

User's manual

for your built-in electric oven

Model: **EB8403ED**



Safety instructions



Dispose of the dishwasher packaging material correctly.

All packaging materials can be recycled.

Plastic parts are marked with the standard international abbreviations:

(e.g. PS for polystyrene, padding material)

This appliance is identified according to the European guideline

2002/96/EC on waste electrical and electronic equipment-WEEE. The

guideline specifies the framework for an EU-wide valid return and re-use of old appliances.



This icon indicates a hazardous situation.

You'll find it especially with all descriptions of the steps that might cause danger to persons arising.

Observe these safety instructions and behave accordingly careful. Enter these warnings also to other users of the device.



This icon indicates a warning.

You can find it in the description of the steps that must be observed in order to damage to the unit can be prevented. Please include these safety instructions to all device users.



This icon indicates an information.

This symbol indicates useful tips and calls attention to proper procedure and behavior. The observance of the notes marked with this icon may save you many problems.

Safety precautions



Warning

- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. This is completely normal, if it does occur, you merely have wait for the smell to clear before putting food into the oven.
- The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- 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 use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass of the oven.
- This can scratch the surface and may result in permanent damage to the glass.
- During use, the appliance becomes very hot.
- Care should be taken to avoid touching heating elements inside the oven.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by person responsible for their safety.



- Do not use harsh abrasive cleaner or sharp metal scrapers to clean the oven door glass since they can damp hands or feet.
- For oven: Oven door should not be opened often during the cooking period.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- When the door or drawer of oven is open do not leave anything on it, you may unbalance your appliance or break the door.
- Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to plug it off.
- If the supply cord is damaged, it must be replaced by qualified persons in order to avoid a hazard.
- Excess spillage must be removed before cleaning and shall specify which utensils can be left in the oven during cleaning.
- Only use the temperature probe recommended for the oven.
- A steam cleaner is not to be used.

Thank you!

Dear customer,

thank you for the trust placed in us and for the purchase of this KKT KOLBE device. Your new appliance is designed for the requirements in your household.

Please read this user's and instruction manual carefully, which describes the capabilities and operation of your KKT KOLBE-mounted device.

This manual is adapted to different types of devices, so it is possible that you can find some descriptions of functions that does not contain your device.

For damage to persons or objects caused by faulty or improper installation of the device, the manufacturer accepts no liability.

The manufacturer reserves the right to make any necessary modifications to the model types of devices that are used for ease of use and protect the user and the device and correspond to a current technical standards.

Your KKT KOLBE team

User's manual

Model EB8403ED

Version 1.1

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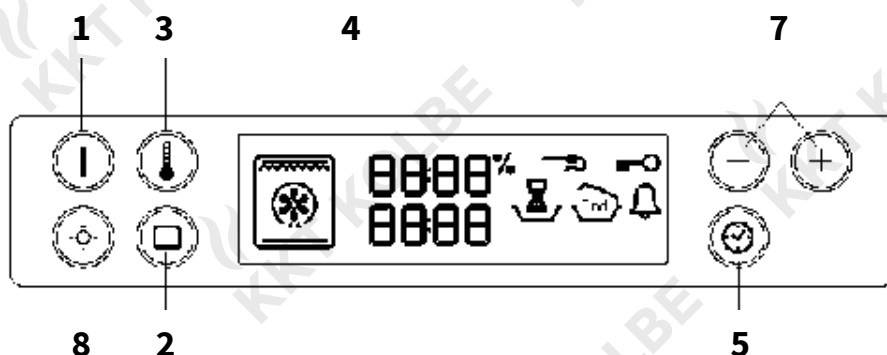
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Using the device

Control panel



- 1. Power-button
- 2. Oven function
- 3. Temperature button
- 4. Display
- 5. Time options
- 7. Decrease/Increase
- 8. Light



Energy saving tips

- If possible, use dark black finished or silicone-coated enamelled tins, because they absorb the oven heat particularly well.
- Only preheat the oven if this is specified in the recipe or in the tables.
- When heating up the empty oven, much energy is needed. It can therefore be saved by baking several dishes one after the other energy because the residual heat is used optimally.
- Switch off the oven about 10 minutes before the end of longer baking times to use the residual heat to finish cooking.

Types of heating



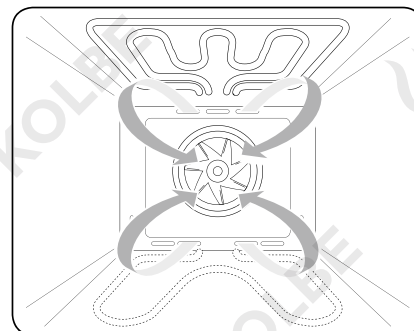
Oven light

The oven light may be turned on with no further function.



Defrost

In this mode only air circulation without heating is turned on. You can use it for gentle defrosting of frozen food.



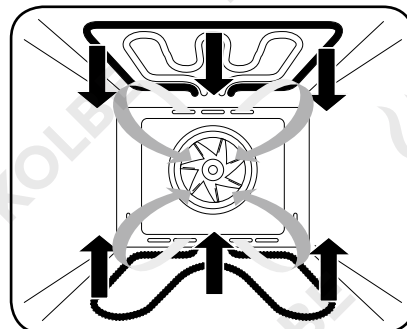
Types of heating



“Fast cooking” Mode

The top and bottom heating elements, as well as the fan, will come on, guaranteeing constant heat distributed uniformly throughout the oven. This mode is especially recommended for cooking prepacked food quickly (as pre-heating is not necessary), such as for example: frozen or pre-cooked food) as well as for a few “home-made” dishes.

The best results when cooking using the “Fast cooking” mode are obtained if you use one cooking only (the second from the bottom), please see the table entitled “Practical Cooking Advice”.

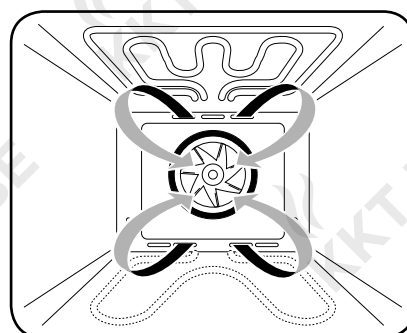


Hot air

Default temperature: **170°**

An element around the convection fan provides an additional source of heat for convection style cooking. In convection mode, the fan automatically turns on to improve air circulation within the oven and creates an even heat for cooking. The temperature can be set within the range of 50 – 240 °C. The default temperature is 180 °C.

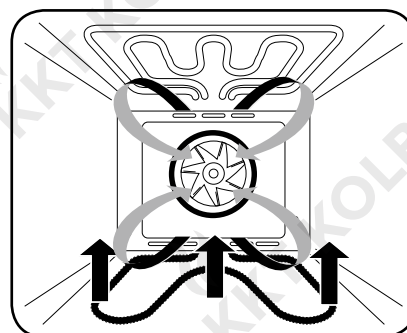
If possible, use this type of heating to cook food on more than one layer.



Bottom heat + convection (pizza function)

Default temperature: **190 °C**

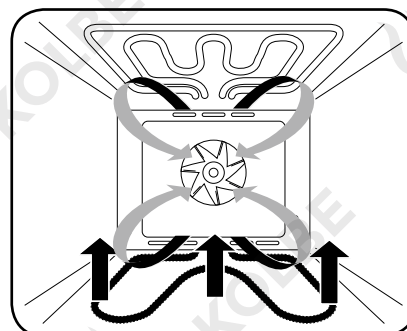
The bottom heating + hot air mode is for recipes with a damp pad and a crunchy dough, such as pizza, quiche, fruit and cheesecake. Before you start baking, you should leave the oven preheat.



Delicate cooking

The bottom heating element and the fan come on. Suitable for pastries, cakes and non-dry sweets in baking tins or moulds. Excellent results are also obtained in cooking requiring above all heat from the bottom.

You are advised to put the pan on a low level.



Types of heating

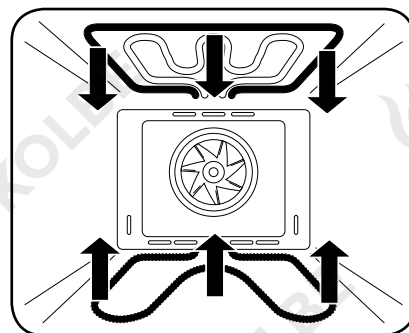


Top-/ bottom heating

Default Temperature: **200 °C**

The top and bottom work together to provide convectional cooking. The temperature can be set within the range of 50-250°C. The default temperature is 220°C.

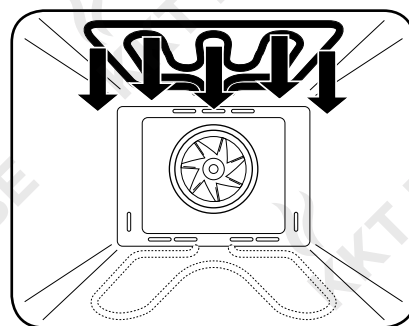
This is optional function that can be work with rotis-serie motor.



Full-width grilling

Default Temperature: **240°**

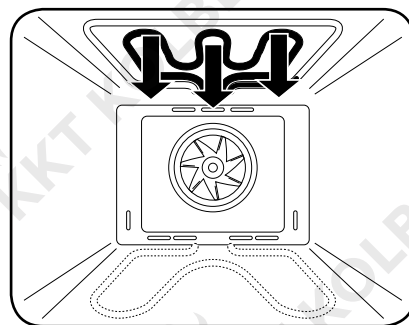
The inside radiant element and top element are working. The temperature can be set within the range of 180-240°C. The default temperature is 210°C.



Grilling

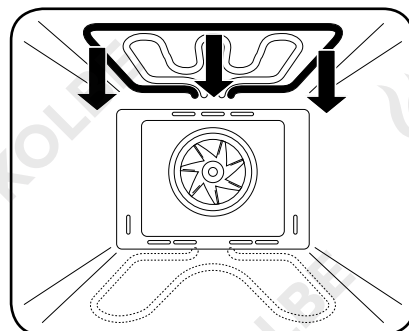
Default Temperature: **240 °C**

The inner grill element switches on and off to maintain temperature. The temperature can be set within the range of 180 – 240 °C. The default temperature is 210 °C.



“Top” oven

The top heating element comes on. This mode can be used to brown food at the end of cooking .

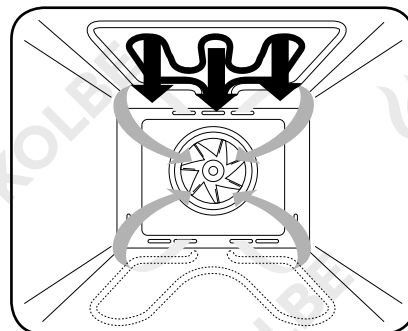


Types of heating



Fan Assisted Grill

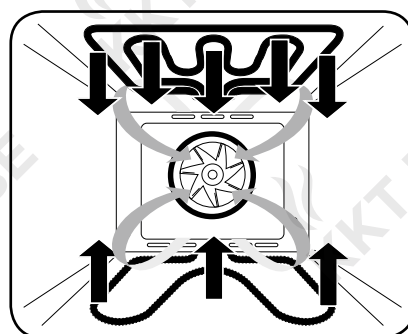
The top central heating elements and the fan come on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs lamb chops, chicken in a spicy sauce, quail, pork chops, etc.



Multi-Cooking Mode

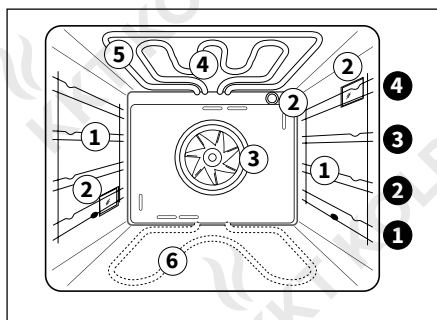
The top, circle and bottom heating elements, as well as the fan, will come on alternately. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 racks can be used at the same time, following the instructions in the section entitled: "Cooking On More Than One Rack".

This cooking mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as for example: lasagne, pasta backs, roast chicken and potatoes, etc.. Moreover the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast. The Multi-cooking mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavor and appearance. Excellent results can be attained when cooking vegetable-based side dishes like courgettes, aubergines, peppers, etc...



Inside the oven

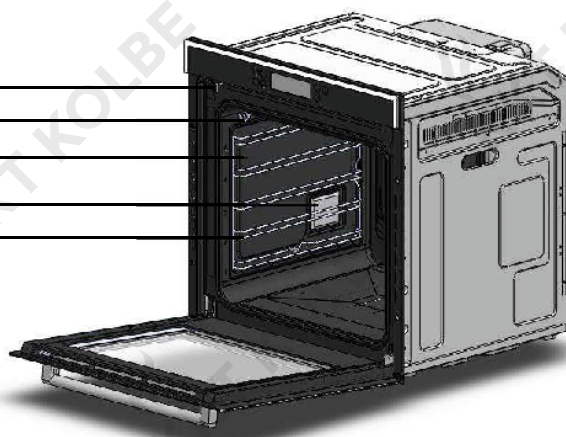
Inside the oven



- ① Hook-in racks with rack levels
- ② Lighting
- ③ Fan with ring heater
- ④ Grill heating element
- ⑤ Top element
- ⑥ Bottom heat radiator (under the oven floor)

① to ④:
Shelf levels for shelf unit, baking tray or roasting pan. Please note that the numbering of the rack levels from bottom to top.

Door contact switch
Connection of core temperature probe
Catalytic side wall (optional)
oven light
shelf levels



Telescopic runners (optional)



Telescopic drawer slides and other accessories become hot. Use potholders!

The oven has hook-in racks with telescopic slide rails on 2 or 3 levels (depending on model).

- For onset of rust, baking sheet or roasting pan first pull out the telescopic drawer slides one level.
- Store shelf unit, baking tray or roasting pan on the drawn-out rails and push it by hand entirely in the oven until it stops. The oven door always closes only when the telescopic slide rails are fully inserted.

Case cooler

The case cooling ensures low temperatures on control panel, switch knob and the oven door handle in heated oven.

The case cooling is turned on when a heating mode is set. The air exits between the oven door and control panel.

Application

Roasting

For roasting the top and bottom heat or hot air can be used.

- Tableware made of enamel, fire resistant glass, clay (clay pot) or cast iron use.
- Are unfavorable Brattöpfe stainless steel because they reflect the heat.
- In the open dish of roast browns faster. For very large frying the rust is in conjunction with the drip pan.
- A covered stays juicy roast and the oven does not pollute.

Notes

- Roasting times depend on the type, weight and quality of the meat.
- Always ensure sufficient liquid in the frying vessel or the roasting pan so that any escaping fat and meat juices do not burn (odors).
- Give first roast with the sideboard page in the frypot and turn half way through cooking time.
- When roasting larger pieces of meat reinforced produces steam, which condenses on the oven door. The function is not affected. Please wipe dry after frying. Do not let the roast cool in the closed oven.

Grilling and browning

For grilling and browning, use the full-width grill.



Caution: Risk of burns when operating the grill. The extreme heat of the parts are very hot. Therefore, use kitchen gloves and tongs.

- Constantly observe the grilling process. Food can burn very rapidly by the intense heat.
- Always keep children away.

Notes

- Food is grilled in the closed oven door. Shortly preheat the grill element.
- Brush in the grill with oil, so the grilled food does not stick.
- Laying Flat grilling on the grill and insert the drip pan to catch the meat juices.
- Plain washers only once, larger pieces several times contact with barbecue tongs.
- Dark meat types tan better and faster than light meat from pork or veal.
- After grilling, clean the oven and the accessories, so that the dirt doesn't stick firmly.

Baking

For baking, the top and bottom or the hot air may be used. If in the baking table no special pastries types are specified, select the information to a similar pastry or cake.

Top and bottom heat

- Use a rack level.
- The top and bottom heat is particularly suitable for baking dry cakes, bread and biscuit.
- Use dark baking tins. Light brown bakeware worse, because they reflect the heat.
- Make bakeware on the rack.

Convection

- The hot air is particularly suitable for baking on several levels, for moist cakes and fruit cakes.
- In moist cake (eg fruit cake) because of the formation of steam max. Two plates slide.
- The baking time may vary for multiple sheets. May need to be taken out a sheet sooner than the other.
- Biscuits as possible the same thickness and the same size so that it browns evenly cook.
- If multiple cakes are baked at the same time, created in oven more steam to the oven door can cause condensation. This can not be avoided.







Boiling down

Use convection for boiling down.

- Prepare your glasses and food as usual. Only use conventional preserving glasses with rubber rings and glass lids. Jars with screw or bayonet closure and metal tins are not suitable. The glasses should be filled the same size and with the same content.
- Use only fresh foods.
- For the necessary moisture, pour about 1 liter of water in the drip pan and put into the glasses so that they do not touch.
- Insert the roasting pan with glass bottom and adjust 180 °C and hot air.
- Watch the food until the liquid starts to pearl in the glasses. Then turn off the oven and leave the preserve still rest for about 30 minutes.




Application

Application Table

Selector knob setting	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (Minutes)	Thermostat knob setting	Cooking time (Minutes)
1 Convection 	Duck Roast veal or beef Pork roast Biscuits (short pastry) Tarts	1 1 1 - 1	3 3 3 3 3	15 15 15 15 15	200 200 200 180 180	65-75 70-75 70-80 15-20 30-35
2 Multi-Cooking 	Pizza Lasagne Lamb Roast chicken + potatoes Mackerel Plum-Cake Cream puffs Biscuits Sponge Cake (eine Ebene) Sponge Cake (zwei Ebenen) Savory pies	1 1 1 1 1 1 0.5 0.5 0.5 1 1.5	2-4 3 2 2-4 2 2 2-4 2-4 2 2-4 3	15 10 10 10 10 10 10 10 10 10 15	220 200 180 180 180 170 190 180 170 170 200	15-20 30-35 50-60 60-75 30-35 40-50 20-25 10-15 15-20 20-25 25-30
3 Top Oven 	Browning food to perfect Cooking	-	3 / 4	15	220	-
4 Defrosting 	All frozen food					
5 Grill 	Soles and cuttlefish Squid and prawn kebabs Cod filet Grilled vegetables Veal steak Cutles Hamburgers Toasted sandwiches With rotisserie Veal on the spit Chicken on the spit Lamb on the spit	1 1 1 1 1 1 1 - 1.0 1.5 1.0	4 4 4 3/4 4 4 4 4 - - -	5 5 5 5 5 5 5 5 5 5 5	Max Max Max Max Max Max Max Max Max Max Max	8-10 6-8 10 10-15 15-20 15-20 7-10 2-3 80-90 70-80 70-80
6 Fan Assisted Grill 	Grilled chicken Cuttlefish With rotisserie Veal on the spit Chicken on the spit Chicken (on the spit)+potatoes (roasted) Lamb on the spit	1.5 1.5 1.5 2.0 1.5 - 1.5	3 3 - - - 2 -	5 5 5 5 5 5 5	200 200 200 200 200 200 200	55-60 30-35 70-80 70-80 70-75 70-75 70-80

Application

Application Table

Selector knob setting	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (Minutes)	Thermostat knob setting	Cooking time (Minutes)
7 Baking 	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2/3	15	180	40-45
	Sponge cake	0.5	3	15	160	25-30
	Stuffed pancakes	1.2	2-4	15	200	30-35
	Small cakes	0.6	2-4	15	190	20-25
	Cream puffs	0.4	2-4	15	210	15-20
	Biscuits	0.7	1-3-5	15	180	20-25
	Merinques	0.7	1-3-5	15	180	20-25
8 Fast cooking 	Frozen Food					
	Pizza	0.3	2	-	250	12
	Courgette	0.4	2	-	200	20
	Spinach pie	0.5	2	-	220	30-35
	Turnovers	0.3	2	-	200	25
	Lasagne	0.5	2	-	200	25
9 Pizza 	Pizza	0.5	3	15	220	15-20
	Roast veal or beef	1	2	10	220	25-30
	Chicken	1	2/3	10	180	60-70

Please choose heating method according to the previous description.

Rotisserie

It can only be used in the following two modes:



- It consists of a skewer, 2 tines, a removable handle and a cradle.
- To use the rotisserie, insert it into the hole in the rear wall of the furnace. Place the deep pan on level 1 (lowest level) while you are using the rotisserie. (optional accessory)
- The baking tray, the deep pan and the grill grid should be correctly inserted into the side rails.

Safety shutdown

If no cooking time has been set, the oven will turn off automatically after a certain time.

Switch off at set temperatures:

- < 105 °C – **16 hours**
- 105 – 200 °C – **8 hours**
- 200 – 250 °C – **4 hours**


The electric circuit of the furnace has a thermal shutdown system. The power supply to the heating elements is interrupted for a certain period of time.

Programming

Setting the clock

Once you have connected the device to the power supply, the display shows „00:00“ on. Without setting the oven is not working.

Set time of day

- „0:“ flashes, when you turn on the device the first time.
- With the +/- buttons you can adjust the hours.
- Press the -key to change into minutes-mode.
- Now set the minutes with the +/- buttons.
- Either press the time button again or wait 5 seconds. Then the time is stored.

Hint


- When there's an interruption of the power circuit, the clock resets itself to 0.



Choose type of heating

- Turn the oven on.
- Now you can choose type of heating by pressing the +/- buttons.
- First, the device proposes the default temperature.
- Press the temperature button (for 3 seconds) then use the + / - keys to adjust the temperature.





Hint:

When you press  button for 3 seconds while the oven is working, you can also change the type of heating instantly. You can modify the temperature, too.

- When you heat up the oven and want to check the progress (current temperature), press the  temperature + the  Plus button **at the same time**. While pressing, the display will show the current value.

Setting the cooking time

While the oven is working, you can set a cooking time.

- Press the time-button .
- Now set up the duration value by selecting the +/- buttons.
- The icon  will appear and the clock icon flashing.
- Press the time-button again or wait 3 seconds to save the setting.



Hint:

In conjunction with the core temperature sensor, this function is not working.


Delayed start

If you go at 8 clock out of the house to come back 12:30 clock during which time a cake to be baked, you can set:





Hint:

This function allows you to select only when the oven function and temperature was set.

- Press the time button . The desired cooking time is, for example, 1 hours.
- Press the + / --key to enter the desired target end time.
For example: you want a cooking time of 1 hour and this should end at 12:30 clock.
- Press again the key time. The oven remains until the delayed start time off.
- The symbols of the cooking and target end times when the furnace starts alternately flash in the display.



Minute minder / alarm function

If you want to go, for example, a dough and need a reminder, you can use the built-in alarm function.

- Do this, press and hold the button  for about 2 seconds. A bell icon appears on the display.
- Now use the +/- keys to set the desired time. (e.g. 5 minutes)
- Now press the button  again to confirm the setting. When the set time has elapsed, an audible signal.

Child lock / key lock

Lock:

- Press the  and  buttons simultaneously for about 1 second. Then, the machine will beep and a key icon will appear in the display.

Unlock:

- Repeatedly press and hold (about 3 seconds), this key combination leads to release the key lock.



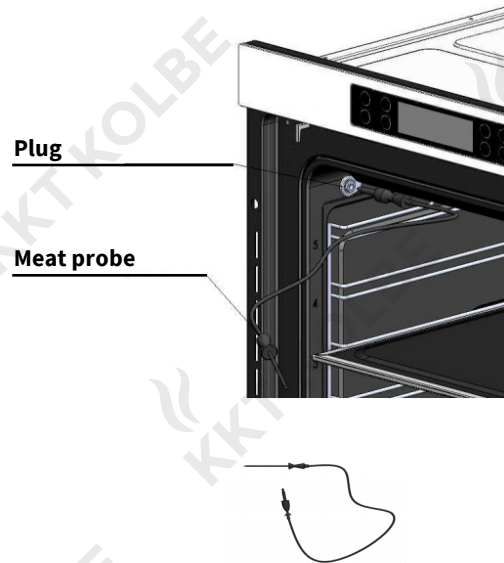
Hint:

This lock also works when the oven is in operation.

Using the temperature probe

Using the temperature probe

- Insert the meat probe into the food (eg roasts, cakes).
- Insert the meat probe into the socket top left in the oven (see figure).
- If the temperature sensor is positioned correctly, it is visible on the display (icon appears).
- Close the oven door.
- Turn on the oven by pressing the power key.
- Set oven temperature in 5-degree increments from 40 °C to 250 °C to the desired temperature.
- For roasting, we recommend a temperature of 165 °C.
- Press the temperature button again, the temperature of the temperature sensor is on the display.
- Now set the core temperature. (See overview at the bottom)
- When the internal temperature of the food reaches your desired degree of temperature, the core temperature sensor turns off the oven. At the end you hear a beep.



Heating table

Meat			Oven temp.	Core temp.
Beef	without bone	rare	165 °C	60 °C
	sirloin	medium	165 °C	70 °C
		well done	165 °C	75 °C
	tenderloin	rare	165 °C	60 °C
		medium	165 °C	70 °C
Ham	without bone		165 °C	75 °C
	chops		165 °C	75 °C
	4 chops		165 °C	75 °C
	6 chops		165 °C	75 °C
Ham	preserved, rump, knuckle		165 °C	60 °C
	(fully cooked)			
Lamb	without bone	medium	165 °C	70 °C
		well done	165 °C	75 °C
Seafood	whole fish		205 °C	
	lobster tail		175 °C	
Poultry*	whole chicken		175 °C	80 °C – 85 °C
	duck		160 °C	80 °C – 85 °C
	whole turkey		160 °C	80 °C – 85 °C
		unfilled	160 °C	80 °C – 85 °C
	turkey breast		160 °C	75 °C

* For stuffed poultry cooking time of 30-45 minutes is required. Legs and chest can be covered with foil to prevent over browning and drying of the skin.

Care and cleaning

Care and cleaning



- **For cleaning, don't use steam cleaners.**
- **Before cleaning the machine, let it cool down and unplug from the mains.**
- **Don't use abrasive cleaning agents, abrasive scourers or sharp objects.**

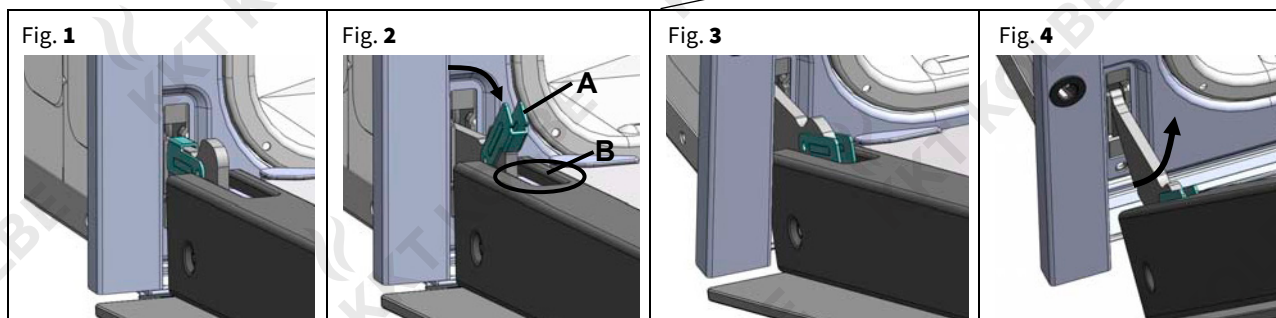
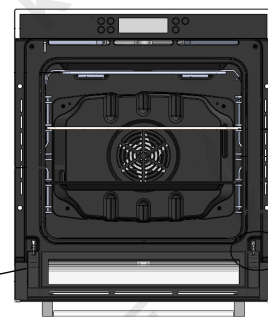
Case front

Please use only commercially available agent according to the manufacturer's instructions for cleaning and maintenance of the front surfaces.

Stainless steel surfaces can be cleaned and wiped dry with mild detergents (eg soap) and a soft cloth. Aggressive cleaning agents (eg vinegar-based cleaners), abrasives, abrasive grit and sharp objects will damage the surface of the device!

Oven

- The oven is easier to clean when it is still slightly warm. Simple remove grease splashes with rinse water.
- Use conventional oven cleaner for stubborn or severe soiling. Rinse thoroughly with cold water to remove all cleaning agents are removed completely.
- When using oven sprays, observe the manufacturer's instructions. Painted, anodized, galvanized surfaces, aluminum parts and radiators may not come in contact due to possible damage and discoloration with these sprays.
- Clean the accessories such as baking tray, drip pan, rust, etc. with hot water and a little detergent.



Remove the oven door

For a more thorough clean, you can remove the oven door. Proceed as follows:

- Open the door to the full extent (Fig.1)
- Open the lever A completely on the left and right hinge (Fig.2)
- Hold the door as shown (Fig.3)
- Gently close the door until left and right hinge levers A are hooked to part B of the door (Fig.4)
- Reassemble the door by following the above procedures backwards.

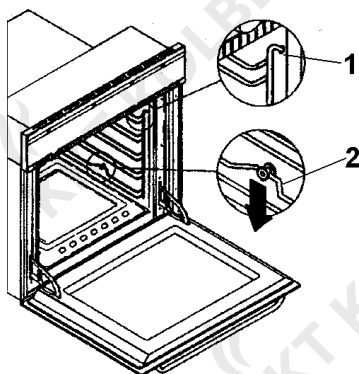


SteamClean-Function

This function facilitates the oven cleaning essentially, because the dirt can be solved more easily by water vapor and heat. Remove the accessories such as roasting pan, baking sheet and rust.

- Pour down about 0.4 liters of water with a little detergent into a glass and place it on the oven bottom.
- Close the oven. Select bottom heat heating at 50 °C.
- Switch off the unit after about 30 minutes and disconnect the power. Remove soaked food debris with a cloth.
- Note the previous cleaning instructions for baked-on soils.

Care and cleaning



Remove the hook in racks

Remove accessories such as rust and baking sheet.

Hook in racks at the clamping point slightly push down (2 in figure) and the oven wall down.

Swivel hook in racks inside and unhook at the top (1 in figure)

Insert hook in racks

Insert the siderails up in the holes and swing it down.

At the terminal point, push the spine down slightly and press toward the side wall.

The hook in racks must engage tight.

Telescopic runners

To clean the side walls of the oven, the telescopic slide rails can be removed. With a large screwdriver loosen the fastening screws and remove the complete set.

The telescopic drawer slides do not immerse in water and do not clean in the dishwasher, but cleaned with standard cleaning agents outside.



Note: The roles must not be greased. After cleaning, the telescopic slide rails and fix it down with the screws.

Please note:

Telescopic slide rails can not be used with catalytic metal sheets in the oven!

Replacing the lamp and clean the glass cap

In the lamp bulb is a particularly heat-resistant mold (230 V, 25 W).

To replace this, proceed as follows:

- **Disconnect in any case the device from the power supply (pull the plug or remove the fuse), because the wording could be live.**
- To remove the glass cover, hold the lower end with one hand, insert a flat sharp object, such as a knife between the glass and the frame.
- If necessary, replace the halogen bulb with a 25 watt, 230 V - 300 degree heat resistant - oven lamp.
- Always use a cloth when handling a halogen lamp, in order to avoid oil stains on the surface.
- Reset the glass cover.



Troubleshooting

Oven door

The oven door is fitted with three successive positioned glass panes. For cleaning the inner and middle glass plate can be removed.



- Whenever the door of the oven is removed, the clips should be opened.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door when scratched or could break the glass.
- If the door is installed, you can injure yourself when removing parts (glass door or other).

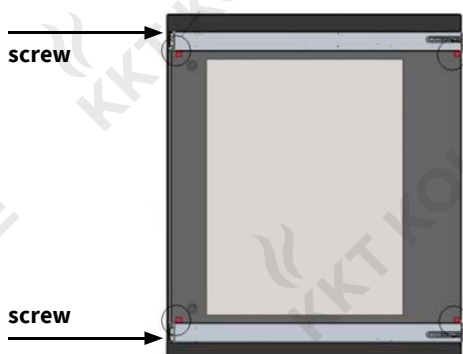


Rinse the glasses with warm water and special glass cleaner. Polish them then only with a clean, soft cloth.

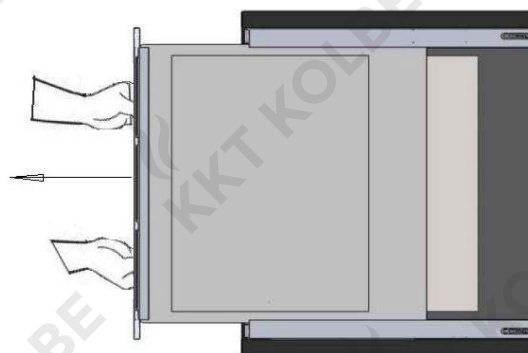
Disassembly of the glasses



Too much force, the glass may break.
Danger of injury!



1. Unscrew the two fixing screws.



2. Pull the glass out with both hands.



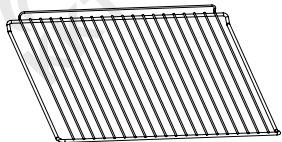
At extremely many fat deposits, it is possible that the glass can be difficult to pull. Perform this step at best, second-by to the power to share and to remain cautious.

3. Disconnect, if desired, the two glasses each other and run a cleaning cycle.

4. Press in the reverse order, the glasses back in the device.

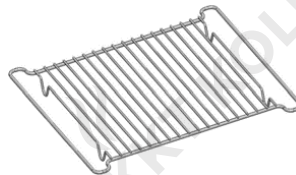
Troubleshooting

Accessoires



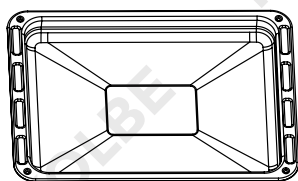
Grill grid

- Grills
- Cake mold
- Griddle



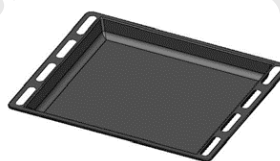
Roast grid

- for frying



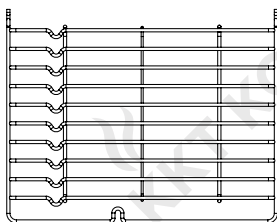
Universal baking tray

- Great cake
- biscuits
- Frozen foods
- Fat / juice collection pan



Deep baking tray

- For gravy and sauces



Baking sheet trays

- These can be easily removed for cleaning of the furnace walls.

Troubleshooting

What to do in case of problems?

Unqualified persons should perform the repairs on this unit because of electric shock and short circuit hazard. Repairs generally only be carried out by a licensed professional.

The oven doesn't heat up.

Device fuse tripped in the house installation?
Temperature controller and the function selector switch set correctly?

The device fuse keeps blowing.

Call an authorized customer service or a licensed electrician.

Lighting has failed.

The replacement of lighting is described in the previous chapter.

„AUTO“ flashes in the display of the timer (on some models only).

Hand button to switch the oven to manual operation.

I'm not satisfied with the baking results.

The hints and tips have been followed in this manual?

Error codes

ER 3 → General error

ER 4 → Temperature sensor fail → Service

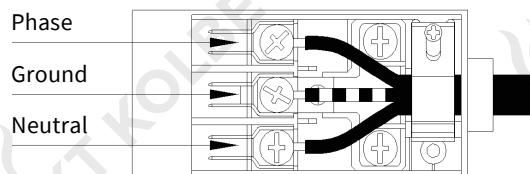
ER 0 → Connection error → Service

Installation and connection of the device

Installation in a floor cabinet



The device may only be connected by a qualified person. The furnace must be installed according to the instructions. Remove the protective strip from the door. After installing, remove the protective strip from the interior surfaces of the oven.

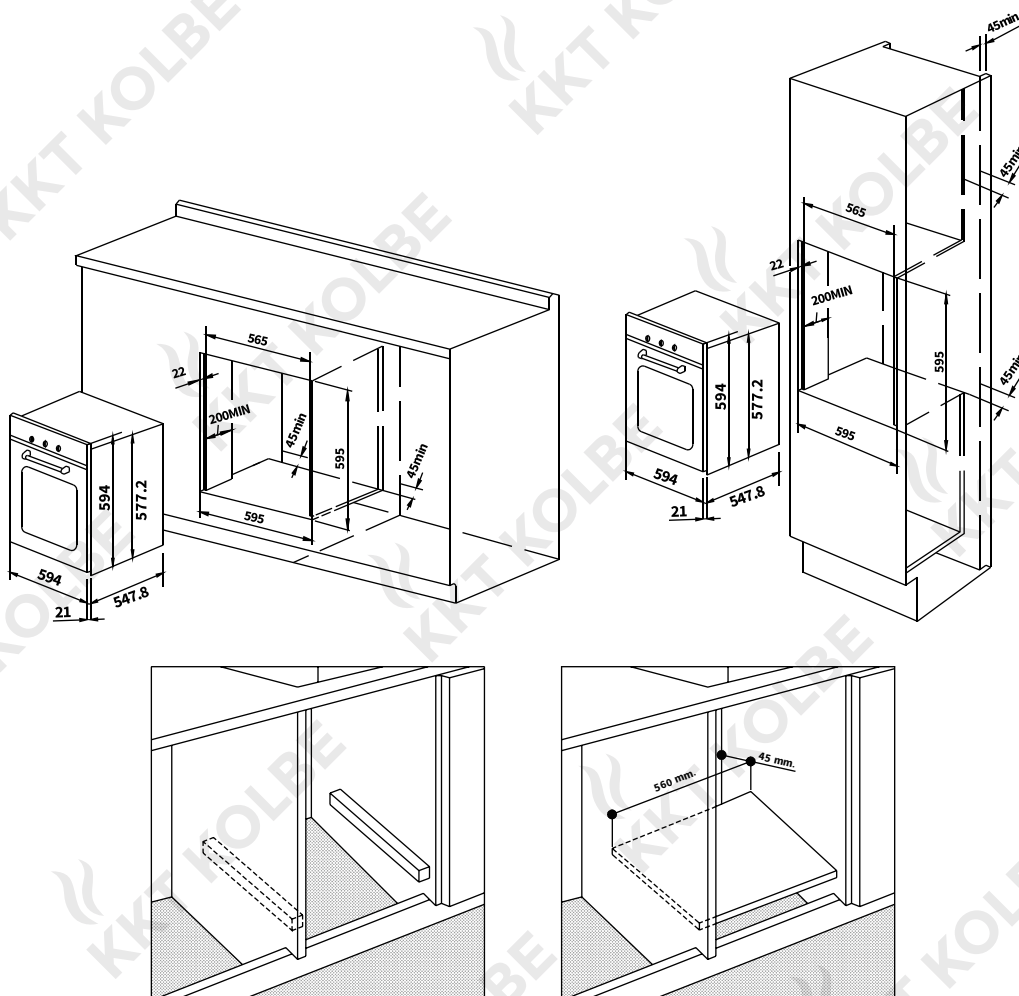


Safety instructions for the installer



- The installation must guarantee protection against electrical shocks.
- The unit in which the appliance is installed must meet the requirements of DIN 68930 in terms of stability.

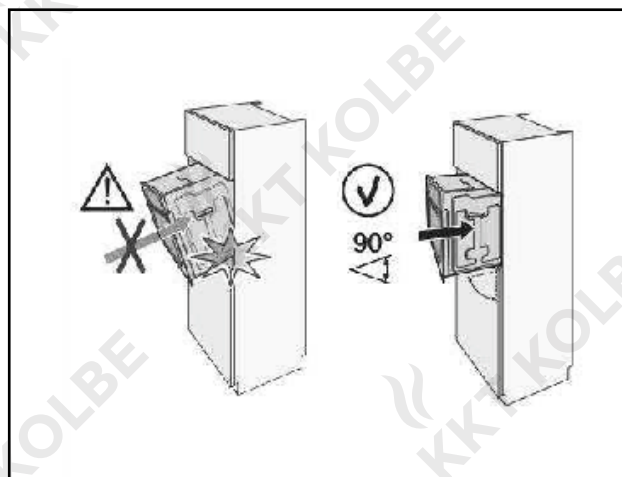
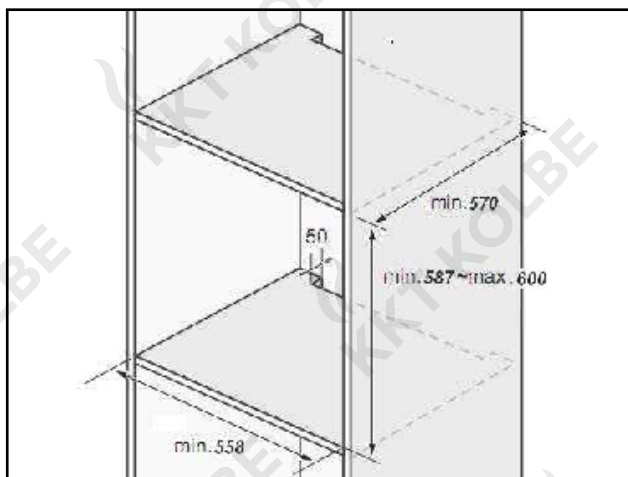
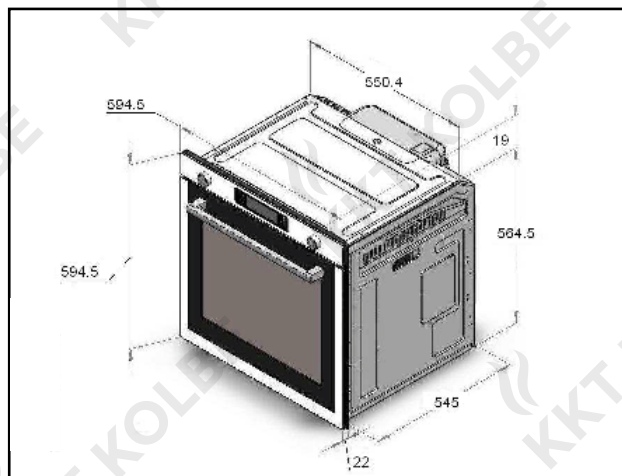
1. Pay attention to the requirements for the minimum distance.
2. Secure the device to the cabinet with screws on both sides.



Troubleshooting

Installation in a wall cabinet

1. Pay attention to the requirements for the minimum distance.
2. Secure the device to the cabinet with screws on both sides.



Installation and connection of the device

Connection to the power supply

Following cable types are suitable for the device:

H05 RR-F, Min 1.1m 3x 2.5mm²



During this operation, the appliance must be disconnected from the mains!

- Remove the cover from the bottom right of the rear panel by loosening the two clamp screws. Remove the two screws on the strain relief clip to the right of the terminal block.
- Pull the replacement mains cable. Lower the outer jacket of the new pipe to the appropriate length.
- Remove about 12 mm wide and press on end sleeves on individual wires insulation. Insert the new cable through the opening provided in the rear wall and through the strain relief clamp. The outer covering of the cable is in the strain relief clamp on the side of the terminal block to go through at least 1 to 2 mm.
- Then tighten the two screws of the clamp.
- Check the effectiveness of the strain relief by pulling on the line in an appropriate intensity.

Connect the wires to each terminal in the following way:

Connection L – brown wire / phase

Connection - green/gelbe wire / ground

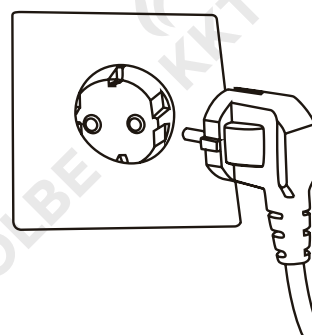
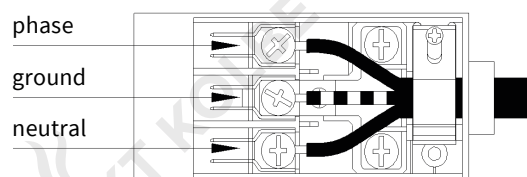
Connection N - blaue Ader / neutral

- Tighten the connector screws securely and check by gently pulling on each wire if the wire was reliably detected by the terminal.
- Cover mount with two screws. When the oven is connected to the power supply by a plug, this must remain accessible after installation.
- We accept no liability in case of accident by non-existent or for defective grounding.

Safety notes:



After replacing, perform the power cord safety test according to VDE 0701!



From the factory, the unit is shipped with a standard EURO-plug device.

General information

Data sheet

Manufacturer	KKT KOLBE
Model	EB8403ED
Mains voltage	220-240V ~50/60Hz or 50Hz
Volume	67 L = big
Power consumption	2.750 W – 3.300 W
Energy efficiency class*	A
Weight	
Net	38,0 kg
– with packaging	41,8 kg
Dimensions (B x H x T) outside	594.5 x 594.5 x 566 mm front
	558 x 583 x 560 mm insert dimensions

*** On a scale from A (less efficient) (very efficient) to G**

Top/bottom heat 1.0 kWh cooking time / standard load 39.4 min;
Convection / hot air 0.88 kWh cooking time / standard load 36.8 min;
Power consumption 3.5 KW



Thank you for reading.

We wish you much success and joy with your device.