



CONTENTS

1. SAFETY INFORMATION.....	3
2. SAFETY INSTRUCTIONS.....	4
3. PRODUCT DESCRIPTION.....	7
4. BEFORE FIRST USE.....	8
5. DAILY USE.....	8
6. CLOCK FUNCTIONS.....	12
7. USING THE ACCESSORIES.....	13
8. ADDITIONAL FUNCTIONS.....	18
9. HINTS AND TIPS.....	19
10. CARE AND CLEANING.....	31
11. TROUBLESHOOTING.....	35
12. INSTALLATION.....	38
13. ENERGY EFFICIENCY.....	39

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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 for any injuries or damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged 8 years and above and by persons with reduced capabilities provided that they have been given instruction and/or supervision regarding the safe use of the appliance and understand the potential hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- 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, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

- 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 mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- Excessive spillage must be removed before the pyrolytic cleaning. Remove all parts from the oven.
- 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.
- Only use the core temperature sensor recommended for this appliance.

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.
- Follow the installation instruction supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- 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.
 - Fully close the appliance door, before you connect the mains plug to the mains socket.
 - This appliance complies with the E.E.C. Directives.
- 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.
 - Do not use microwave function to preheat the oven.



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.
- 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

2.3 Use



WARNING!

Risk of injury, burns and electrical shock or explosion.

- This appliance is for household use only.
- Do not change the specification of this appliance.

other purposes, for example room heating.

- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

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 Authorised Service Centre.
- 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.
- 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 Pyrolytic cleaning



Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolytic Mode.

- Before carrying out a Pyrolytic self-cleaning function or the First Use please remove from the oven cavity:
 - any excess food residues, oil or grease spills / deposits.
 - any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning is in operation. The appliance becomes very hot and hot air is released from the front cooling vents.
- Pyrolytic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers are strongly advised to:
 - provide good ventilation during and after each Pyrolytic cleaning.
 - provide good ventilation during and after the first use at maximum temperature operation.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
 - Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well ventilated area.
- Small pets can also be highly sensitive to the localized temperature

changes in the vicinity of all Pyrolytic Ovens when the Pyrolytic self cleaning program is in operation.

- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including infants or persons with medical conditions.

2.7 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.

2.8 Disposal



WARNING!

Risk of injury or suffocation.

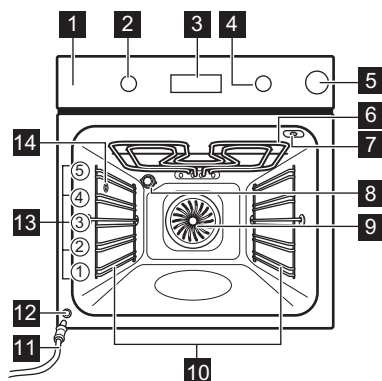
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

2.9 Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

3. PRODUCT DESCRIPTION

3.1 General overview



- 1 Control panel
- 2 Knob for the oven functions
- 3 Electronic programmer
- 4 Knob for the temperature
- 5 Water drawer
- 6 Heating element
- 7 Socket for the core temperature sensor
- 8 Lamp
- 9 Fan
- 10 Shelf support, removable
- 11 Draining pipe
- 12 Water outlet valve
- 13 Shelf positions
- 14 Steam inlet

3.2 Accessories

- **Wire shelf**
For cookware, cake tins, roasts.
- **Baking tray**
For cakes and biscuits.

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

To measure how far the food is cooked.

- **Telescopic runners**

For shelves and trays.

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 and the accessories before first use.

Put the accessories and the removable shelf supports back to their initial position.

4.2 Setting the time

After the first connection to the mains, all symbols in the display are on for some seconds. For the subsequent few seconds the display shows the software version.

After the software version goes off, the display shows **hr** and "12:00". "12" flashes.

1. Press **+** or **-** to set the current hour.
2. Press  to confirm or the set hour will be saved automatically after 5 seconds.

The display shows **min** and the set hour. "00" flashes.

3. Press **+** or **-** to set the current minutes.
4. Press  to confirm or the set minutes will be saved automatically after 5 seconds.
The display shows the new time.

4.3 Changing the time

You can change the time of day only if the oven is off.

Press  again and again until the indicator for the time of day  flashes in the display.

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 set the maximum temperature.
4. 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.

5. DAILY USE



WARNING!

Refer to Safety chapters.

5.1 Retractable knobs

To use the appliance, press the control knob. The control knob comes out.

5.2 Activating and deactivating the appliance



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

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

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.

5.3 Oven functions

Oven function	Application
 Off position	The appliance is off.
 Fast Heat Up	To decrease the heat-up time.
 True Fan Cooking	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 Top / Bottom Heat.
 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 Top / Bottom Heat.
 Top / Bottom Heat	To bake and roast food on 1 shelf position.
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.
 Defrost	This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food.
 Moist Fan Baking	To save energy when you bake and also to prepare baked goods in tins on 1 shelf position. This function was used to define the energy efficiency class acc. to EN 60350-1. To get more information about the recommended settings, refer to the cooking tables.
 Turbo Grilling	To roast larger meat joints or poultry with bones on 1 shelf position. Also to make gratins and to brown.

Oven function	Application
 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.
 Pyrolysis	To activate the automatic pyrolytic cleaning of the oven. This function burns off residual dirt in the oven.

5.4 Fast heat up function

The fast heat up function decreases the heat up time.

1. Set the fast heat up function. Refer to the Oven functions table.
2. Turn the knob for the temperature to set the temperature.

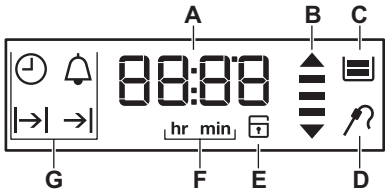
An acoustic signal sounds when the appliance is at the set temperature.



The fast heat up function does not deactivate after the acoustic signal. You must deactivate the function manually.

3. Set an oven function.

5.5 Display



- A. Timer
- B. Heat-up and residual heat indicator
- C. Water drawer (selected models only)
- D. Core temperature sensor (selected models only)
- E. Door lock (selected models only)
- F. Hours / minutes
- G. Clock functions

5.6 Buttons

Button	Function	Description
	CLOCK	To set a clock function.
	MINUS	To set the time.
	MINUTE MINDER	To set the MINUTE MINDER. Hold the button for more than 3 seconds to activate or deactivate the oven lamp.
	PLUS	To set the time.
	TEMPERATURE	To check the oven temperature or the temperature of the core temperature sensor (if applicable). Use only while an oven function is in operation.

5.7 Heat-up indicator

When you activate an oven function, the bars in the display  come on one by one. The bars show that the oven temperature increases or decreases.

5.8 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.

5.9 Water tank indicator

When the steam cooking operates, the display shows water tank indicator. Water tank indicator shows the level of the water in the tank.

-  - Water tank is full. An acoustic signal sounds when the tank is full. Press any button to stop the acoustic signal.
-  - Water tank is half full.
-  - Water tank is empty. An acoustic signal sounds when the tank must be refilled.



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 a cloth.

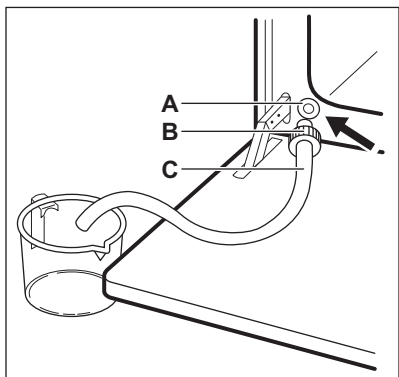
5.10 Emptying the water tank



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.

i The water tank can have some water when the display shows  symbol. Wait until the water flow from the water outlet valve stops.

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

i 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. Refer to "Setting the time".	
 MINUTE MINDER	Use to set a countdown time (maximum 23 h 59 min). This function has no effect on the operation of the appliance. You can set the MINUTE MINDER at any time, also if the appliance is off.	
 DURATION	To set how long the appliance operates. Use only when an oven function is set.	
 END	To set when the appliance must deactivate. Use only when an oven function is set. You can use Duration and End at the same time (time delay), if the appliance is to be activate and deactivate automatically later.	

i Press  again and again to switch between the clock functions.

i To confirm the settings of the clock functions, press  or wait 5 seconds for an automatic confirmation.

6.2 Setting the DURATION or END

- Set an oven function.
- Press  again and again until the display shows  or .
 or  flashes in the display.
- Press  or  to set the values and press  to confirm.

For Duration $\rightarrow|$ first you set the minutes and then the hours, for End $\rightarrow|$ first you set the hours and then the minutes. An acoustic signal sounds for 2 minutes after the time ends. $\rightarrow|$ or $\rightarrow|$ symbol and time setting flash in the display. The oven stops.

4. Press any button to stop the acoustic signal.
5. Turn the knob for the oven functions to the off position.

 If you press  when you set the hours for DURATION $\rightarrow|$, the appliance goes to setting of the END $\rightarrow|$ function.

6.3 Setting the MINUTE MINDER

1. Press .
 and "00" flash in the display.
2. Press $+$ or $-$ to set the MINUTE MINDER.
First you set the seconds, then the minutes and then the hours.
At first, the time is calculated in minutes and seconds. When the time you set is longer than 60 minutes, the symbol **hr** comes on in the display.

The appliance now calculates the time in hours and minutes.

3. The MINUTE MINDER starts automatically after five seconds. After 90% of the set time, an acoustic signal sounds.
4. When the set time ends, an acoustic signal sounds for two minutes.
"00:00" and  flash in the display.
Press any button to stop the acoustic signal.

 If you set the MINUTE MINDER when the DURATION $\rightarrow|$ or END $\rightarrow|$ function operates, the symbol  comes on in the display.

6.4 Count Up Timer

Use the Count Up Timer to monitor how long the oven operates. It is on immediately when the oven starts to heat.

To reset the Count Up Timer, press and hold $+$ and $-$. The timer starts to count up again.

 The Count Up Timer cannot be used with the functions: Duration $\rightarrow|$, End $\rightarrow|$, core temperature sensor.

7. USING THE ACCESSORIES

 **WARNING!**
Refer to Safety chapters.

7.1 Using the core temperature sensor

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

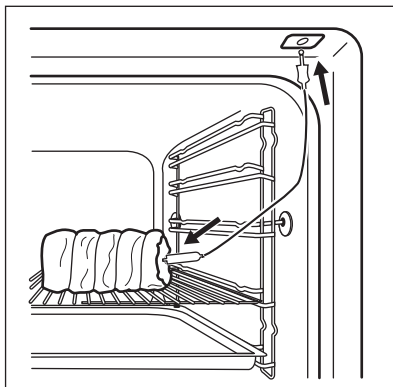
There are two temperatures to be set:

- The oven temperature. Refer to the table for roasting.

- The core temperature. Refer to the table for the core temperature sensor.

 **CAUTION!**
Only use the core temperature sensor supplied with the appliance, or genuine replacement parts.

1. Set the oven function and the oven temperature.
2. Put the point of the core temperature sensor (with the symbol  on the handle) into the centre of the meat.
3. Put the plug of the core temperature sensor into the socket on the top of the cavity.



Make sure that the core temperature sensor stays in the meat and in the socket during the cooking.

When you use the core temperature sensor for the first time, the default core temperature is 60 °C. While  flashes, you can use the knob for the temperature to change the default core temperature.

The display shows the symbol of the core temperature sensor and the default core temperature.

4. Press  to save the new core temperature, or wait 10 seconds for the setting to be saved automatically.

The new default core temperature is displayed during the next use of the core temperature sensor.

When the meat is at the set core temperature, the symbol for the core temperature sensor  and the default core temperature flash. An acoustic signal sounds for two minutes.

5. Press any button or open the oven door to stop the acoustic signal.
6. Remove the plug of the core temperature sensor from the socket. Remove the meat from the appliance.
7. Deactivate the appliance.



WARNING!

Be careful when you remove the tip and plug of the core temperature sensor. The core temperature sensor is hot. There is a risk of burns.



Every time you put the core temperature sensor in the socket, you need to set the core temperature time again. You cannot select the duration and end time.



When the appliance calculates the provisional duration time for the first time, the symbol  flashes in the display. When the calculation ends, the display shows the duration of the cooking. Calculations run in the background during the cooking and the duration value in the display is updated if necessary.

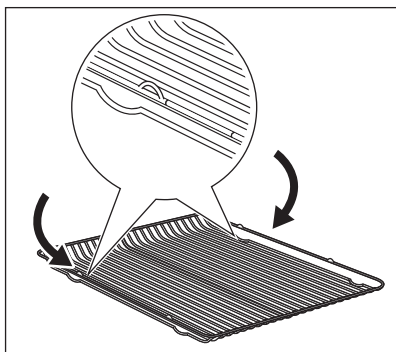
You can change the temperature at any time during the cooking:

1. Press :
 - one time - the display shows the set core temperature which changes every 10 seconds to the current core temperature.
 - two times - the display shows the current oven temperature which changes every 10 seconds to the set oven temperature.
 - three times - the display shows the set oven temperature.
2. Use the knob for the temperature to change the temperature.

7.2 Inserting the accessories

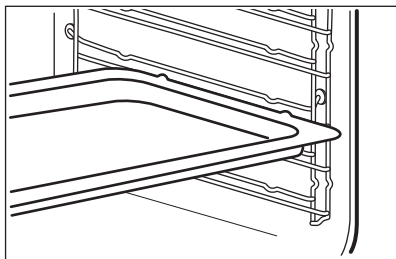
Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



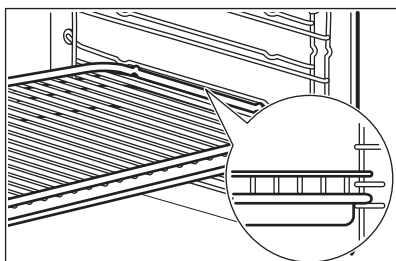
Deep pan:

Push the deep pan between the guide bars of the shelf support.



Wire shelf and the deep pan together:

Push the deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.



All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices. The high rim around the shelf is a device which prevents cookware from slipping.

7.3 Telescopic Runners



Keep the installation instructions for the telescopic runners for future use.

With telescopic runners you can put in and remove the shelves more easily.

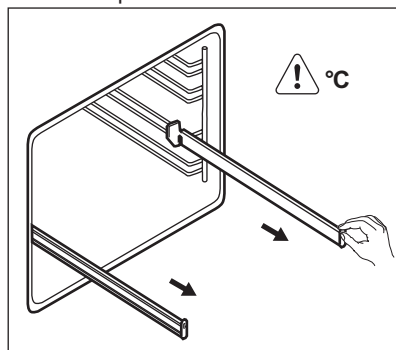


CAUTION!

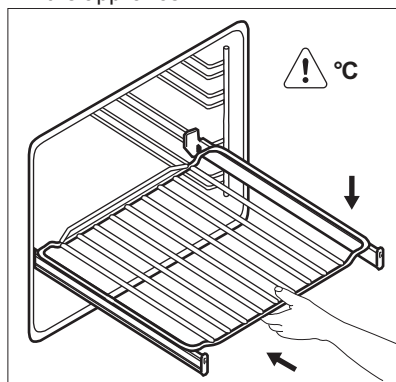
Do not clean the telescopic runners in the dishwasher.

Do not lubricate the telescopic runners.

1. Pull out the right and left hand telescopic runners.



2. Put the wire shelf on the telescopic runners and carefully push them into the appliance.



Make sure you push back the telescopic runners fully in the appliance before you close the oven door.

7.4 Accessories for steam cooking

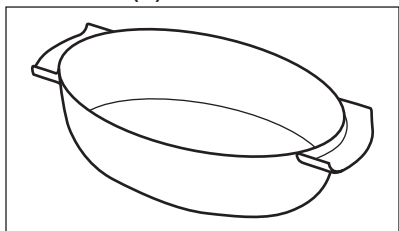


The steam kit accessories are not supplied with the appliance. For more information, please contact your local supplier.

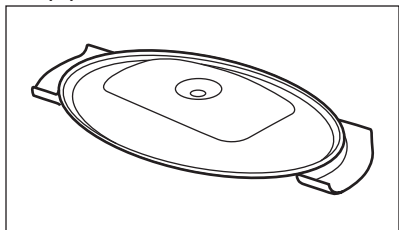
The dietary baking dish for steam cooking functions

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.

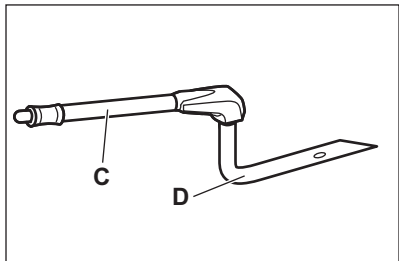
Glass bowl (A)



Lid (B)

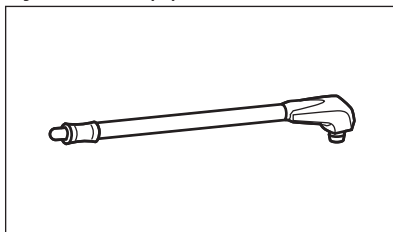


The injector and the injector tube

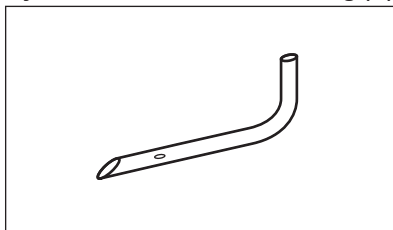


"C" is the injector tube for steam cooking, "D" is the injector for direct steam cooking.

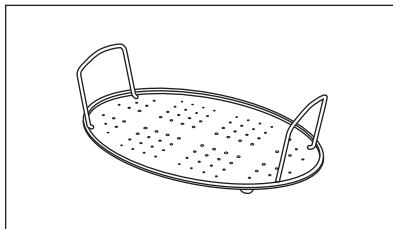
Injector tube (C)



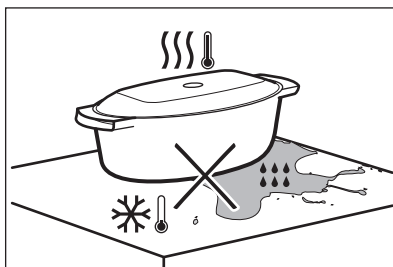
Injector for direct steam cooking (D)



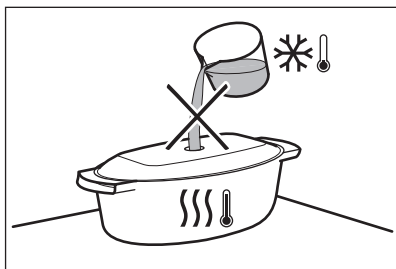
Steel grill (E)



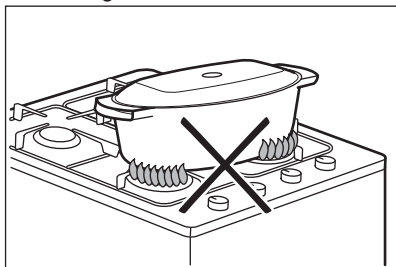
- Do not put the hot baking dish on cold / wet surfaces.



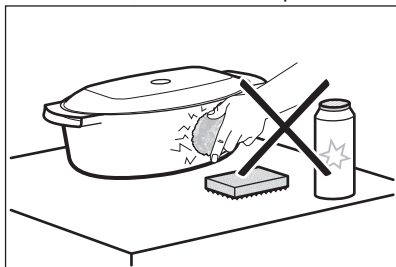
- Do not put cold liquids in the baking dish when it is hot.



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



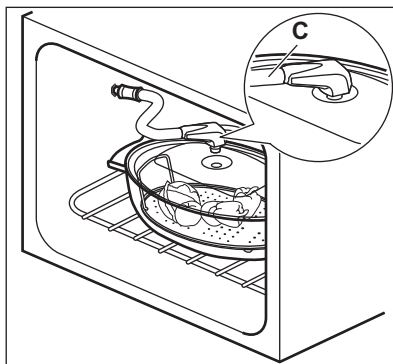
- Do not clean the baking dish with abrasives, scourers and powders.



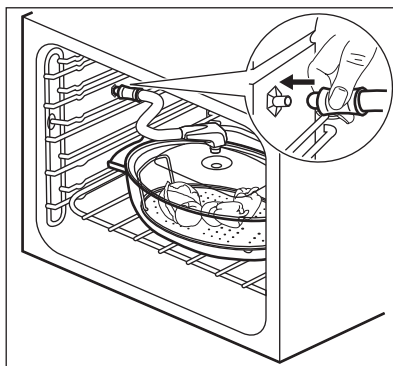
7.5 Steam cooking in a dietary baking dish

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.

4. Set the oven for the steam cooking function.

7.6 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.

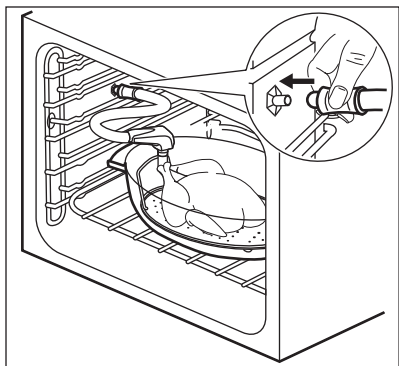
**WARNING!**

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.

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

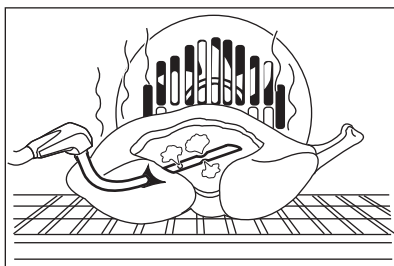


2. Put the baking dish onto the first or second shelf position from the bottom.

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

3. 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 Using the Child Lock

When the Child Lock is on, the appliance cannot be activated accidentally.



If the Pyrolysis function operates, the door is locked. **SAFE** and  comes on in the display when you turn a knob or press a button.

1. Ensure the knob for the oven functions is in the off position.
2. Press and hold  and  at the same time for 2 seconds.

An acoustic signal sounds. **SAFE** and  comes on in the display.

To deactivate the Child Lock, repeat step 2.

8.2 Using the Function Lock

You can activate the Function Lock function only when the appliance operates.

The Function Lock prevents an accidental change of the temperature and time settings of a running oven function.

1. Select an oven function and set it according your preferences
2. Press and hold  and  at the same time for 2 seconds.

An acoustic signal sounds. Loc comes on in the display.

To deactivate the Function Lock, repeat step 2.

 If the Pyrolysis function operates, the door is locked and  comes on in the display.

 Loc comes on in the display when you turn the knob for the temperature or press a button. When you turn the knob for the oven functions, the appliance deactivates.

 When you deactivate the appliance while the Function Lock is on, the Function Lock switches automatically to the Child Lock. Refer to "Using the Child Lock".

8.3 Residual heat indicator

When you deactivate the appliance, the display shows the residual heat indicator

 if the temperature in the oven is more than 40 °C. Turn the knob for the temperature left or right to show the oven temperature.

8.4 Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time

if an oven function operates and you do not change any settings.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	1.5

After an automatic switch-off, press any button to operate the appliance again.

 The Automatic switch-off does not work with the functions: core temperature sensor, Light, Duration, End.

8.5 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.

8.6 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 Inner side of the door

In some models, on the inner side of the door you can find:

- the numbers of the shelf positions.
- information about the oven functions, recommended shelf positions and temperatures for typical dishes.

9.2 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.

9.3 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.

9.6 Baking and roasting table

Cakes

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
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	80 - 100	In a 26 cm cake mould
Apple cake (Apple pie) ¹⁾	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

9.4 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.

9.5 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.

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Jam-tart	170	2	165	2 (left and right)	30 - 40	In a 26 cm cake mould
Sponge cake	170	2	150	2	40 - 50	In a 26 cm cake mould
Christmas cake / Rich fruit cake ¹⁾	160	2	150	2	90 - 120	In a 20 cm cake mould
Plum cake ¹⁾	175	1	160	2	50 - 60	In a bread tin
Small cakes - one level ¹⁾	170	3	150 - 160	3	20 - 30	In a baking tray
Small cakes - two levels ¹⁾	-	-	140 - 150	2 and 4	25 - 35	In a baking tray
Small cakes - three levels ¹⁾	-	-	140 - 150	1, 3 and 5	30 - 45	In a baking tray
Biscuits / pastry stripes - one level	140	3	140 - 150	3	25 - 45	In a baking tray
Biscuits / pastry stripes - two levels	-	-	140 - 150	2 and 4	35 - 40	In a baking tray
Biscuits / pastry stripes - three levels	-	-	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

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Meringues - two levels ¹⁾	-	-	120	2 and 4	80 - 100	In a baking tray
Buns ¹⁾	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 ¹⁾	170	1	160	2 (left and right)	30 - 50	In a 20 cm cake mould

¹⁾ Preheat the oven for 10 minutes.

Bread and pizza

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
White bread ¹⁾	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 ¹⁾	190	2	180	2 (2 and 4)	25 - 40	6 - 8 rolls in a baking tray
Pizza ¹⁾	230 - 250	1	230 - 250	1	10 - 20	In a baking tray or a deep pan

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Scones ¹⁾	200	3	190	3	10 - 20	In a baking tray

¹⁾ Preheat the oven for 10 minutes.

Flans

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Pasta flan	200	2	180	2	40 - 50	In a mould
Vegetable flan	200	2	175	2	45 - 60	In a mould
Quiches ¹⁾	180	1	180	1	50 - 60	In a mould
Lasagne ¹⁾	180 - 190	2	180 - 190	2	25 - 40	In a mould
Cannelloni ¹⁾	180 - 190	2	180 - 190	2	25 - 40	In a mould

¹⁾ Preheat the oven for 10 minutes.

Meat

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
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

Food	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
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	Top / Bottom Heat		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Trout / Sea bream	190	2	175	2	40 - 55	3 - 4 fish
Tuna fish / Salmon	190	2	175	2	35 - 60	4 - 6 fillets

9.7 Turbo Grilling

Beef

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Roast beef or fillet, rare ¹⁾	per cm of thickness	190 - 200	5 - 6	1 or 2
Roast beef or fillet, medium ¹⁾	per cm of thickness	180 - 190	6 - 8	1 or 2

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Roast beef or fillet, well done ¹⁾	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

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
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

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
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, poultry	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

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Turkey	4 - 6	140 - 160	150 - 240	1 or 2

Fish (steamed)

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

9.8 Moist Fan Baking



During cooking, open the appliance door only when necessary.

Food	Temperature (°C)	Time (min)	Shelf position
Pasta gratin	190 - 200	30 - 40	2
Potato gratin	180 - 200	60 - 75	2
Moussaka	150 - 170	60 - 75	2
Lasagne	170 - 190	55 - 70	2
Cannelloni	170 - 190	55 - 70	2
Bread pudding	170 - 190	45 - 60	2
Rice pudding	170 - 190	40 - 50	2
Apple cake	150 - 160	45 - 60	2
White bread	180 - 190	45 - 55	2

9.9 Defrost

Food	Quantity (g)	Defrosting time (min)	Further defrosting time (min)	Comments
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	-

Food	Quantity (g)	Defrosting time (min)	Further defrosting time (min)	Comments
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	-

9.10 Drying - True Fan Cooking

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

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

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

9.11 True Fan + Steam

Cakes and pastries

Food	Temperature (°C)	Time (min)	Shelf position	Comments
Apple cake ¹⁾	160	60 - 80	2	In a 20 cm cake mould
Tarts	175	30 - 40	2	In a 26 cm cake mould

Food	Temperature (°C)	Time (min)	Shelf position	Comments
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 ¹⁾	150 - 160	70 - 100	2	In a 20 cm cake mould
Plum cake ¹⁾	160	40 - 50	2	In a bread tin
Small cakes	150 - 160	25 - 30	3 (2 and 4)	In a baking tray
Biscuits	150	20 - 35	3 (2 and 4)	In a baking tray
Sweet buns ¹⁾	180 - 200	12 - 20	2	In a baking tray
Brioche ¹⁾	180	15 - 20	3 (2 and 4)	In a baking tray

¹⁾ Preheat the oven for 10 minutes.

Flans

Food	Temperature (°C)	Time (min)	Shelf position	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)	Temperature (°C)	Time (min)	Shelf position	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
Lamb	1000	175	110 - 130	2	Leg
Chicken	1000	200	55 - 65	2	Whole
Turkey	4000	170	180 - 240	2	Whole

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Comments
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	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Comments
Trout	1500	180	25 - 35	2	3 - 4 fish
Tuna	1200	175	35 - 50	2	4 - 6 fillets
Hake	-	200	20 - 30	2	-

9.12 Cooking in the dietary baking dish

Use the function True Fan + Steam.

Vegetables

Food	Temperature (°C)	Time (min)	Shelf position
Broccoli florets	130	20 - 25	2
Aubergine	130	15 - 20	2
Cauliflower florets	130	25 - 30	2
Tomatoes	130	15	2
White asparagus	130	25 - 35	2
Green asparagus	130	35 - 45	2
Courgette slices	130	20 - 25	2
Carrots	130	35 - 40	2
Fennel	130	30 - 35	2
Kohlrabi	130	25 - 30	2
Pepper strips	130	20 - 25	2
Celery slices	130	30 - 35	2

Meat

Food	Temperature (°C)	Time (min)	Shelf position
Cooked ham	130	55 - 65	2

Food	Temperature (°C)	Time (min)	Shelf position
Poached chicken breast	130	25 - 35	2
Kasseler (smoked loin of pork)	130	80 - 100	2

Fish

Food	Temperature (°C)	Time (min)	Shelf position
Trout	130	25 - 30	2
Salmon filet	130	25 - 30	2

Side dishes

Food	Temperature (°C)	Time (min)	Shelf position
Rice	130	35 - 40	2
Unpeeled potatoes, medium	130	50 - 60	2
Boiled potatoes, quartered	130	35 - 45	2
Polenta	130	40 - 45	2

9.13 Core temperature sensor table

Food	Food core temperature (°C)
Roast veal	75 - 80
Veal knuckle	85 - 90
English roast beef, rare	45 - 50
English roast beef, medium	60 - 65
English roast beef, well done	70 - 75
Shoulder of pork	80 - 82
Shin of pork	75 - 80
Lamb	70 - 75
Chicken	98
Hare	70 - 75
Trout / Sea bream	65 - 70
Tuna fish / Salmon	65 - 70

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 dedicated 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

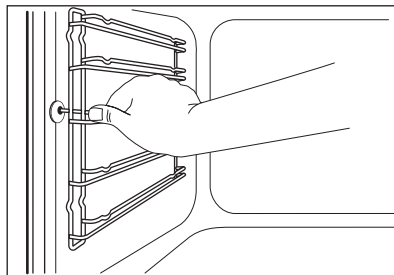


Clean the oven door with a damp cloth or sponge only. Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

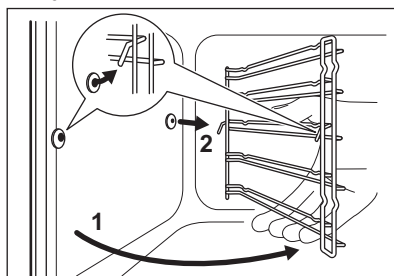
10.3 Removing the shelf supports

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.



The retaining pins on the telescopic runners must point to the front.

10.4 Pyrolysis



CAUTION!

Remove all accessories and removable shelf supports.



Do not start the Pyrolysis if you did not fully close the oven door. In some models, the display shows "C3" when this error occurs.



WARNING!

The appliance becomes very hot. There is a risk of burns.

**CAUTION!**

If there are other appliances installed in the same cabinet, do not use them when the Pyrolysis function operates. It can cause damage to the appliance.

1. Remove the worst dirt manually.
2. Clean the inner side of the door with hot water, so that the residues do not burn from the hot air.
3. Set the Pyrolysis function. Refer to "Oven functions".
4. When  flashes, press  or  to set the necessary procedure:

Option	Description
P1	If the oven is not very dirty. Time of the procedure: 1 h 30 min.
P2	If you cannot easily remove the dirt. Time of the procedure: 2 h 30 min.

Press  or turn the knob for the temperature to start the procedure. You can use the End function to delay the start of the cleaning procedure. During the Pyrolysis the oven lamp is off.

5. When the oven is at its set temperature, the door locks. The display shows the symbol  and the bars of the heat indicator until the door unlocks.
To stop Pyrolysis before it is completed, turn the knob for the oven functions to the off position.
6. When Pyrolysis is completed, the display shows the time of day. The oven door stays locked.
7. When the appliance is cool again, an acoustic signal sounds and the door unlocks.

10.5 Cleaning reminder

To remind you that the Pyrolysis is necessary, PYR flashes in the display for 10 seconds after each activation and deactivation of the appliance.



The cleaning reminder goes out:

- after the end of the Pyrolysis function.
- if you press  and  at the same time while PYR flashes in the display.

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 deposit	Water hardness		Water classification	Run decalcification every
	(French degrees)	(German degrees)		
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 hardness	50 cycles - 2 months
120 - 180 mg/l	12 - 18	8 - 10	Hard or calcareous	40 cycles - 1.5 months
over 180 mg/l	over 18	over 10	Very hard	30 cycles - 1 month

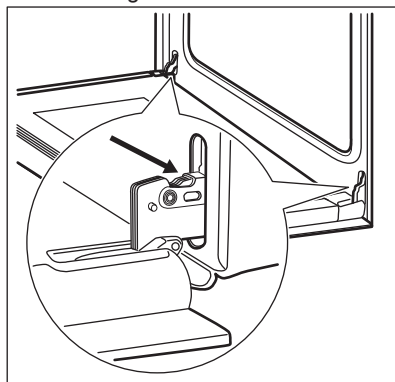
1. Fill in the water tank with 850 ml of water and 50 ml of citric acid (five teaspoons). Deactivate the oven and wait for approximately 60 minutes.
2. Activate the oven and set the function True Fan + Steam. Set the temperature 230 °C. Deactivate it after 25 minutes and let it cool down for 15 minutes.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



CAUTION!

Do not use the appliance without the glass panels.

1. Open the door fully and hold the two door hinges.



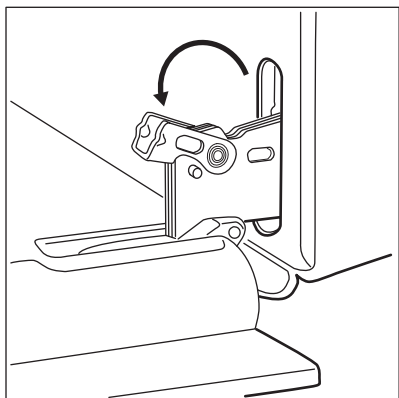
2. Lift and turn the levers on the two hinges.

10.7 Cleaning the oven door

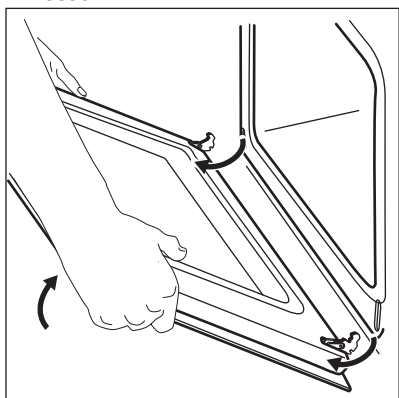
The oven door has four glass panels. You can remove the oven door and the internal glass panels to clean them.



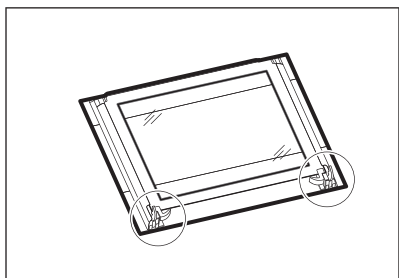
The oven door can close if you try to remove the glass panels before you remove the oven door.



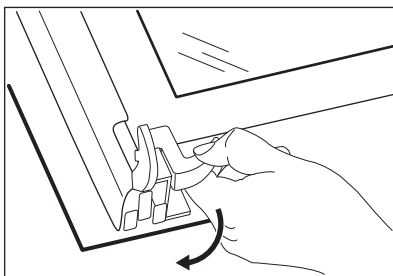
3. Close the oven door halfway to the first opening position. Then pull forward and remove the door from its seat.



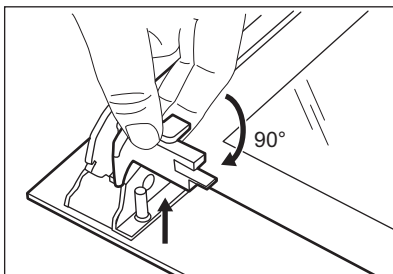
4. Put the door on a soft cloth on a stable surface.



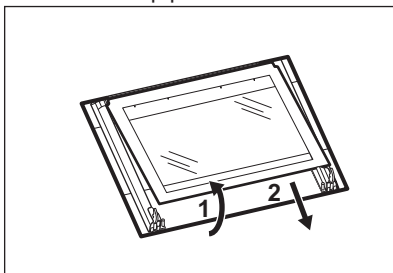
5. Release the locking system to remove the glass panels.



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



7. First lift carefully and then remove the glass panels one by one. Start from the top panel.

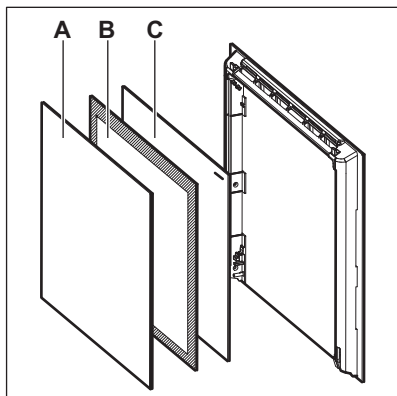


8. Clean the glass panels with water and soap. Dry the glass panels carefully.

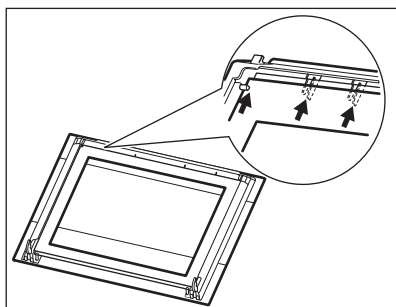
When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence.

Make sure that you put the glass panels (A, B and C) back in the correct sequence. The middle panel (B) has a decorative frame. 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 (B)

on the screen-printing zones is not rough when you touch it.



Make sure that you install the middle panel of glass 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
You cannot activate or operate the oven.	The oven is not connected to an electrical supply or it is connected incorrectly.	Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).
The oven does not heat up.	The oven is deactivated.	Activate the oven.

Problem	Possible cause	Remedy
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 automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The core temperature sensor does not operate.	The plug of the core temperature sensor is not correctly installed into the socket.	Put the plug of the core temperature sensor as far as possible into the socket.
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 steam cooking does not work.	Lime obstructs the hole.	Check the steam inlet opening. Remove the lime.
The steam cooking does not work.	There is no water in the tank.	Fill the water tank.
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".
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
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.

Problem	Possible cause	Remedy
The display shows "C2".	You want to start the Pyrolysis or Defrost function, but you did not remove the core temperature sensor plug from the socket.	Remove the core temperature sensor plug from the socket.
The display shows "C3".	The cleaning function does not operate. You did not fully close the door, or the door lock is defective.	Fully close the door.
The display shows "F102".	- You did not fully close the door. - The door lock is defective.	- Fully close the door. - Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. - If the display shows "F102" again, contact the Customer Care Department.
The display shows an error code that is not in this table.	There is an electrical fault.	- Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. - If the display shows the error code again, contact the Customer Care Department.
The appliance is activated and does not heat up. The fan does not operate. The display shows "Demo" .	The demo mode is activated.	- Deactivate the oven. - Press and hold the button . - The first digit on the display and Demo indicator start to blink. - Enter the code 2468 by pressing the buttons  or  to change the values and press  to confirm. - The next digit starts to blink. Demo mode deactivates when you confirm the last digit and the code is correct.

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.

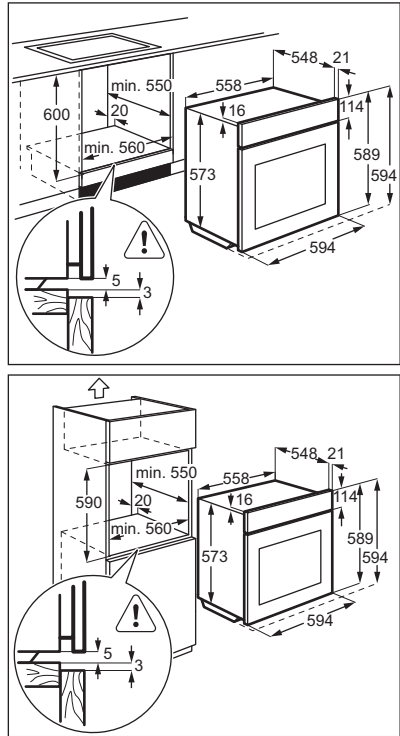
We recommend that you write the data here:	
Model (MOD.)	
Product number (PNC)	
Serial number (S.N.)	

12. INSTALLATION

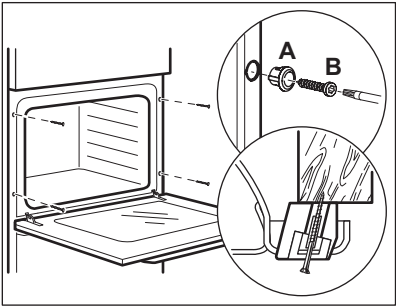


WARNING!
Refer to Safety chapters.

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 with a main plug and 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. You can also refer to the table:

Total power (W)	Section of the cable (mm ²)
maximum 1380	3 x 0.75
maximum 2300	3 x 1

Total power (W)	Section of the cable (mm ²)
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	
Model identification	EOC6631AAX EOC6631AOX	
Energy Efficiency Index	81.0	
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	0.69 kWh/cycle	
Number of cavities	1	
Heat source	Electricity	
Volume	72 l	
Type of oven	Built-In Oven	
Mass	EOC6631AAX	38.7 kg
	EOC6631AOX	38.7 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 it up.
- When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum, 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. 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.
- **Residual heat**
In some oven functions if a programme with time selection (Duration, End) is activated and the cooking time is longer than 30 minutes, the heating elements deactivate automatically 10% earlier. The fan and lamp continue to operate.
- **Cooking with the lamp off** - deactivate the lamp during the cooking and activate only when you need it.
- When you use the **Moist Fan Baking** function, the lamp deactivates after 30 seconds. You may activate the lamp again but this action will reduce the expected energy savings.
- **Keep food warm** - if you want to use the residual heat to keep the meal warm, choose the lowest possible temperature setting. The display shows the residual heat temperature.

14. ENVIRONMENTAL 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



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