turn or stir food halfway through cooking. Stir liquid dishes occasionally and before serving.

When heating liquids, place a spoon in the cup to improve heat distribution and prevent overboiling. The spoon must not touch the oven interior to avoid sparking.

Do not cover food when using Microwave combi functions. Refer to Daily use.

Do not use Microwave or Microwave Combi functions without food inside the appliance.

Microwave cooking

Cover food when cooking or reheating. To keep a crust, cook without a cover.

Do not set the power or time too high to avoid drying, burning or fire.

Do not cook eggs or snails in shells; they can burst. Pierce the yolk of a fried egg before reheating.

Pierce food with skin or peel several times before cooking.

Cut vegetables into similar-sized pieces.

After cooking, let food stand for a few minutes for even heat distribution.

Microwave defrosting

Place the frozen, unwrapped food on a small upturned plate with a container below it, or on a defrosting rack or plastic sieve so liquids can drain

Remove defrosted pieces as they thaw.

To cook fruit and vegetables without defrosting, use a higher microwave power.

Turning improves results. For sensitive foods like meat, turn them upside down twice during defrosting.

6.5 Microwave suitable cookware and materials

For the microwave use only suitable cookware and materials. Use below table as a reference.

Check the cookware / material / food container specification before use.

For other specific microwave cookware not listed in this table, follow manufacturer instructions.

Cookware / Material			
Ovenproof glass and porcelain with no metal parts	✓	✓	✓
Non-ovenproof glass and porcelain without metal decorations	✓	X	X
Ovenproof/frost-proof glass and glass-ceramic	✓	✓	✓
Ovenproof ceramic and earthenware without quartz or metal components or metal-containing glazes	✓	✓	✓
Ceramic, porcelain and earthenware with unglazed bottom or with small holes, e.g. on handles	X	X	X
Heat-resistant plastic up to 200°C	✓	✓	X
Cardboard, paper only	✓	X	X
Clingfilm	✓	X	X

Cookware / Material	
Microwave clingfilm	✓ ✓ X
Metal roasting dishes (e.g., enamel, cast iron)	X X X
Baking tins, black lacquer or silicon-coated	X X X
Baking tray	X X X
Wire shelf	✓ ✓ ✓

6.6 Power settings

Below data is for guidance only.

800 - 1000 W

- Heating up liquids

600 - 700 W

- Simmering rice
- Cooking vegetables
- Popcorn

400 - 500 W

- Heating one-plate meals
- Simmering stews
- Defrosting and heating ready frozen meals

300 W

- Cooking / Heating delicate food
- Heating baby food
- Continuing cooking

100 - 200 W

- Defrosting bread, fruit, cakes, pastries, cheese, butter, meat and fish
- Melting chocolate and butter

7. CARE AND CLEANING

7.1 Notes on cleaning

- Use a cleaning solution for metal surfaces.
- Use the liquid descaler recommended by the manufacturer to remove limestone residue.
- Do not store food in the appliance for longer than 20 minutes.
- Do not clean the accessories in a dishwasher.

7.2 Removing the shelf supports

1. Make sure the appliance is cold.

2. Carefully pull the shelf supports up and out of the front catch.
3. Pull the supports out of the rear catch.
4. Put the shelf supports back to the initial position. Repeat the steps in the reverse order.

If the telescopic runners are supplied, their retaining pins must point to the front.

7.3 Replacing the lamp

Only service is allowed to replace the lamp. Contact your Authorised Service Centre.

8. TROUBLESHOOTING

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Service details are on the rating plate, located on the front frame. It is visible when you open the door. Do not remove the rating plate.

If the display shows an error code that is not indicated below, turn the house fuse off and on to restart the appliance. If the error code recurs contact an Authorised Service Centre.

You cannot activate or operate the appliance. - The appliance is not connected to an electrical supply or it is connected incorrectly.

The appliance does not heat up.

- The clock is not set.

- Lock is activated.
- Automatic switch-off is activated.
- Child Lock is activated.

The lamp does not work. - The lamp is burnt out. Replace the lamp.

F102 - the door is not fully closed or the door lock is broken. Close the door. Turn the appliance off and on.

F240, F439 - the touch fields on the display do not work properly. Clean the surface of the display. Make sure there is no dirt on the touch fields.

F908 - the appliance system cannot connect with the control panel. Turn the appliance off and on.

F131 - the temperature of magnetron sensor is too high. ¹⁾ Turn the appliance off and wait

until it cools down. Turn the appliance on again.

9. ENERGY EFFICIENCY

9.1 Information requirements according to (EU) No 2023/826

Power consumption in standby	0.8 W
Maximum time needed for the equipment to automatically reach the applicable low power mode	20 min

Appliance tested according to: EN 50564.

9.2 Energy saving tips

- Keep the door closed during cooking and avoid opening it often.
- Keep the door gasket clean and make sure it is well fixed in its position.
- Use metal or dark, non-reflective cookware (only when you use a non-microwave function).
- Skip preheating unless needed.
- Minimize breaks between baking multiple dishes.
- When possible, use the cooking functions with fan to save energy (selected models only).
- Use residual heat to keep food warm. Reduce the appliance temperature to minimum 3 - 10 min before the end of cooking.

- Turn off the lamp during cooking unless needed.
- Moist Fan Baking (selected models only) - this function was used to comply with the energy efficiency class and ecodesign requirements (according to EU 65/2014 and EU 66/2014). Tests according to: IEC/EN 60350-1. The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible. When you use this function the lamp automatically turns off. In some models it takes 30 sec.
- Automatic switch-off - for safety reasons, if the cooking function is active and no settings are changed, the appliance will turn off automatically after a certain period of time. To operate a cooking function longer, set the cooking time. Automatic switch-off does not apply when the lamp is on or with function: 
 - 12.5 h: 30-115 °C
 - 8.5 h: 120-195 °C
 - 5.5 h: 200-245 °C
 - 3 h: 250-maximum °C

10. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of ap-

pliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

¹⁾ If one of these errors occurs, the rest of the appliance functions will continue to work as usual.

