product information sheet

Trade Mark	Electrolux
Model	KDFEC40X 944171739
Energy Efficiency index EEI – Top Oven	106.8
Energy Efficiency index EEI – Main Oven	95.1
Energy Efficiency Class – Top Oven	A
Energy Efficiency Class – Main Oven	A
Energy consumption with a standard load, conventional mode (kWh/cycle) – Top Oven	0.78
Energy consumption with a standard load, conventional mode(kWh/cycle) – Main Oven	0.94
Energy consumption with a standard load, fan-forced mode (kWh/cycle) – Main Oven	0.77
Number of cavities	2
Heat source	Electricity
Volume (l) – Top Oven	42
Volume (l) - Main Oven	61

Product information according to Commission regulation (EU) No 66/2014

Attribute Name	Position	Symbol	Value	Unit
Model Denomination			KDFEC40X 944171739	
Type of oven			Double Cavity Built-in Electric Oven	
Mass of the appliance		M	45,0	Kg
Number of cavities			2	
Heat source per cavity (electricity or gas)			Electrical	
Volume per cavity	Top Oven	V	42	L
	Main Oven	V	61	L
Energy consumption (electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy)	Top Oven	$EC_{electric\ cavity}$	0.78	kwh/cycle
	Main Oven	$EC_{electric\ cavity}$	0.94	kwh/cycle
Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy)	Main Oven	$EC_{electric\ cavity}$	0.77	kwh/cycle
Energy Efficiency Index per cavity	Top Oven	EEI_{cavity}	106.8	
	Main Oven	EEI_{cavity}	95.1	

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

Suggestions for a correct use in order to reduce the environmental impact:
• Make sure that the oven door is closed properly when the oven operates. Do not open the door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.
• Use metal cookware to improve energy saving.
• When possible, do not preheat the oven before cooking.
• Keep breaks between baking as short as possible when you prepare a few dishes at one time.
• Other information available on chapter “Energy Efficiency” of User Manual