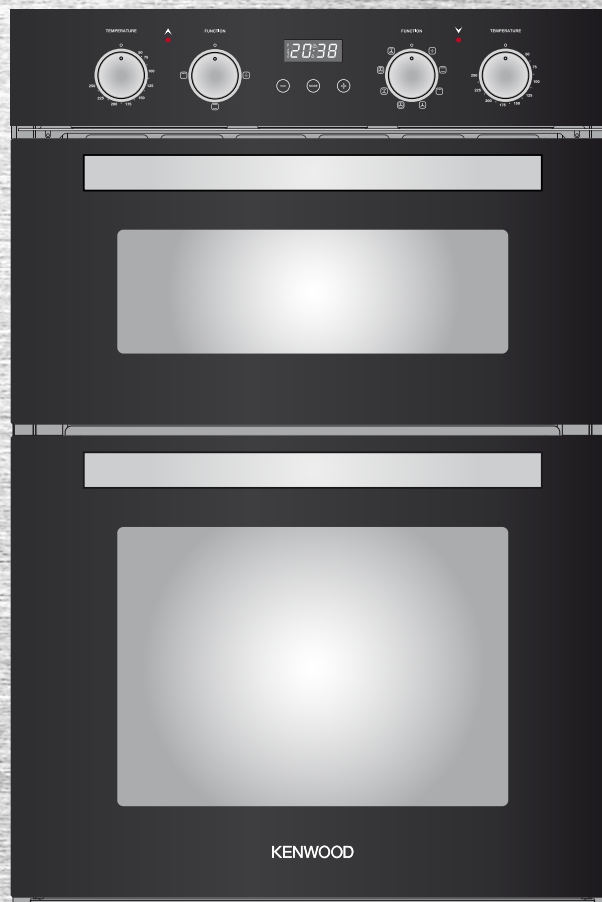


DOUBLE OVEN

model KD 150

Instructions for use - Installation advice



CE

KENWOOD

Before operating this oven,
please read these instructions carefully

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Dear Customer,

Thank you for purchasing a Kenwood KD150 oven.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

DECLARATION OF **CE** CONFORMITY

This oven has been designed, constructed, and marketed in compliance with:

- Safety requirements of the “Low voltage” Directive 2006/95/EC;
- Safety requirements of the “EMC” Directive 2004/108/EC;
- Requirements of EU Directive 93/68/EEC;
- Requirements of EU Directive 2011/65/EU.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

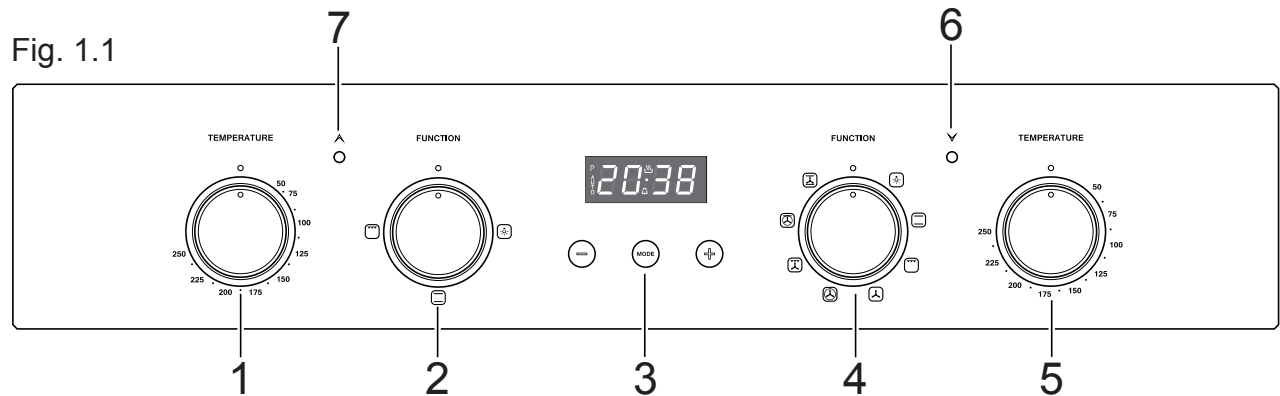
Read the instructions carefully before installing and using the appliance.

- After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly.
In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in barefoot.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- 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.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements inside the oven.
 - The door is hot, use the handle.
 - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the oven cannot become entrapped in the oven door.

- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
 - Furnish the interior of the oven as described in the chapter “CLEANING AND MAINTENANCE”.
 - Switch on the empty oven on max to eliminate grease from the heating elements.
 - Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- **CAUTION:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- **FIRE RISK!** Do not store flammable material in the oven.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **SAFE FOOD HANDLING:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- **WARNING:** Take care NOT to lift the appliance by the door handle.

1 - CONTROL PANEL



CONTROLS DESCRIPTION

1. Oven temperature knob (Top oven)
2. Function selector knob (Top oven)
3. Digital electronic programmer (Main oven only)
4. Function selector knob (Main oven)
5. Oven temperature knob (Main oven)
6. Main oven temperature indicator light
7. Top oven temperature indicator light

Please note: This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill is being used.

The cooling fan may even run on after the appliance has been switched off.

The duration of this time is dependent on several factors, including previous cooking temperature, duration and ambient temperature. Times in excess of 30 minutes are not on common.

2 - HOW TO USE THE CONVENTIONAL TOP OVEN

Attention: The oven door becomes very hot during operation. Keep children away.

WARNING:

The door is hot, use the handle.



During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

GENERAL FEATURES

This oven features 2 different thermostatic control functions to satisfy all cooking requirements, provided by 3 heating elements:

- Upper element 700 W
- Lower element 1000 W
- Grill element 2000 W

NOTE:

When using for the first time, you are advised to operate the oven at maximum temperature (thermostat knob on the maximum position) for approximately one hour in the  mode and for another 15 minutes in the  mode in order to eliminate any traces of grease from the electrical elements.

Smells and fumes produced during this burn off process are not a cause of alarm. Adequate ventilation should however be provided in the room where the appliance is installed, e.g. by opening a window.

OPERATING PRINCIPLES

Heating and cooking in the conventional oven are obtained:

a. by natural convection

The heat is produced by the upper and lower heating elements.

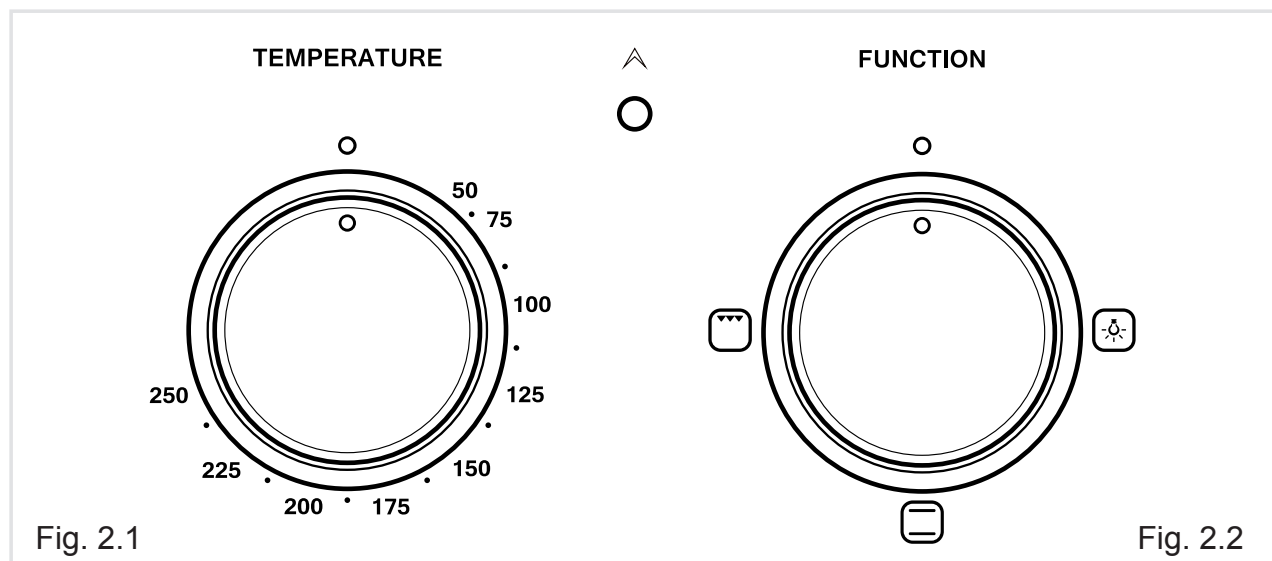
b. by radiation

The heat is radiated by the infrared grill element.

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.



TEMPERATURE KNOB (fig. 2.1)

To turn on the heating elements of the oven, set first the function selector to the required setting and then the thermostat knob to the desired temperature.

To set the temperature, line up the temperature knob indicator with the required temperature.

The elements will turn ON or OFF automatically according to the energy need which is determined by the thermostat.

The operation of the heating elements is signalled by a light placed on the control panel.

FUNCTION SELECTOR KNOB (fig. 2.2)

Rotate the knob clockwise to set the oven for one of the following functions:



OVEN LIGHT

By setting the knob to this position, only the oven light comes on.

The light remains on whilst any of the cooking modes are selected.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between 50°C and 250°C with the thermostat knob.

It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.



GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation.

Use with the **oven door closed** and the thermostat knob to between 50°C and 225°C .

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The dripping pan should be placed under the rack to catch the cooking juices and fats.

Use with the oven door closed.

Note: It is recommended that you do not grill for longer than 30 minutes at any one time.

Attention: The oven door becomes very hot during operation. Keep children away.

Recommended for:

Intense grilling action for browning, crisping, “au gratin”, toasting, etc.

3 - HOW TO USE THE MULTIFUNCTION BOTTOM MAIN OVEN

WARNING:

The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

GENERAL FEATURES



As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert 7 different programs to satisfy every cooking need.

The 7 positions, thermostatically controlled, are obtained by 4 heating elements which are:

- Bottom element 1300 W
- Top element 1000 W
- Grill element 2000 W
- Circular element 2200 W

NOTE:

Upon first use, it is advisable to operate the oven for 30 minutes in the position  and  to eliminate possible traces of grease on the heating elements.

Repeat the operation for another 15 minutes with the grill element on.

Smells and fumes produced during this burn off process are not a cause of alarm. Adequate ventilation should however be provided in the room where the appliance is installed, e.g. by opening a window.

Attention: The oven door becomes very hot during operation. Keep children away.

OPERATING PRINCIPLES

Heating and cooking in the MULTIFUNCTION oven are obtained in the following ways:

a. by normal convection

The heat is produced by the upper and lower heating elements.

b. by forced convection

A fan draws in the air contained in the oven, which circulates it through the circular heating element and then forced back into the oven by the fan.

Before the hot air is drawn back again by the fan to repeat the cycle, it envelops the food in the oven, provoking a complete and rapid cooking. It is possible to cook several dishes simultaneously.

c. by semi-forced convection

The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

d. by radiation

The heat is radiated by the infra red grill element.

e. by radiation and ventilation

The radiated heat from the infra red grill element is distributed throughout the oven by the fan.

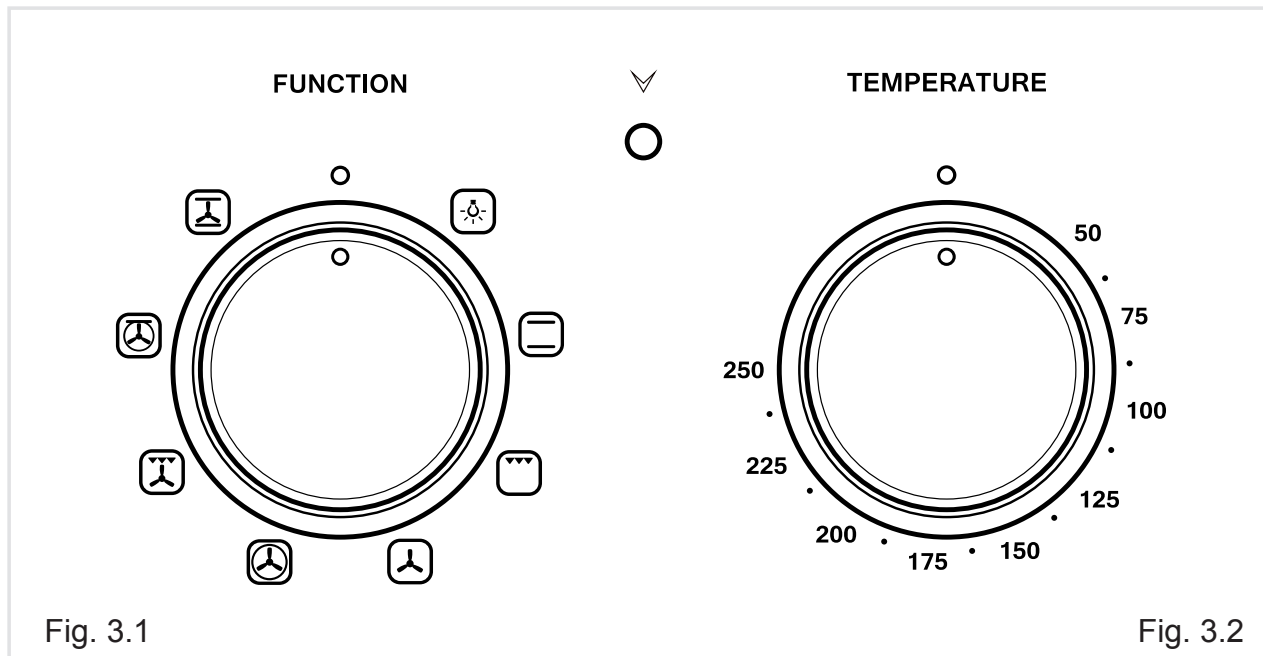
f. by ventilation

The food is defrosted by using the fan only function without heat.

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.



TEMPERATURE KNOB (fig. 3.2)

To turn on the heating elements of the oven, set first the function selector to the required setting and then the thermostat knob to the desired temperature.

To set the temperature, line up the temperature knob indicator with the required temperature.

The elements will turn ON or OFF automatically according to the energy need which is determined by the thermostat.

The operation of the heating elements is signalled by a light placed on the control panel.

FUNCTION SELECTOR KNOB (fig. 3.1)

Rotate the knob clockwise to set the oven for one of the following functions:



OVEN LIGHT

By setting the knob to this position, only the oven light comes on.

The light remains on whilst any of the cooking modes are selected.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between 50°C and 250°C with the thermostat knob.

It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.



GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation.

Use with the **oven door closed** and the thermostat knob must be regulated **between 50°C and 225°C maximum**.

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The dripping pan should be placed under the rack to catch the cooking juices and fats.

Use with the oven door closed.

Note: It is recommended that you do not grill for longer than 30 minutes at any one time.

Attention: The oven door becomes very hot during operation. Keep children away.

Recommended for:

Intense grilling action for browning, crisping, “au gratin”, toasting, etc.



DEFROSTING FROZEN FOODS

Only the oven fan is on. To be used with the thermostat knob on “O” because the other positions have no effect. The defrosting is done by simple ventilation without heat.

Recommended for:

To defrost frozen foods.

The defrosting times vary according to the quantity and type of foods to be defrosted.



HOT AIR COOKING

The circular element and the fan are on. The heat is diffused by forced convection and the temperature must be regulated between 50°C and 250 °C with the thermostat knob.

It is not necessary to preheat the oven.

Cooking temperature may be reduced for fan assisted ovens, see “OVEN TEMPERATURE GUIDE”.

Recommended for:

For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.



VENTILATED GRILL COOKING

The infra-red ray grill and the fan are on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven. The temperature can be regulated via the thermostat knob to **between 50 °C and 200 °C maximum**.

It is necessary to preheat the oven for about 5 minutes.

Use with the oven door closed.

Note: It is recommended that you do not grill for longer than 30 minutes at any one time.

Attention: The oven door becomes very hot during operation. Keep children away.

Recommended for:

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.



SLOW HEATING AND KEEPING FOOD WARM

The upper element and the circular element connected in series, are switched on; also the fan is on. The heat is diffused by forced convection with the most heat being produced by the upper element.

The temperature must be regulated between 50°C and 140°C with the thermostat knob.

Recommended for:

To keep foods hot after cooking. To slowly heat already cooked foods.



CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

The temperature must be regulated between 50°C and 250°C with the thermostat knob.

Recommended for:

For foods of large volume and quantity which require the same internal and external degree of cooking; for ie: rolled roasts, turkey legs, joints of meat, cakes, etc.

4 - OVEN TEMPERATURE GUIDE

Cooking process	Oven heat	Gas mark	Electric oven temperature	
			°C	°F
Keeping food hot, milk puddings	very cool	½	120	250
Egg custards	cool	1	140	275
Rich fruit cakes, braising	cool	2	150	300
Low temperature roasting, shortbread	moderate	3	160	325
Victoria sandwich, plain fruit cake, baked fish	moderate	4	180	350
Small cakes, choux pastry	fairly hot	5	190	375
Short pastry, Swiss rolls, soufflés	fairly hot	6	200	400
High temperature roasting, flaky pastry, scones	hot	7	220	425
Puff pastry, bread	very hot	8	230	450
Small puff pastries, browning cooked foods	very hot	9	240	475

These temperatures relate to the centre oven temperature.

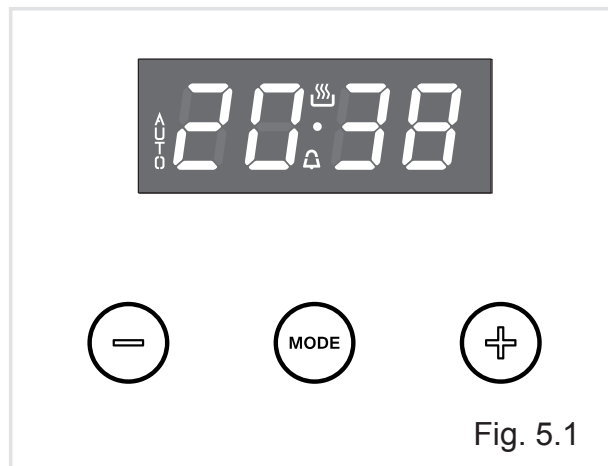
Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

NOTE: Reduce the oven temperature by 10 – 20°C for fan assisted ovens. For dishes that take over an hour to cook, reduce the cooking time by 10 minutes per hour.

5 - DIGITAL ELECTRONIC PROGRAMMER (MAIN OVEN ONLY)

CLOCK and TIMER with "TOUCH CONTROL" KEYS

Keys:	
⊕ and ⊖	<p>Touched simultaneously (for more than 2 seconds):</p> <ul style="list-style-type: none"> • setting the clock; • setting the timer volume (by touching once, along with the "MODE" key); • to cancel automatic cooking at any time.
MODE	<p>Function selection (touched for more than 2 seconds):</p> <ul style="list-style-type: none"> • setting the clock (only after first connection or after a power failure); • timer; • automatic cooking "dur" (duration) - how long the food will take to cook (by touching the "MODE" key again); • automatic cooking "End" - the time you would like the oven turns off (by touching the "MODE" key two more times).
⊕	Increases the number shown on the display
⊖	Decreases the number shown on the display





Illuminated symbols:		
AUTO	flashing	Automatic cooking completed, oven in automatic position but not set
AUTO	steady illumination	Oven set for automatic cooking, cooking still not taking place
	flashing	Timer being set
	steady illumination	Timer in operation
	steady illumination	Oven set for manual cooking
and AUTO	AUTO flashing	Automatic cooking being set
and AUTO	steady illumination	Oven set for automatic cooking, cooking taking place

“TOUCH-CONTROL” KEYS



The “touch-control” keys shall be operated by the fingers (just by touching the key). When using touch controls it is best to use the ball of your finger rather than the tip. The keys are automatically deactivated:

- 8 seconds after the last selection; the deactivation is indicated by an acoustic signal (“beep”).





To reactivate just touch the “**MODE**” key or the “” and “” keys (simultaneously) for more than 2 seconds.

SETTING THE CLOCK


When first connected, or after a power failure, the digits and “**AUTO**” will shown on the display.

To set the clock, touch the “**MODE**” key, for more than 2 seconds, and then the “” or “” keys.

Important: the oven does not operate, in manual cooking, without first having set the clock.

To set the clock, with the appliance already connected, touch the “” and “” keys simultaneously (for more than 2 seconds), then “” or “” keys.

Important:








- changing the time will delete any automatic program;
- after setting the clock, the oven starts to operate in the selected function (manual cooking). The “” symbol is steady illuminated.

USING THE TIMER

You can use the timer at any time, even when the oven is not in use.

The timer does not turn the oven off.

The timer can be set for up to 23 hours and 59 minutes.

- To set the timer, touch the “**MODE**” key for more than 2 seconds (the “” symbol flashes), than the “” or “” keys.
- After about 8 seconds an acoustic signal (“beep”) will sound confirming the regulation (“” symbol steady illuminated).
- To check the remaining time touch the “**MODE**” key for more than 2 seconds. If the remaining time is more than a minute the display will show hours and minutes; if less than a minute the display will show seconds.
- When the time is up, the timer will beep. Touch the “**MODE**” key, for more than 2 seconds, to turn it off; or press the “” or “” key to stop the beep and than the “**MODE**” key, for more than 2 seconds, to deactivate the “” symbol flashing on the display.
- Turn off the oven manually (function and thermostat knobs in the off position) if the manual cooking has been completed.

SETTING THE TIMER VOLUME

You can select from three volume levels.

- Touch the “**+**” and “**-**” keys simultaneously for more than 2 seconds.
- Touch the “**MODE**” key; you can read on the display the current timer volume (“**ton1**”, “**ton2**” or “**ton3**”).
- Touch the “**-**” key to listen or change the timer volume.
- Timer volume activated: the last displayed.
- After about 8 seconds an acoustic signal (“**beep**”) will sound confirming the volume setting; then the time of day will be displayed.

AUTOMATIC COOKING

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

1. Check the clock shows the correct time.
2. Select the function and temperature (function and temperature knobs). The oven will come on.
3. Decide how long the food will take to cook, allowing time for preheating if necessary.
4. Touch the “**MODE**” key for more than 2 seconds and then touch again. “**dur**” will show (duration). Using the “**+**” and “**-**” keys, set the cooking time.
5. Decide the time you would like the oven to turn off; touch the “**MODE**” key for more than 2 seconds and then touch it two times again. “**End**” will show. Using the “**+**” and “**-**” keys, set the cooking time.

Note: while “**dur**” is displayed you can change to “**End**” just by touching one time the “**MODE**” key (within 8 seconds from the last selection).


If there is time to wait before cooking starts, the current time of day and “**AUTO**” will show in the clock display. The oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, “” will be displayed and the oven will turn on.

- To see the remaining cook time, follow step 4 up to display “**dur**” (duration).
- To see the set stop time, follow step 5 up to display “**End**”.
- To cancel automatic cooking at any time, touch the “**+**” and “**-**” keys simultaneously (for more than 2 seconds) and turn the temperature and function knobs to the off position.

When the stop time is reached, the oven will turn off, the timer will beep and “**AUTO**” will flash:

- Touch any key to stop the beeping.
- Touch the “**MODE**” key, for more than 2 seconds, to return the oven to the manual mode (“” symbol steady illuminated on the display).
- Turn the temperature and function knobs to the off position.

Attention: after a power failure any automatic program is deleted. Turn off the oven manually.

6 - CLEANING AND MAINTENANCE

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off at the oven switch.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- **Avoid using cleaning products with a chlorine or acidic base.**
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.**
- **Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.**

WARNING:

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Enamelled parts:

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

Control panel facia:

Clean very carefully with water and neutral soap; the cloth used must be rinsed well and must be free of any cleaning chemicals to avoid damaging any screen print on the facia.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the control panel since they can scratch the surface, which may result in shattering of the glass

Door, glass & painted surfaces:

Clean very carefully with water and neutral soap; the cloth used must be rinsed well and must be free of any cleaning chemicals.

Attention!

The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

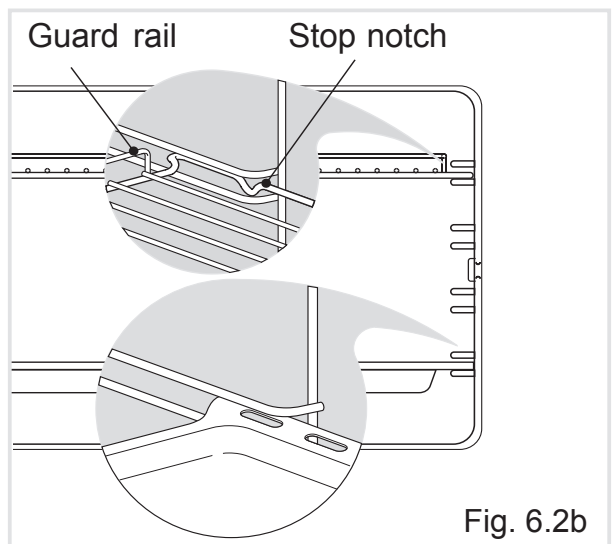
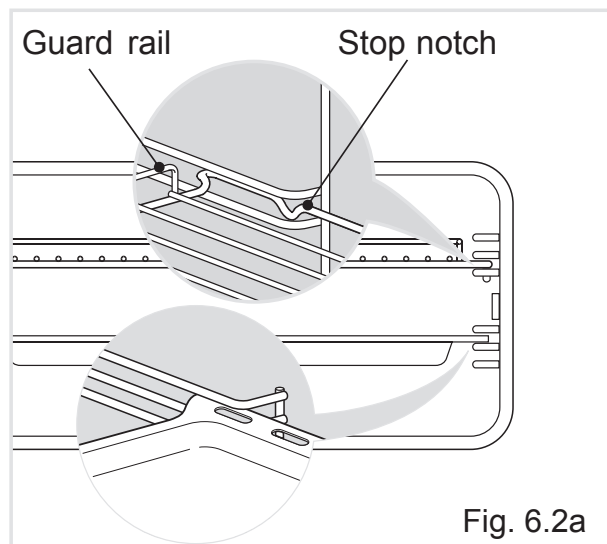
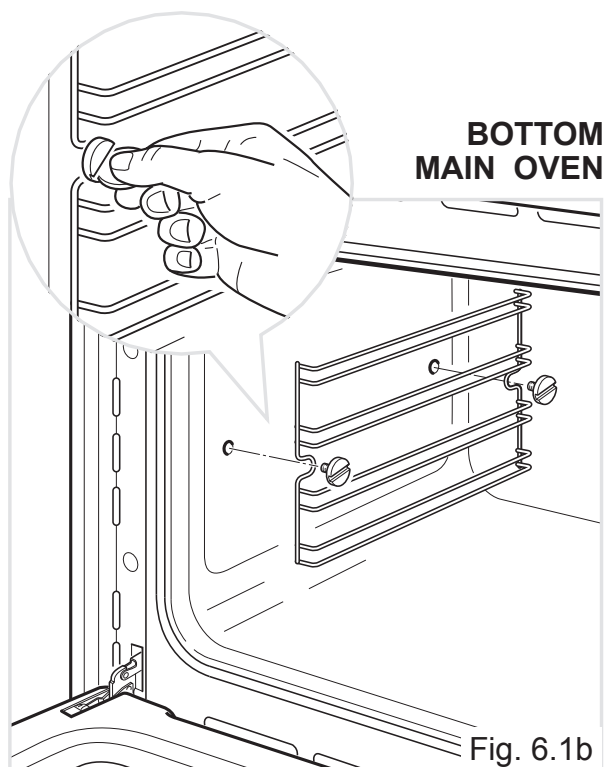
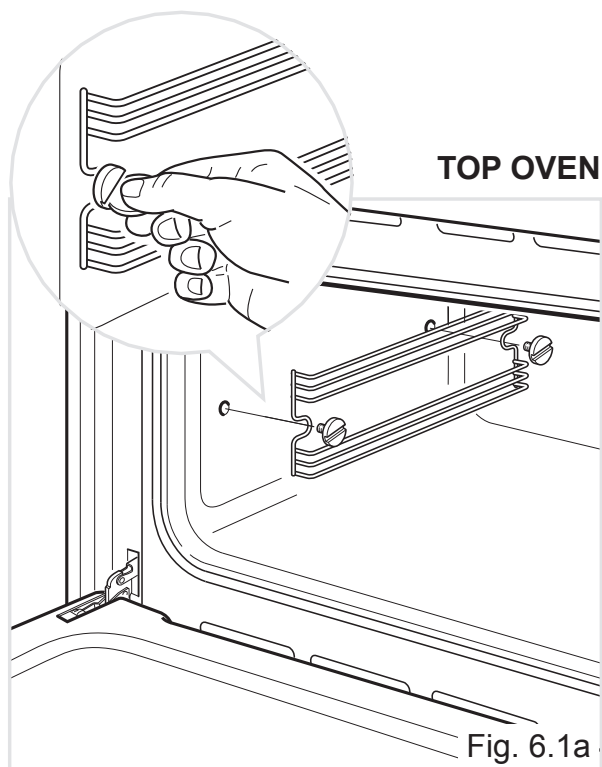
Do not store flammable material in the oven.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

WIRE RACKS

- Assemble the wire racks to the oven walls using the 2 screws (Fig.6.1a - 6.1b).
- Slide into the guides, the shelf and the tray (fig. 6.2a - 6.2b).
The shelf must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
- To dismantle, operate in reverse order.



INSIDE OF OVEN:

The oven should always be cleaned after use when it has cooled down. The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used only on enamel after first consulting the instructions supplied with the oven cleaner and testing a small sample on the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Let the oven cool down and pay special attention not to touch the hot heating elements inside the oven cavity.

REPLACING THE OVEN LIGHT

WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Unscrew the protective cover “**C**” (fig. 6.3).
- Unscrew and replace the bulb “**B**” with a new one suitable for high temperatures (300°C) having the following specifications: 230V, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover “**C**”.

NOTE: Oven bulb replacement is not covered by your guarantee.

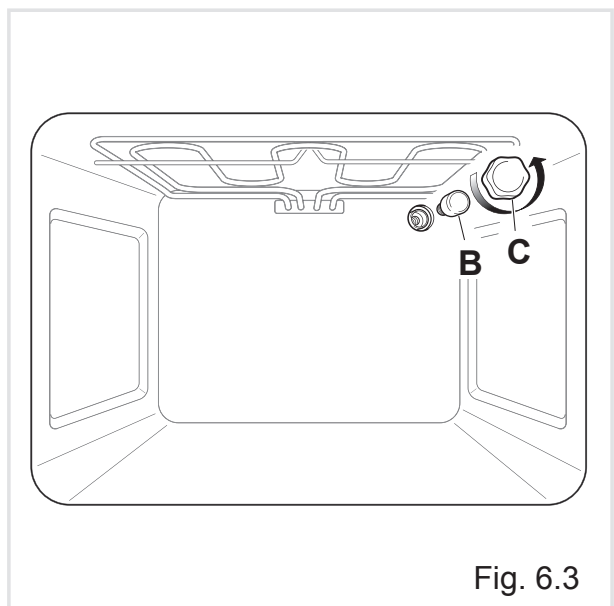
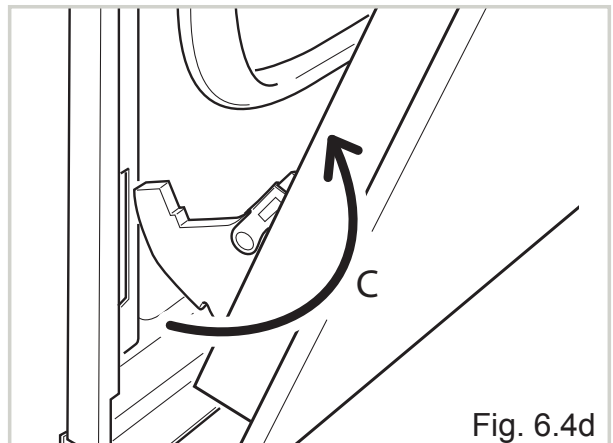
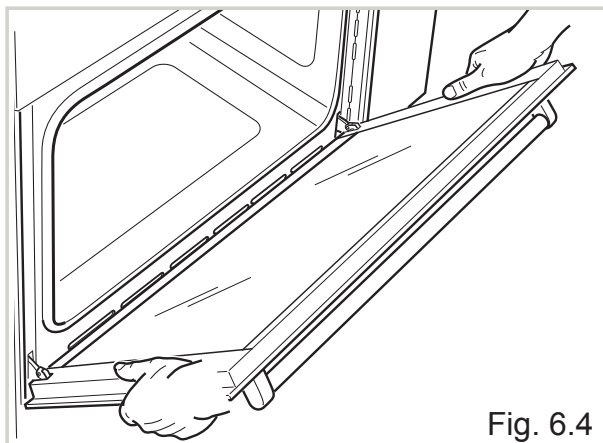
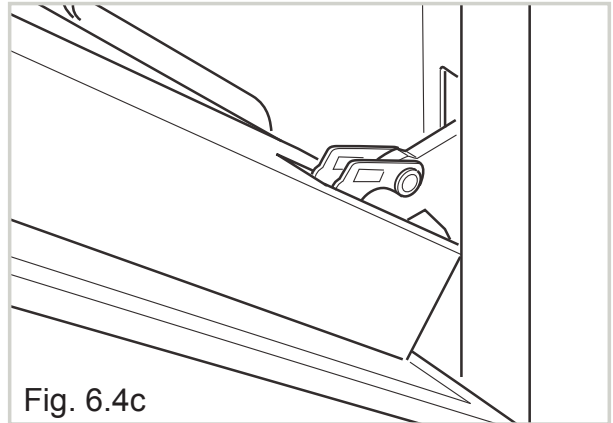
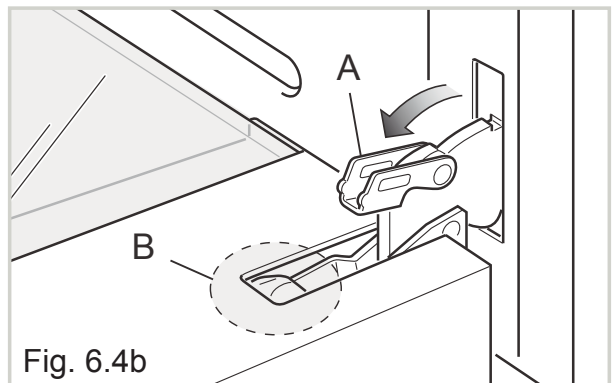
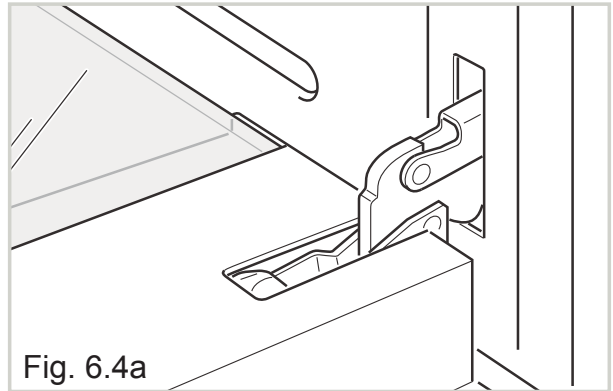


Fig. 6.3

REMOVING THE OVEN DOORS

The oven doors can easily be removed as follows:

- Open the door to the full extent (fig. 6.4a).
- Open the lever "A" completely on the left and right hinges (fig. 6.4b).
- Hold the door as shown in fig. 6.4.
- Gently close the door (fig. 6.4c) until left and right hinge levers "A" are hooked to part "B" of the door (fig. 6.4b).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 6.4d).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



TOP AND LOWER OVEN DOOR REMOVABLE INNER PANE OF GLASS

Cleaning the panes of glass

The oven door is fitted with no. 2 panes:

- no. 1 outside;
- no. 1 inner;

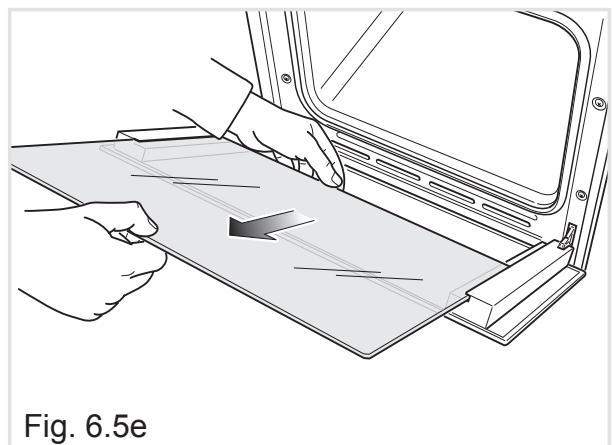
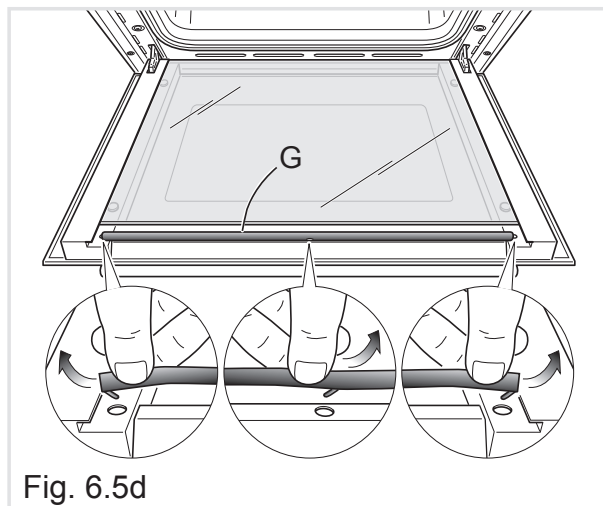
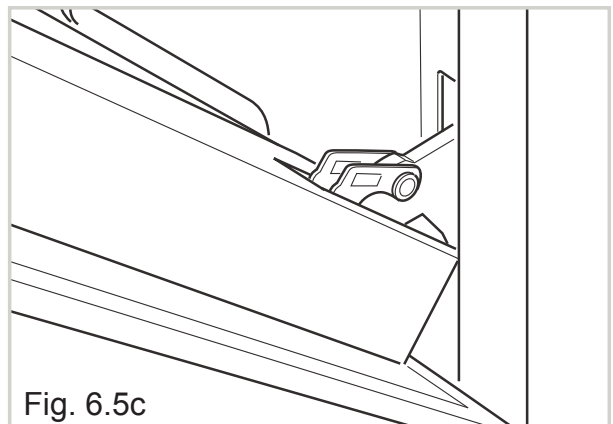
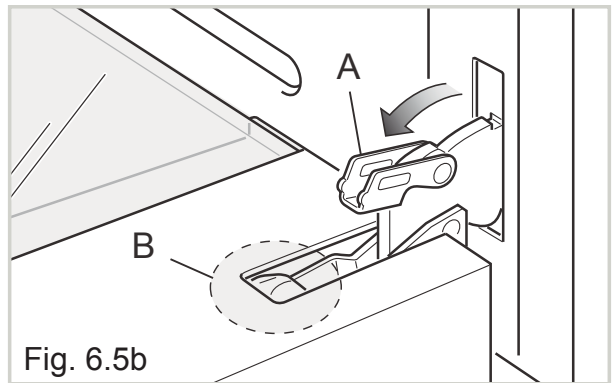
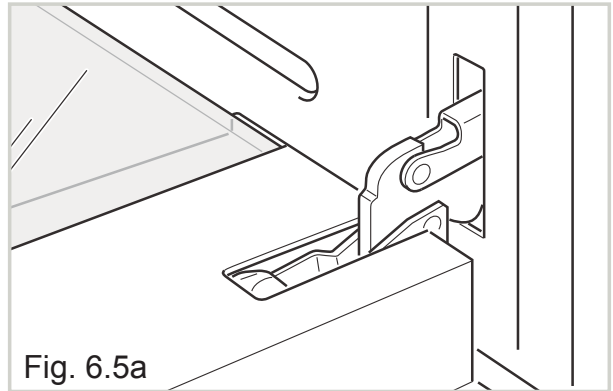
To clean the panes on both sides it is necessary to remove the inner pane as follows.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.

Removing the inner pane of glass

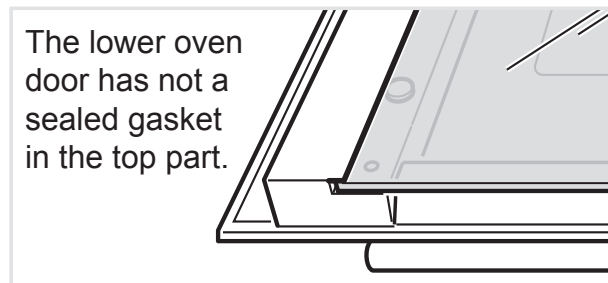
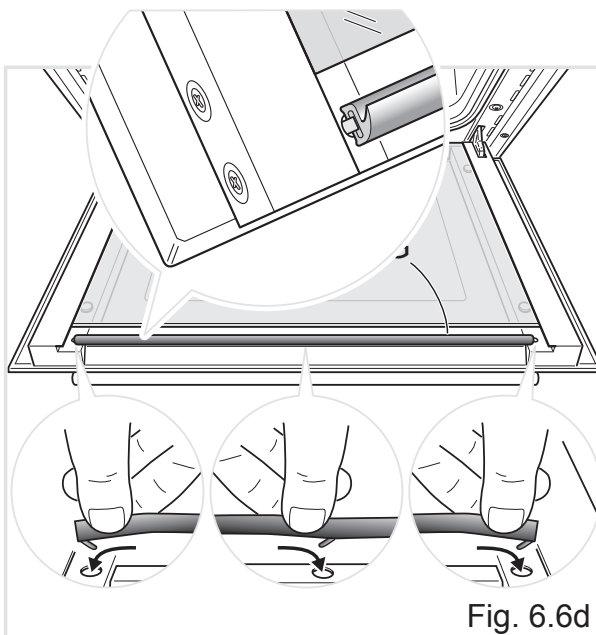
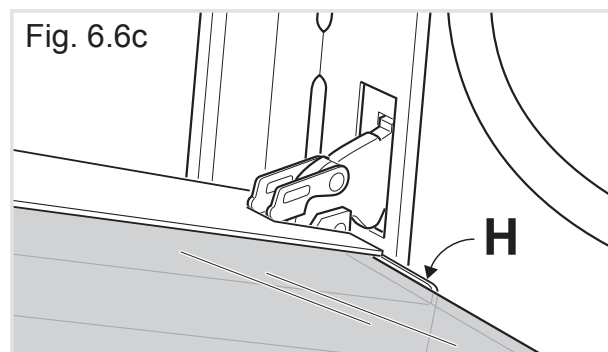
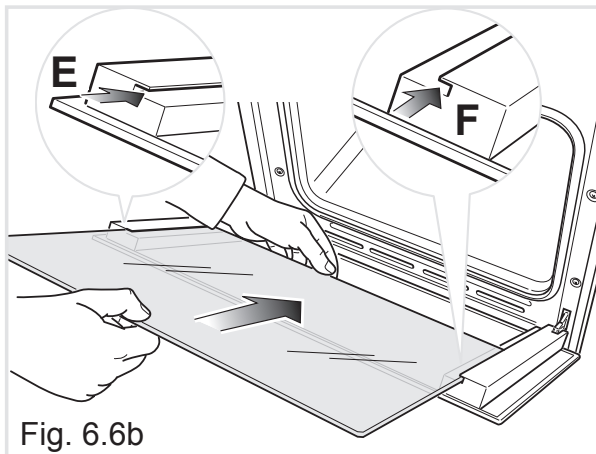
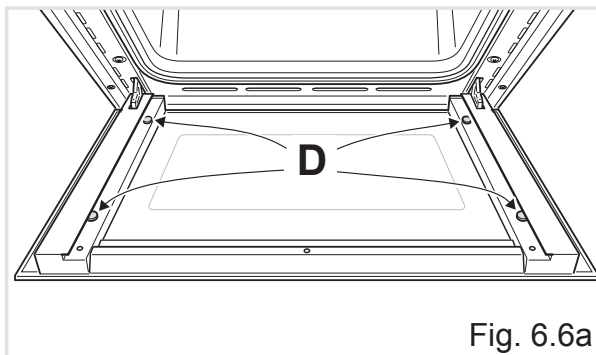
1. Lock the door open:
 - Fully open the oven door (fig. 6.5a).
 - Fully open the lever "A" on the left and right hinges (Fig 6.5b).
 - Gently close the door (fig. 6.5c) until left and right hinge levers "A" are hooked to part "B" of the door (fig. 6.5b).
2. Remove the inner pane:
 - **Top oven door only:** Remove the seal "G" by unhooking the no. 3 fixing hooks (fig. 6.5d).
 - Gently pull out the inner pane of glass (Fig. 6.5e).
 - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.

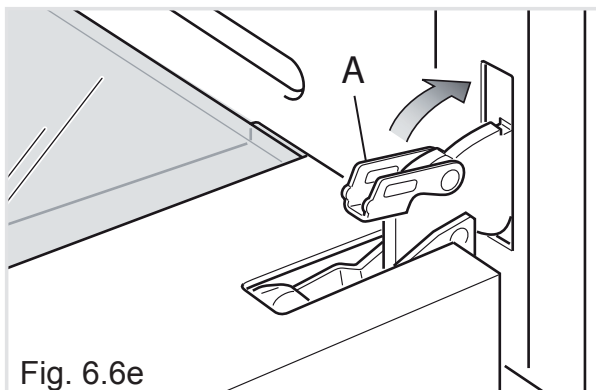


Replacing the inner pane of glass

1. Make sure the door is locked open (see fig. 6.5c).
2. Replace the inner pane:
 - Check that the four rubber pads are in place (“D” in Fig. 6.6a).
 - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
 - Insert the pane in the left “E” and right “F” slide guides (fig. 6.6b), and gently slide it to the retainers H (fig. 6.6c).
 - **Top oven door only:** Reassemble the seal “G” in the correct way (fig. 6.6d) by hooking the no. 3 fixing hooks in the proper holes.
 - Unlock the oven door by opening it completely and closing the lever “A” on the left and right hinges (Fig. 6.6e).



It is normal the opened gap between the top edge of the inner glass and the sealed gasket. This allows the cooling air circulation.



Advice for the installer

IMPORTANT

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment. Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.
- Appliance installation and maintenance must only be carried out by QUALIFIED TECHNICIANS and in compliance with the local safety standards. Failure to observe this rule will invalidate the warranty.
- Always disconnect the appliance from the power supply before carrying out any maintenance operations or repairs.
- The walls surrounding the oven must be made of heat-resistant material.
- Take care NOT to lift the oven by the door handle/s.

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

INSTALLATION & SERVICE REGULATIONS (UNITED KINGDOM)

It is a legal requirement that all electric appliances are Installed & Serviced by a competent person in accordance with the current editions of the following Standards & Regulations or those regulations appropriate to the geographical region in which they are to be installed:

- Building Regulations
- British Standards
- Regulations for Electrical Installation

Installation and service of any electric product must be made by a suitably qualified person competent on the type of product being installed or serviced and holding a valid certificate of competence for the work being carried out.

7 - INSTALLATION

IMPORTANT

- **The appliance should be installed by a QUALIFIED INSTALLATION TECHNICIAN. The appliance must be installed in compliance with regulations in force.**
- You need the following housing area to fit your oven correctly.
- The double oven is designed to fit into a cabinet of 600 mm width.
- The double oven can be built in the kitchen units, but you must ensure that it is properly ventilated.
- In the diagram the appliance is ventilated by means of the space in the top of the kitchen cabinet.
- Lift the appliance into position onto the shelf, taking care NOT to lift it by the door handles.
- Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.

WARNING

- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150° C to avoid delamination.
- The appliance must be housed in heat resistant units.
- **The walls of the units must be capable of resisting temperatures of 75 °C above room temperature.**

Dimensions (mm)	Oven	Housing
Height	888	877
Width	594	560
Depth	560	555 min.

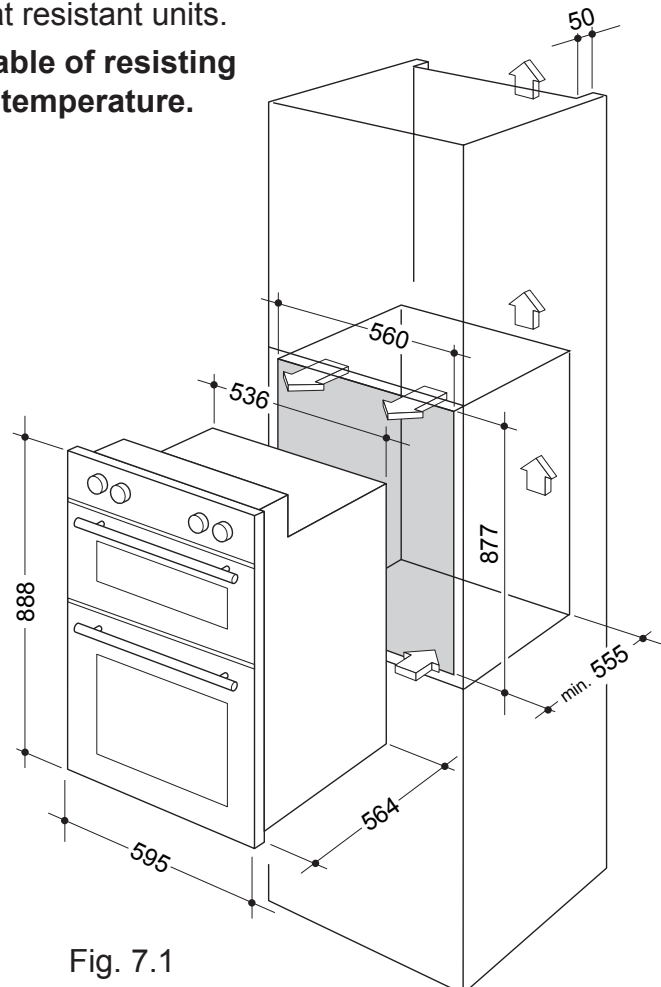


Fig. 7.1

FIXING THE DOUBLE OVEN

Introduce the oven into the furniture opening and fix it with screws (not supplied) as figure 7.2.

It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

Note

It is essential that when installing your oven adequate air circulation is allowed for within the installation.

Inadequate air circulation may greatly impair the performance of your oven and may effect adjacent cabinets due to an increase in temperature.

Caution

Do not lift this oven by the door handles.

Adjust the hinges of furniture doors adjacent to the oven to allow a 4-5 mm gap between the furniture door and the oven frame.

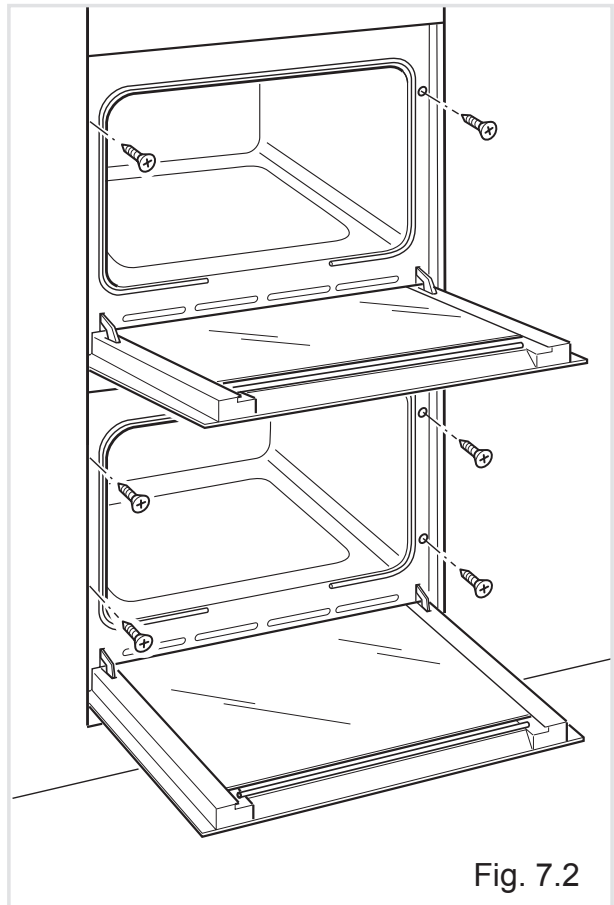


Fig. 7.2

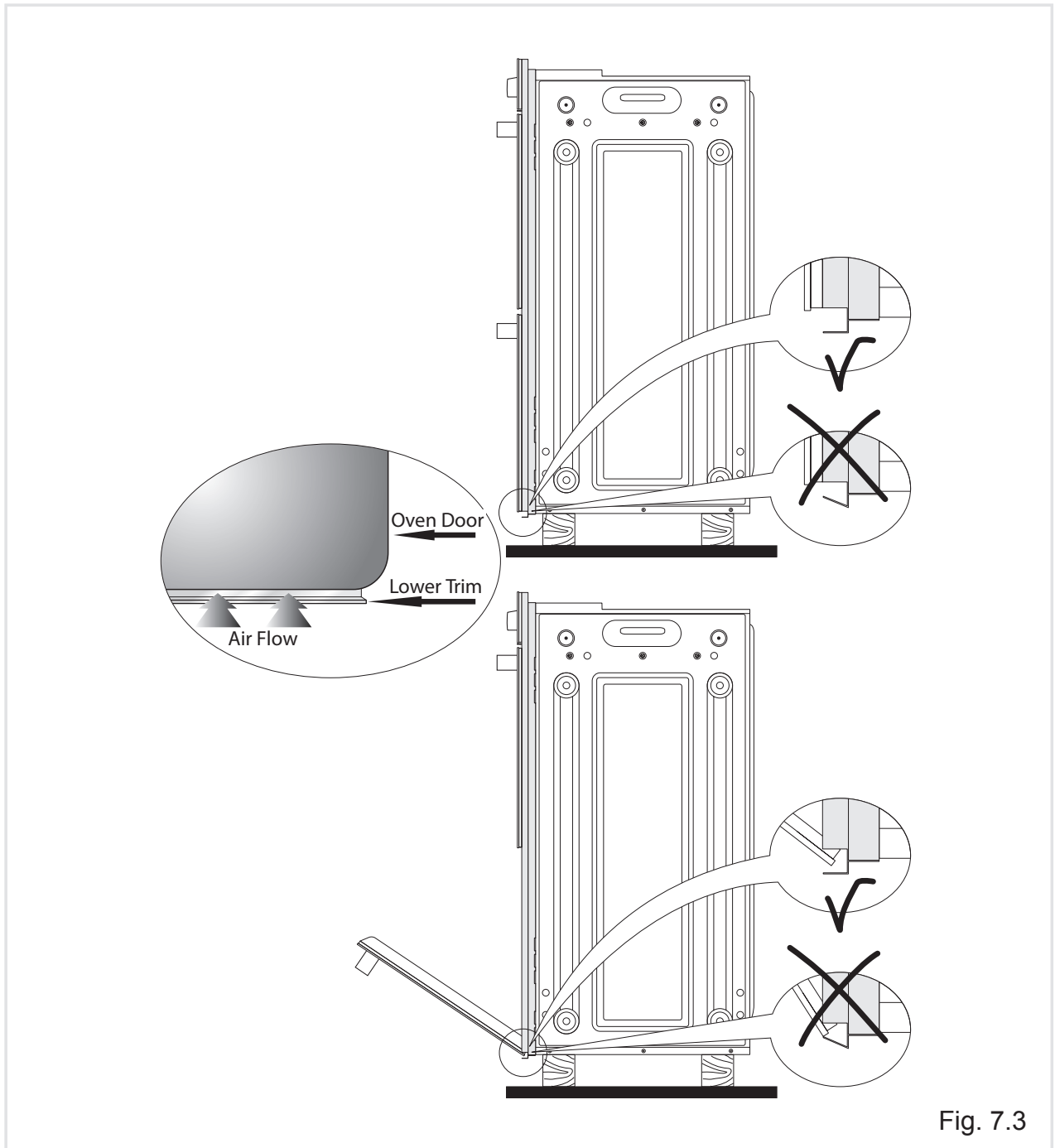


Fig. 7.3

IMPORTANT:

To avoid damage to the lower trim please note the following instructions.

The lower trim is designed to allow for good air circulation and the correct opening of the oven door.

To ensure the trim is not damaged due to the appliance being placed on the floor, the appliance should be suitably supported as in below illustrations.

After installation the appliance door should be slowly opened to ensure no damage has occurred.

No responsibility for lower trim damage will be accepted if these instructions have not been followed.

8 - ELECTRICAL INSTALLATION

IMPORTANT: The appliance must be installed in accordance with the manufacturer's instructions. Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals and property.

The connection of the appliance to earth is mandatory. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

Before carrying out any work on the electrical parts of the appliance, the appliance must be disconnected and locked off from the mains.

The appliance must be connected to the electrical network verifying that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical wiring can bear the load which is indicated on the rating plate.

We recommend that the appliance is connected by a suitably qualified person who will comply with the current IEE and local regulations.

It is recommended that the appliance is connected via a dedicated cooker circuit using a double pole cooker switch with a rating equal or greater than the total loading of the cooker, with a minimum opening between the contacts of 3 mm.

Alternative connection methods may be available as long as they conform to current IEE wiring regulations.

The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.


Once the cooker has been installed, the switch must always be easily accessible within 2 metres.

ELECTRICAL FEEDER CABLE CONNECTION

WARNING: If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

To connect the supply cable:

- Unscrew the screw **A** securing the cover plate **B** behind the oven (fig. 8.1).
- Remove the cover plate **B**.
- Remove the screws **C** from the cable clamp (fig. 8.2).
- Insert the mains cable (type H05RR-F or H05VV-F - 3 x 2,5 mm² section) into the cable protector **P**.
- Connect the phase and earth cables to the mains terminal connection block **D**.

	EARTH
N	NEUTRAL
L	LIVE

Attention! Make sure the wires have been well inserted into the contacts and have been screwed down well.

- Refit the cable clamp so that it clamps the outer sleeving of the cable, and screw the screws **C**.
- Refit the cover plate **B** and fix it with the screw **A**.

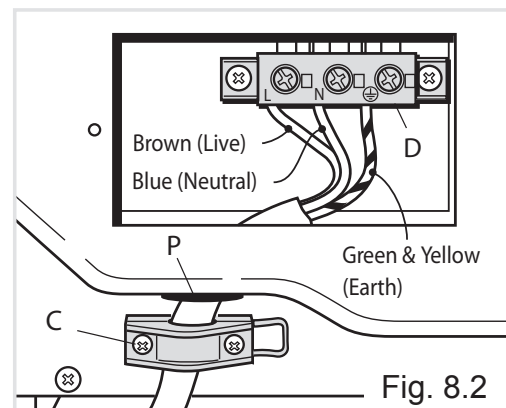
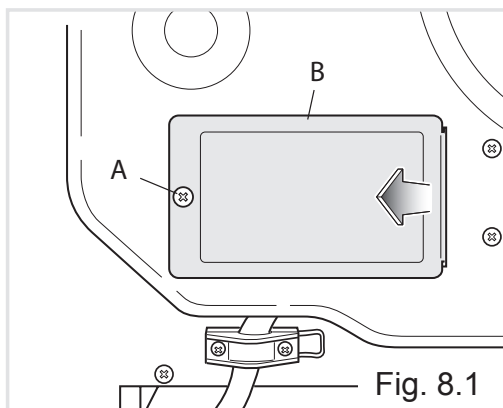
POWER SUPPLY

230 V~ 50 Hz 4400 W

FEEDER CABLE SPECIFICATIONS

Type H05RR-F or H05VV-F

3 x 2,5 mm²



WARNING: This appliance must be earthed.

9 - GUARANTEE

Your new “**KENWOOD**” product comes with 12-month guarantee covering all parts and labour.

If your appliance proves to be defective as a result of faulty materials or workmanship during the guarantee period, these parts will be repaired or replaced free of charge.

AFTER SALES SERVICE

Should you require service, spares or product information and advice:

- Please Telephone 0843 362 1934.
 - Details of your purchase receipt will be required if you require service within the first 12-month of purchase.
1. The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee.
 2. The manufacturer undertakes within the specified period, to repair or replace free of charge any parts of the appliance found to be defective provided that:
 - We are promptly informed of the defect.
 - The appliance is installed and used in accordance with the written instructions enclosed with the appliance.
 - The appliance is used only on an electrical supply as indicated on the rating label fixed to the appliance.
 - The appliance has not been altered in any way or subject to misuse or repaired by a person other than an authorised service agent.
 3. No rights are given under this guarantee to a person acquiring the appliance second hand or for commercial, semi-commercial or communal use.
 4. This guarantee applies throughout the UK and Channel Islands.
 5. Any repaired or replacement appliances will be guaranteed on these terms for the unexpired portion of the guarantee.

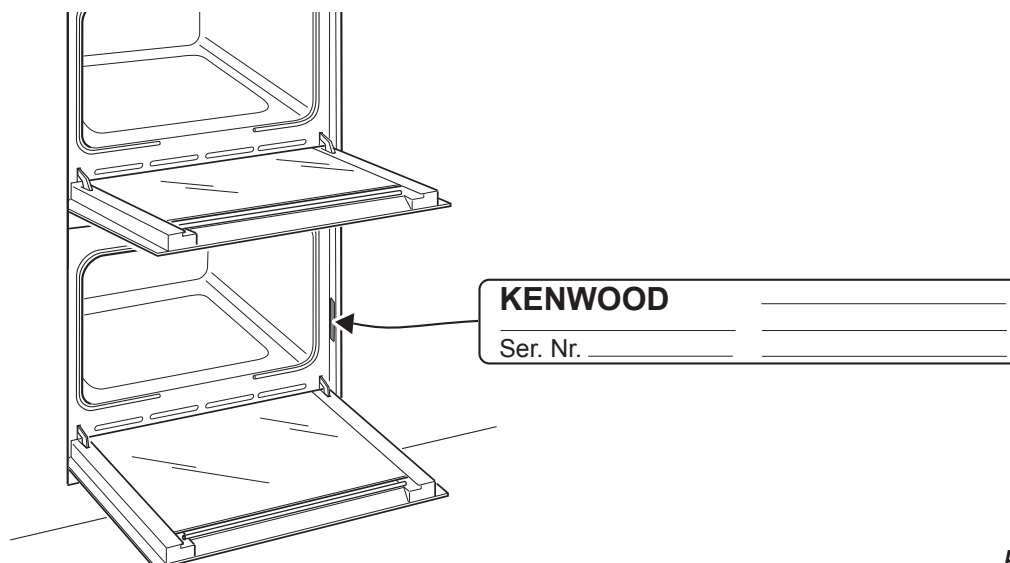


Fig. 9.1

The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacture or commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

KENWOOD

Code: 1104496 - B1