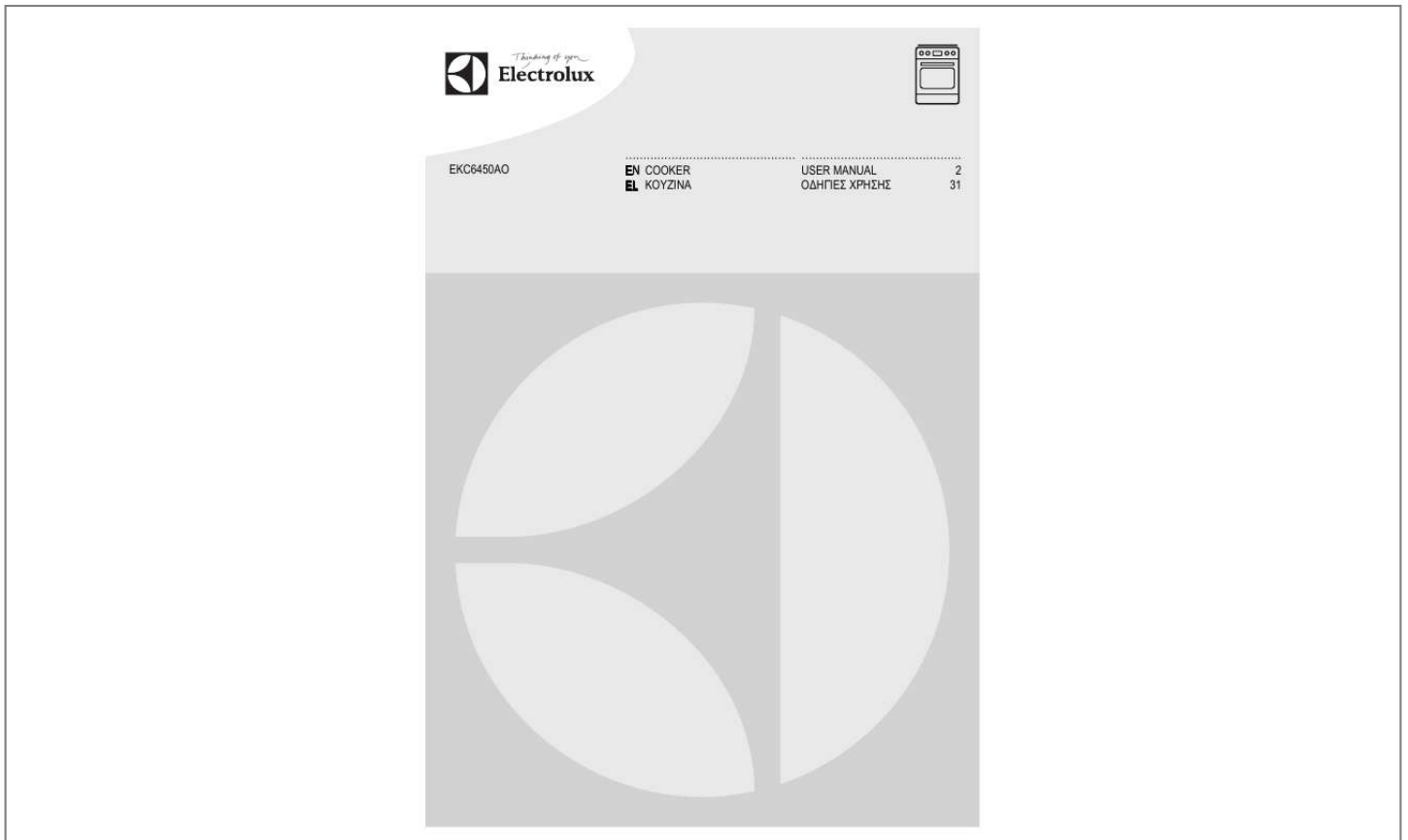




# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for AEG-ELECTROLUX EKC6450AOX. You'll find the answers to all your questions on the AEG-ELECTROLUX EKC6450AOX in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual AEG-ELECTROLUX EKC6450AOX**  
**User guide AEG-ELECTROLUX EKC6450AOX**  
**Operating instructions AEG-ELECTROLUX EKC6450AOX**  
**Instructions for use AEG-ELECTROLUX EKC6450AOX**  
**Instruction manual AEG-ELECTROLUX EKC6450AOX**



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*Manual abstract:*

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..... @@@@Ingenious and stylish, it has been designed with you in mind. @@Welcome to Electrolux.

Visit our website for: Get usage advice, brochures, trouble shooter, service information: [www.electrolux.com](http://www.electrolux.com) Register your product for better service: [www.electrolux.com/productregistration](http://www.electrolux.com/productregistration) Buy Accessories, Consumables and Original spare parts for your appliance: [www.electrolux.com/shop](http://www.electrolux.com/shop) CUSTOMER

CARE AND SERVICE We recommend the use of original spare parts. When contacting Service, ensure that you have the following data available. The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information General information and tips Environmental information Subject to change without notice. ENGLISH 3 1. SAFETY INFORMATION Before the installation and use of the appliance, carefully read the supplied instructions. @@@@Risk of suffocation, injury or permanent disability. @@•Do not let children play with the appliance.

• Keep all packaging away from children. • Accessible parts are hot. • If the appliance has a child safety device, we recommend that you activate it. • Cleaning and user maintenance shall not be made by children without supervision. 1.

2 General Safety • The appliance and its accessible parts become hot during use. Do not touch the heating elements. • Do not operate the appliance by means of an external timer or separate remote-control system. • Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. 4 [www.electrolux.com](http://www.electrolux.com) • Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket. • Do not store items on the cooking surfaces.

• Do not use a steam cleaner to clean the appliance. • Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot. • 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. • Be careful, when you touch the storage drawer. It can get hot. • 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. • If the glass ceramic surface is cracked, switch off the appliance to avoid the possibility of electric shock. 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. • Obey the installation instruction supplied with the appliance. • Always be careful when you move the appliance because it is heavy. Always wear safety gloves. • Do not pull the appliance by the handle. • Keep the minimum distance from the other appliances and units. • Make sure that the appliance is installed below and adjacent safe structures. • The sides of the appliance must stay adjacent to appliances or to units with the same height. • Do not install the appliance on a platform. • Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened. WARNING! Make sure to install a stabilizing means in order to prevent tipping of the appliance. Refer to Installation chapter. ENGLISH 5 Electrical connection WARNING! Risk of fire and electrical shock. • All electrical connections should be made by a qualified electrician. • The appliance must be earthed. • Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.

• 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. Contact the Service or an electrician to change a damaged mains cable. • Do not let mains cables to come in touch with the appliance door, specially when 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. • 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. • Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance.

Always use oven gloves to remove or put in accessories or ovenware. • 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 an external timer or a separate remote-control system to operate the appliance. • Always keep the appliance door closed when the appliance is in operation. • Do not put cutlery or saucepan lids on the cooking zones. They become hot. • Set the cooking zone to "off" after use.

• Do not use the appliance as a work surface or as a storage surface. • If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply.



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This to prevent an electrical shock. **WARNING! Risk of fire or explosion.** • Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them. • The vapours that very hot oil releases can cause spontaneous combustion. • Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time. • Do not put flammable products or items that are wet with flammable products in, near or on the appliance. 2.

2 Use **WARNING! Risk of injury, burns or electric shock.** • Use this appliance in a household environment. 6 [www.electrolux.com](http://www.electrolux.com) • Do not let sparks or open flames to come in contact with the appliance when you open the door.

• Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. • Do not try to extinguish a fire with water. Disconnect the appliance and cover the flame with a lid or a fire blanket. **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 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 has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law. • Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent. • Do not keep hot cookware on the control panel.

• Do not let cookware to boil dry. • Be careful not to let objects or cookware fall on the appliance. The surface can be damaged. • Do not activate the cooking zones with empty cookware or without cookware. • Do not put aluminium foil on the appliance. • Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass ceramic. Always lift these objects up when you have to move them on the cooking surface. 2.3 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 Service. • 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. • Remaining fat or food in the appliance can cause fire. • Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

• If you use an oven spray, obey the safety instructions on the packaging. • Do not clean the catalytic enamel (if applicable) with any kind of detergent. 2.4 Internal light • The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting. **WARNING! Risk of electrical shock.** • Before replacing the lamp, disconnect the appliance from the power supply. • Only use lamps with the same specifications. 2.5 Disposal **WARNING! Risk of injury or suffocation.**

• Disconnect the appliance from the mains supply. • Cut off the mains cable and discard it. ENGLISH 7 • Remove the door catch to prevent children and pets to get closed in the appliance. 3. PRODUCT DESCRIPTION 3.1 General overview 1 2 3 4 1 Knob for the oven functions 2 Electronic programmer 5 6 5 3 Knob for the temperature 4 Temperature indicator 5 Knobs for the hob 6 Heating element 7 Oven lamp 8 Fan and heating element 9 Shelf positions 9 4 3 2 1 7 8 3.2 Cooking surface layout 1 145 vegetables, fish, meat Steam potatoes Cook larger quantities of food, stews and soups 20-45 min 20-60 min Add some tablespoons of liquid Use max. ¼ l water for 750 g of potatoes 60-150 Up to 3 l liquid plus ingredients Gentle fry: escalope, veal cordon as Turn halfway through bleu, cutlets, rissoles, sausages, nece liver, roux, eggs, pancakes, sary doughnuts Heavy fry, hash browns, loin steaks, steaks 5-15 min Turn halfway through 7-8 9 Boil large quFirst set Duration, then End. 9.2 Setting the clock functions 1.

Press + or - to set the necessary clock function. The display shows the indicator for the clock function you set. When the set time ends, the indicator flashes and an acoustic signal sounds for two minutes. With the Duration and End functions, the appliance deactivates automatically. Press a button to stop the signal.

Turn the knob for the oven functions and the knob for the temperature to the off position. 2. For Duration and End, set an oven function and temperature.

This is not necessary for the Minute Minder. Press the Selection button again and again until the indicator for the necessary clock function flashes.

4. 5. 9.3 Cancelling the clock functions hr min 1. 2. Press the Selection button again and again until the necessary function indicator flashes. Press and hold the button -. The clock function goes out after some seconds. 14 [www.electrolux.com](http://www.electrolux.com)

com 10. OVEN - HELPFUL HINTS AND TIPS **WARNING! Refer to the Safety chapters. The temperature and baking times in the tables are guidelines only.**

They depend on the recipes, quality and quantity of the ingredients used. **CAUTION! Use a deep baking tray for very moist cakes. Fruit juices can cause permanent stains on the enamel.** • With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat. When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone. How to use the Baking Tables • We recommend to use the lower temperature the first time.

• If you cannot find the settings for a special recipe, look for the one that is almost the same. • Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level. • Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

10.1 Baking General instructions • Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables. 10.2 Tips on baking Baking results The cake is not browned enough underneath.

The cake sinks (becomes soggy, lumpy, streaky). The cake sinks (becomes soggy, lumpy, streaky). Possible cause Wrong shelf position. The oven temperature is too high. The baking time is too short. Remedy Place the cake lower. The next time you bake set a slightly lower oven temperature.



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Set a longer baking time. Baking times cannot be reduced by setting higher temperatures. Use less liquid.

Pay attention to mixing times, especially if you use a mixing machine. The next time you bake set a higher oven temperature. The next time you bake set a shorter baking time. Set a lower oven temperature and a longer baking time. The cake sinks (becomes soggy, lumpy, streaky). There is too much liquid in the mixture. The oven temperature is too low. The baking time is too long. The oven temperature is too high and the baking time is too short. The cake is too dry. The cake is too dry. The cake browns unevenly. ENGLISH 15 Baking results The cake browns unevenly. The cake is not ready in the baking time given.

Possible cause The mixture is unevenly distributed.

The oven temperature is too low. Remedy Spread the mixture evenly on the baking tray. The next time you bake set a slightly higher oven temperature. 10.3 True Fan Cooking Baking on one oven level Baking in tins Type of baking Ring cake or brioche Madeira cake/fruit cakes Fatless sponge cake Flan base - short pastry Flan base sponge mixture Apple pie (2tins Ø20cm, diagonally off set) 1) Pre-heat the oven Shelf position 2 1-2 3 2 2 Temperature °C 150 - 160 140 - 160 150 - 160 1) 170-180 1) 150 - 170 Time in min.

50 - 70 50 - 90 25 - 40 10 - 25 20 - 25 2-3 160 60 - 90 Cakes/pastries/breads on baking trays Type of baking Cake with crumble topping (dry) Fruit flans (made with yeast dough/ sponge mixture) 1) Fruit flans made with short pastry 1) Use deep pan Shelf position 3 3 3 Temperature °C 150 - 160 150 160 - 170 Time in min. 20 - 40 35 - 55 40 - 80 Biscuits Type of baking Short pastry biscuits Shelf position 3 Temperature °C 150 - 160 Time in min. 10 - 20 16 www.electrolux.com Type of baking Short bread / Pastry Stripes Biscuits made with sponge mixture Pastries made with egg white, meringues Macaroons Biscuits made with yeast dough Puff pastries Rolls Small cakes (20per tray) 1) Pre-heat the oven Shelf position 3 3 3 3 3 3 3 Temperature °C 140 150 - 160 80 - 100 100 - 120 150 - 160 170 - 180 1) 160 1) 150 1) Time in min. 20 - 35 15 - 20 120 - 150 30 - 50 20 - 40 20 - 30 10 - 35 20 - 35 Bakes and gratins table Dish Baguettes topped with melted cheese Stuffed vegetables 1) Pre-heat the oven Shelf position 1 Temperature °C 160 - 170 1) Time in min. 15 - 30 1 160 - 170 30 - 60 Multileveled Baking Cakes/pastries/breads on baking trays Type of baking Cream puffs/ Eclairs Dry streusel cake 1) Pre-heat the oven Shelf position 2 levels 2/4 2/4 Temperature °C 160 - 180 1) 150 - 160 Time in min. 25 - 45 30 - 45 Biscuits/small cakes/pastries/rolls Type of baking Short pastry biscuits Short bread/ Pastry Stripes Shelf position 2 levels 2/4 2/4 Temperature °C 150 - 160 140 Time in min. 20 - 40 25 - 45 ENGLISH 17 Type of baking Biscuits made with sponge mixture Biscuits made with egg white, meringues Macaroons Biscuits made with yeast dough Puff pastries Rolls Small cakes (20per tray) 1) Pre-heat the oven Shelf position 2 levels 2/4 2/4 2/4 2/4 2/4 2/4 Temperature °C 160 - 170 80 - 100 100 - 120 160 - 170 170 - 180 1) 180 1) 150 1) Time in min. 25 - 40 130 - 170 40 - 80 30 - 60 30 - 50 25 - 40 20 - 40 10.

4 Conventional Baking on one level Baking in tins Type of baking Ring cake or brioche Madeira cake/fruit cakes Fatless sponge cake Flan base - short pastry Flan base sponge mixture Apple pie (2tins Ø20cm, diagonally off set) Savoury flan (e. g. quiche lorraine) Cheesecake 1) Pre-heat the oven Shelf position 2 1-2 3 2 2 1-2 1 1-2 Temperature °C 160 - 180 150 - 170 170 1) 190 - 210 1) 170 - 190 180 180 - 220 160 - 180 Time in min. 50 - 70 50 - 90 25 - 40 10 - 25 20 - 25 60 - 90 35 - 60 60 - 90 Cakes/pastries/breads on baking trays Type of baking Plaited bread/ bread crown Shelf position 2 Temperature °C 170 - 190 Time in min. 40 - 50 18 www.electrolux.com Type of baking Christmas stollen Bread (rye bread): 1. First part of baking process. 2. Second part of baking process.

Cream puffs/ eclairs Swiss roll Cake with crumble topping (dry) Buttered almond cake/sugar cakes Fruit flans (made with yeast dough/ sponge mixture) 2) Fruit flans made with short pastry Yeast cakes with delicate toppings (e. g. quark, cream, custard) Pizza (with a lot of topping) 2) Pizza (thin crust) Unleavened bread Tarts (CH) 1) Pre-heat the oven 2) Use deep pan Shelf position 2 Temperature °C 160 - 180 1) Time in min. 50 - 70 1-2 1. 2. 230 1) 160 - 180 1) 1. 2. 20 30 - 60 3 3 3 3 3 3 190 - 210 1) 180 - 200 1) 160 - 180 190 - 210 1) 170 170 - 190 20 - 35 10 - 20 20 - 40 20 - 30 35 - 55 40 - 60 3 160 - 180 1) 40 - 80 1-2 1-2 1 1 190 - 210 1) 220 - 250 1) 230 - 250 210 - 230 30 - 50 15 - 25 10 - 15 35 - 50 Biscuits Type of baking Short pastry biscuits Short bread/ Pastry Stripes Biscuits made with sponge dough Shelf positions 3 3 3 Temperature °C 170 - 190 160 1) 170 - 190 Time in min. 10 - 20 20 - 35 20 - 30 ENGLISH 19 Type of baking Pastries made with egg white, meringues Macaroons Biscuits made with yeast dough Puff pastries Rolls Small cakes (20per tray) 1) Pre-heat the oven Shelf positions 3 3 3 3 3-4 Temperature °C 80 - 100 120 - 130 170 - 190 190 - 210 1) 190 - 210 1) 170 1) Time in min. 120- 150 30 - 60 20 - 40 20 - 30 10 - 55 20 - 30 Bakes and gratins table Dish Pasta bake Lasagne Vegetables au gratin Baguettes topped with melted cheese Sweet bakes Fish bakes Stuffed vegetables 1) Pre-heat the oven Shelf positions 1 1 1 1 Temperature °C 180 - 200 180 - 200 180 - 200 1) 200 - 220 1) Time in min. 45 - 60 35 - 50 15 - 30 15 - 30 1 1 1 180 - 200 180 - 200 180 - 200 40 - 60 40 - 60 40 - 60 10.

5 Pizza Setting Type of baking Pizza (thin crust) 1) Pizza (with a lot of topping) 1) Tarts Spinach flan Quiche Lorraine (Savoury flan) Swiss Flan Cheesecake Apple cake, covered Shelf position 1-2 1-2 1-2 1-2 1-2 1-2 1-2 1-2 Temperature °C 200 - 230 2) 180 - 200 170 - 200 160 - 180 170 - 190 170 - 200 140 - 160 150 - 170 Time Min. 10 - 20 20 - 35 35 - 55 45 - 60 45 - 55 35 - 55 60 - 90 50 - 60 20 www.electrolux.com Type of baking Vegetable pie Unleavened bread Puff pastry flan Flammekuchen Piroggen (Russian version of calzone) 1) Use deep pan 2) Pre-heat the oven Shelf position 1-2 2-3 2-3 2-3 2-3 Temperature °C 160 - 180 230 - 250 2) 160 - 180 2) 230 - 250 2) 180 - 200 2) Time Min. 50 - 60 10 - 20 45 - 55 12 - 20 15 - 25 10.6 Roasting Roasting dishes • Use heat-resistant ovenware to roast (please read the instructions of the manufacturer). • Large roasting joints can be roasted directly in the deep pan (if present) or on the wire shelf above the deep pan. • Roast lean meats in a roasting tin with a lid. This will keep the meat more succulent. • All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.

10.7 Roasting with Conventional Cooking Beef Type of meat Pot roast Roast beef or fillet: rare Roast beef or fillet: medium Roast beef or fillet: well done 1) Pre-heat the oven Quantity 1-1.



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5 kg per cm. of thickness per cm. of thickness per cm. of thickness Shelf position 1 1 1 1 Temperature °C 200 - 230 230 - 250(1) 220 - 230 200 - 220 Time in min. 105 - 150 6-8 8 - 10 10 - 12 Pork Type of meat Shoulder, neck, ham joint Chop, spare rib Meat loaf Porkknuckle (precooked) Quantity 1-1.5 kg 1-1.5 kg 750 g -1 kg 750 g -1 kg Shelf position 1 1 1 1 Temperature °C 210 - 220 180 - 190 170 - 190 200 - 220 Time in min. 90 - 120 60 - 90 50 - 60 90 - 120 ENGLISH 21 Veal Type of meat Roast veal(1) Knuckle of veal Quantity 1 kg 1.  
5-2 kg Shelf position 1 1 Temperature °C 210 - 220 200 - 220 Time in min. 90 - 120 150 - 180 1) use a closed roasting dish Lamb Type of meat Leg of lamb, roast lamb Saddle of lamb Game Type of meat Saddle of hare, leg of hare Saddle of venison Haunch of venison 1) Pre-heat the oven Quantity 1- 1.5 kg 1- 1.5 kg Shelf position 1 1 Temperature °C 210 - 220 210 - 220 Time in min. 90 - 120 40 - 60 Quantity up to 1 kg 1.  
5-2 kg 1.5-2 kg Shelf position 1 1 1 Temperature °C 220 - 240 1) 210 - 220 200 - 210 Time in min. 30 - 40 35 - 40 90 - 120 Poultry Type of meat Poultry portions Half chicken Chicken, poulard Duck Goose Turkey Turkey Quantity 200-250g each 400-500g each 1-1.5 kg 1.5-2 kg 3.  
5-5 kg 2.5-3.5 kg 4-6 kg Shelf position 1 1 1 1 1 1 Temperature °C 220 - 250 220 - 250 220 - 250 210 - 220 200 - 210 200 - 210 180 - 200 Time in min. 20 - 40 35 - 50 50 - 70 80 - 100 150 - 180 120 - 180 180 - 240 22 www.electrolux.com Fish Type of meat Whole fish Quantity 1-1.5 kg Shelf position 1 Temperature °C 210 - 220 Time in min. 40 - 70 10.8 Roasting with Turbo Grilling Beef Type of meat Roast beef or fillet: rare Roast beef or fillet: medium Roast beef or fillet: well done 1) Pre-heat the oven Quantity per cm. of thickness per cm.

of thickness per cm. of thickness Shelf position 1 1 1 Temperature °C 190 - 200 1) 180 - 190 170 - 180 Time min. 5-6 6-8 8 - 10 Pork Type of meat Shoulder, neck, ham joint Chop, spare rib Meat loaf Porkknuckle (precooked) Veal Type of meat Roast veal Knuckle of veal Lamb Type of meat Leg of lamb, roast lamb Quantity 1-1.5 kg Shelf position 1 Temperature °C 150 - 170 Time min. 100 - 120 Quantity 1 kg 1.5-2 kg Shelf position 1 1 Temperature °C 160 - 180 160 - 180 Time min. 90 - 120 120 - 150 Quantity 1-1.5 kg 1-1.5 kg 750 g -1 kg 750 g -1 kg Shelf position 1 1 1 1 Temperature °C 160 - 180 170 - 180 160 - 170 150 - 170 Time min. 90 - 120 60 - 90 50 - 60 90 - 120 ENGLISH 23 Type of meat Saddle of lamb Poultry Type of meat Poultry portions Half chicken Chicken, poulard Duck Goose Turkey Turkey Quantity 1-1.

5 kg Shelf position 1 Temperature °C 160 - 180 Time min. 40 - 60 Quantity 200-250 g each 400-500 g each 1-1.5 kg 1.5-2 kg 3.5-5 kg 2.  
5-3.5 kg 4-6 kg Shelf position 1 1 1 1 1 1 Temperature °C 200 - 220 190 - 210 190 - 210 180 - 200 160 - 180 160 - 180 140 - 160 Time min. 30 - 50 35 - 50 50 - 70 80 - 100 120 - 180 120 - 150 150 - 240 10.9 Grilling Always use the grilling function with maximum temperature setting Always grill with the oven door closed Always pre-heat the empty oven with the grill functions for 5 minutes. • Set the shelf in the shelf level as recommended in the grilling table. • Always set the pan to collect the fat into the first shelf level. • Grill only flat pieces of meat or fish. The grilling area is set in centre of the shelf Grilling Food types for grilling Burgers Pork fillet Sausages Fillet steaks, veal steaks Toast Toast with topping 1) Pre-heat the oven Shelf position 4 4 4 4 4-5 4 Temperature °C max 1) max max max max 1) max Grilling time in min. 1st side 9 - 15 10 - 12 10 - 12 7 - 10 1-4 6-8 2nd side 8 - 13 6 - 10 6-8 6-8 1-4 - 24 www.electrolux.com 10.10 Drying Cover the oven shelves with baking parchment. For best results: deactivate the appliance after half the time required. Open the appliance door and let the appliance cool down. After that finish the drying process.

Vegetables Food to be dried Beans Peppers Vegetables for sour Mushrooms Herbs Fruit Food to be dried Plums Apricots Apple slices Pears Shelf position 1 level 3 3 3 3 2 levels 2/4 2/4 2/4 2/4 Temperature °C 60 - 70 60 - 70 60 - 70 60 - 70 Time in hours (Guideline) 8 - 10 8 - 10 6-8 6-9 Shelf position 1 level 3 3 3 3 2 levels 2/4 2/4 2/4 2/4 Temperature °C 60 - 70 60 - 70 60 - 70 50 - 60 40 - 50 Time in hours (Guideline) 6-8 5-6 5-6 6-8 2-3 10.11 Defrosting Remove the food packaging. Put the food on a plate. Do not cover it with a bowl or a plate. This can extend the defrost time. Use the first oven shelf position. The one on the bottom. Dish Defrosting time in min. 100 - 140 100 - 140 90 - 120 25 - 35 30 - 40 30 - 40 80 - 100 60 Further defrosting time in min. 20 - 30 20 - 30 20 - 30 10 - 15 10 - 20 10 - 15 10 - 15 60 Comment Place the chicken on an upturned saucer placed on a large plate Turn halfway through Turn halfway through Turn halfway through Cream can also be whipped when still slightly frozen in places - Chicken, 1000 g Meat, 1000 g Meat, 500 g Trout, 150 g Strawberries, 300 g Butter, 250 g Cream, 2 x 200 g Gateau, 1400 g ENGLISH 25 11.

OVEN - CARE AND CLEANING WARNING! Refer to the Safety chapters. • Clean the front of the appliance with a soft cloth with warm water and cleaning agent. • To clean metal surfaces, use a usual cleaning agent • Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on. • Clean stubborn dirt with a special oven cleaner.  
• Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent. • If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can destroy the nonstick coating. Stainless steel or aluminium appliances Clean the oven door with a wet sponge only.  
Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions. 11.1 Shelf supports You can remove the shelf supports to clean the side walls. Removing the shelf supports 1. Pull the front of the shelf support away from the side wall. 2. Pull the rear end of the shelf support away from the side wall and remove it. 1 2 Installing the shelf supports Install the shelf supports in the opposite sequence.

Valid with telescopic runners: The retaining pins on the telescopic shelf runners must point to the front! CAUTION! Make sure that the longer fixing wire is in the front. The ends of the two wires must point to the rear. Incorrect installation can cause damage to the enamel. 26 www.electrolux.com 11.2 Cleaning the oven door To make the cleaning easier, remove the door. WARNING! Make sure that the glass panels are cool before you clean the glass door. There is a risk that the glass could break. WARNING! When the door glass panels are damaged or have scratches, the glass becomes weak and can break. To prevent this, you must replace them.



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For more instructions, contact your local Service Centre. Removing the door: 1. 2. 3.

4. 1 2 Open the door fully. Move the slider until you hear a click. Close the door until the slider locks. Remove the door.

To remove the door, pull the door outwards first from one side, and then the other. When the cleaning procedure is completed, insert the oven door in the opposite sequence. Make sure that you hear a click when you insert the door. Use force if necessary. 11.3 Oven glass panels The door glass on your product can be different in type and shape from the examples you see in the diagrams. The number of glasses can also be different. Removing and cleaning the door glasses 1. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal. B ENGLISH 27 2.

3. 4. Pull the door trim to the front to remove it. Hold the door glass panels on their top edge one by one and pull them upwards from the guide. Clean the door glass panels. To install panels, do the above steps in the opposite sequence. CAUTION! The removable glass panels have a marking on one side. Make sure that the marking is in the top left corner. 11.5 Removing the drawer The drawer below the oven can be removed for cleaning.

1. Pull the drawer out until it stops. 11.4 Oven lamp WARNING! Be careful when you change the oven lamp. There is a risk of electrical shock.

Before you change the oven lamp: • Deactivate the oven. • Remove the fuses in the fuse box or deactivate the circuit breaker. Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover. Replacing the oven lamp You can find the lamp glass cover at the back of the cavity. Turn the lamp glass cover counterclockwise to remove it.

2. Clean the glass cover. 3. Replace the oven lamp with an applicable 300 °C heat-resistant oven lamp. 1. 2 1 2. Lift the drawer at a small angle and remove it from the drawer support rails. Inserting the drawer Set the drawer on the support rails. Make sure that the catches engage correctly into the rails. 2.

Lower the drawer until it is horizontal and push it in. 1. Use the same oven lamp type. 4. WARNING! When the oven is in use, heat can build up in the drawer.

Do not keep flammable things in there (e.g. cleaning materials, plastic bags, oven gloves, paper, cleaning sprays, etc.). Install the glass cover.

12. WHAT TO DO IF... WARNING! Refer to the Safety chapters. 28 www.electrolux.com Problem The hob does not operate The oven does not heat up The oven does not heat up The oven does not heat up Possible cause Remedy The heat setting is not set Set the heat setting The oven is not switched on The clock is not set The necessary settings are not set The fuse in the fuse box is released Switch on the oven Set the clock Control the settings Control the fuse.

If the fuse is released more than one time, refer to a qualified electrician. Replace the oven lamp Do not leave the dishes in the oven for longer than 15-20 minutes after the cooking process ends Reset the clock If the cooking zone must be hot, speak to the Service Centre. The oven lamp does not operate Steam and condensation settle on the food and in the oven cavity The display shows "12.00" The residual heat indicator does not come on The oven lamp is defective You left the dish in the oven for too long A power cut The cooking zone is not hot because it operated only for a short time. If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

We recommend that you write the data here: Model (MOD.) Product number (PNC) Serial number (S.N.) The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity. ....

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..... 13. INSTALLATION WARNING! Refer to the Safety chapters.

Voltage Frequency 230 V 50 Hz Dimensions Height Width Depth Oven capacity 847 - 867 mm 596 mm 600 mm 74 l 13.1 Location of the appliance You can install your freestanding appliance with cabinets on one or two sides and in the corner. ENGLISH 29 B A Minimum distances Dimension A B mm 2 685 Make sure you install the anti-tilt protection at the correct height. 1. 13.2 Levelling Use small feet on the bottom of appliance to set the appliance top surface level with other surfaces. 2. 3. 13.3 Anti-tilt protection CAUTION! You must install the anti-tilt protection.

If you do not install it, the appliance can tilt. Your appliance has the symbol shown on the picture (if applicable) to remind you about the installation of the anti-tilt protection. Set the correct height and area for the appliance before you attach the anti-tilt protection. Install the anti-tilt protection 77 mm down from the top surface of the appliance and 49 mm from the left side of the appliance into the circular hole on the bracket (see fig.).

Screw it into the solid material or use applicable reinforcement (wall). You can find the hole on the left side at the back of the appliance (see fig.). Lift the front of the appliance (1) and put it in the middle of the space between the cupboards (2). If the space between the bench cupboards is larger than the width of the appliance, you must adjust the side measurement to centre the appliance.

Make sure that the surface behind the appliance is smooth. 30 www.electrolux.com 49 mm 13.4 Electrical installation The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety information". This appliance is supplied without a main plug or a main cable. Applicable cable types: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F. 77 mm 1 2 14. ENVIRONMENT CONCERNS Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it.

Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the



symbol with the household waste. Return the product to your local recycling facility or contact your municipal office. ΕΛΛΗΝΙΚΑ 31 ΠΕΡΙΕΧΟΜΕΝΑ 1. 2.

3. 4. 5. 6. 7.

8. 9. 10. 11. 12.

13. ΠΛΗΡΟΦΟΡΪΕΣ ΓΙΑ ΤΗΝ ΑΣΦΑΛΕΙΑ . . . .

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.. ΤΙ ΝΑ ΚΑΝΕΤΕ ΑΝ...

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32 [www.electrolux.com](http://www.electrolux.com) 1. ΠΛΗΡΟΦΟΡΪΕΣ ΓΙΑ ΤΗΝ ΑΣΦΑΛΕΙΑ Πριν από την εγκατάσταση και τη χρήση της συσκευής, διαβάστε προσεκτικά τις παρεχόμενες οδηγίες. Ο κατασκευαστής δεν ευθύνεται αν προκληθεί τραυματισμός ή ζημιά από λανθασμένη εγκατάσταση και χρήση.

Να φυλάσσετε πάντα αυτές τις οδηγίες μαζί με τη συσκευή για μελλοντική αναφορά. 1.1 Ασφάλεια παιδιών και ευπαθών ατόμων **ΠΡΟΕΙΔΟΠΟΙΗΣΗ** Κίνδυνος ασφυξίας, τραυματισμού ή μόνιμης αναπηρίας. • Η συσκευή αυτή μπορεί να χρησιμοποιηθεί από παιδιά ηλικίας 8 ετών και άνω και από άτομα με μειωμένες σωματικές, αισθητηριακές ή πνευματικές δυνατότητες ή έλλειψη εμπειρίας και γνώσης, εάν επιβλέπονται από ενήλικα ή άτομο υπεύθυνο για την ασφάλειά τους. • Μην αφήνετε τα παιδιά να παίζουν με τη συσκευή. • Φυλάσσετε όλα τα υλικά συσκευασίας μακριά από τα παιδιά. • Κρατάτε τα παιδιά και τα κατοικίδια ζώα μακριά από τη συσκευή όταν λειτουργεί ή όταν ψύχεται. Τα προσβάσιμα μέρη είναι πολύ ζεστά. • Εάν η συσκευή διαθέτει διάταξη ασφαλείας για παιδιά, συνιστάται η ενεργοποίησή της. • Ο καθαρισμός και η συντήρηση από το χρήστη δεν πρέπει να πραγματοποιούνται από παιδιά χωρίς επίβλεψη.

1.2 Γενικές πληροφορίες για την ασφάλεια • Η συσκευή και τα προσβάσιμα μέρη της θερμαίνονται κατά τη χρήση. Μην αγγίζετε τις αντιστάσεις. • Μη χρησιμοποιείτε τη συσκευή με εξωτερικό χρονοδιακόπτη ή με χωριστό σύστημα τηλεχειρισμού. • Το μαγείρεμα χωρίς επιτήρηση σε εστίες με λάδι ή λίπος μπορεί να είναι επικίνδυνο και να προκαλέσει πυρκαγιά.



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*ΕΛΛΗΝΙΚΑ 33 • Μην προσπαθήσετε ποτέ να σβήσετε μια φωτιά με νερό. Απε- νεργοποιήστε τη συσκευή και στη συνέχεια καλύψτε τη φλόγα με ένα καπάκι ή μια πυρίμαχη κουβέρτα. • Μην φυλάσσετε αντικείμενα επάνω στις επιφάνειες μαγειρέματος. • Μην χρησιμοποιείτε ατμοκαθαριστή για τον καθαρισμό της συ- σκευής. • Τα μεταλλικά αντικείμενα όπως μαχαίρια, πιρούνια, κουτάλια και καπάκια δεν πρέπει να τοποθετούνται στην επιφάνεια των εστιών, καθώς ενδέχεται να θερμανθούν υπερβολικά.*

*• Μην χρησιμοποιείτε ισχυρά διαβρωτικά καθαριστικά ή αιχμηρές μεταλλικές ξύστρες για να καθαρίσετε τη γυάλινη πόρτα του φούρνου, καθώς μπορεί να χαράξουν την επιφάνεια, και αυτό μπορεί να προκαλέσει θραύση του γυαλιού. • Να είστε προσεκτικοί όταν αγγίζετε το συρτάρι αποθήκευσης. Μπορεί να θερμανθεί πολύ. • Για να αφαιρέσετε τις πλευρικές σχάρες, πρώτα τραβήξτε να αποσπάσετε το μπροστινό άκρο της πλευρικής σχάρας και κατό- πιν το πίσω άκρο από τα πλαϊνά τοιχώματα. Τοποθετήστε τις πλευρικές σχάρες, ακολουθώντας την αντίστροφη σειρά. • Εάν υπάρχουν ρωγμές στην ναλοκεραμική επιφάνεια, απενεργο- ποιήστε τη συσκευή για να αποφύγετε πιθανή ηλεκτροπληξία. 2. ΟΔΗΓΊΕΣ ΓΙΑ ΤΗΝ ΑΣΦΑΛΕΙΑ 2.1 Εγκατάσταση ΠΡΟΕΙΔΟΠΟΙΗΣΗ Η εγκατάσταση αυτής της συσκευής πρέπει να εκτελείται μόνο από κατάλλη- λα καταρτισμένο άτομο. • Αφαιρέστε όλα τα υλικά της συσκευασίας.*

*• Εάν η συσκευή έχει υποστεί ζημιά, μην προ- βείτε σε εγκατάσταση ή χρήση της.*



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• Ακολουθείτε τις οδηγίες εγκατάστασης που παρέχονται με τη συσκευή. • Να είστε πάντα προσεκτικοί κατά τη μετακίνηση της συσκευής, καθώς είναι βαριά. Φοράτε πάντα γάντια ασφαλείας. • Μην τραβάτε τη συσκευή από τη λαβή. • Τηρείτε την ελάχιστη απόσταση από τις άλλες συσκευές και μονάδες. • Βεβαιωθείτε ότι οι κατασκευές κάτω από τις οποίες ή δίπλα στις οποίες εγκαθίσταται η συσκευή είναι ασφαλείς. • Οι πλευρές της συσκευής πρέπει να πρόσκεινται σε συσκευές ή μονάδες με το ίδιο ύψος. • Μην εγκαθιστάτε τη συσκευή επάνω σε πλατφόρμα. • Μην τοποθετείτε τη συσκευή δίπλα σε πόρτα ή κάτω από παράθυρο.

Έτσι, αποτρέπεται η πτώση ζεστών μαγειρικών σκευών από τη συσκευή κατά το άνοιγμα της πόρτας ή του παραθύρου. 34 [www.electrolux.com](http://www.electrolux.com)  
ΠΡΟΕΙΔΟΠΟΙΗΣΗ Βεβαιωθείτε ότι έχει τοποθετηθεί ένα μέσο σταθεροποίησης, ώστε να αποτρέπεται η ανατροπή της συσκευής. Ανατρέξτε στο κεφάλαιο «Εγκατάσταση».

χιστη απόσταση 3 χιλιοστών μεταξύ των επαφών. 2.2 Χρήση ΠΡΟΕΙΔΟΠΟΙΗΣΗ Κίνδυνος τραυματισμού, εγκαυμάτων ή ηλεκτροπληξίας.  
• Μην εφαρμόζετε πίεση στην πόρτα της συσκευής όταν είναι ανοιχτή. • Μη χρησιμοποιείτε εξωτερικό χρονοδιακόπτη ή ξεχωριστό σύστημα τηλεχειρισμού για τη λειτουργία της συσκευής.

• Κρατάτε πάντα κλειστή την πόρτα της συσκευής όταν η συσκευή βρίσκεται σε λειτουργία.

• Μην τραβάτε το καλώδιο τροφοδοσίας για να αποσυνδέσετε τη συσκευή. Τραβάτε πάντα το φις τροφοδοσίας.



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