



**Electrolux**  
REX



FV73

EN STEAM OVEN

USER MANUAL

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## WE'RE THINKING OF YOU

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## CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.

## 1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not

responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

## 1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children of less than 3 years should be kept away unless continuously supervised.

## 1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- 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.
- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.
- 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.

## 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.

### 2.2 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. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially 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.

- This appliance complies with the E.E.C. Directives.

## 2.3 Use



### WARNING!

Risk of injury, burns and electrical shock or explosion.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



### WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of 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.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.

## 2.4 Steam Cooking



### WARNING!

Risk of burns and damage to the appliance.

- Released Steam can cause burns:
  - Do not open the appliance door during the steam cooking operation.
  - Open the appliance door with care after the steam cooking operation.

## 2.5 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.

## 2.6 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.

## 2.7 Disposal



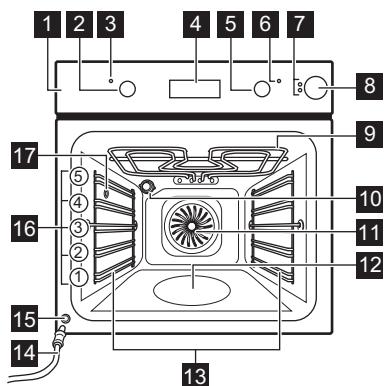
### WARNING!

Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

## 3. PRODUCT DESCRIPTION

### 3.1 General overview



- 1 Control panel
- 2 Knob for the oven functions
- 3 Power lamp / symbol / indicator
- 4 Electronic programmer
- 5 Knob for the temperature
- 6 Temperature lamp / symbol / indicator
- 7 Water tank indicator
- 8 Water drawer
- 9 Heating element
- 10 Lamp
- 11 Fan
- 12 Aqua cleaning container
- 13 Shelf support, removable
- 14 Draining pipe
- 15 Water outlet valve
- 16 Shelf positions
- 17 Steam inlet

### 3.2 Accessories

- **Wire shelf**  
For cookware, cake tins, roasts.
- **Aluminium baking tray**

For cakes and biscuits.

- **Grill- / Roasting pan**  
To bake and roast or as pan to collect fat.

## 4. BEFORE FIRST USE



### WARNING!

Refer to Safety chapters.

### 4.1 Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.



Refer to "Care and cleaning" chapter.

Clean the appliance before first use. Put the accessories and the removable shelf supports back to their initial position.

## 4.2 Setting the time

You must set the time before you operate the oven.

The indicator for the Time of day function flashes when you connect the appliance to the electrical supply, when there was a power cut or when the timer is not set.

Press the **+** or **-** button to set the correct time.

After approximately five seconds, the flashing stops and the display shows the time of day you set.

## 4.3 Changing the time



You cannot change the time of day if the Duration **|→|** or End **→|** function operates.

Press **①** again and again until the indicator for the Time of Day function flashes.

To set a new time, refer to "Setting the time".

## 4.4 Preheating

Preheat the empty appliance to burn off the remaining grease.

1. Set the function **□** and the maximum temperature.
2. Let the appliance operate for 1 hour.
3. Set the function **□** and the maximum temperature.
4. Let the appliance operate for 15 minutes.
5. Set the function **□** and the maximum temperature.
6. Let the appliance operate for 15 minutes.

Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow in the room is sufficient.

Let the oven cool down. Dampen a soft cloth with warm water and a little mild washing-up liquid and use this to clean the oven cavity.

# 5. DAILY USE



## WARNING!

Refer to Safety chapters.

## 5.1 Activating and deactivating the appliance



**It depends on the model if your appliance has knob symbols, indicators or lamps:**

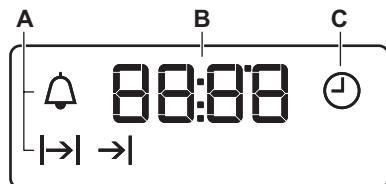
- The indicator comes on when the oven heats up.
- The lamp comes on when the appliance operates.
- The symbol shows whether the knob controls the oven functions or the temperature.

1. Turn the knob for the oven functions to select an oven function.
2. Turn the knob for the temperature to select a temperature.
3. To deactivate the appliance turn the knobs for the oven functions and temperature to the off position.

## 5.2 Oven functions

Oven function	Application
	Off position The appliance is off.
	Light To activate the lamp without a cooking function.
	Conventional Cooking / Aqua Cleaning To bake and roast food on 1 shelf position. For more information about Aqua Cleaning, refer to the chapter "Care and cleaning".
	Top Heat To brown bread, cakes and pastries. To finish cooked dishes.
	Bottom Heat To bake cakes with crispy bottom and to preserve food.
	Fast Grilling To grill flat food in large quantities and to toast bread.
	Turbo Grilling To roast larger meat joints or poultry with bones on 1 shelf position. Also to make gratins and to brown.
	True Fan Cooking / Defrost To bake on up to 3 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking. To defrost frozen food.
	Pizza Setting To bake food on 1 shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
	True Fan + Steam To steam dishes. Use this function to decrease the length of the cooking time and to preserve the vitamins and nutrients in the food. Select the function and set the temperature between 130 °C to 230 °C.

## 5.3 Display



- A)** Function indicators
- B)** Time display
- C)** Function indicator

## 5.4 Buttons

Button	Function	Description
—	MINUS	To set the time.
⌚	CLOCK	To set a clock function.
+	PLUS	To set the time.

## 5.5 Steam Cooking

1. Set the function .
2. Press the cover of the water drawer to open it. Fill the water drawer with water until the Tank Full indicator comes on.

The maximum capacity of the tank is 900 ml. It is sufficient for approximately 55 - 60 minutes of cooking.



Use only water as the liquid. Do not use filtered (demineralised) or distilled water. Do not use other liquids.  
Do not put flammable or alcoholic liquids (grappa, whisky, cognac, etc.) into the water drawer.

3. Push the water drawer into its initial position.
4. Prepare the food in the correct cookware.
5. Set the temperature between 130 °C and 230 °C.  
Steam cooking does not give good results in temperatures above 230 °C.



**WARNING!**  
Wait a minimum of 60 minutes after each use of the steam function in order to prevent hot water from exiting the water outlet valve.

Empty the water tank after the steam cooking is completed.



**CAUTION!**  
The appliance is hot. There is a risk of burns. Be careful when you empty the water drawer.

## 5.6 Tank empty indicator

The indicator  shows that the tank is empty and must be refilled.

For more information refer to "Steam Cooking".

## 5.7 Tank Full indicator

The indicator  shows that the oven is prepared for steam cooking.



If you put too much water into the tank, the safety outlet moves the excess water to the bottom of the oven.  
Remove the water with a sponge or cloth.

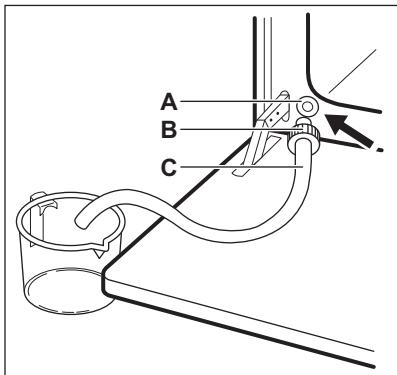
## 5.8 Emptying the water tank



### CAUTION!

Make sure that the appliance is cool before you start to empty the water tank.

1. Prepare the draining pipe (C), included in the same package with the user manual. Put the connector (B) onto one of the ends of the draining pipe.
2. Put the second end of the draining pipe (C) into a container. Put it at a lower position than the outlet valve (A).



3. Open the oven door and put the connector (B) into the outlet valve (A).

4. Push the connector again and again when you empty the water tank.



The tank can have some water when the tank

empty indicator  is on. Wait until the water flow from the water outlet valve stops.

5. Remove the connector from the valve when the water stops flowing.



Do not use the drained water to fill the water tank again.

## 6. CLOCK FUNCTIONS

### 6.1 Clock functions table

Clock function	Application
 Time of day	To set, change or check the time of day.
 Minute Minder	To set countdown time. This function has no effect on the operation of the appliance.
 Duration	To set the cooking time of the oven.
 End	To set the time of day when the oven should deactivate.



You can use the functions Duration  and End  at the same time to set the time for how long the appliance should operate and when the appliance should deactivate. This lets you activate the appliance with a delay in time. First set the Duration  and then the End .

2. Press  or  to set the time for the necessary clock function. The clock function operates. The display shows the indicator for the clock function you set.



For the Minute Minder function the display shows the time left.

3. When the time ends the indicator of the clock function flashes and an acoustic signal sounds. Press a button to stop the signal.

4. Turn the knob for the oven functions and the knob for the temperature to the off position.



With the Duration  and End  functions, the appliance deactivates automatically.

### 6.2 Setting the clock functions

For Duration  and End , set an oven function and temperature of cooking. This is not necessary for the Minute Minder .

1. Press  again and again until the indicator for the necessary clock function starts to flash.

### 6.3 Cancelling the clock functions

1. Press the  again and again until the necessary function indicator flashes.

2. Press and hold .

The clock function goes out after some seconds.

## 7. USING THE ACCESSORIES



### WARNING!

Refer to Safety chapters.

### 7.1 Accessories for steam cooking

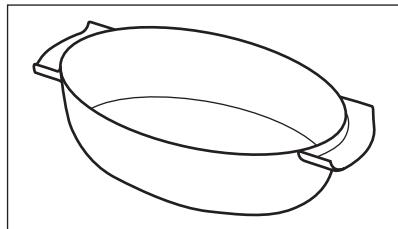


The steam kit accessories are not supplied with the appliance. For more information, please contact your local supplier.

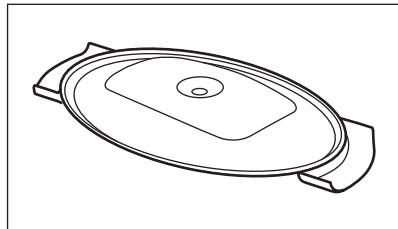
#### The dietary baking dish for steam cooking functions

The dish consists of a glass bowl, a lid with a hole for the injector tube (C) and a steel grill to put at the bottom of the baking dish.

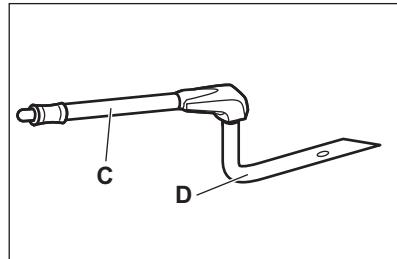
#### Glass bowl (A)



#### Lid (B)

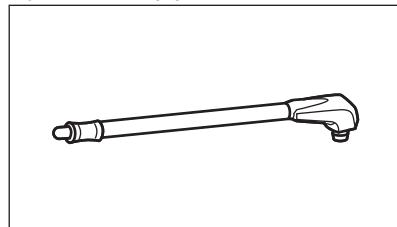


#### The injector and the injector tube

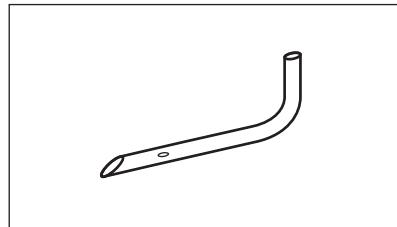


"C" is the injector tube for steam cooking, "D" is the injector for direct steam cooking.

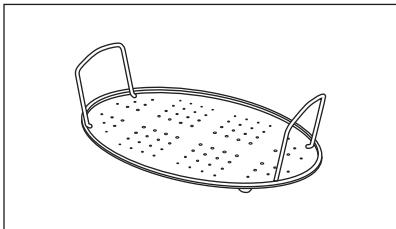
#### Injector tube (C)



#### Injector for direct steam cooking (D)



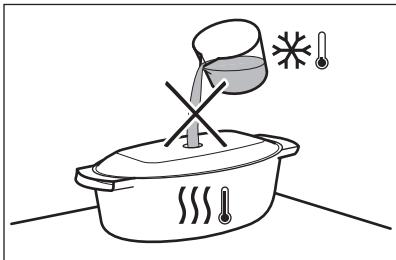
### Steel grill (E)



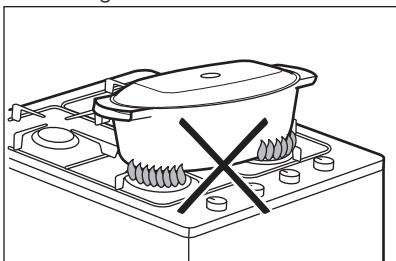
- Do not put the hot baking dish on cold / wet surfaces.



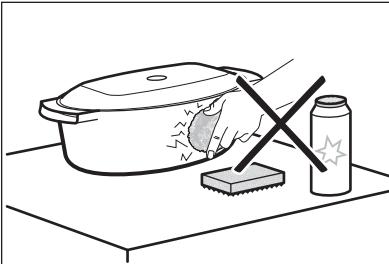
- Do not put cold liquids in the baking dish when it is hot.



- Do not use the baking dish on a hot cooking surface.



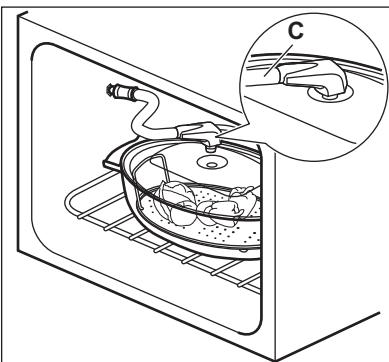
- Do not clean the baking dish with abrasives, scourers and powders.



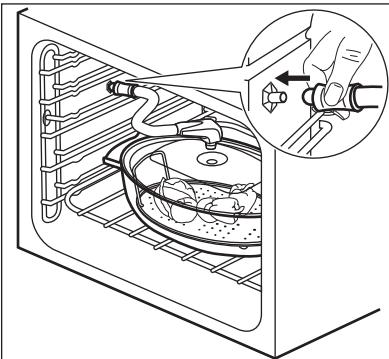
### 7.2 Steam cooking in a dietary baking dish

Put the food onto the steel grill in the baking dish and put the lid on it.

1. Put the injector tube into the special hole in the lid of the dietary baking dish.



2. Put the baking dish onto the second shelf position from the bottom.
3. Put the other end of the injector tube into the steam inlet.



Make sure that you do not crush the injector tube or let it touch a heating element on the top of the oven.

- Set the oven for the steam cooking function.

### 7.3 Direct steam cooking

Put the food onto the steel grill in the baking dish. Add some water.



#### CAUTION!

Do not use the lid of the dish.



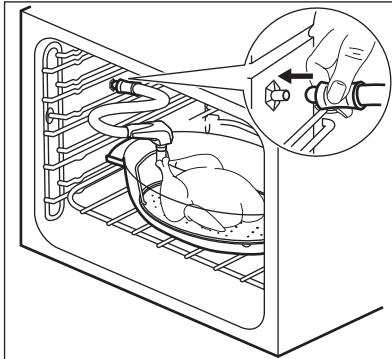
#### WARNING!

Be careful when you use the injector when the oven operates. Always use oven gloves to touch the injector when the oven is hot. Always remove the injector from the oven when you do not use a steam function.



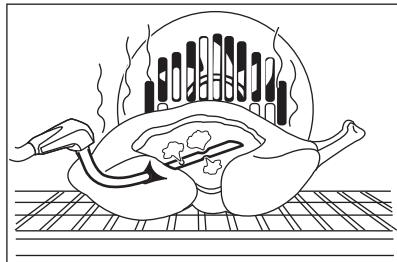
The injector tube is specially made for cooking and does not contain dangerous materials.

- Put the injector (D) into the injector tube (C). Connect the other end into the steam inlet.



- Put the baking dish onto the first or second shelf position from the bottom. Make sure that you do not crush the injector tube or let it touch a heating element on the top of the oven.
- Set the oven for the steam cooking function.

When you cook food such as chicken, duck, turkey, kid or large fish, put the injector (D) directly into the empty part of the meat. Make sure that you do not cause a blockage of the holes.



For more information about steam cooking, refer to the cooking tables for steam cooking in the chapter "Hints and Tips".

## 8. ADDITIONAL FUNCTIONS

### 8.1 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan

can continue to operate until the appliance cools down.

## 8.2 Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this,

the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

# 9. HINTS AND TIPS



### **WARNING!**

Refer to Safety chapters.



The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

## 9.1 General information

- The appliance has five shelf positions. Count the shelf positions from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put

aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

## 9.2 Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.

## 9.3 Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

## 9.4 Cooking times

Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

## 9.5 Baking and roasting table

### Cakes

Food	Conventional Cook- ing		True Fan Cooking		Time (min)	Com- ments
	Tempera- ture (°C)	Shelf po- sition	Tempera- ture (°C)	Shelf po- sition		
Whisked recipes	170	2	160	3 (2 and 4)	45 - 60	In a cake mould
Short- bread dough	170	2	160	3 (2 and 4)	20 - 30	In a cake mould
Buttermilk cheese- cake	170	1	165	2	60 - 80	In a 26 cm cake mould
Apple cake (Ap- ple pie) <sup>1)</sup>	170	2	160	2 (left and right)	80 - 100	In two 20 cm cake moulds on a wire shelf
Strudel	175	3	150	2	60 - 80	In a baking tray
Jam-tart	170	2	165	2 (left and right)	30 - 40	In a 26 cm cake mould
Sponge cake	170	2	160	2	50 - 60	In a 26 cm cake mould
Christmas cake / Rich fruit cake <sup>1)</sup>	160	2	150	2	90 - 120	In a 20 cm cake mould
Plum cake <sup>1)</sup>	175	1	160	2	50 - 60	In a bread tin
Small cakes - one level	170	3	140 - 150	3	20 - 30	In a baking tray
Small cakes - two levels	-	-	140 - 150	2 and 4	25 - 35	In a baking tray
Small cakes - three lev- els	-	-	140 - 150	1, 3 and 5	30 - 45	In a baking tray

Food	Conventional Cook- ing		True Fan Cooking		Time (min)	Com- ments
	Tempera- ture (°C)	Shelf po- sition	Tempera- ture (°C)	Shelf po- sition		
Biscuits / pastry stripes - one level	140	3	140 - 150	3	30 - 35	In a baking tray
Biscuits / pastry stripes - two levels	-	-	140 - 150	2 and 4	35 - 40	In a baking tray
Biscuits / pastry stripes - three lev- els	-	-	140 - 150	1, 3 and 5	35 - 45	In a baking tray
Meringues - one level	120	3	120	3	80 - 100	In a baking tray
Merin- gues- two levels <sup>1)</sup>	-	-	120	2 and 4	80 - 100	In a baking tray
Buns <sup>1)</sup>	190	3	190	3	12 - 20	In a baking tray
Eclairs - one level	190	3	170	3	25 - 35	In a baking tray
Eclairs - two levels	-	-	170	2 and 4	35 - 45	In a baking tray
Plate tarts	180	2	170	2	45 - 70	In a 20 cm cake mould
Rich fruit cake	160	1	150	2	110 - 120	In a 24 cm cake mould
Victoria sandwich	170	1	160	2 (left and right)	50 - 60	In a 20 cm cake mould

**1)** Preheat the oven for 10 minutes.

## Bread and pizza

Food	Conventional Cook- ing		True Fan Cooking		Time (min)	Com- ments
	Tempera- ture (°C)	Shelf po- sition	Tempera- ture (°C)	Shelf po- sition		
White bread <sup>1)</sup>	190	1	190	1	60 - 70	1 - 2 pieces, 500 gr per piece
Rye bread	190	1	180	1	30 - 45	In a bread tin
Bread rolls <sup>1)</sup>	190	2	180	2 (2 and 4)	25 - 40	6 - 8 rolls in a baking tray
Pizza <sup>1)</sup>	230 - 250	1	230 - 250	1	10 - 20	In a baking tray or a deep pan
Scones <sup>1)</sup>	200	3	190	3	10 - 20	In a baking tray

**1)** Preheat the oven for 10 minutes.

## Flans

Food	Conventional Cook- ing		True Fan Cooking		Time (min)	Com- ments
	Tempera- ture (°C)	Shelf po- sition	Tempera- ture (°C)	Shelf po- sition		
Pasta flan	200	2	180	2	40 - 50	In a mould
Vegetable flan	200	2	175	2	45 - 60	In a mould
Quiches <sup>1)</sup>	180	1	180	1	50 - 60	In a mould
Lasagne <sup>1)</sup>	180 - 190	2	180 - 190	2	25 - 40	In a mould
Cannello- ni <sup>1)</sup>	180 - 190	2	180 - 190	2	25 - 40	In a mould

**1)** Preheat the oven for 10 minutes.

## Meat

Food	Conventional Cook- ing		True Fan Cooking		Time (min)	Com- ments
	Tempera- ture (°C)	Shelf po- sition	Tempera- ture (°C)	Shelf po- sition		
Beef	200	2	190	2	50 - 70	On a wire shelf
Pork	180	2	180	2	90 - 120	On a wire shelf
Veal	190	2	175	2	90 - 120	On a wire shelf
English roast beef, rare	210	2	200	2	50 - 60	On a wire shelf
English roast beef, medium	210	2	200	2	60 - 70	On a wire shelf
English roast beef, well done	210	2	200	2	70 - 75	On a wire shelf
Shoulder of pork	180	2	170	2	120 - 150	With rind
Shin of pork	180	2	160	2	100 - 120	2 pieces
Lamb	190	2	175	2	110 - 130	Leg
Chicken	220	2	200	2	70 - 85	Whole
Turkey	180	2	160	2	210 - 240	Whole
Duck	175	2	220	2	120 - 150	Whole
Goose	175	2	160	1	150 - 200	Whole
Rabbit	190	2	175	2	60 - 80	Cut in pieces
Hare	190	2	175	2	150 - 200	Cut in pieces
Pheasant	190	2	175	2	90 - 120	Whole

## Fish

Food	Conventional Cook- ing		True Fan Cooking		Time (min)	Com- ments
	Tempera- ture (°C)	Shelf po- sition	Tempera- ture (°C)	Shelf po- sition		
Trout / Sea bream	190	2	175	2	40 - 55	3 - 4 fish
Tuna fish / Salmon	190	2	175	2	35 - 60	4 - 6 fillets

## 9.6 Turbo Grilling

## Beef

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Roast beef or fillet, rare <sup>1)</sup>	per cm of thickness	190 - 200	5 - 6	1 or 2
Roast beef or fillet, medium <sup>1)</sup>	per cm of thickness	180 - 190	6 - 8	1 or 2
Roast beef or fillet, well done <sup>1)</sup>	per cm of thickness	170 - 180	8 - 10	1 or 2

**1)** Preheat the oven.

## Pork

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Shoulder, neck, ham joint	1 - 1.5	160 - 180	90 - 120	1 or 2
Chop, spare rib	1 - 1.5	170 - 180	60 - 90	1 or 2
Meat loaf	0.75 - 1	160 - 170	50 - 60	1 or 2
Pork knuckle (pre- cooked)	0.75 - 1	150 - 170	90 - 120	1 or 2

## Veal

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

**Lamb**

<b>Food</b>	<b>Quantity (kg)</b>	<b>Temperature (°C)</b>	<b>Time (min)</b>	<b>Shelf position</b>
Leg of lamb, roast lamb	1 - 1.5	150 - 170	100 - 120	1 or 2
Saddle of lamb	1 - 1.5	160 - 180	40 - 60	1 or 2

**Poultry**

<b>Food</b>	<b>Quantity (kg)</b>	<b>Temperature (°C)</b>	<b>Time (min)</b>	<b>Shelf position</b>
Poultry portions	0.2 - 0.25 each	200 - 220	30 - 50	1 or 2
Chicken, half	0.4 - 0.5 each	190 - 210	35 - 50	1 or 2
Chicken, pou- lard	1 - 1.5	190 - 210	50 - 70	1 or 2
Duck	1.5 - 2	180 - 200	80 - 100	1 or 2
Goose	3.5 - 5	160 - 180	120 - 180	1 or 2
Turkey	2.5 - 3.5	160 - 180	120 - 150	1 or 2
Turkey	4 - 6	140 - 160	150 - 240	1 or 2

**Fish**

<b>Food</b>	<b>Quantity (kg)</b>	<b>Temperature (°C)</b>	<b>Time (min)</b>	<b>Shelf position</b>
Whole fish	1 - 1.5	210 - 220	40 - 60	1 or 2

**9.7 Defrost**

<b>Food</b>	<b>Quantity (g)</b>	<b>Defrosting time (min)</b>	<b>Further defrost- ing time (min)</b>	<b>Comments</b>
Chicken	1000	100 - 140	20 - 30	Place the chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat	1000	100 - 140	20 - 30	Turn halfway through.
Meat	500	90 - 120	20 - 30	Turn halfway through.
Trout	150	25 - 35	10 - 15	-
Strawberries	300	30 - 40	10 - 20	-
Butter	250	30 - 40	10 - 15	-
Cream	2 x 200	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau	1400	60	60	-

## 9.8 Drying - True Fan Cooking

- Cover trays with grease proof paper or baking parchment.
- For a better result, stop the oven halfway through the drying time, open

the door and let it cool down for one night to complete the drying.

### Vegetables

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Beans	60 - 70	6 - 8	3	1 / 4
Peppers	60 - 70	5 - 6	3	1 / 4
Vegetables for sour	60 - 70	5 - 6	3	1 / 4
Mushrooms	50 - 60	6 - 8	3	1 / 4
Herbs	40 - 50	2 - 3	3	1 / 4

### Fruit

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Plums	60 - 70	8 - 10	3	1 / 4
Apricots	60 - 70	8 - 10	3	1 / 4
Apple slices	60 - 70	6 - 8	3	1 / 4
Pears	60 - 70	6 - 9	3	1 / 4

## 9.9 True Fan + Steam

### Cakes and pastries

Food	Tempera- ture (°C)	Time (min)	Shelf po- sition	Comments
Apple cake <sup>1)</sup>	160	60 - 80	2	In a 20 cm cake mould
Tarts	175	30 - 40	2	In a 26 cm cake mould
Fruit cake	160	80 - 90	2	In a 26 cm cake mould
Sponge cake	160	35 - 45	2	In a 26 cm cake mould
Panettone <sup>1)</sup>	150 - 160	70 - 100	2	In a 20 cm cake mould
Plum cake <sup>1)</sup>	160	40 - 50	2	In a bread tin
Small cakes	150 - 160	25 - 30	3 (2 and 4)	In a baking tray

Food	Tempera-ture (°C)	Time (min)	Shelf po-sition	Comments
Biscuits	150	20 - 35	3 (2 and 4)	In a baking tray
Sweet buns <sup>1)</sup>	180 - 200	12 - 20	2	In a baking tray
Brioches <sup>1)</sup>	180	15 - 20	3 (2 and 4)	In a baking tray

**1)** Preheat the oven for 10 minutes.

### Bread and pizza

Food	Quantity (g)	Tempera-ture (°C)	Time (min)	Shelf posi-tion	Comments
White bread <sup>1)</sup>	1000	180 - 190	45 - 60	2	1 - 2 pieces, 500 g for each piece
Rolls <sup>1)</sup>	500	190 - 210	20 - 30	2 (2 and 4)	6 - 8 rolls in a baking tray
Pizza <sup>1)</sup>	-	200 - 220	20 - 30	2	In a baking tray

**1)** Preheat the oven for 10 minutes.

### Flans

Food	Tempera-ture (°C)	Time (min)	Shelf po-sition	Comments
Vegetables filled	170 - 180	30 - 40	1	In a mould
Lasagne	170 - 180	40 - 50	2	In a mould
Potato gratin	160 - 170	50 - 60	1 (2 and 4)	In a mould

### Meat

Food	Quantity (g)	Temper-ature (°C)	Time (min)	Shelf po-sition	Comments
Roast pork	1000	180	90 - 110	2	On a wire shelf
Veal	1000	180	90 - 110	2	On a wire shelf
Roast beef - rare	1000	210	45 - 50	2	On a wire shelf
Roast beef - medium	1000	200	55 - 65	2	On a wire shelf
Roast beef - well done	1000	190	65 - 75	2	On a wire shelf

Food	Quantity (g)	Temper- ature (°C)	Time (min)	Shelf po- sition	Comments
Lamb	1000	175	110 - 130	2	Leg
Chicken	1000	200	55 - 65	2	Whole
Turkey	4000	170	180 - 240	2	Whole
Duck	2000 - 2500	170 - 180	120 - 150	2	Whole
Goose	3000	160 - 170	150 - 200	1	Whole
Rabbit	-	170 - 180	60 - 90	2	Cut in pieces

### Fish

Food	Quanti- ty (g)	Tempera- ture (°C)	Time (min)	Shelf po- sition	Comments
Trout	1500	180	25 - 35	2	3 - 4 fish
Tuna	1200	175	35 - 50	2	4 - 6 fillets
Hake	-	200	20 - 30	2	-

### Steam reheating

Food	Tempera- ture (°C)	Time (min)	Shelf po- sition	Comments
Casserole / Gra- tin <sup>1)</sup>	140	15 - 25	2	Reheat on a plate
Pasta and sauce <sup>1)</sup>	140	10 - 15	2	Reheat on a plate
Side dishes (e.g. rice, potatoes, pasta) <sup>1)</sup>	140	10 - 15	2	Reheat on a plate
One-plate dishes <sup>1)</sup>	140	10 - 15	2	Reheat on a plate
Meat <sup>1)</sup>	140	10 - 15	2	Reheat on a plate
Vegetables <sup>1)</sup>	140	10 - 15	2	Reheat on a plate

**1)** Preheat the oven for 10 minutes.

## 9.10 Cooking in the dietary baking dish

Use the function True Fan + Steam.

**Vegetables**

<b>Food</b>	<b>Temperature (°C)</b>	<b>Time (min)</b>	<b>Shelf position</b>
Broccoli florets	150	20 - 25	2
Aubergine	150	15 - 20	2
Cauliflower florets	150	25 - 30	2
Tomatoes	150	15	2
White asparagus	150	35 - 45	2
Green asparagus	150	25 - 35	2
Courgette slices	150	20 - 25	2
Carrots	150	35 - 40	2
Fennel	150	30 - 35	2
Kohlrabi	150	25 - 30	2
Pepper strips	150	20 - 25	2
Celery slices	150	30 - 35	2

**Meat**

<b>Food</b>	<b>Temperature (°C)</b>	<b>Time (min)</b>	<b>Shelf position</b>
Cooked ham	150	55 - 65	2
Poached chicken breast	150	25 - 35	2
Kasseler (smoked loin of pork)	150	80 - 100	2

**Fish**

<b>Food</b>	<b>Temperature (°C)</b>	<b>Time (min)</b>	<b>Shelf position</b>
Trout	150	25 - 30	2
Salmon fillet	150	25 - 30	2

**Side dishes**

<b>Food</b>	<b>Temperature (°C)</b>	<b>Time (min)</b>	<b>Shelf position</b>
Rice	150	35 - 40	2
Unpeeled potatoes, medium	150	50 - 60	2
Boiled potatoes, quartered	150	35 - 45	2
Polenta	150	40 - 45	2

## 10. CARE AND CLEANING



### WARNING!

Refer to Safety chapters.

### 10.1 Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all 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 cause damage to the nonstick coating.

### 10.2 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.

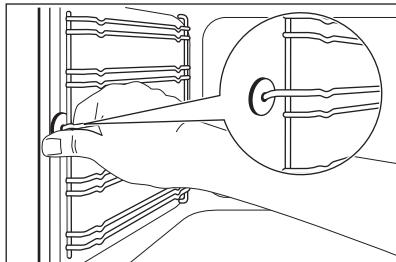
### 10.3 Cleaning the door gasket

- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact an Authorised Service Centre.
- To clean the door gasket, refer to the general information about cleaning.

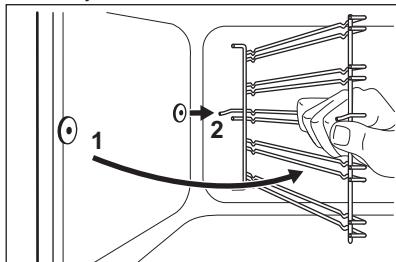
### 10.4 Removing the shelf supports

To clean the oven, remove 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.



Install the shelf supports in the opposite sequence.

### 10.5 Aqua cleaning

The Aqua cleaning procedure uses steam to help remove remaining fat and food particles from the oven.

1. Put 300 ml of water into the Aqua cleaning container at the bottom of the oven.
2. Set the function .
3. Set the temperature to 90 °C.
4. Let the appliance operate for 30 minutes.
5. Deactivate the appliance and let it cool down.
6. When the appliance is cool, clean the inner surfaces of the oven with a cloth.

**WARNING!**

Make sure that the appliance is cool before you touch it. There is a risk of burns.

## 10.6 Cleaning the water tank

**WARNING!**

Do not put water into the water tank during the cleaning procedure.



During the cleaning procedure, some water can drip from the steam inlet onto the cavity of the oven. Put a dripping pan on the shelf level directly below the steam inlet to prevent water from falling onto the bottom of the oven cavity.

After some time, you can have lime deposits in your oven. To prevent this, clean the parts of the oven that generate the steam. Empty the tank after each steam cooking.

**Types of water**

- **Soft water with low lime content** - the manufacturer recommends this because it decreases the quantity of cleaning procedures.
- **Tap water** - you can use it if your domestic water supply has purifier or water sweetener.
- **Hard water with high lime content** - it does not have an effect on the performance of the appliance but it increases the quantity of cleaning procedures.

CALCIUM QUANTITY TABLE INDICATED FROM W.H.O. (World Health Organization)

Calcium de- posit	Water hardness		Water classifi- cation	Run decalcifi- cation every
	(French de- gress)	(German de- gress)		
0 - 60 mg/l	0 - 6	0 - 3	Sweet or soft	75 cycles - 2.5 months
60 - 120 mg/l	6 - 12	3 - 7	Medium hard- ness	50 cycles - 2 months
120 - 180 mg/l	12 - 18	8 - 10	Hard or calca- reous	40 cycles - 1.5 months
over 180 mg/l	over 18	over 10	Very hard	30 cycles - 1 month

1. Fill in the water tank with 850 ml of water and 50 ml of citric acid (five teaspoons). Deactivate the oven and wait for approximately 60 minutes.
2. Activate the oven and set the function True Fan + Steam. Set the temperature 230 °C. Deactivate it after 25 minutes and let it cool down for 15 minutes.
3. Activate the oven and set the function True Fan + Steam. Set the temperature between 130 and 230 °C. Deactivate it after 10 minutes.

Let it cool down and continue with the removal of the tank contents. Refer to "Emptying the water tank".

4. Rinse the water tank and clean the remaining lime residue in the oven with a cloth.
5. Clean the drain pipe by hand in warm water with soap. To prevent damage, do not use acids, sprays or similar cleaning agents.

## 10.7 Cleaning the oven door

The oven door has two glass panels. You can remove the oven door and the internal glass panel to clean it.



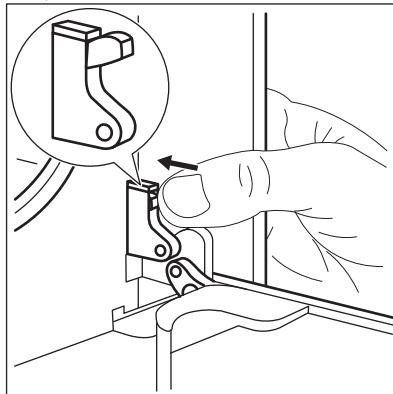
The oven door can close if you try to remove the internal glass panel before you remove the oven door.



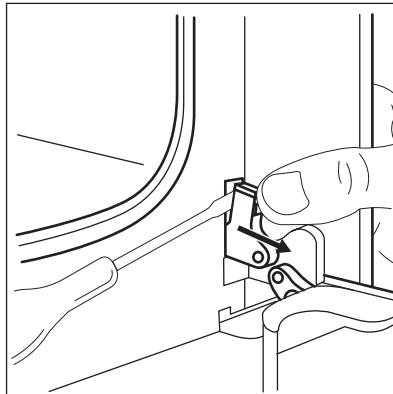
### CAUTION!

Do not use the appliance without the internal glass panel.

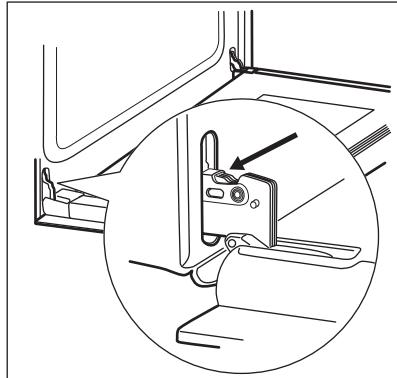
1. Fully open the door and identify the hinge to the right side of the door.
2. Push the tightening component until it pulls back.



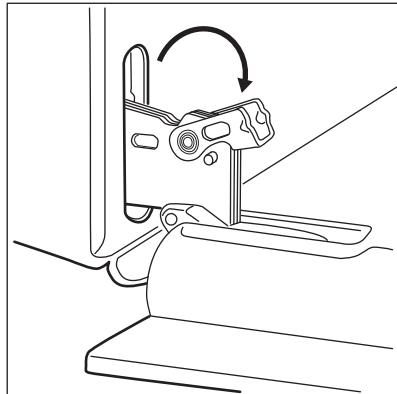
3. Hold the pushed component with one hand. Use a screwdriver with the other hand to lift and turn the right side hinge lever.



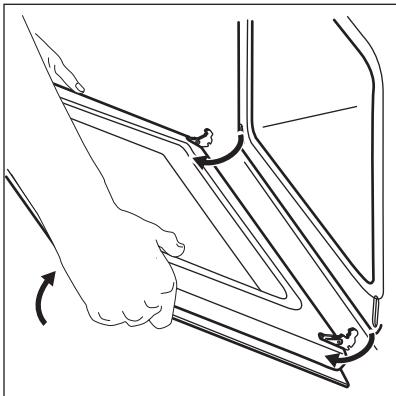
4. Identify the hinge to the left side of the door.



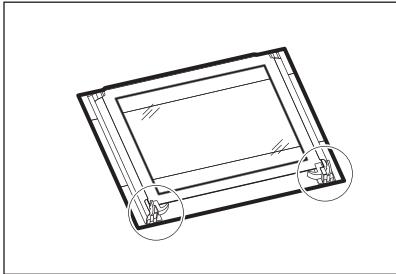
5. Lift and turn the lever on the left hinge.



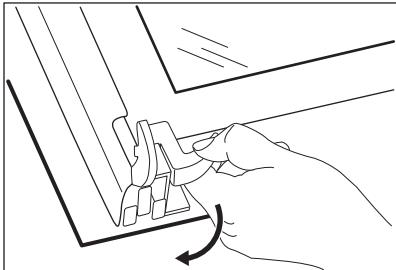
6. Close the oven door halfway to the first opening position. Then pull forward and remove the door from its seat.



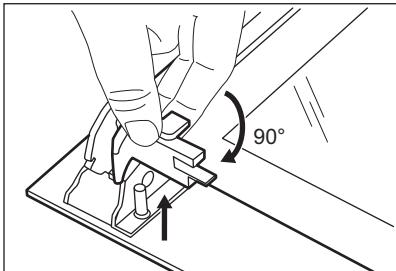
7. Put the door on a soft cloth on a stable surface.



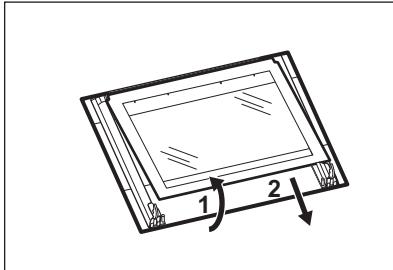
8. Release the locking system to remove the internal glass panel.



9. Turn the two fasteners by 90° and remove them from their seats.



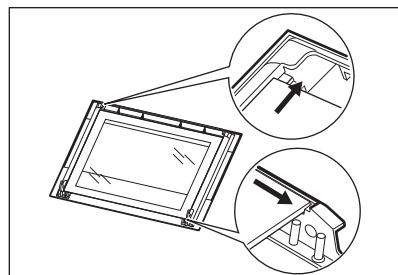
10. First lift carefully and then remove the glass panel.



11. Clean the glass panel with water and soap. Dry the glass panel carefully. When the cleaning is completed, install the glass panel and the oven door. Do the above steps in the opposite sequence.

The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it.

Make sure that you install the internal glass panel in the seats correctly.



## 10.8 Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.



### WARNING!

Danger of electrocution!  
Disconnect the fuse before you replace the lamp.  
The lamp and the lamp glass cover can be hot.

**CAUTION!**

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

**The back lamp**

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

## 11. TROUBLESHOOTING

**WARNING!**

Refer to Safety chapters.

### 11.1 What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The display shows "12.00".	There was a power cut.	Reset the clock.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
There is water inside the oven.	There is too much water in the tank.	Deactivate the oven and wipe the water with a cloth or sponge.
The indicator "Tank Full"  is off.	There is not enough water in the tank.	Fill the tank with water until the indicator comes on. If water starts to come out inside the oven, and the indicator is still off, contact a qualified service engineer.
The indicator "Tank Empty"  is on.	There is no water in the tank.	Fill the tank. If the indicator is still on, contact a qualified service engineer.

Problem	Possible cause	Remedy
The steam cooking does not work.	There is no water in the tank.	Fill the water tank.
The steam cooking does not work.	Lime obstructs the hole.	Check the steam inlet opening. Remove the lime.
It takes more than three minutes to empty the water tank or the water leaks from the steam inlet opening.	There are lime deposits in the oven.	Clean the water tank. Refer to "Cleaning the water tank".

## 11.2 Service data

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

The necessary data for the service centre is on the rating plate. The rating plate is on

the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

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

Model (MOD.) .....

Product number (PNC) .....

Serial number (S.N.) .....

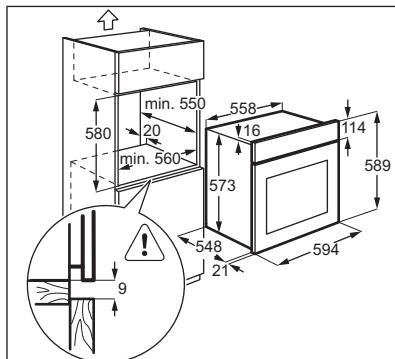
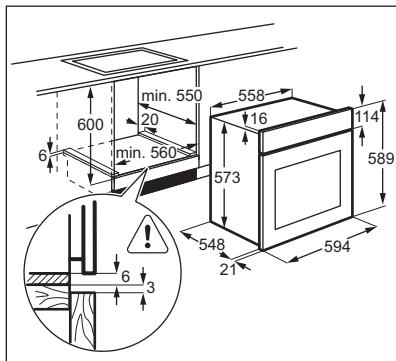
## 12. INSTALLATION



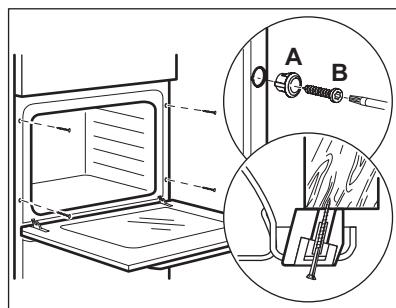
### WARNING!

Refer to Safety chapters.

### 12.1 Building In



## 12.2 Securing the appliance to the cabinet



## 12.3 Electrical installation



The manufacturer is not responsible if you do not follow the safety precautions from the Safety chapters.

This appliance is supplied only with a main cable.

## 12.4 Cable

Cable types applicable for installation or replacement: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F.

For the section of the cable refer to the total power on the rating plate and to the table:

Total power (W)	Section of the cable (mm <sup>2</sup> )
maximum 1380	3 x 0.75
maximum 2300	3 x 1
maximum 3680	3 x 1.5

The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

# 13. ENERGY EFFICIENCY

## 13.1 Product Fiche and information according to EU 65-66/2014

Supplier's name	Electrolux Rex
Model identification	FV73XEV
Energy Efficiency Index	100.0
Energy efficiency class	A
Energy consumption with a standard load, conventional mode	0.93 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.85 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	72 l
Type of oven	Built-In Oven
Mass	34.2 kg

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

## 13.2 Energy saving

The appliance contains features which help you save energy during everyday cooking.

- **General hints**

- Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.
- Use metal dishes to improve the energy saving.
- When possible, put the food inside the oven without heating up it.
- For cooking duration longer than 30 minutes, reduce the oven

temperature to minimum 3 - 10 minutes, according to the duration of the cooking, before the cooking time elapses. The residual heat inside the oven will continue to cook.

- Use the residual heat to warm up other foods.

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

- **Keep food warm** - if you want to use the residual heat to keep the meal warm, choose the lowest possible temperature setting.

## 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.







[www.electrolux.com/shop](http://www.electrolux.com/shop)



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