EN

Electrolux
User Manual

CombiSteam Deluxe
Steam oven
EOB8956AOX

Electrolux

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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 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 the use of the appliance in a safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away unless continuously supervised.
- Children of less than 3 years of age should be kept away unless continuously supervised.
- 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, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

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.

- Always use oven gloves to remove or put in accessories or ovenware.
- Before carrying out any maintenance, disconnect the appliance from 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.
- 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.
- Use only the food sensor (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 instructions 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 other appliances and units.
- Install the appliance in a safe and suitable place that meets installation requirements.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection

WARNING!
Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the

electrical ratings of the mains power supply.
- 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 electric shock or explosion.

- This appliance is for household use 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 cavity 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 or stainless steel 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 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 any abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instruction on it's packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.6 Internal lighting

WARNING!
Risk of electric shock.

- The type of light bulb or halogen lamp used for this appliance is for household appliances only. Do not use it for house lighting.
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.7 Service

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

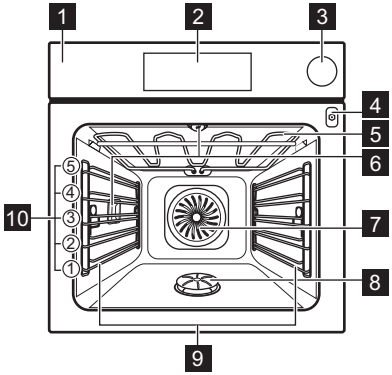
2.8 Disposal

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.

3. PRODUCT DESCRIPTION

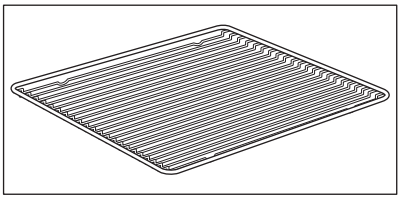
3.1 General overview



1 Control panel
2 Electronic programmer
3 Water drawer
4 Socket for the core temperature sensor
5 Heating element
6 Lamp
7 Fan
8 Steam generator with cover
9 Shelf support, removable
10 Shelf positions

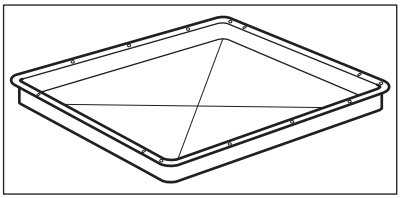
3.2 Accessories

Wire shelf



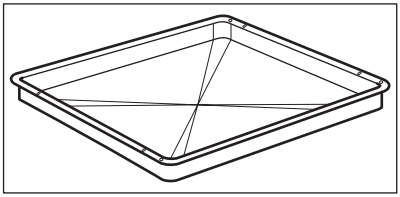
For cookware, cake tins, roasts.

Baking tray



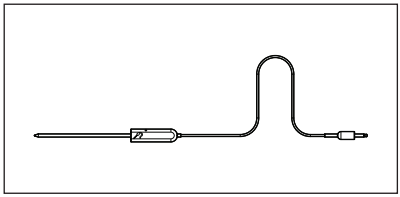
For cakes and biscuits.

Grill- / Roasting pan



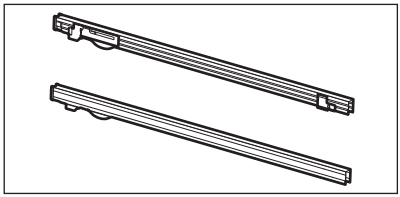
To bake and roast or as a pan to collect fat.

Food Sensor



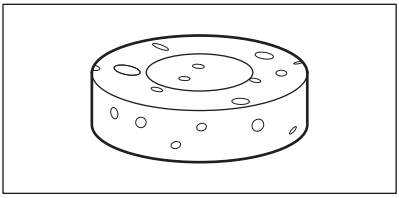
To measure the temperature inside the food.

Telescopic runners



For shelves and trays.

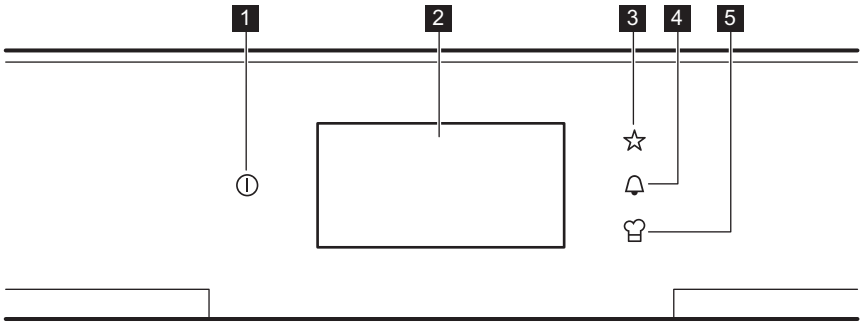
Sponge



For absorbing the remaining water from the steam generator.

4. CONTROL PANEL

4.1 Electronic programmer

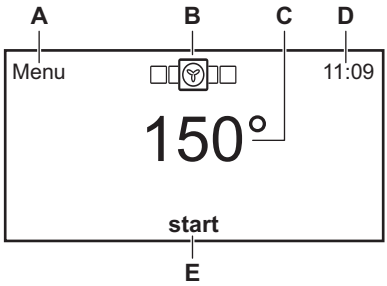


Use the sensor fields to operate the appliance.

	Sensor field	Function	Comment
1	⏻	ON / OFF	To activate and deactivate the appliance.
2	-	Display	It shows the current settings of the appliance.
3	☆	Favourites	It contains a list of favourite cooking programmes made by the user.
4	🔔	Minute Minder	To set the function: Minute Minder. Straight access to the time functions.
5	👨‍🍳	Assisted Cooking	Straight access to the menus: Cookbook and Quickstart when the appliance is active.

The sensor fields for: Favourites, Minute Minder and Assisted Cooking are visible only when the appliance is active.

4.2 Display



A. Return to menu
B. Heating function
C. Temperature
D. Clock
E. Start

Other indicators of the display:

Symbol	Function
AAA	Change of the text size
	More options
	Core temperature sensor
	Heat + Hold
	Lock

5. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the oven.

Refer to "Care and cleaning" chapter.

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

5.2 Software Licences

The software included in the oven contains copyrighted software that is licensed under the BSD, fontconfig, FTL, GPL-2.0, LGPL-2.0, LGPL-2.1, libJpeg, zLib/ libpng, MIT, OpenSSL / SSLEAY and others.

Check the full copy of the licence in: **Basic Settings / Service / Licence**.

You can download the source code of the open source software by following the hyperlink present in the web product page.

5.3 First connection to the mains

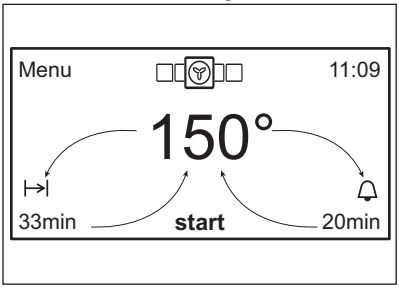
When you connect the oven to the mains you have to set the language, the time, the clock format, the date, the fast heat-up.

Select the values and press OK to confirm. You can change the settings in the menu: Basic Settings.

6. QUICK GUIDE

6.1 Using the touchscreen

- To scroll the menu use a quick gesture or drag your finger across the display.
- The strength of the gesture determines how fast the screen moves.
- The scroll movement can stop by itself or you can stop it immediately if you touch the display.
- The chosen function turns on when you release the finger from the display.
- To turn on a menu function touch the display on the selected function.
- You can change any parameter shown on the display when you touch it.
- To set the required function, time or temperature you can scroll through the list or touch the option you want to choose.
- When you turn on a heating function the **Menu** does not appear on the display. Touch the display anywhere and the **Menu** appears again.
- When the oven is turned on, and some of the symbols disappear from the display, touch the display anywhere. All the symbols come back on.
- After you set some functions a pop-up window appears with additional information.
- The temperature can switch places on the display with other functions that are in the bottom right and left corner.



When you press and hold an option in the menu, a short description of the option appears.

6.2 Quick Guide to the menu

Menu	
Functions	Heating Functions
	Specials
	Cleaning
	Favourites
Timers	Set Minute Minder
	Set Duration
	Set Start Time
	Set End Time
	Elapsed Time
Options	Lamp
	Heat + Hold
	Set + Go
	Child Lock
	Screen Lock
Assisted Cooking	Cookbook
	Quickstart
Last and most used	Last used
	Most used
Basic Settings	Fast heat-up
	Cleaning Reminder
	Display
	Sound
	Language
	Time and Date
	DEMO mode
	Service

7. DAILY USE

WARNING!
Refer to Safety chapters.

7.1 Operating the appliance

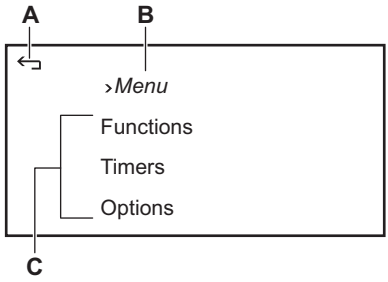
To operate the appliance you can use:

- **manual mode** - to set a heating function, temperature and cooking time manually.
- **automatic programmes (Assisted Cooking)** - to prepare a dish when you do not have a knowledge or experience in cooking.

7.2 Operating the menu

1. To turn on the oven press: ⏻.
2. Press: **Menu**.
3. Scroll through the menu to find the function that you want to turn on.
4. To turn on the function just tap it on the display.
5. To return to the previous menu press: ↩ or **Menu**.
6. To turn off the oven press: ⏻.

7.3 The menu in overview

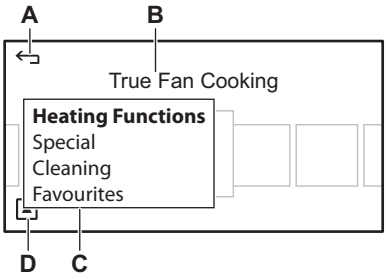


A. Return to menu
B. Current menu level
C. List of functions

Main menu

Menu item	Description
Functions	It contains a list of the heating functions, specials, cleaning and favourite programmes.
Timers	It contains a list of clock functions.
Options	It contains a list of other options for Safety functions, Lamp, Heat + Hold, Set + Go.
Assisted Cooking	It contains a list of automatic cooking programmes.
Last and most used	It shows which function was last used and which are the most used.
Basic Settings	It contains a list of basic settings.

7.4 Submenu for: Functions



A. Return to menu
B. List of heating functions
C. List of available options
D. More options

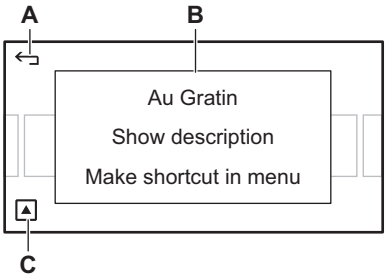
7.5 Setting a heating function

1. Scroll through the functions to find the one you want and press it.
2. To change the temperature press the temperature shown on the display and scroll through the list to find the one you need.
3. Press the temperature to confirm it.
4. To turn on the function press: **Start**.

The signal sounds when the oven is at approximately the set temperature. The signal sounds again at the end of the cooking time.

To go back to the previous menu press: **Menu**.

You can see a description of the heating function or create a default function on a pop-up window. Hold your finger on the selected heating function for longer than 2 seconds. When you set a heating function as default it appears as the first function when you turn on the oven again.



A. Return to menu
B. Pop-up window
C. More options

7.6 Submenu for: Heating Functions

Heating function	Application
Au Gratin	For dishes such as lasagna or potato gratin. To make gratins and to brown.
Frozen Foods	To make convenience food (e.g. french fries, potato wedges or spring rolls) crispy.

Heating function	Application
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.
 Grilling	To grill flat food and to toast bread.
 Fast Grilling	To grill flat food in large quantities and to toast bread.
 Pizza Setting	To bake pizza. To make intensive browning and a crispy bottom.
 Conventional Cooking (Top / Bottom Heat)	To bake and roast food on one shelf position.
 Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. To make gratins and to brown.
 True Fan Cooking	To bake on one shelf position and to dry food.To bake on up to two shelf positions at the same time and to dry food.To bake on up to three shelf positions at the same time and to dry food.Set the temperature 20 - 40 °C lower than for Conventional Cooking.Set the temperature 70 - 100 °F lower than for Conventional Cooking.
 Full Steam	For steaming vegetables, side dishes or fish.

Heating function	Application
 Half Steam + Heat	The function is suitable for cooking delicate dishes like custards, flans, terrines and fish.
 Quarter Steam + Heat	The function is suitable for meat, poultry, oven dishes and casseroles. Thanks to the combination of steam and heat, meat gets a tender and juicy texture along with a crusty surface.
 Bread Baking	To bake bread.
 Slow Cooking	To prepare very tender and succulent roasts.

Heating function	Application
 Moist Fan Baking	This function is designed to save energy during cooking. For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible. When you use this function, the temperature in the cavity may differ from the set temperature. The residual heat is used.The heating power may be reduced. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.This function was used to comply with the energy efficiency class according to EN 60350-1. When you use this function the lamp automatically turns off after 30 seconds.

 The lamp may turn off automatically at a temperature below 60 °C during some oven functions.

7.7 Submenu for: Specials

Heating function	Application
 Drying	To dry sliced fruit, vegetables and mushrooms.
 Defrost	To defrost food.
 Keep Warm	To keep food warm.
 Steam Regenerating	Steam re-heating for previously cooked food directly on a plate.
 Plate Warming	To preheat plates for serving.
 Dough Proving	To rise the yeast dough before baking.
 Preserving	To make vegetable preserves (e.g. pickles).

7.8 Submenu for: Cleaning

 **WARNING!**
Refer to "Care and cleaning" chapter.

	Decalcification	Use this function to release the calcium residue in the steam generator. Follow on screen instructions.

	Steam Cleaning	Use the steam cleaning function to soak the dirt in the cavity and remove the residue at the end of the cycle. Follow on screen instructions.

7.9 Steam cooking

The water drawer cover is in the control panel.

WARNING!
Do not put water directly into the steam generator.
Use only water. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not put flammable or alcoholic liquids into the water drawer.

1. Prepare the food in the correct cookware.
2. Press the cover of the water drawer to open it.
3. Fill the water drawer with 800 ml of water.
   The water supply is sufficient for approximately 50 minutes.
4. Push the water drawer to its initial position.
5. Activate the appliance.
6. Select a steam heating function and the temperature.
7. Set the function: Duration or Set End Time.
   The first steam shows after approximately 2 minutes.

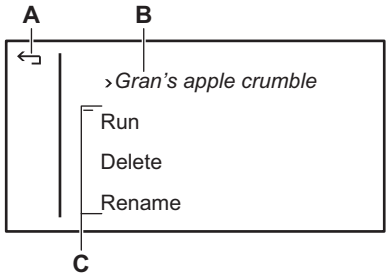
When the steam generator is empty, an acoustic signal sounds.

8. Deactivate the appliance.
9. Empty the water drawer 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.

When the appliance cools down, soak up all remaining water from the steam generator with the sponge. If necessary, clean the steam generator with some vinegar. Let the appliance dry fully with the door open.

7.10 Submenu for: Favourites



A. Return to menu
B. Favourite programme
C. List of functions

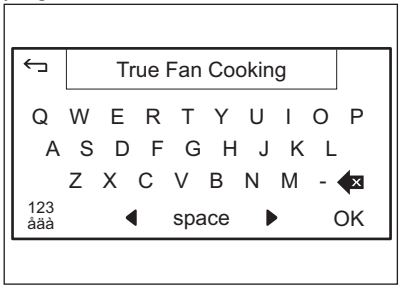
A list of previously saved settings. You can also store the current settings such as: duration, temperature or heating function. You can set up to 20 programmes, which are shown on a list in an alphabetic order.

Menu item	Description
Run	Run the previously saved favourite.

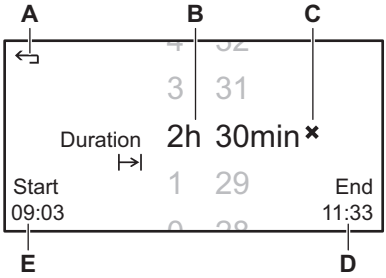
Menu item	Description
Delete	Permanently remove this previously saved favourite.
Rename	Change or correct the previously saved name.

7.11 Saving a favourite programme

1. To save the current settings of a heating function touch ☆.
2. Choose: New from current settings..
3. Enter the name of the favourite programme and touch **OK**.



7.12 Submenu for: Timers



A. Return to menu
B. Current set duration time
C. Reset duration time
D. End time
E. Start time

Menu item	Description
Set Minute Minder	To set and start a countdown, the timer will be shown on the main screen and an alarm will sound when the timer has finished counting down. This timer will not interrupt the cooking and is also available when the oven is switched off. Scroll to set, the timer will start automatically.
Set Duration	To set and start a countdown, the timer will be shown on the main screen and the oven will stop and an alarm will sound when the timer has finished counting down.
Set Start Time	To set the switch-on time for the current settings.
Set End Time	To set the switch-off time for the current settings.
Elapsed Time	Show, hide or reset the timer that counts up when pressing the start button. The elapsed time is only available while the oven is active.

7.13 Setting the clock functions

When you use the core temperature sensor, the functions Duration and End do not operate.

You can change the time and date when you touch the clock on the display, when the oven is turned on.

1. Go to menu: Heating Functions.
2. Set the heating function and the temperature.
3. Press or go to the menu: Timers.
4. Choose a clock function.
5. Scroll the list to set the necessary time. Wait a few seconds for the time to set itself automatically or touch to confirm: **h** or **min**. You can delete the settings if you touch: **x**.

When the clock function ends, an acoustic signal sounds and a message comes on the display. You can stop or extend the cooking process.

7.14 Submenu for: Options

Further individual settings related to safety, convenience and oven lamp.

Menu item	Description
Lamp On / Off	
Heat + Hold	Heat + Hold is only available when a duration is set. The oven will not completely switch off automatically but keep the food warm for 30 minutes. It is not available for all programmes. If active, an icon is shown on the display.
Set + Go	Set+Go lets you set an oven function with duration to use it later by only touching the screen. The screen lock is active when the cooking process starts. The function is visible in the menu only when the duration is set.
Child Lock On / Off	Once activated it locks the screen and all buttons. They remain locked both in ON and OFF positions. To unlock touch the display and follow instructions. If unlocked you need to lock it again via menu.
Screen Lock	Screen lock temporarily 'locks' the touch screen and all buttons except the power key. To unlock touch the display and follow instructions.

7.15 Heat + Hold

The function keeps prepared food warm at 80 °C for 30 minutes. It turns on after the baking or roasting procedure ends.

The function does not work with low temperature cooking, weight automatic programmes, steam automatic programmes, all functions from the menu: Specials, steam functions from the menu: Heating Functions.

Conditions for the function:

- You set the heating function or an automatic programme.
- The set temperature is more than 80 °C.
- You set the function: Set Duration.
- You turns on the function: Heat + Hold in the menu: Options.
- The display shows: .

If you use the core temperature sensor, the symbol is not visible in the display.

If you press ⏻, the function turns off.

7.16 Set + Go

The function lets you set a heating function (or a programme) and use it later with one press of any sensor field or a tap on the message in the display.

The function works with the functions: Set Duration, core temperature sensor.
The function does not work with the cleaning function.

1. Turn on the oven.
2. Set a heating function or an automatic programme.
3. Set the function: Set Duration.
4. Choose: Options / Set + Go.

Touch the message in the display or press a sensor field (except for ⏻). The set heating function starts.

If you press ⏻ before the function operates, the function turns off.

When the heating function ends, an acoustic signal sounds.

- The function: Child Lock is on when a heating function operates and after the oven is turned off. Follow the instructions in the display to turn off the function.
- The menu: Options lets you turn on and turn off the function: Set + Go.

7.17 Child Lock

Menu / Options / Child Lock

The function prevents an accidental operation of the oven.

Activating the function: Child Lock

1. Set the function to position: On.
2. Deactivate the appliance.

Deactivating the function: Child Lock

1. Activate the appliance.
2. Tap the display.
3. Follow the instructions on the display.

7.18 Screen Lock

Menu / Options / Screen Lock

The function prevents an accidental change of the heating function. You can turn on the function only when the oven operates.

Activating the function: Screen Lock

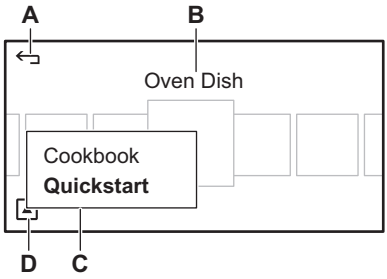
1. Activate the appliance.
2. Set a heating function or a setting.
3. Go to the: Screen Lock.
4. To activate the function touch: Screen Lock.

The appliance is locked.
When the appliance is deactivated, the function deactivates automatically.

Deactivating the function: Screen Lock

1. Tap the display.
2. Follow the instructions on the display.

7.19 Submenu for: Assisted Cooking



A. Return to menu
B. Food category
C. Cookbook and Quickstart
D. More options

A cookbook containing inspiring automatic recipes and a VarioGuide function providing our recommended oven settings for your dishes. The time and temperature of the VarioGuide can be adjusted according to your needs. By touching the chef hat of the dish, our recommended settings are displayed.

7.20 Submenu for: Last and most used

Easily accessible list of last and most used functions, recipes and quickstarts.

Menu item	Description
Last used	It shows the last used 5 functions.
Most used	It shows the most used 5 functions.

7.21 Submenu for: Basic Settings

The set settings stay fixed each time you activate the appliance.

Menu item	Description
Fast heat-up On / Off	Fast heat-up is activated and is always switched on for certain heating functions. It is visible on the screen with >> when active.
Cleaning Reminder On / Off	Choose if you wish the oven to remind you to use the cleaning cycle.
Display Choose the display settings.	**Brightness** You can select 4 brightness modes. Set the brightness of the display in ON state. Time of day in OFF state is not adjustable.
	Background images On / Off Show or hide the background pictures.
Sound Sound Settings.	**Volume**
	Type (Beep / Click / No sound)
Language	Set your preferred language.

Menu item	Description
Time and Date Set the time and date and other options related to how time is shown.	**Time** Set or adjust the time.
	Date Set or adjust the date.
	Format Choose your preferred time format: HH:MM or AM/PM.
	Clock style Define what the clock looks like when the oven is switched off.
DEMO mode For shop usage only. When active, the heating elements are disconnected and is visible on the screen.	**Activation code**
Service Shows the software version and configuration.	**Software Version** Shows the software version of the oven.
	Reset all settings Resets all settings to factory default.
	Licence Shows the licence in English language.

8. ASSISTED COOKING

WARNING!
Refer to Safety chapters.

8.1 Assisted Cooking

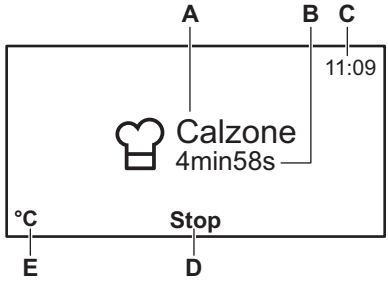
Menu / Assisted Cooking or touch:

You can choose to use the function: Cookbook or Quickstart.

8.2 Activating the function

1. Scroll through the food category list and touch on the one you want to choose.
2. Scroll through the dish list and touch on the one you want to choose.
3. To turn on the function touch: **Start**.

When the function ends, a message comes on in the display.



A. Recipe
B. Remaining time
C. Clock
D. Stop
E. Temperature

8.3 Submenu for: Cookbook

Menu / Assisted Cooking / Cookbook

or touch:

The function has a list of recipes with optimum oven settings. The recipes are fixed and you cannot change them. The ingredients and method for each recipe are shown on the display.

To go back to the Ingredients and Method after you turn on the recipe touch the recipe name.

The oven uses automatic settings when you use the: Cookbook.

Food category	Dish	
Cake and Pastry	Almond Cake Brownies Cappuccino Cake Carrot Cake Cheese Cake Cheese Flan Cheese Pastry Cherry Pie Fruit Cake Fruit Tart Goat's Cheese Flan	Grandma's Roast Apple Cake Lemon Sponge Cake Muffins Plum Dumpling Ring Cake Savarin Cake Sponge Cake Streusel Cake Swedish Cake Sweet Tart Swiss Carrot Cake
Bread and Rolls	Farmer Bread Rich Yeast Plait	White Bread Yeast Plait
Vegetables	Mediterranean Vegetables	Traditional Vegetables
Custards and Terrines	Coconut Pudding Egg Custard	Flan Caramel
Side Dishes	Rice	Salty Dumplings
Full Menu	Steam Menu 1 Steam Menu 2	Steam Menu 3
Fish	Cod Fish Fish Fillet Fish in Salt	Steamed Fish Stuffed Calamari Stuffed Fish (Trout)
Poultry	Chicken Legs Coq au Vin	Roast Duck with Orange Stuffed Chicken
Meat	Beef Casserole Leg of Lamb Marinated Beef Meat Loaf Rabbit in mustard sauce Ossobuco Pork Knuckle	Pork Shoulder Rabbit Stuffed Veal Breast Swedish Festive Roast Veal Knuckle Wild Boar

Food category	Dish	
Oven Dishes	Cabbage Casserole Cannelloni Chicory Gratin Franconian Dumpling Pan Jansons Temptation	Lasagne Moussaka Pasta Gratin Potato Gratin
Pizza and Quiche	Onion Tart Pierogi	Pizza Quiche Lorraine

8.4 Submenu for: Quickstart

Menu / Assisted Cooking / Quickstart

or touch:

The temperature and baking times are guidelines only for a better result. They depend on the recipes and the quality and quantity of the used ingredients. To check the recommended settings touch (by the dish name): .

Touch the temperature or the minutes in the display to change the temperature or the set time according to your preferences.

The Quickstart contains automatic programmes, which give optimum settings for each type of meat.

- Meat programmes with Automatic Weight function - this function automatically calculates the roasting time. To use it you need to input the food weight and the time sets itself. To do this touch the minutes below the dish name and input the correct value.
- Meat programmes with Automatic Core Temperature - this function automatically calculates the roasting time. When the programme ends an acoustic signal sounds.

Food category	Dish	
Reheating	Dumplings One-Plate Dish	Pasta
Fish	Fish • Baked (1 - 1.5 kg) • Small (250 - 500 g) • Thick Fillets • Thin Fillets • Whole Grilled • Whole Grilled (1 - 1.5 kg) • Whole Steamed • Fillet, frozen	Prawns, fresh Prawns, frozen Mussels Salmon • Fillets • Trout • Whole (up to 2kg)

Food category	Dish	
Poultry	Boned Poultry Boned Poultry (1 - 1.5 kg) Chicken • Breast, poached • Half (400 - 500 g each) • Whole • Wings, fresh • Wings, frozen • Legs, fresh • Legs, frozen	Duck Goose Turkey
Meat	Beef • Prime Boiled (1 - 1.5 kg) • Braised Chipolatas Cooked Ham Hare • Leg (1 - 1.5 kg) • Saddle • Saddle (up to 1 kg) Lamb • Leg (1 - 1.5 kg) • Roast • Saddle (1 - 1.5 kg) • Joint Medium • Joint Medium (up to 2kg) Meat Loaf (750 - 1000 g) Pork • Ham Joint (1 - 1.5 kg) • Knuckle, pre-cooked • Loin • Loin • Neck (1 - 1.5 kg) • Roast • Shoulder (1 - 1.5 kg) Smoked Pork Loin (up to 1.5 kg)	Smoked Loin, poached Roast Beef • Medium • Medium • Rare • Rare • Well Done • Well Done Roast Game Scandinavian Beef • Medium • Rare • Well Done Spare Ribs (1 - 1.5 kg) Veal • Knuckle (1.5 - 2 kg) • Loin • Roast Venison • Haunch (1.5 - 2 kg) • Saddle (1.5 - 2 kg)
Oven Dishes	Lasagne Lasagne, frozen Pasta Bake	Potato Gratin Sweet Dishes Vegetables au Gratin

Food category	Dish	
Pizza and Quiche	Baguette with Melted Cheese Flammkuchen Pizza • American, frozen • Chilled • Extra Topping • Frozen • Snacks, frozen • Thin Crust	Quiche Lorraine Savoury Flan
Cake and Pastry	Almond Cake Apple Cake, covered Apple Pie Apple Strudel, frozen Cake on Tray • Sponge Dough • Yeast Dough Brioche Cakes, small Cheese Cake, Tin Cheese Cake, Tray Christmas Stollen Cream Puffs Crumble Cake Eclairs Flan Base • Short Pastry • Sponge Mixture	Fruit Flan • Short Pastry • Sponge Mixture • Yeast Dough Macaroons Madeira Cake Pastry Stripes Puff Pastry Ring Cake Short Pastry Biscuits Sponge Cake Sugar Cake Swiss Flan Swiss Roll Tarts Yeast Cake
Bread and Rolls	Wholegrain Bread Baguette Baguettes, frozen Baguettes, pre-baked Bread Crown Ciabatta Brown Bread	Plaited Bread Rolls Rolls, pre-baked Rye Bread Unleavened Bread White Bread
Vegetables	Artichokes Asparagus, green Asparagus, white Beetroot Black Salsify Broccoli, Florets Broccoli, whole Brussels Sprouts Cabbage Turnip, Strips Carrots Cauliflower, Florets Cauliflower, whole Celery, cubed	Courgette Slices Eggplant Fennel Green Beans Leek Rings Mushroom Slices Peas Peeling Tomatoes Peppers, Strips Savoy Cabbage Spinach, fresh White Haricot Beans

Food category	Dish	
Custards and Terrines	Baked Eggs Custards Eggs • Hard Boiled • Medium Boiled • Soft Boiled	Flans Terrines
Side Dishes	Boiled Potatoes Boiled Potatoes, quartered Bread Dumplings Croquettes French Fries, thin French Fries, thick Tagliatelle, fresh	Hash Browns Polenta Potato Dumplings Potatoes in their jacket Rice Wedges Yeast Dumplings

Automatic Core Temperature function

Automatic Weight function

9. USING THE ACCESSORIES

WARNING!
Refer to Safety chapters.

9.1 Core temperature sensor

The core temperature sensor measures temperature inside the food. When the food is at the set temperature, the oven turns off.

There are two temperatures to be set:

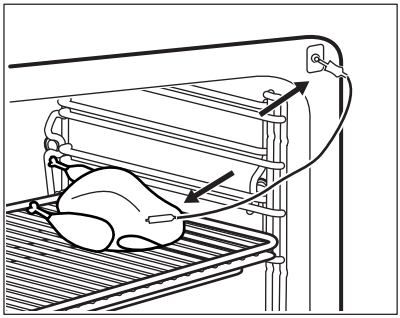
- the oven temperature (minimum 120 °C),
- the food core temperature.

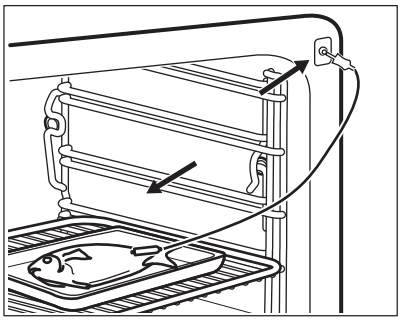
CAUTION!
Use only the core temperature sensor supplied and the original replacement parts.

Directions for the best results:
- Ingredients should be at room temperature.
- Core temperature sensor cannot be used for liquid dishes.
- During cooking the core temperature sensor must remain in the dish and the plug in the socket.
- Use recommended food core temperature settings. Refer to "Hints and tips" chapter.

Food categories: meat, poultry and fish

1. Turn on the oven.
2. Put the tip of the core temperature sensor into the centre of meat or fish, in the thickest part if possible. Make sure that at least 3/4 of the core temperature sensor is inside of the dish.
3. Put the plug of the core temperature sensor into the socket at the front of the oven.





The display shows the core temperature sensor symbol.

4. Set the core temperature.
5. Set a heating function and, if necessary, the oven temperature.

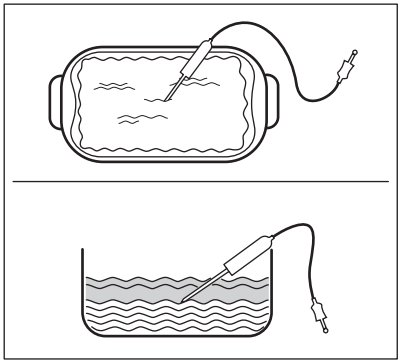
When the dish reaches the set temperature, the signal sounds. The oven turns off automatically.

6. Press a sensor field to stop the signal.
7. Remove the core temperature sensor plug from the socket and remove the dish from the oven.

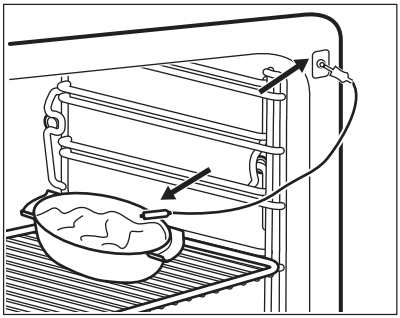
WARNING!
There is a risk of burns as the core temperature sensor becomes hot. Be careful when you unplug it and remove it from the food.

Food category: casserole

1. Turn on the oven.
2. Place half of the ingredients in a baking dish.
3. Put the tip of the core temperature sensor exactly in the centre of the casserole. The core temperature sensor should be stabilized in one place during baking. Use a solid ingredient to achieve that. Use the rim of the baking dish to support the silicone handle of the core temperature sensor. The tip of the core temperature sensor should not touch the bottom of a baking dish.



4. Cover the core temperature sensor with the remaining ingredients.
5. Put the plug of the core temperature sensor into the socket at the front of the oven.



The display shows the core temperature sensor symbol.

6. Set the core temperature.
7. Set a heating function and, if necessary, the oven temperature.

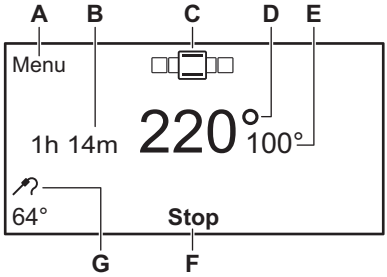
When the dish reaches the set temperature, the signal sounds. The oven turns off automatically.

8. Touch a sensor field to stop the signal.
9. Remove the core temperature sensor plug from the socket and remove the dish from the oven.

WARNING!
There is a risk of burns as the core temperature sensor becomes hot. Be careful when you unplug it and remove it from the food.

Changing the core temperature

To change the core temperature, touch the temperature on the display.



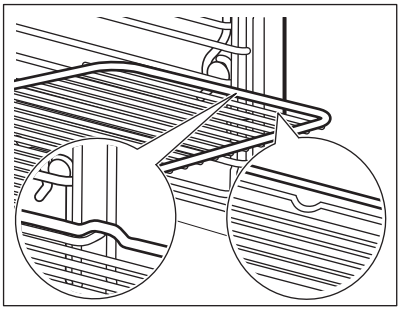
A. Return to menu
B. How long the function is active
C. Current set heating function
D. Current set temperature
E. Current temperature in the oven
F. Stop
G. Current set temperature for the core temperature sensor

9.2 Inserting the accessories

CAUTION!
Do not use the baking tray or deep pan with the Full Steam function.

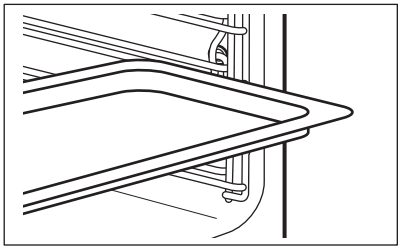
Wire shelf:

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



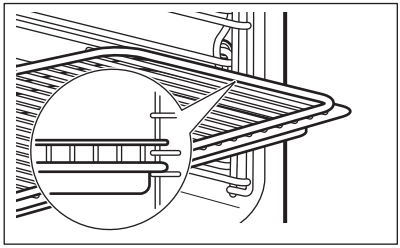
Baking tray/ Deep pan:

Push the baking tray / deep pan between the guide bars of the shelf support.



Wire shelf and baking tray / deep pan together:

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



Small indentation at the top increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

9.3 Telescopic runners - inserting the accessories

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

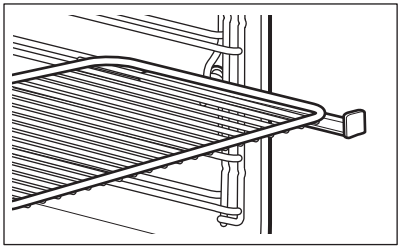
CAUTION!
Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

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

Wire shelf:

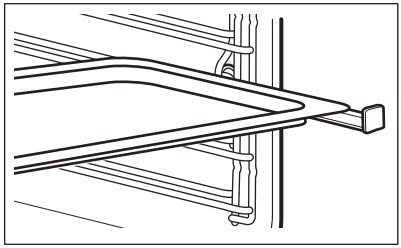
Put the wire shelf on the telescopic runners so that the feet point downwards.

The high rim around the wire shelf is a special device to prevent the cookware from slipping.



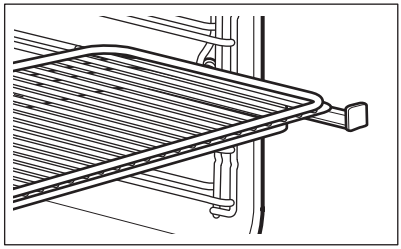
Deep pan:

Put the deep pan on the telescopic runners.



Wire shelf and deep pan together:

Place the wire shelf and the deep pan together on the telescopic runner.



10. ADDITIONAL FUNCTIONS

10.1 Automatic Switch-off

For safety reasons the oven turns off automatically after some time if a heating function operates and you do not change the oven temperature.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 230	5.5

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

10.2 Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continues to operate until the oven cools down.

11. 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.

11.1 Cooking recommendations

Your oven may bake or roast differently to the oven you had before. The below tables provide you with the standard settings for temperature, cooking time and shelf position.

If you cannot find the settings for a special recipe, look for the similar one.

11.2 Inner side of the door

On the inner side of the door you can find:

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

11.3 Advice for special heating functions of the oven

Keep Warm

The function allows you to keep food warm. The temperature is set automatically to 80 °C.

Plate Warming

The function allows you to warm plates and dishes before serving. The temperature is set automatically to 70 °C.

Place plates and dishes in stacks evenly on the wire shelf. Use the first shelf position. After half of the warming time switch their places.

11.4 Steam cooking

Use only heat and corrosion resistant or chrome steel cookware.

When you cook on more than one level make sure that there is a distance between the shelves to let the steam circulate.

Start cooking with a cold oven unless the preheating is recommended in the below table.

11.5 Steam water table

Time (min)	Water in the water drawer (ml)
15 - 20	300
30 - 40	600
50 - 60	800

11.6 Full Steam

WARNING!
Be careful when you open the oven door when the function is on. Steam can release.

Sterilisation

This function allows you to sterilise containers (e.g. baby bottles).

Put the clean containers up side down in the centre of the shelf on the first shelf position.

Fill the drawer with the maximum quantity of water and set the time to 40 minutes.

Cooking

This function allows you to prepare all types of food, fresh or frozen. You can use it to cook, warm, defrost, poach or blanch vegetables, meat, fish, pasta, rice, semolina and eggs.

You can prepare a full meal at one time. Cook together dishes with similar cooking times. Use the largest quantity of water required when you cook dishes at one time.

Use second shelf position.

Use the amount of water specified in the Steam water table above. For the cooking time longer than 60 minutes add 150 ml of water per 10 minutes.

Set the temperature to 96 °C unless the below table recommends different setting.

Vegetables

Food	Time (min)
Peeling tomatoes	15
Spinach	15
Courgette, slices	15 - 20
Mushroom slices	15 - 20
Aubergines	15 - 25
Broccoli, florets	20 - 25
Lamb's lettuce, florets	20 - 25
Peas	20 - 25
Pepper, strips	20 - 25
Savoy cabbage	20 - 25
Cauliflower, florets	25 - 30
Asparagus, green	25 - 35
Celery, cubed	25 - 35
Leek, rings	25 - 35
Broccoli, whole	30 - 40
Brussels sprouts	30 - 40
White haricot beans	30 - 40
Asparagus, white	35 - 45
Black salsify	35 - 45
Cauliflower, whole	35 - 45
Fennel, carrots, kohlrabi strips	35 - 45
Green beans	35 - 45
Artichokes	50 - 60
Beetroot	70 - 90

Side dishes / accompaniments

Food	Time (min)
Tagliatelle, fresh	20 - 25
Yeast dumplings	30 - 40
Boiled potatoes, quartered	35 - 40
Rice (water / rice ratio 1.5:1)	35 - 40
Bread dumpling	35 - 45
Potato dumplings	35 - 45
Polenta (liquid ratio 3:1)	45 - 50
Unpeeled potatoes, medium	45 - 55

Fish

Food	Temperature (°C)	Time (min)
Flat fish fillet	80	15
Prawns, fresh	85	20 - 25
Mussels	96	20 - 30
Salmon fillets	85	25 - 35
Prawns, frozen	85	30 - 40
Trout, 0,25 kg	85	30 - 40
Salmon trout, 1 kg	85	40 - 45

Meat

Food	Temperature (°C)	Time (min)
Chipolatas	80	15 - 20
Chicken breast, poached	90	25 - 35
Cooked ham 1 kg	96	55 - 65
Chicken, poached, 1 - 1.2 kg	96	60 - 70
Veal / pork loin 0.8 - 1 kg	90	80 - 90
Kasseler (smoked loin of pork), poached	90	90 - 110
Tafelspitz (prime boiled beef)	96	110 - 120

Eggs

Food	Time (min)
Eggs, soft-boiled	11 - 12
Eggs, medium-boiled	13 - 16
Eggs, hard-boiled	18 - 21

11.7 Turbo Grilling and Full Steam combined

You can combine these functions to cook meat, vegetables and side dishes at one time.

- Set the function: Turbo Grilling to roast meet.
- Add the prepared vegetables and side dishes.
- Cool down the oven to a temperature of around 90 °C. You can open the oven door to the first position for approximately 15 minutes.
- Set the function: Full Steam. Cook all dishes together until they are ready.

Maximum water amount is 800 ml.

Food	Turbo Grilling (first step: cook meat)			Full Steam (second step: add vegetables)		
	Temperature (°C)	Time (min)	Shelf position	Temperature (°C)	Time (min)	Shelf position
Roast beef 1 kg Brussels sprouts, polenta	180	60 - 70	meat: 1	96	40 - 50	meat: 1 vegetables: 3
Roast pork 1 kg, Potatoes, vegetables, gravy	180	60 - 70	meat: 1	96	30 - 40	meat: 1 vegetables: 3
Roast veal 1 kg, Rice, vegetables	180	50 - 60	meat: 1	96	30 - 40	meat: 1 vegetables: 3

11.8 Half Steam + Heat

Add about 300 ml of water.

Use the second shelf position.

Food	Temperature (°C)	Time (min)
Custard / flan in small dishes	90	35 - 40
Baked eggs	90	30 - 40
Terrine	90	40 - 50
Thin fish fillet	85	15 - 25
Thick fish fillet	90	25 - 35
Small fish up to 0.35 kg	90	25 - 35
Whole fish up to 1 kg	90	35 - 45

Reheating

Food	Temperature (°C)	Time (min)
Dumplings	85	25 - 35
Pasta	85	20 - 25
Rice	85	20 - 25
One-plate dishes	85	20 - 25

11.9 Quarter Steam + Heat

Add about 300 ml of water.

Food	Temperature (°C)	Time (min)	Shelf position
Roast pork 1000 g	160 - 180	90 - 100	2
Roast beef 1000 g	180 - 200	60 - 90	2
Roast veal 1000 g	180	80 - 90	2
Meat loaf, uncooked, 500 g	180	30 - 40	2
Smoked loin of pork 600 - 1000 g (soak for 2 hours)	160 - 180	60 - 70	2
Chicken 1000 g	180 - 210	50 - 60	2
Duck 1500 - 2000 g	180	70 - 90	2
Goose 3000 g	170	130 - 170	1
Potato gratin	160 - 170	50 - 60	2
Pasta bake	170 - 190	40 - 50	2
Lasagne	170 - 180	45 - 55	2
Misc. types of bread 500 - 1000 g	180 - 190	45 - 60	2
Bread rolls	180 - 210	25 - 35	2
Ready-to-bake rolls	200	15 - 20	2

Food	Temperature (°C)	Time (min)	Shelf position
Ready-to-bake baguettes 40 - 50 g	200	15 - 20	2
Ready-to-bake baguettes 40 - 50 g, frozen	200	25 - 35	2

11.10 Baking

- Use the lower temperature the first time.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.
- Cakes and pastries at different heights do not always brown equally. There is no need to change the temperature setting if an unequal browning occurs. The differences equalize during baking.
- Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear.

11.11 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
	The baking time is too short.	Set a longer baking time. You cannot decrease baking times by setting higher temperatures.
	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

11.12 Baking on one level

Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Ring cake / Brioche	True Fan Cooking	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	1
Flan base - short pastry	True Fan Cooking	170 - 180 **1)**	10 - 25	2
Flan base - sponge mixture	True Fan Cooking	150 - 170	20 - 25	2
Cheesecake	Conventional Cooking	170 - 190	60 - 90	1

1) Preheat the oven.

Cakes / pastries / breads on baking trays

Food	Function	Temperature (°C)	Time (min)	Shelf position
Plaited bread / Bread crown	Conventional Cooking	170 - 190	30 - 40	3
Christmas stollen	Conventional Cooking	160 - 180 **1)**	50 - 70	2
Bread (rye bread): 1. First 20 minutes: 2. After that reduce to:	Conventional Cooking	1. 230 **1)** 2. 160 - 180	1. 20 2. 30 - 60	1
Cream puffs / Eclairs	Conventional Cooking	190 - 210 **1)**	20 - 35	3
Swiss roll	Conventional Cooking	180 - 200 **1)**	10 - 20	3
Cake with crumble topping (dry)	True Fan Cooking	150 - 160	20 - 40	3
Buttered almond cake / Sugar cakes	Conventional Cooking	190 - 210 **1)**	20 - 30	3
Fruit flans	Conventional Cooking	180	35 - 55	3

Food	Function	Temperature (°C)	Time (min)	Shelf position
Yeast cakes with toppings (e.g. quark, cream, custard)	Conventional Cooking	160 - 180[1)]	40 - 60	3

1) Preheat the oven.

Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position
Short pastry / sponge mixture	True Fan Cooking	150 - 160	10 - 20	3
Meringues	True Fan Cooking	80 - 100	120 - 150	3
Macaroons	True Fan Cooking	100 - 120	30 - 50	3
Yeast dough biscuits	True Fan Cooking	150 - 160	20 - 40	3
Puff pastries	True Fan Cooking	170 - 180[1)]	20 - 30	3
Rolls	Conventional Cooking	190 - 210[1)]	10 - 25	3

1) Preheat the oven.

11.13 Bakes and gratins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pasta bake	Conventional Cooking	180 - 200	45 - 60	1
Lasagne	Conventional Cooking	180 - 200	25 - 40	1
Vegetables au gratin[1)]	Turbo Grilling	160 - 170	15 - 30	1
Baguettes with melted cheese	True Fan Cooking	160 - 170	15 - 30	1
Milk rice	Conventional Cooking	180 - 200	40 - 60	1
Fish bakes	Conventional Cooking	180 - 200	30 - 60	1

Food	Function	Temperature (°C)	Time (min)	Shelf position
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60	1

1) Preheat the oven.

11.14 Moist Fan Baking

Food Type of food	Temperature (°C)	Time (min)	Shelf position
Pasta bake	180 - 200	45 - 60	2
Lasagne	180 - 200	45 - 60	2
Potato gratin	190 - 210	55 - 80	2
Sweet dishes	180 - 200	45 - 60	2
Ring cake or brioche	160 - 170	50 - 70	1
Plaited bread / bread crown	170 - 190	40 - 50	2
Cake with crumble topping (dry)	160 - 170	20 - 40	3
Biscuits made with yeast dough	160 - 170	20 - 40	2

11.15 Multilevel Baking

Use the function: True Fan Cooking.

Cakes / pastries / breads on baking trays

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Cream puffs / Eclairs	160 - 180 1)	25 - 45	1 / 4	-
Dry streusel cake	150 - 160	30 - 45	1 / 4	-

1) Preheat the oven.

Biscuits

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Short pastry / sponge mixture biscuits	150 - 160	20 - 40	1 / 4	1 / 3 / 5

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Meringues	80 - 100	130 - 170	1 / 4	-
Macaroons	100 - 120	40 - 80	1 / 4	-
Yeast dough biscuits	160 - 170	30 - 60	1 / 4	-
Puff pastries	170 - 180 **1)**	30 - 50	1 / 4	-
Rolls	180	20 - 30	1 / 4	-

1) Preheat the oven.

11.16 Crispy baking with Pizza Setting

Food	Temperature (°C)	Time (min)	Shelf position
Pizza (thin)	200 - 230 **1)2)**	15 - 20	2
Pizza (thick)	180 - 200	20 - 30	2
Tarts	180 - 200	40 - 55	1
Spinach flan	160 - 180	45 - 60	1
Quiche Lorraine / Swiss Flan	170 - 190	45 - 55	1
Apple cake, covered	150 - 170	50 - 60	1
Vegetable pie	160 - 180	50 - 60	1
Unleavened bread	230 **1)**	10 - 20	2
Puff pastry flan	160 - 180 **1)**	45 - 55	2
Flammekuchen	230 **1)**	12 - 20	2
Pierogi	180 - 200 **1)**	15 - 25	2

1) Preheat the oven.

2) Use a deep pan.

11.17 Roasting

Use heat-resistant ovenware.

Roast large roasting joints directly in the tray or on the wire shelf placed above the tray.

Put some water in the tray to prevent the meat juices or fat from burning.

Meat with crackling can be roasted in the roasting tin without the lid.

Turn the roast after 1/2 - 2/3 of the cooking time.

To keep meat more succulent:

- roast lean meat in the roasting tin with the lid or use roasting bag.

- roast meat and fish in large pieces (1 kg or more).
- baste large roasts and poultry with their juices several times during roasting.

11.18 Roasting

Beef

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Braised meet	1 - 1.5	Conventional Cooking	230	120 - 150
Roast beef or fillet: rare	1 cm thick	Turbo Grilling	190 - 200**1)**	5 - 6
Roast beef or fillet: medium	1 cm thick	Turbo Grilling	180 - 190**1)**	6 - 8
Roast beef or fillet: well done	1 cm thick	Turbo Grilling	170 - 180**1)**	8 - 10

1) Preheat the oven.

Pork

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Shoulder / Neck / Ham joint	1 - 1.5	Turbo Grilling	160 - 180	90 - 120
Chop / Spare rib	1 - 1.5	Turbo Grilling	170 - 180	60 - 90
Meatloaf	0.75 - 1	Turbo Grilling	160 - 170	50 - 60
Pork knuckle (pre-cooked)	0.75 - 1	Turbo Grilling	150 - 170	90 - 120

Veal

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Roast veal	1	Turbo Grilling	160 - 180	90 - 120
Knuckle of veal	1.5 - 2	Turbo Grilling	160 - 180	120 - 150

Lamb

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Leg of lamb / Roast lamb	1 - 1.5	Turbo Grilling	150 - 170	100 - 120
Saddle of lamb	1 - 1.5	Turbo Grilling	160 - 180	40 - 60

Game

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Saddle / Leg of hare	1	Conventional Cooking	230[1)]	30 - 40
Saddle of venison	1.5 - 2	Conventional Cooking	210 - 220	35 - 40
Haunch of venison	1.5 - 2	Conventional Cooking	180 - 200	60 - 90

[1)] Preheat the oven.

Poultry

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Poultry portions	0.2 - 0.25	Turbo Grilling	200 - 220	30 - 50
Half chicken	0.4 - 0.5	Turbo Grilling	190 - 210	35 - 50
Chicken, poulard	1 - 1.5	Turbo Grilling	190 - 210	50 - 70
Duck	1.5 - 2	Turbo Grilling	180 - 200	80 - 100
Goose	3.5 - 5	Turbo Grilling	160 - 180	120 - 180
Turkey	2.5 - 3.5	Turbo Grilling	160 - 180	120 - 150
Turkey	4 - 6	Turbo Grilling	140 - 160	150 - 240

Fish

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Whole fish	1 - 1.5	Conventional Cooking	210 - 220	40 - 60

11.19 Grilling

Preheat the empty oven for 5 minutes.

Put the pan to collect the fat into the first shelf position.

Grilling

Food	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Roast beef	210 - 230	30 - 40	30 - 40	2
Filet of beef	230	20 - 30	20 - 30	3
Back of pork	210 - 230	30 - 40	30 - 40	2
Back of veal	210 - 230	30 - 40	30 - 40	2

Food	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Back of lamb	210 - 230	25 - 35	20 - 25	3
Whole Fish, 0.5 - 1 kg	210 - 230	15 - 30	15 - 30	3 / 4

Fast Grilling
Preheat the empty oven for 3 minutes.

Grill with the maximum temperature setting.

Food	Time (min)		Shelf position
	1st side	2nd side	
Pork fillet	10 - 12	6 - 10	4
Sausages	10 - 12	6 - 8	4
Fillet / Veal steaks	7 - 10	6 - 8	4
Toast with topping	6 - 8	-	4

11.20 Frozen Foods

Food	Temperature (°C)	Time (min)	Shelf position
Pizza, frozen	200 - 220	15 - 25	2
Pizza American, frozen	190 - 210	20 - 25	2
Pizza, chilled	210 - 230	13 - 25	2
Pizza Snacks, frozen	180 - 200	15 - 30	2
French Fries, thin	200 - 220	20 - 30	3
French Fries, thick	200 - 220	25 - 35	3
Wedges / Croquettes	220 - 230	20 - 35	3
Hash Browns	210 - 230	20 - 30	3
Lasagne / Cannelloni, fresh	170 - 190	35 - 45	2
Lasagne / Cannelloni, frozen	160 - 180	40 - 60	2
Oven baked cheese	170 - 190	20 - 30	3
Chicken Wings	190 - 210	20 - 30	2

Frozen ready meals

Food	Function	Temperature (°C)	Time (min)	Shelf position
Frozen pizza	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3
French fries[1] (300 - 600 g)	Conventional Cooking or Turbo Grilling	200 - 220	as per manufacturer's instructions	3
Baguettes	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3
Fruit flans	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3

[1] Turn the French fries 2 or 3 times during cooking.

11.21 Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish with core temperatures no more than 65 °C. This function is not applicable to such recipes as pot roast or fatty roast pork. You can use the core temperature sensor to guarantee that the meat has the correct core temperature (see the table for the core temperature sensor).

In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use this function for poultry.

Always cook without a lid when you use this function.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
2. Put the meat together with the hot roasting pan in the oven and on the wire shelf.
3. Put the core temperature sensor into the meat.
4. Select the function: Slow Cooking and set the correct end core temperature.

Set the temperature to 120 °C.

Food	Time (min)	Shelf position
Roast beef, 1 - 1.5 kg	120 - 150	1
Fillet of beef, 1 - 1.5 kg	90 - 150	3
Roast veal, 1 - 1.5 kg	120 - 150	1
Steaks, 0.2 - 0.3 kg	20 - 40	3

11.22 Defrost

- Remove the food packaging and put the food on a plate.
- Use the first shelf position from the bottom.
- Do not cover the food with a bowl or a plate, as this can extend the defrost time.

Food	Quantity	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1 kg	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn halfway through.
Meat	1 kg	100 - 140	20 - 30	Turn halfway through.
Meat	500 g	90 - 120	20 - 30	Turn halfway through.
Trout	150 g	25 - 35	10 - 15	-
Strawberries	300 g	30 - 40	10 - 20	-
Butter	250 g	30 - 40	10 - 15	-
Cream	2 x 200 g	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Gateau	1.4 kg	60	60	-

11.23 Preserving

Use only preserve jars of the same dimensions available on the market.

Do not use jars with twist-off and bayonet type lids or metal tins.

Use the first shelf from the bottom for this function.

Put no more than six one-litre preserve jars on the baking tray.

Fill the jars equally and close with a clamp.

The jars cannot touch each other.

Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.

When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Carrots[1)]	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in the oven after it is deactivated.

11.24 Drying

- 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

11.25 Bread Baking

Preheating is not recommended.

Add 200 ml of water to the water drawer.

Food	Temperature (°C)	Time (min)	Shelf position
White Bread	180 - 200	40 - 60	2
Baguette	200 - 220	35 - 45	2
Brioche	160 - 180	40 - 60	2
Ciabatta	200 - 220	35 - 45	2
Rye Bread	180 - 200	50 - 70	2
Dark Bread	180 - 200	50 - 70	2
All Grain bread	170 - 190	60 - 90	2

11.26 Food Sensor table

Beef	Food core temperature (°C)		
	Rare	Medium	Well done
Roast beef	45	60	70
Sirloin	45	60	70

Beef	Food core temperature (°C)		
	Less	Medium	More
Meat loaf	80	83	86

Pork	Food core temperature (°C)		
	Less	Medium	More
Ham, Roast	80	84	88
Chop (saddle), Smoked pork loin, Smoked loin poached	75	78	82

Veal	Food core temperature (°C)		
	Less	Medium	More
Roast veal	75	80	85
Knuckle of veal	85	88	90

Mutton / lamb	Food core temperature (°C)		
	Less	Medium	More
Leg of mutton	80	85	88

Mutton / lamb	Food core temperature (°C)		
	Less	Medium	More
Saddle of mutton	75	80	85
Leg of lamb, Roast lamb	65	70	75

Game	Food core temperature (°C)		
	Less	Medium	More
Saddle of hare, Saddle of venison	65	70	75
Leg of hare, Whole hare, Leg of venison	70	75	80

Poultry	Food core temperature (°C)		
	Less	Medium	More
Chicken (whole / half / breast)	80	83	86
Duck (whole / half), Turkey (whole / breast)	75	80	85
Duck (breast)	60	65	70

Fish (salmon, trout, zander)	Food core temperature (°C)		
	Less	Medium	More
Fish (whole / large / steamed), Fish (whole / large / roasted)	60	64	68

Casseroles - Precooked vegetables	Food core temperature (°C)		
	Less	Medium	More
Zucchini Casserole, Broccoli Casserole, Fennel Casserole	85	88	91

Casseroles - Savoury	Food core temperature (°C)		
	Less	Medium	More
Cannelloni, Lasagne, Pasta bake	85	88	91

Casseroles - Sweet	Food core temperature (°C)		
	Less	Medium	More
White bread casserole with / without fruits, Rice porridge casserole with / without fruits, Sweet noodle casserole	80	85	90

11.27 Information for test institutes

Tests according to EN 60350-1:2013 and IEC 60350-1:2011.

Baking on one level. Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Fatless sponge cake	True Fan Cooking	140 - 150	35 - 50	2
Fatless sponge cake	Top / Bottom Heat	160	35 - 50	2
Apple pie (2 tins Ø20 cm, diagonally off set)	True Fan Cooking	160	60 - 90	2
Apple pie (2 tins Ø20 cm, diagonally off set)	Top / Bottom Heat	180	70 - 90	1

Baking on one level. Biscuits
Use the third shelf position.

Food	Function	Temperature (°C)	Time (min)
Short bread / Pastry stripes	True Fan Cooking	140	25 - 40
Short bread / Pastry stripes	Top / Bottom Heat	160 **1)**	20 - 30
Small cakes (20 per tray)	True Fan Cooking	150 **1)**	20 - 35
Small cakes (20 per tray)	Top / Bottom Heat	170 **1)**	20 - 30

1) Preheat the oven.

Multilevel Baking. Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position	
				2 positions	3 positions
Short bread / Pastry Stripes	True Fan Cooking	140	25 - 45	1 / 4	1 / 3 / 5
Small cakes (20 per tray)	True Fan Cooking	150 1)	23 - 40	1 / 4	-

1) Preheat the oven.

Fast Grilling
Preheat the empty oven for 3 minutes.

Grill with the maximum temperature setting.

Use the fourth shelf position.

Food	Time (min)	
	1st side	2nd side
Burgers	8 - 10	6 - 8
Toast	1 - 3	1 - 3

12. CARE AND CLEANING

WARNING!
Refer to Safety chapters.

12.1 Notes on cleaning

Clean the front of the oven with a soft cloth with warm water and a mild cleaning agent.

To clean metal surfaces, use a dedicated cleaning agent.

Clean the oven interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.

Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent. Do not clean the accessories in the dishwasher.

Clean stubborn dirt with a special oven cleaner.

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.

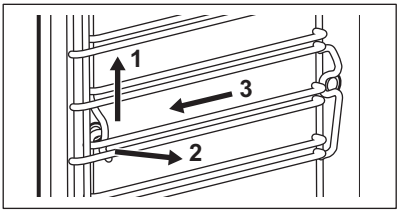
Clean the moisture from the cavity after each use.

12.2 Removing the shelf supports

Before maintenance, make sure that the oven is cool. There is a risk of burns.

To clean the oven, remove the shelf supports.

1. Pull carefully the supports up and out of the front catch.



2. Pull the front end of the shelf support away from the side wall.
3. Pull the supports out of the rear catch.

Install the shelf supports in the opposite sequence.

12.3 Steam Cleaning

Menu / Functions / Cleaning

Remove the worst dirt manually.

1. Put 250 ml of water with 3 tablespoons of vinegar directly into the steam generator.
2. Turn on the function: Steam Cleaning.

The display shows the duration of the function. An acoustic signal sounds when the programme is completed.

3. Touch the display to turn off the signal.
4. Wipe out the appliance with a soft cloth. Remove the water from the steam generator.

Let the appliance dry fully with the door open for approximately 1 hour.

To speed up the drying you can close the door and heat up the appliance with the function: True Fan Cooking at temperature 150°C for approximately 15 minutes.

12.4 Decalcification of the Steam generator

1. Put 250 ml of water mixed with 3 tablespoons of vinegar directly into the steam generator.
2. In the menu choose: Assisted Cleaning.
3. Activate the function: Decalcification.

The display shows the duration of the function (15 minutes).
An acoustic signal sounds when the programme is completed.

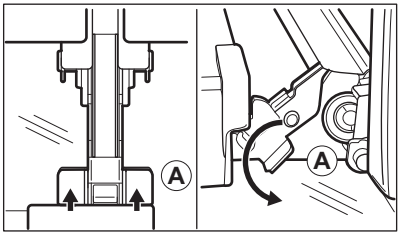
4. Touch a sensor field to deactivate the signal.
5. Remove the remaining water from the steam generator.
6. Keep the door open for approximately 1 hour to let the appliance dry fully. To speed up the drying you can heat up the appliance with hot air at temperature 150 °C for approximately 15 minutes.

12.5 Removing and installing the door

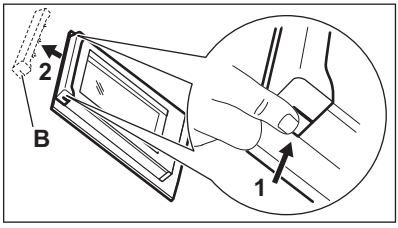
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

WARNING!
The door is heavy.

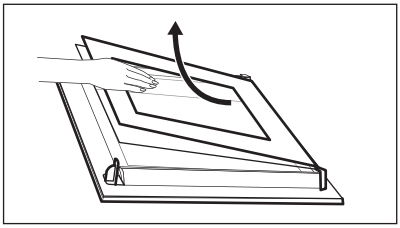
1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.



3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the oven at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.



9. Clean the glass panel with water and soap. Dry the glass panel carefully.

When the cleaning is completed, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.

WARNING!
Make sure that the glasses are inserted in the correct position otherwise the surface of the door may overheat.

12.6 Replacing the lamp

WARNING!
Risk of electric shock.
The lamp can be hot.

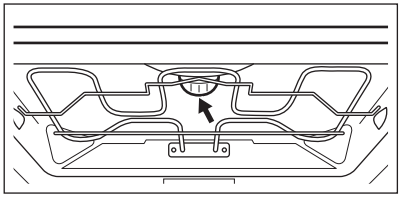
1. Turn off the oven.

Wait until the oven is cooled down.

2. Disconnect the oven from the mains.
3. Put a cloth on the bottom of the cavity.

The top lamp

1. Turn the lamp glass cover to remove it.



2. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Attach the metal ring to the glass cover.
5. Install the glass cover.

The side lamp

1. Remove the left shelf support to get access to the lamp.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

13. TROUBLESHOOTING

WARNING!
Refer to Safety chapters.

13.1 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 necessary settings are not set.	Make sure that the settings are correct.
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 display shows error message "F....."	Electronic error.	Contact an Authorised Service Centre.
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.

13.2 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 oven cavity. Do not remove the rating plate from the oven cavity.

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

14. ENERGY EFFICIENCY

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

Supplier's name	Electrolux
Model identification	EOB8956AOX
Energy Efficiency Index	94.0
Energy efficiency class	A

Energy consumption with a standard load, conventional mode	1.09 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.79 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	70 l
Type of oven	Built-In Oven
Mass	39.5 kg

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14.2 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 energy saving.

When possible, do not preheat the oven before you put the food inside.

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 dishes.

Cooking with fan
When possible, use the cooking functions with fan to save energy.

Residual heat
If a programme with the Duration or End Time selection is activated and the cooking time is longer than 30 minutes, the heating elements automatically deactivate earlier in some oven functions.

The fan and lamp continue to operate.

Keep food warm
Choose the lowest possible temperature setting to use residual heat and keep a meal warm. The display shows the residual heat indicator or temperature.

Cooking with the lamp off
Deactivate the lamp during cooking and activate only when you need it.

15. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol ♺. Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

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