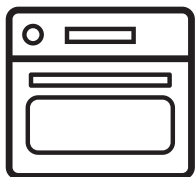




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KDFGH40UX

EN User Manual | **Built-Under Double Oven**



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## 1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of 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 all packaging away from children and dispose of it appropriately.
- **WARNING:** The appliance and its accessible parts become hot during use. Keep children and pets away from the appliance when in use and when cooling down.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of 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.
- Only a qualified person must install this appliance and replace the cable.
- 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.
- The control panel must be connected to specified heating unit with matching colours of connectors, to avoid possible hazard.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **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.
- 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.
- 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.

## 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 supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- The kitchen cabinet and the recess must have suitable dimensions.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the appliance door opens without restraint.
- Parts of the appliance carry current. Close the appliance with furniture to prevent touching the dangerous parts.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.
- The built-in unit must meet the stability requirements of DIN 68930.

|                                                                                  |            |
|----------------------------------------------------------------------------------|------------|
| Cabinet minimum height<br>(Cabinet under the worktop<br>minimum height)          | (720) mm   |
| Cabinet width                                                                    | 600-605 mm |
| Cabinet depth                                                                    | 550 mm     |
| Height of the front of the<br>appliance                                          | 715 mm     |
| Height of the back of the<br>appliance                                           | 708 mm     |
| Width of the front of the ap-<br>pliance                                         | 594 mm     |
| Width of the back of the ap-<br>pliance                                          | 538 mm     |
| Depth of the appliance                                                           | 568 mm     |
| Built in depth of the appli-<br>ance                                             | 547 mm     |
| Depth with open door                                                             | 998 mm     |
| Ventilation opening mini-<br>mum size. Opening placed<br>on the bottom rear side | 600x20 mm  |
| Mounting screws                                                                  | 3.5x25 mm  |

## 2.2 Electrical connection

### **WARNING!**

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull 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 which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance is supplied without a main plug and a main cable.

## 2.3 Use

### **WARNING!**

Risk of injury, burns and electric shock or explosion.

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has 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.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Always use glass and jars approved for preserving purposes.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

### **WARNING!**

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of cavity of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.

- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Always cook with the appliance door closed.

## 2.4 Care and cleaning

### **WARNING!**

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

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on its packaging.

## 2.5 Internal lighting

### **WARNING!**

Risk of electric shock.

- 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.

## 2.6 Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

## 2.7 Disposal

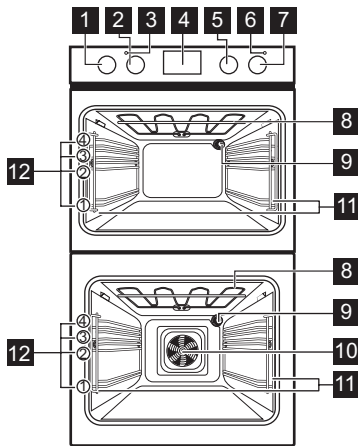
### **WARNING!**

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

## 3. PRODUCT DESCRIPTION

### 3.1 General overview



- 1 Knob for the top oven functions
- 2 Knob for the top oven temperature
- 3 Temperature indicator / symbol for the top oven
- 4 Display
- 5 Knob for the main oven functions

- 6 Temperature indicator / symbol for the main oven
- 7 Knob for the main oven temperature
- 8 Heating element
- 9 Lamp
- 10 Fan
- 11 Shelf support, removable
- 12 Shelf positions

### 3.2 Accessories

- **Wire shelf**  
For cake tins, overproof dishes, roast dishes, cookware/ dishes.
- **Grill- / Roasting pan**  
To bake and roast or as pan to collect fat.
- **Trivet**  
For roasting and grilling.



Use the trivet only with the Grill- / Roasting pan.

## 4. CONTROL PANEL

### 4.1 Turning the appliance on and off

To turn on the appliance:

1. Press the knobs. The knobs come out.
  2. Turn the knob for the heating functions to select a function.
  3. Turn the control knob to adjust settings.
- To turn off the appliance: turn the knob for the heating functions to the off position.

### 4.2 Sensor fields / Buttons

|   |                          |
|---|--------------------------|
| — | To set the time.         |
| ⌚ | To set a clock function. |

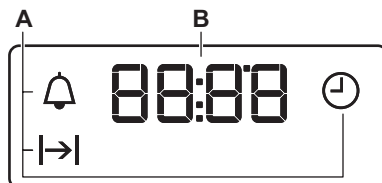


To set the time.

### 4.3 Display



The display works only with the main oven.



5. BEFORE FIRST USE

**WARNING!**  
Refer to Safety chapters.

5.1 Setting the time

After the first connection to the mains, wait until the display shows "00:00".

- 1. - press to set the time.
- 2. - press to confirm it or the set time of day will be saved automatically after 5 seconds.

5.2 Initial preheating and cleaning

Preheat both empty appliances before the first use and contact with food. Heat up one appliance at a time. The appliance can emit unpleasant smell and smoke. Ventilate the room during preheating. Set the functions listed below, if applicable.

- 1. Remove all accessories and removable shelf supports from the appliance.
- 2. Set the function . Set the maximum temperature. Let the appliance operate for 1 h.
- 3. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
- 4. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
- 5. Turn off the appliance and wait until it is cold.
- 6. Clean the appliance and the accessories only with a microfibre cloth, warm water and a mild detergent.
- 7. Put the accessories and removable shelf supports back to their initial position.

6. DAILY USE

**WARNING!**  
Refer to Safety chapters.

6.1 Main oven functions

|                                                                                     |                                                                                                                                                                                                                                                                                                            |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <b>Light</b><br>To turn on the lamp.                                                                                                                                                                                                                                                                       |
|  | <b>Moist Fan Baking</b><br>This function is designed to save energy during cooking. When you use this function, the temperature inside the appliance may differ from the set temperature. The heating power may be reduced. For more information refer to "Daily Use" chapter, Notes on: Moist Fan Baking. |
|  | <b>True Fan Cooking</b><br>To bake on up to two shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.                                                                                                                                      |

|                                                                                     |                                                                                                                                  |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------|
|    | <b>Grill</b><br>To grill thin pieces of food and to toast bread.                                                                 |
|   | <b>Turbo Grilling</b><br>To roast large meat joints or poultry with bones on one shelf position. To bake gratins and to brown.   |
|  | <b>Defrost</b><br>To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food. |

6.2 Top oven functions

|                                                                                     |                                                                              |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------|
|  | <b>Light</b><br>To turn on the lamp.                                         |
|  | <b>Conventional Cooking</b><br>To bake and roast food on one shelf position. |

**Top Heat**

To brown bread, cakes and pastries. To finish cooked dishes.

**Bottom Heat**

To bake cakes with crispy bottom and to preserve food.

**Grill**

To grill thin pieces of food and to toast bread.

**Fast Grilling**

To grill thin pieces of food in large quantities and to toast bread.

## 6.3 Notes on: Moist Fan Baking

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.

For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.

## 6.4 Setting a heating function

1. Turn the knob for the heating functions to select a heating function.
2. Turn the control knob to select the temperature.
3. When the cooking ends, turn the knobs to the off position to turn off the appliance.

# 7. ADDITIONAL FUNCTIONS

## 7.1 Cooling fan

When the appliance operates, the cooling fan turns on automatically to keep the surfaces of

the appliance cool. If you turn off the appliance, the cooling fan can continue to operate until the appliance cools down.

# 8. CLOCK FUNCTIONS

## 8.1 Clock functions table

**Time of Day**

To set, change or check the time of day. Only the top oven works without the set time.

**Duration**

To set how long the appliance works. The function works only for the main oven.

**Minute Minder**

To set a countdown. This function has no effect on the operation of the appliance. You can set this function at any time, also when the appliance is off.

After approximately 5 sec, the flashing stops and the display shows the time.

⌚ - flashes when you connect the appliance to the electrical supply, when there was a power cut or when the timer is not set. +, - - press to set the time.

## 8.3 Setting: Duration

1. Set a heating function and the temperature.
2. ⌚ - press repeatedly. |→| - flashes.
3. +, - - press to set the: Duration.

The display shows |→|. |→| - flashes when the set time ends. The signal sounds and the appliance turns off.

4. Press any button to stop the signal.
5. Turn the knobs to the off position.

## 8.2 Setting: Time of Day

1. ⌚ - press repeatedly to change the time of day. ⌚ - flashes.
2. +, - - press to set the time.

## 8.4 Setting: Minute Minder

1. 🕒 - press repeatedly. 🔔 - flashes.
2. +, - - press to set the time.  
The function starts automatically after 5 sec.  
When the set time ends, the signal sounds.
3. Press any button to stop the signal.
4. Turn the knobs to the off position.

## 8.5 Cancelling: Clock functions

1. 🕒 - press repeatedly until the clock function symbol starts to flash.
2. Press and hold —.  
The clock function turns off after few seconds.

# 9. USING THE ACCESSORIES

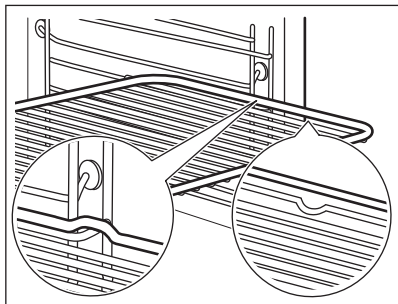
### ⚠️ WARNING!

Refer to Safety chapters.

## 9.1 Inserting accessories

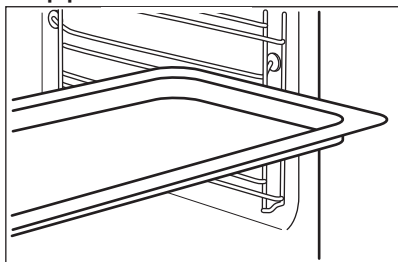
A small indentation at the top increases safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping off the shelf.

### Wire shelf



Insert the shelf between the guide bars of the shelf support.

### Deep pan



Push the tray between the guide bars of the shelf support.

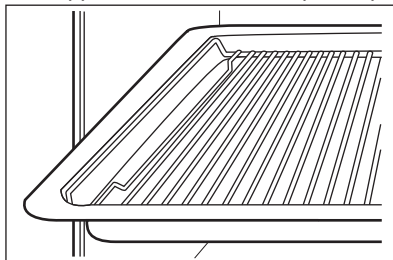
## 9.2 Trivet and Grill- / Roasting pan

### ⚠️ WARNING!

Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

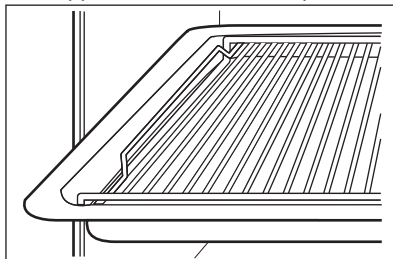
1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



2. Put the deep pan into the appliance on the necessary shelf position.

You can use the trivet to grill flat dishes in large quantities and to toast.

1. Put the trivet into the deep pan so that the supports of the wire shelf point down.



2. Put the deep pan into the appliance on the necessary shelf position.

# 10. HINTS AND TIPS



Refer to Safety chapters.

## 10.1 Double oven

### Top oven

The top oven is the smaller of the two ovens. It has 4 shelf positions. Use it to cook smaller quantities of food. It gives especially good results when used to cook fruitcakes, sweets and savoury flans or quiche.

### Main oven

The main oven is the bigger of the two ovens. It is particularly suitable for cooking larger quantities of food.

## 10.3 Tips on baking

## 10.2 Baking

For the first baking, use the lower temperature.

You can extend the baking time by 10 – 15 minutes if you bake cakes on more than one shelf position.

Cakes and pastries at different heights do not always brown equally. There is no need to change the temperature setting if an unequal browning occurs. The differences equalize during baking.

Trays in the oven can distort during baking. When the trays are cold again, the distortions disappear.

| Baking results                                                  | Possible cause                                                     | Remedy                                                         |
|-----------------------------------------------------------------|--------------------------------------------------------------------|----------------------------------------------------------------|
| The bottom of the cake is not baked sufficiently.               | The shelf position is incorrect.                                   | Put the cake on a lower shelf.                                 |
| The cake sinks and becomes soggy or streaky.                    | The oven temperature is too high.                                  | Next time set slightly lower oven temperature.                 |
|                                                                 | The oven temperature is too high and the baking time is too short. | Next time set a longer baking time and lower oven temperature. |
| The cake is too dry.                                            | The oven temperature is too low.                                   | Next time set higher oven temperature.                         |
|                                                                 | The baking time is too long.                                       | Next time set shorter baking time.                             |
| The cake bakes unevenly.                                        | The oven temperature is too high and the baking time is too short. | Next time set a longer baking time and lower oven temperature. |
|                                                                 | The cake batter is not evenly distributed.                         | Next time spread the cake batter evenly on the baking tray.    |
| The cake is not ready in the baking time specified in a recipe. | The oven temperature is too low.                                   | Next time set a slightly higher oven temperature.              |

## 10.4 Baking

To bake in the top oven use the function: Conventional Cooking.

### Top oven

| Food     | Temperature (°C) | Time (min) | Shelf position |
|----------|------------------|------------|----------------|
| Biscuits | 170 - 190        | 10 - 20    | 2              |

| Food                     | Temperature (°C) | Time (min) | Shelf position |
|--------------------------|------------------|------------|----------------|
| Bread                    | 200 - 220        | 30 - 35    | 1              |
| Bread rolls / buns       | 170-180          | 10 - 15    | 1              |
| <b>Cakes:</b>            |                  |            |                |
| - Small & Queen          | 160 - 170        | 18 - 25    | 2              |
| - Sponges                | 160 - 175        | 20 - 30    | 2              |
| - Victoria Sandwich      | 160 - 170        | 18 - 25    | 2              |
| - Madeira                | 140 - 150        | 75 - 90    | 2              |
| - Rich Fruit             | 140 - 150        | 120 - 150  | 2              |
| - Gingerbread            | 140 - 150        | 75 - 90    | 2              |
| - Meringues              | 90 - 100         | 150 - 180  | 2              |
| - Flapjack               | 160 - 170        | 25 - 30    | 2              |
| - Shortbread             | 130 - 150        | 45 - 65    | 2              |
| <b>Casseroles:</b>       |                  |            |                |
| - Beef / Lamb            | 160 - 170        | 150 - 180  | 1              |
| - Chicken                | 160 - 180        | 75 - 90    | 1              |
| Fish                     | 170 - 190        | 20 - 30    | 2              |
| Fish Pie (Potato Topped) | 190 - 200        | 20 - 30    | 2              |
| Fruit Pies, Crumbles     | 190 - 200        | 30 - 50    | 2              |
| Milk Puddings            | 150 - 170        | 90 - 120   | 2              |
| Pasta, Lasagne etc.      | 170 - 180        | 40 - 50    | 2              |
| <b>Pastry:</b>           |                  |            |                |
| - Choux                  | 180 - 190        | 30 - 40    | 2              |
| - Eclairs, Profiteroles  | 180 - 190        | 30 - 40    | 2              |
| - Flaky / Puff Pies      | 210 - 220        | 30 - 40    | 2              |
| <b>Shortcrust:</b>       |                  |            |                |
| - Mince Pies             | 190 - 210        | 15 - 20    | 2              |
| - Meat Pies              | 190 - 210        | 25 - 35    | 2              |
| - Quiche, Tarts, Flans   | 180 - 200        | 25 - 50    | 2              |
| Scones                   | 220 - 230        | 8 - 12     | 2              |
| Shepard's Pie            | 180 - 190        | 30 - 40    | 2              |
| Souffles                 | 190 - 200        | 20 - 30    | 2              |
| <b>Vegetables:</b>       |                  |            |                |
| - Baked Jacket Potatoes  | 180 - 190        | 60 - 90    | 2              |

| Food                      | Temperature (°C) | Time (min) | Shelf position |
|---------------------------|------------------|------------|----------------|
| - Roast Potatoes          | 180 - 190        | 60 - 90    | 2              |
| <b>Yorkshire Pudding:</b> |                  |            |                |
| - Large                   | 200 - 210        | 25 - 40    | 1              |
| - Individual              | 210 - 220        | 15 - 25    | 1              |

## 10.5 Moist Fan Baking

For the best results follow suggestions listed in the table below.

|  |  | °C  |  | Real cooking time |  |
|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----|-----------------------------------------------------------------------------------|-------------------|-----------------------------------------------------------------------------------|
| Sweet rolls, 16 pieces                                                            | baking tray or dripping pan                                                       | 180 | 2                                                                                 | 40                | 35 - 45                                                                           |
| Swiss roll                                                                        | baking tray or dripping pan                                                       | 180 | 2                                                                                 | 35                | 30 - 40                                                                           |
| Brownie                                                                           | baking tray or dripping pan                                                       | 180 | 2                                                                                 | 40                | 35 - 45                                                                           |
| Sponge flan base                                                                  | flan base tin on wire shelf                                                       | 180 | 1                                                                                 | 35                | 30 - 40                                                                           |
| Victoria sandwich                                                                 | baking dish on wire shelf                                                         | 160 | 1                                                                                 | 50                | 45 - 55                                                                           |
| Poached fish, 0.3 kg                                                              | baking tray or dripping pan                                                       | 160 | 2                                                                                 | 35                | 30 - 40                                                                           |
| Whole fish, 0.2 kg                                                                | baking tray or dripping pan                                                       | 180 | 2                                                                                 | 35                | 25 - 35                                                                           |
| Fish fillet, 0.3 kg                                                               | pizza pan on wire shelf                                                           | 180 | 2                                                                                 | 40                | 30 - 40                                                                           |
| Poached meat, 0.25 kg                                                             | baking tray or dripping pan                                                       | 200 | 2                                                                                 | 40                | 35 - 45                                                                           |
| Shashlik, 0.5 kg                                                                  | baking tray or dripping pan                                                       | 180 | 2                                                                                 | 35                | 30 - 40                                                                           |
| Cookies, 16 pieces                                                                | baking tray or dripping pan                                                       | 180 | 2                                                                                 | 40                | 35 - 45                                                                           |
| Macaroons, 24 pieces                                                              | baking tray or dripping pan                                                       | 160 | 2                                                                                 | 38                | 35 - 45                                                                           |
| Muffins, 12 pieces                                                                | baking tray or dripping pan                                                       | 180 | 2                                                                                 | 40                | 35 - 45                                                                           |
| Savory pastry, 20 pieces                                                          | baking tray or dripping pan                                                       | 200 | 2                                                                                 | 35                | 30 - 40                                                                           |

|  |  | °C  |  |  Real cooking time |  |
|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| Short crust biscuits, 20 pieces                                                   | baking tray or dripping pan                                                       | 140 | 2                                                                                 | 30                                                                                                  | 25 - 35                                                                           |
| Tartlets, 8 pieces                                                                | baking tray or dripping pan                                                       | 180 | 2                                                                                 | 32                                                                                                  | 25 - 35                                                                           |
| Vegetables, poached, 0.4 kg                                                       | baking tray or dripping pan                                                       | 180 | 2                                                                                 | 40 - 50                                                                                             | 40 - 50                                                                           |
| Vegetarian omelette                                                               | pizza pan on wire shelf                                                           | 200 | 2                                                                                 | 45                                                                                                  | 40 - 50                                                                           |
| Mediterranean vegetables, 0.7 kg                                                  | baking tray or dripping pan                                                       | 180 | 3                                                                                 | 45                                                                                                  | 40 - 50                                                                           |

## 10.6 Tips on Roasting

Use heat-resistant ovenware.

Roast lean meat covered (you can use aluminium foil).

Roast large meat joints directly in the tray.

Put some water in the tray to prevent dripping fat from burning.

Turn the roast after 1/2 - 2/3 of the cooking time.

Roast meat and fish in large pieces (1 kg or more).

If level one is suggested put the food directly on the baking tray

Baste meat joints with their own juice several times during roasting.

## 10.7 Roasting tables - Main oven

### Beef

| Food                                                    | Quantity            | Temperature (°C) | Time (min) | Shelf position |
|---------------------------------------------------------|---------------------|------------------|------------|----------------|
| Roast beef or fillet: rare, preheat the empty oven      | per cm of thickness | 190 - 200        | 5 - 6      | 2              |
| Roast beef or fillet: medium, preheat the empty oven    | per cm of thickness | 180 - 190        | 6 - 8      | 2              |
| Roast beef or fillet: well done, preheat the empty oven | per cm of thickness | 170 - 180        | 8 - 10     | 2              |

### Pork

| Food                | Quantity | Temperature (°C) | Time (min) | Shelf position |
|---------------------|----------|------------------|------------|----------------|
| Shoulder, neck, ham | 1 - 1.5  | 160 - 180        | 90 - 120   | 2              |
| Pork chop           | 1 - 1.5  | 160 - 180        | 60 - 90    | 2              |

| Food                         | Quantity | Temperature (°C) | Time (min) | Shelf position |
|------------------------------|----------|------------------|------------|----------------|
| Meat loaf                    | 0.75 - 1 | 160 - 170        | 45 - 60    | 2              |
| Knuckle of pork (pre-cooked) | 0.75 - 1 | 150 - 170        | 90 - 120   | 2              |

### Veal

| Food            | Quantity | Temperature (°C) | Time (min) | Shelf position |
|-----------------|----------|------------------|------------|----------------|
| Roast veal      | 1        | 160 - 180        | 90 - 120   | 2              |
| Knuckle of veal | 1.5 - 2  | 160 - 180        | 120 - 150  | 2              |

### Lamb

| Food                    | Quantity | Temperature (°C) | Time (min) | Shelf position |
|-------------------------|----------|------------------|------------|----------------|
| Leg of lamb, roast lamb | 1 - 1.5  | 150 - 170        | 75 - 120   | 2              |
| Saddle of lamb          | 1 - 1.5  | 160 - 180        | 60 - 90    | 2              |

### Game

| Food                        | Quantity   | Temperature (°C) | Time (min) | Shelf position |
|-----------------------------|------------|------------------|------------|----------------|
| Saddle of hare, leg of hare | Up to 1 kg | 220 - 250        | 25 - 40    | 2              |
| Loin of Game                | 1.5 - 2    | 210 - 220        | 75 - 105   | 1              |
| Leg of Game                 | 1.5 - 2    | 200 - 210        | 90 - 135   | 1              |

### Poultry

| Food           | Quantity        | Temperature (°C) | Time (min) | Shelf position |
|----------------|-----------------|------------------|------------|----------------|
| Poultry pieces | 0.2 - 0.25 each | 200 - 220        | 35 - 50    | 3              |
| Half chicken   | 0.4 - 0.5 each  | 190 - 210        | 35 - 50    | 3              |
| Poultry        | 1 - 1.5         | 190 - 210        | 45 - 75    | 1              |
| Duck           | 1.5 - 2         | 180 - 200        | 75 - 100   | 1              |
| Goose          | 3.5 - 5         | 160 - 180        | 150 - 210  | 1              |
| Turkey         | 2.5 - 3.5       | 160 - 180        | 105 - 150  | 1              |
| Turkey         | 4 - 6           | 140 - 160        | 150 - 240  | 1              |

### Fish (steamed)

| Food       | Quantity | Temperature (°C) | Time (min) | Shelf position |
|------------|----------|------------------|------------|----------------|
| Whole fish | 1 - 1.5  | 210 - 220        | 40 - 60    | 1              |

## 10.8 Grilling

Always grill with the maximum temperature setting.

Set the shelf into the shelf position as recommended in the grilling table.

For grilling in the top oven adjust the shelf position to suit different thicknesses of food.

Always set the pan to collect the fat into the first shelf position.

Grill only flat pieces of meat or fish.

Always preheat the empty oven with the grill functions for 5 minutes.



**CAUTION!**

Always grill with the oven door closed.

**Grilling and Fast Grilling - Top oven**

| Food                        | Time (min) |
|-----------------------------|------------|
| Bacon Rashers               | 5 - 6      |
| Beefburgers                 | 10 - 20    |
| Chicken Joints              | 20 - 40    |
| Lamb Chops                  | 15 - 25    |
| Pork Chops                  | 20 - 25    |
| Whole Fish, Trout / Makarel | 10 - 12    |
| Fillets, Plaice / Cod       | 4 - 6      |
| Kebabs                      | 12 - 18    |
| Kidneys, Lamb / Pig         | 6 - 10     |
| Sausages                    | 20 - 30    |
| Toasted Sandwiches          | 3 - 4      |
| <b>Steaks:</b>              |            |
| - Rare                      | 4 - 6      |
| - Medium                    | 6 - 8      |
| - Well Done                 | 12 - 15    |

**Grilling - Main oven**

| Food                     | Temperature (°C) | Time (min) |          | Shelf position |
|--------------------------|------------------|------------|----------|----------------|
|                          |                  | 1st side   | 2nd side |                |
| Roast beef               | 210 - 230        | 30 - 40    | 30 - 40  | 2              |
| Filet of beef            | 230              | 20 - 30    | 20 - 30  | 3              |
| Back of pork             | 210 - 230        | 30 - 40    | 30 - 40  | 2              |
| Back of veal             | 210 - 230        | 30 - 40    | 30 - 40  | 2              |
| Back of lamb             | 210 - 230        | 25 - 35    | 20 - 25  | 3              |
| Whole Fish, 500 - 1000 g | 210 - 230        | 15 - 30    | 15 - 30  | 3 / 4          |

**10.9 Defrost - Main oven**

Remove the food packaging and put the food on a plate.

Use the first shelf position from the bottom.

Do not cover the food with a bowl or a plate, as this can extend the defrost time.

| Food         | Quantity (kg) | Defrosting time (min) | Further defrosting time (min) | Comments                                                                    |
|--------------|---------------|-----------------------|-------------------------------|-----------------------------------------------------------------------------|
| Chicken      | 1             | 100 - 140             | 20 - 30                       | Put the chicken on an upturned saucer in a big plate. Turn halfway through. |
| Meat         | 1             | 100 - 140             | 20 - 30                       | Turn halfway through.                                                       |
| Meat         | 0.5           | 90 - 120              | 20 - 30                       | Turn halfway through.                                                       |
| Trout        | 0.15          | 25 - 35               | 10 - 15                       | -                                                                           |
| Strawberries | 0.3           | 30 - 40               | 10 - 20                       | -                                                                           |
| Butter       | 0.25          | 30 - 40               | 10 - 15                       | -                                                                           |
| Cream        | 2 x 0.2       | 80 - 100              | 10 - 15                       | Whip the cream when still slightly frozen in places.                        |
| Gateau       | 1.4           | 60                    | 60                            | -                                                                           |

## 11. CARE AND CLEANING



### **WARNING!**

Refer to Safety chapters.

### 11.1 Notes on cleaning

#### Cleaning Agents

- Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent.
- Use a cleaning solution to clean metal surfaces.
- Clean stains with a mild detergent.

#### Everyday Use

- Clean the interior of the appliance after each use. Fat accumulation or other residue may cause fire.
- Do not store food in the appliance for longer than 20 minutes. Dry the interior of the appliance only with a microfibre cloth after each use.

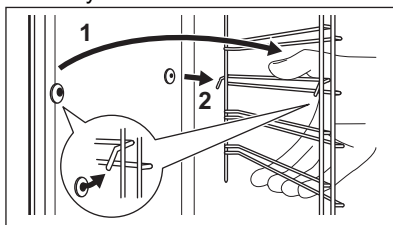
#### Accessories

- Clean all accessories after each use and let them dry. Use only a microfibre cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.
- Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

### 11.2 Removing the shelf supports

Remove the shelf supports to clean the appliance.

1. Turn off the appliance and wait until it is cold.
2. Pull the front of the shelf support away from the side wall.
3. Pull the rear end of the shelf support away from the side wall and remove it.



Install the shelf supports in the opposite sequence.

### 11.3 Removing and installing the door

You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

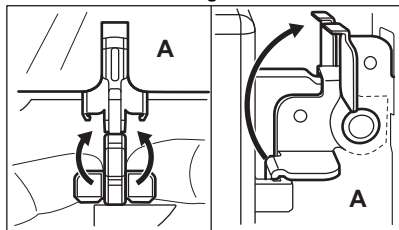
**⚠ WARNING!**

The door is heavy.

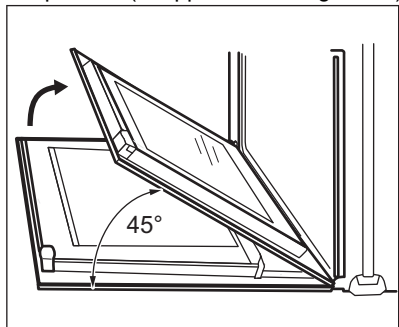
**⚠ CAUTION!**

Carefully handle the glass, especially around the edges of the front panel. The glass can break.

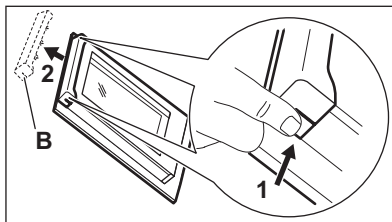
1. Fully open the door.
2. Lift and press the clamping levers **A** on the two door hinges.



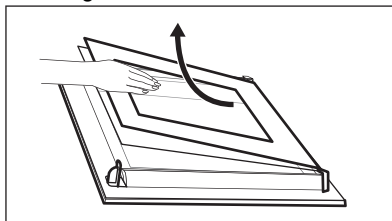
3. Close the oven door to the first opening position (at approximate angle: 45°).



4. Hold the door with one hand on each side and pull it away from the oven at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface.
6. Hold the door trim **B** on the top edge of the door at the two sides and push inwards to release the clip seal.



7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.



9. Clean the glass panel with water and soap. Dry the glass panel carefully. Do not clean the glass panels in the dishwasher.

After cleaning, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.

Make sure that the glass panels are inserted in the correct position otherwise the surface of the door may overheat.

## 11.4 Replacing the lamp

**⚠ WARNING!**

Risk of electric shock.  
The lamp can be hot.

1. Turn off the appliance and wait until it is cold.
2. Disconnect the appliance from the mains.
3. Place the cloth on the oven floor.

### Back lamp

1. Turn the glass cover to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

## 12. TROUBLESHOOTING



### WARNING!

Refer to Safety chapters.

### 12.1 What to do if...

In any cases not included in this table please contact an Authorised Service Centre.

| Problem                         | Cause and remedy                                                                                                                      |
|---------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|
| The appliance does not heat up. | The fuse is blown. Make sure that the fuse is the cause of the malfunction. If the problem persists, contact a qualified electrician. |
| The display shows "12.00".      | There was a power cut. Set the time of day.                                                                                           |
| The lamp does not work.         | The lamp is burnt out. Replace the lamp. Refer to "Care and cleaning", Replacing the lamp.                                            |

### 12.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is located on the front frame of the appliance. It is visible when you open the door. Do not remove the rating plate from the appliance.

**We recommend that you write the data here:**

Model (MOD.) :

Product number (PNC):

Serial number (S.N.):

## 13. ENERGY EFFICIENCY

### 13.1 Product Information Sheet and Product Information according to EU and UK Energy Labelling and Ecodesign Regulations

|                                                            |                                          |
|------------------------------------------------------------|------------------------------------------|
| Supplier's name                                            | Electrolux                               |
| Model identification                                       | KDFGH40UX 944171782                      |
| Energy Efficiency Index                                    | Top oven: 106.8<br>Main oven: 95.9       |
| Energy efficiency class                                    | Top oven: A<br>Main oven: A              |
| Energy consumption with a standard load, conventional mode | Top oven: 0.78 kWh/cycle<br>Main oven: - |
| Energy consumption with a standard load, fan-forced mode   | Top oven: -<br>Main oven: 0.71 kWh/cycle |
| Number of cavities                                         | 2                                        |
| Heat source                                                | Electricity                              |
| Volume                                                     | Top oven: 42 l<br>Main oven: 45 l        |
| Type of oven                                               | Built-Under Oven                         |

|      |         |
|------|---------|
| Mass | 44.7 kg |
|------|---------|

IEC/EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

### 13.2 Product Information for power consumption and maximum time to reach applicable low power mode

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

#### 13.3 Energy saving tips

Following tips below will help you save energy when using your appliance.

Make sure that the appliance door is closed when the appliance operates. Do not open the appliance door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware and dark, non-reflective tins and containers to improve energy saving.

Do not preheat the appliance before cooking unless specifically recommended.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

**Cooking with fan**  
When possible, use the cooking functions with fan to save energy.

**Residual heat**  
When the cooking duration is longer than 30 min, reduce the appliance temperature to minimum 3 - 10 min before the end of cooking. The residual heat inside the appliance will continue to cook.

Use the residual heat to keep the food warm or warm up other dishes.

**Keep food warm**  
Choose the lowest possible temperature setting to use residual heat and keep the food warm.

**Moist Fan Baking**  
Function designed to save energy during cooking.

When you use this function the lamp is off.

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







