

EOB8S31X  
EOB8S31Z  
KOBBS31X



EN Steam oven

User Manual

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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:
  - Be careful when you open the appliance door when the function is activated. Steam can release.
  - 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



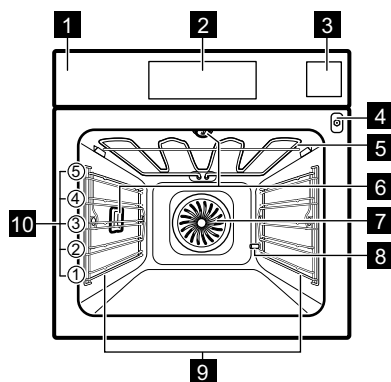
### **WARNING!**

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

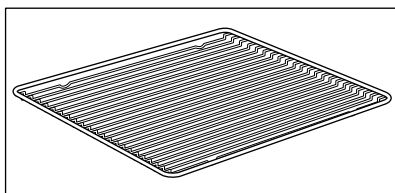
### 3.1 General overview



- 1** Control panel
- 2** Electronic programmer
- 3** Water drawer
- 4** Socket for the core temperature sensor
- 5** Heating element
- 6** Lamp
- 7** Fan
- 8** Descaling pipe outlet
- 9** Shelf support, removable
- 10** Shelf positions

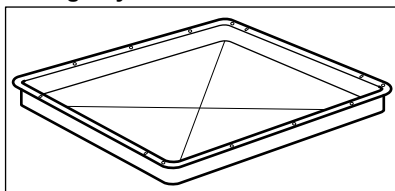
### 3.2 Accessories

#### Wire shelf



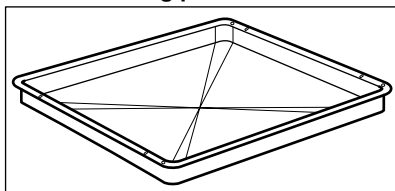
For cookware, cake tins, roasts.

#### Baking tray



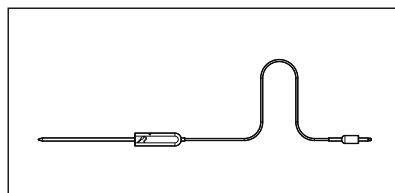
For cakes and biscuits.

#### Grill- / Roasting pan



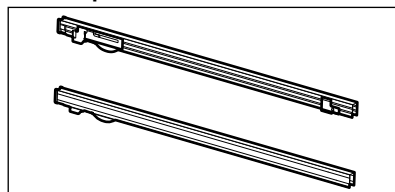
To bake and roast or as a pan to collect fat.

#### Food Sensor

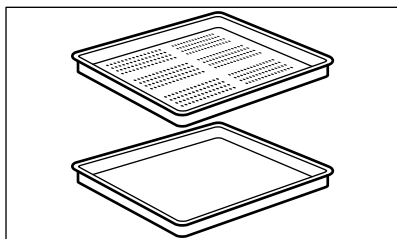


To measure the temperature inside the food.

#### Telescopic runners



For shelves and trays.

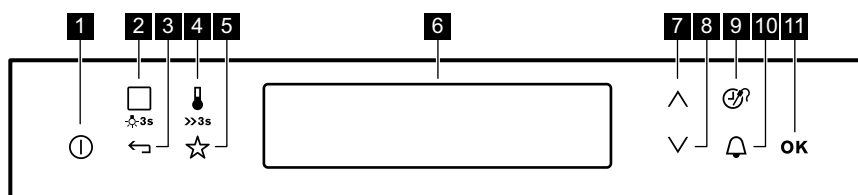
**Steam set**

One unperforated and one perforated food container.

The steam set drains the condensing water away from the food during steam cooking. Use it to prepare vegetables, fish, chicken breast. The set is not suitable for food that needs to soak in the water e.g. rice, polenta, pasta.

## 4. CONTROL PANEL

### 4.1 Electronic programmer



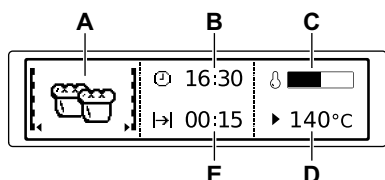
Use the sensor fields to operate the appliance.

| Sensor field                                                                                 | Function                              | Comment                                                                                                                                                                                                                                                    |
|----------------------------------------------------------------------------------------------|---------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>1</b>    | ON / OFF                              | To activate and deactivate the appliance.                                                                                                                                                                                                                  |
| <b>2</b>   | Heating Functions or Assisted Cooking | Touch the sensor field once to choose a heating function or the menu: Assisted Cooking. Touch the sensor field again to switch between the menus: Heating Functions, Assisted Cooking. To activate or deactivate the light, touch the field for 3 seconds. |
| <b>3</b>  | Back key                              | To go back one level in the menu. To show the main menu, touch the field for 3 seconds.                                                                                                                                                                    |
| <b>4</b>  | Temperature selection                 | To set the temperature or show the current temperature in the appliance. Touch the field for 3 seconds to activate or deactivate the function: Fast Heat Up.                                                                                               |
| <b>5</b>  | Favourites                            | To save and access your favourite programmes.                                                                                                                                                                                                              |
| <b>6</b> -                                                                                   | Display                               | Shows the current settings of the appliance.                                                                                                                                                                                                               |
| <b>7</b>  | Up key                                | To move up in the menu.                                                                                                                                                                                                                                    |



| Sensor field                                                                         | Function                      | Comment                                                                                                                                                                                                                                    |
|--------------------------------------------------------------------------------------|-------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 8   | Down key                      | To move down in the menu.                                                                                                                                                                                                                  |
| 9   | Time and additional functions | To set different functions. When a heating function operates, touch the sensor field to set the timer or the functions: Function Lock, Favourites, Heat + Hold, Set + Go. You can also change the settings of the core temperature sensor. |
| 10  | Minute Minder                 | To set the function: Minute Minder.                                                                                                                                                                                                        |
| 11  | OK                            | To confirm the selection or setting.                                                                                                                                                                                                       |

## 4.2 Display



- A. Heating function
- B. Time of day
- C. Heat-up indicator
- D. Temperature
- E. Duration time or end time of a function

### Other indicators of the display:

| Symbol                                                                              | Function        | Function                                                                                                                                                                                                                                                                       |
|-------------------------------------------------------------------------------------|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|    | Minute Minder   | The function works.                                                                                                                                                                                                                                                            |
|  | Time of day     | The display shows the current time.                                                                                                                                                                                                                                            |
|  | Duration        | The display shows the necessary time for cooking.                                                                                                                                                                                                                              |
|  | End Time        | The display shows when the cooking time is complete.                                                                                                                                                                                                                           |
|  | Temperature     | The display shows the temperature.                                                                                                                                                                                                                                             |
|  | Time Indication | The display shows how long the heating function works. Press  and  at the same time to reset the time. |
|  | Calculation     | The oven calculates the time for cooking.                                                                                                                                                                                                                                      |

| Symbol                                                                            |                   | Function                                                                                |
|-----------------------------------------------------------------------------------|-------------------|-----------------------------------------------------------------------------------------|
|  | Heat-up Indicator | The display shows the temperature in the oven.                                          |
|  | Fast Heat Up      | The function is on. It decreases the heat up time.                                      |
|  | Weight Automatic  | The display shows that the automatic weight system is on or that weight can be changed. |
|  | Heat + Hold       | The function is on.                                                                     |

## 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 the first use.

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

### 5.2 First Connection

When you connect the oven to the mains or after the power cut, you have to set

the language, the display contrast, the display brightness and the time of the day.

1. Press  or  to set the value.
2. Press **OK** to confirm.

### 5.3 Setting the water hardness

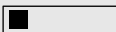
The table below shows the water hardness range (dH) with the corresponding Calcium deposit and the quality of the water.

| Water hardness |         | Calcium deposit<br>(mmol/l) | Calcium deposit<br>(mg/l) | Water clas-<br>sification |
|----------------|---------|-----------------------------|---------------------------|---------------------------|
| Class          | dH      |                             |                           |                           |
| 1              | 0 - 7   | 0 - 1.3                     | 0 - 50                    | Soft                      |
| 2              | 7 - 14  | 1.3 - 2.5                   | 50 - 100                  | Moderately<br>hard        |
| 3              | 14 - 21 | 2.5 - 3.8                   | 100 - 150                 | Hard                      |
| 4              | over 21 | over 3.8                    | over 150                  | Very hard                 |

When the water hardness exceeds the values in the table, fill the water drawer with bottled water.

1. Take the 4 colour change strip supplied with the steam set in the oven.

- Put all the reaction zones of the strip into the water for approximately 1 second.  
Do not put the strip into the running water.
- Shake the strip to remove the excess of the water.
- Wait 1 minute and check the water hardness with the table below.  
The colours of the reaction zones continue to change. Do not check the water hardness later than 1 minute after test.
- Set the water hardness: menu: Basic Settings.

| Test strip                                                                        | Water hardness |
|-----------------------------------------------------------------------------------|----------------|
|  | 1              |
|  |                |

| Test strip                                                                        | Water hardness |
|-----------------------------------------------------------------------------------|----------------|
|  | 2              |
|  | 3              |
|  | 4              |

You can change the water hardness in the menu: Basic Settings / Water hardness.

## 6. DAILY USE



### WARNING!

Refer to Safety chapters.

### 6.1 Navigating the menus

- Turn on the oven.
- Press  or  to select the menu option.
- Press **OK** to move to the submenu or accept the setting.



At each point you can go back to the main menu with .

### 6.2 The menus in overview

#### Main menu

| Symbol / Menu item                                                                                       | Application                              |
|----------------------------------------------------------------------------------------------------------|------------------------------------------|
| <br>Heating Functions | Contains a list of heating functions.    |
| <br>Recipes           | Contains a list of automatic programmes. |

| Symbol / Menu item                                                                                    | Application                                                          |
|-------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------|
| <br>Favourites       | Contains a list of favourite cooking programmes created by the user. |
| <br>Cleaning         | Contains a list of cleaning programmes.                              |
| <br>Basic Settings | Used to set the appliance configuration.                             |
| <br>Specials       | Contains a list of additional heating functions.                     |

| Symbol / Menu item                                                                                    | Application                                                                                                                                                                                                                                                                         |
|-------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <br>Assisted Cooking | Contains recommended oven settings for a wide choice of dishes. Select a dish and start the cooking process. The temperature and time are only guidelines for a better result and can be adjusted. They depend on the recipes and the quality and quantity of the used ingredients. |

#### Submenu for: Basic Settings

| Symbol / Menu item                                                                                    | Description                                                                              |
|-------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|
| <br>Set Time of Day  | Sets the current time on the clock.                                                      |
| <br>Time Indication  | When ON, the display shows the current time when you deactivate the appliance.           |
| <br>Fast Heat Up     | When ON, the function decreases the heat-up time.                                        |
| <br>Set + Go        | To set a function and activate it later with a press of any symbol on the control panel. |
| <br>Heat + Hold    | Keeps the prepared food warm for 30 minutes after a cooking cycle finished.              |
| <br>Time Extension | Activates and deactivates the time extension function.                                   |

| Symbol / Menu item                                                                                      | Description                                                                                                                    |
|---------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|
| <br>Display Contrast   | Adjusts the display contrast by degrees.                                                                                       |
| <br>Display Brightness | Adjusts the display brightness by degrees.                                                                                     |
| <br>Set Language       | Sets the language for the display.                                                                                             |
| <br>Buzzer Volume      | Adjusts the volume of press-tones and signals by degrees.                                                                      |
| <br>Key Tones          | Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field. |
| <br>Alarm/Error Tones  | Activates and deactivates the alarm tones.                                                                                     |
| <br>Water hardness     | To sets the water hardness level (1 - 4).                                                                                      |
| <br>Cleaning Reminder  | Reminds you when to clean the appliance.                                                                                       |
| <br>DEMO mode        | Activation / deactivation code: 2468.                                                                                          |
| <br>Service          | Shows the software version and configuration.                                                                                  |
| <br>Factory Settings | Resets all settings to factory settings.                                                                                       |

## 6.3 Submenu for: Cleaning

| Symbol | Menu item           | Description                                                                                                |
|--------|---------------------|------------------------------------------------------------------------------------------------------------|
|        | Tank Emptying       | Procedure for removing the residual water from the water drawer after use of the steam functions.          |
|        | Steam Cleaning Plus | Procedure for cleaning stubborn dirt with the support of an oven cleaner.                                  |
|        | Steam Cleaning      | Procedure for cleaning the appliance when it is slightly soiled and not burned several times.              |
|        | Descaling           | Procedure for cleaning the steam generation circuit from residual limestone.                               |
|        | Rinsing             | Procedure for rinsing and cleaning the steam generation circuit after frequent use of the steam functions. |

## 6.4 Heating Functions

| Heating function                             | Application                                                                                                                                                             |
|----------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <br>True Fan Cooking                         | 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 the function: Conventional Cooking.              |
| <br>Pizza Setting                            | To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for the function: Conventional Cooking. |
| <br>Conventional Cooking (Top / Bottom Heat) | To bake and roast food on one shelf position.                                                                                                                           |
| <br>Frozen Foods                             | To make convenience food (e.g. french fries, potato wedges or spring rolls) crispy.                                                                                     |

| Heating function   | Application                                                                                            |
|--------------------|--------------------------------------------------------------------------------------------------------|
| <br>Grill          | To grill flat food and to toast bread.                                                                 |
| <br>Turbo Grilling | To roast larger meat joints or poultry with bones on one shelf position. To make gratins and to brown. |
| <br>Bottom Heat    | To bake cakes with crispy bottom and to preserve food.                                                 |

| Heating function                                                                                      | Application                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
|-------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <br>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. |
| <br>Humidity Low   | To bake bread, roast large pieces of meat or to warm up chilled and frozen meals.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <br>Humidity High  | For dishes with a high moisture content, custard royale and terrines, and for poaching fish.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <br>Full Steam     | For vegetables, fish, potatoes, rice, pasta or special side-dishes.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |

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

## 6.5 Specials

| Heating function                                                                                    | Application                                                                                                                                  |
|-----------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|
| <br>Keep Warm      | To keep food warm.                                                                                                                           |
| <br>Plate Warming  | To preheat plates for serving.                                                                                                               |
| <br>Preserving     | To make vegetable preserves (e.g. pickles).                                                                                                  |
| <br>Drying         | To dry sliced fruit, vegetables and mushrooms.                                                                                               |
| <br>Dough Proving  | To speed up the rising of the yeast dough. It prevents dough surface from drying and keeps the dough elastic.                                |
| <br>Slow Cooking  | To prepare tender, succulent roasts.                                                                                                         |
| <br>Bread Baking | Use this function to prepare bread and bread rolls with a very good professional-like result in terms of crispiness, colour and crust gloss. |

| Heating function                                                                                        | Application                                                                                                                                                                                                                                                                                                            |
|---------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <br>Steam Regenerating | Food reheating with steam prevents surface drying. Heat is distributed in a gentle and even way, which allows to recover taste and aroma of food as just prepared. This function can be used to reheat food directly on a plate. You can reheat more than one plate at the same time, using different shelf positions. |
| <br>Defrost            | To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.                                                                                                                                                                                                         |
| <br>Au Gratin          | For dishes such as lasagna or potato gratin. To make gratins and to brown.                                                                                                                                                                                                                                             |

## 6.6 Assisted Cooking

### Food Category: Fish/Seafood

| Dish    |                                                                                                       |
|---------|-------------------------------------------------------------------------------------------------------|
| Fish    | Fish, baked                                                                                           |
|         | Fish Fingers                                                                                          |
|         | Fish fillet, thin                                                                                     |
|         | Fish fillet, thick                                                                                    |
|         | Fish fillet, frozen                                                                                   |
|         | Whole small Fish                                                                                      |
|         | Whole Fish, steamed                                                                                   |
|         | Whole small Fish, grilled                                                                             |
|         | Whole Fish, grilled                                                                                   |
|         | Whole Fish, grilled  |
|         | Trout                                                                                                 |
| Salmon  | Salmon fillet                                                                                         |
|         | Whole Salmon                                                                                          |
| Prawns  | Prawns, fresh                                                                                         |
|         | Prawns, frozen                                                                                        |
| Mussels | -                                                                                                     |

### Food Category: Poultry

| Dish                                                                                              |   |
|---------------------------------------------------------------------------------------------------|---|
| Boned Poultry                                                                                     | - |
| Boned Poultry  | - |

| Dish                                                                                           |                                                                                                 |
|------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|
| Chicken                                                                                        | Chicken Wings, fresh                                                                            |
|                                                                                                | Chicken Wings, frozen                                                                           |
|                                                                                                | Chicken Legs, fresh                                                                             |
|                                                                                                | Chicken Legs, frozen                                                                            |
|                                                                                                | Chicken Breast, poached                                                                         |
|                                                                                                | Chicken, 2 half                                                                                 |
|                                                                                                | Whole Chicken  |
| Whole Duck    | -                                                                                               |
| Whole Goose   | -                                                                                               |
| Whole Turkey  | -                                                                                               |

**Food Category: Meat**

| Dish              |                                                                                                |
|-------------------|------------------------------------------------------------------------------------------------|
| Beef              | Prime Boiled Beef                                                                              |
|                   | Braised meat  |
|                   | Meat Loaf                                                                                      |
| Roast Beef        | Rare                                                                                           |
|                   | Rare        |
|                   | Medium                                                                                         |
|                   | Medium      |
|                   | Well Done                                                                                      |
|                   | Well Done   |
| Scandinavian Beef | Rare        |
|                   | Medium      |
|                   | Well Done   |

| Dish |                                                                                                        |
|------|--------------------------------------------------------------------------------------------------------|
| Pork | Chipolatas                                                                                             |
|      | Spare Ribs                                                                                             |
|      | Pork Knuckle, pre-cooked                                                                               |
|      | Pork Joint                                                                                             |
|      | Loin of Pork                                                                                           |
|      | Loin of Pork         |
|      | Loin of Pork, smoked                                                                                   |
|      | Loin of Pork, poached                                                                                  |
|      | Pork Neck                                                                                              |
|      | Pork Shoulder                                                                                          |
| Veal | Roast Pork            |
|      | Cooked Ham                                                                                             |
|      | Veal Knuckle                                                                                           |
|      | Loin of Veal                                                                                           |
| Lamb | Roast Veal            |
|      | Leg of Lamb                                                                                            |
|      | Roast Lamb            |
|      | Saddle of Lamb                                                                                         |
|      | Lamb Joint, medium                                                                                     |
|      | Lamb Joint, medium  |



| Dish |                                                                                                |
|------|------------------------------------------------------------------------------------------------|
| Game | Hare                                                                                           |
|      | • Leg of Hare                                                                                  |
|      | • Saddle of Hare                                                                               |
|      | • Saddle of Hare                                                                               |
|      |               |
|      | Venison                                                                                        |
|      | • Haunch of Venison                                                                            |
|      | • Saddle of Venison                                                                            |
|      | Roast Game    |
|      | Loin of Game  |

### Food Category: Oven Dishes

| Dish                       |   |
|----------------------------|---|
| Lasagne                    | - |
| Lasagne/Cannelloni, frozen | - |
| Pasta                      | - |
| Potato Gratin              | - |
| Vegetables au Gratin       | - |
| Sweet Dishes               | - |

### Food Category: Pizza/Quiche

| Dish                |                        |
|---------------------|------------------------|
| Pizza               | Pizza, thin            |
|                     | Pizza, extra topping   |
|                     | Pizza, frozen          |
|                     | Pizza American, frozen |
|                     | Pizza, chilled         |
|                     | Pizza Snacks, frozen   |
| Baguettes au Gratin | -                      |
| Tarte Flambée       | -                      |

| Dish                 |   |
|----------------------|---|
| Swiss Tarte, savoury | - |
| Quiche Lorraine      | - |
| Savory Flan          | - |

### Food Category: Cake/Pastry

| Dish                  |                             |
|-----------------------|-----------------------------|
| Ring Cake             | -                           |
| Apple Cake, covered   | -                           |
| Sponge Cake           | -                           |
| Apple Pie             | -                           |
| Cheese Cake, Tin      | -                           |
| Brioche               | -                           |
| Madeira Cake          | -                           |
| Tarte                 | -                           |
| Swiss Tarte, sweet    | -                           |
| Almond Cake           | -                           |
| Muffins               | -                           |
| Pastry                | -                           |
| Pastry Stripes        | -                           |
| Cream Puffs           | -                           |
| Puff Pastry           | -                           |
| Eclairs               | -                           |
| Macaroons             | -                           |
| Short Pastry Biscuits | -                           |
| Christmas Stollen     | -                           |
| Apple Strudel, frozen | -                           |
| Cake on Tray          | Sponge Dough<br>Yeast Dough |
| Cheese Cake, Tray     | -                           |

| Dish         |                           |
|--------------|---------------------------|
| Brownies     | -                         |
| Swiss Roll   | -                         |
| Yeast Cake   | -                         |
| Crumble Cake | -                         |
| Sugar Cake   | -                         |
| Flan Base    | Short Pastry Flan Base    |
|              | Sponge Mixture Flan Base  |
| Fruit Flan   | Short Pastry Fruit Flan   |
|              | Sponge Mixture Fruit Flan |
|              | Yeast Dough               |

#### Food Category: Bread/Rolls

| Dish     |                     |
|----------|---------------------|
| Rolls    | Rolls               |
|          | Rolls, pre-baked    |
|          | Rolls, frozen       |
| Ciabatta | -                   |
| Baguette | Baguette, pre-baked |
|          | Baguette, frozen    |
| Bread    | Bread Crown         |
|          | White Bread         |
|          | Yeast Plait         |
|          | Brown Bread         |
|          | Rye Bread           |
|          | Wholegrain Bread    |
|          | Unleavened Bread    |
|          | Bread/Rolls, frozen |

#### Food Category: Vegetables

| Dish                   |   |
|------------------------|---|
| Broccoli, Florets      | - |
| Broccoli, whole        | - |
| Cauliflower, Florets   | - |
| Cauliflower, whole     | - |
| Carrots                | - |
| Courgette Slices       | - |
| Asparagus, green       | - |
| Asparagus, white       | - |
| Pepper Stripes         | - |
| Spinach, fresh         | - |
| Leek Rings             | - |
| Green Beans            | - |
| Mushroom Slices        | - |
| Peeling Tomatoes       | - |
| Brussels Sprouts       | - |
| Celery, cubed          | - |
| Peas                   | - |
| Eggplant               | - |
| Fennel                 | - |
| Artichokes             | - |
| Beetroot               | - |
| Black Salsify          | - |
| Cabbage Turnip Stripes | - |
| White Haricot Beans    | - |
| Savoy Cabbage          | - |

#### Food Category: Custards/Terrines

| Dish         |   |
|--------------|---|
| Egg Custard  | - |
| Flan Caramel | - |

| Dish    |                     |
|---------|---------------------|
| Terrine | -                   |
| Eggs    | Eggs, soft boiled   |
|         | Eggs, medium boiled |
|         | Eggs, hard boiled   |
|         | Eggs, baked         |

### Food Category: Side Dishes

| Dish                       |   |
|----------------------------|---|
| French Fries, thin         | - |
| French Fries, thick        | - |
| French Fries, frozen       | - |
| Croquettes                 | - |
| Wedges                     | - |
| Hash Browns                | - |
| Boiled Potatoes, quartered | - |
| Boiled Potatoes            | - |
| Potatoes in their jacket   | - |
| Potato Dumplings           | - |
| Bread Dumplings            | - |
| Yeast Dumplings, salty     | - |
| Yeast Dumplings, sweet     | - |
| Rice                       | - |
| Tagliatelle, fresh         | - |
| Polenta                    | - |



When it is necessary to change the weight or the core temperature of the dish, use  $\wedge$  or  $\vee$  to set the new values.

## 6.7 Setting a heating function

1. Turn on the oven.
2. Select the menu: Heating Functions.
3. Press **OK** to confirm.
4. Select a heating function.
5. Press **OK** to confirm.
6. Set the temperature.
7. Press **OK** to confirm.

## 6.8 Steam cooking

The water drawer cover is in the control panel.



### WARNING!

Use only cold tap 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. Press the cover of the water drawer to open it.
2. Fill the water drawer with cold water to the maximum level (around 950 ml) until the signal sounds or the display shows the message. The water supply is sufficient for approximately 50 minutes. Do not fill the water drawer over its maximum capacity. There is a risk of water leakage, overflow and furniture damages.
3. Push the water drawer to its initial position.
4. Turn on the oven.
5. Set a steam heating function and the temperature.
6. If necessary, set the function:

Duration  $\rightarrow$  or: End Time  $\rightarrow$ .

The steam appears after approximately 2 minutes. When the oven reaches the set temperature, the signal sounds.

When the water drawer is running out of water, the signal sounds and the water drawer needs to be refilled to continue the steam cooking as described above.

The signal sounds at the end of the cooking time.

7. Turn off the oven.
8. Empty the water drawer after the steam cooking is completed. Refer to the cleaning function: Tank Emptying.

**CAUTION!**

The oven is hot. There is a risk of burns.

9. After Steam Cooking steam can condensate on the bottom of the cavity. Always dry the bottom of the cavity when the oven is cool.

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

## 6.9 Heat-up indicator

When you turn on a heating function, the bar on the display comes on. The bar shows that the temperature increases.

When temperature is reached the buzzer sounds 3 times and the bar flashes and then disappears.

## 6.10 Fast Heat Up

This function decreases the heat-up time.



Do not put food in the oven when the Fast heat up function works.

To turn on the function, hold  for 3 seconds. The heat-up indicator alternates.

This function is not available for some oven functions.

## 6.11 Residual heat

When you turn off the oven, the display shows the residual heat. You can use the heat to keep the food warm.

# 7. CLOCK FUNCTIONS

## 7.1 Clock functions table

| Clock function                                                                                  | Application                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|-------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  Minute Minder | To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the oven.<br><br>Use  to turn on the function. Press  or  to set the minutes and <b>OK</b> to start. |
|  Duration    | To set how long the oven works (max. 23 h 59 min).                                                                                                                                                                                                                                                                                                                                                                                                  |
|  End Time    | To set the switch-off time for a heating function (max. 23 h 59 min).                                                                                                                                                                                                                                                                                                                                                                               |



If you use the clock functions: Duration, End Time, the oven turns off the heating elements after 90 % of the set time. The oven uses the residual heat to continue the cooking process until the time ends (3 - 20 minutes).

If you set the time for a clock function, the time starts to count down after 5 seconds.

## 7.2 Setting the clock functions



Before you use the functions: Duration, End Time, you must set a heating function and temperature first. The oven turns off automatically.

You can use the functions: Duration and End Time at the same time if you want to automatically turn on and turn off the oven on a given time later.

The functions: Duration and End Time do not work when you use the core temperature sensor.

1. Set a heating function.
2. Press  again and again until the display shows the necessary clock function and the related symbol.
3. Press  or  to set the necessary time.
4. Press OK to confirm.  
When the time ends, a signal sounds. The oven turns off. The display shows a message.
5. Press any symbol to stop the signal.

## 7.3 Heat + Hold

Conditions for the function:

- The set temperature is more than 80 °C.

- The function: Duration is set.

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

You can turn on or turn off the function in the menu: Basic Settings.

1. Turn on the oven.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press  again and again until the display shows: Heat + Hold.
5. Press OK to confirm.  
When the function ends, a signal sounds. The function stays on if you change the heating function.

## 7.4 Time Extension

The function: Time Extension makes the heating function continue after the end of Duration.



Not applicable to heating functions with the core temperature sensor.

1. When the cooking time ends, a signal sounds. Press any symbol. The display shows the message.
2. Press  to turn on or  to cancel.
3. Set the length of the function.
4. Press OK.

# 8. AUTOMATIC PROGRAMMES



**WARNING!**  
Refer to Safety chapters.

## 8.1 Recipes online



You can find the recipes for the automatic programmes specified for this oven on our website. To find the proper Recipe Book check the PNC number on the rating plate on the front frame of the oven cavity.

## 8.2 Recipes with Recipe Automatic

This oven has a set of recipes you can use. The recipes are fixed and you cannot change them.

1. Turn on the oven.
2. Select the menu: Recipes. Press OK to confirm.
3. Select the category and dish. Press OK to confirm.
4. Select a recipe. Press OK to confirm.

## 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:

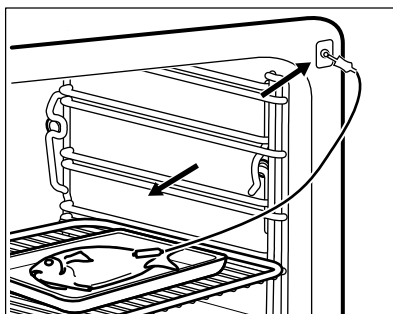
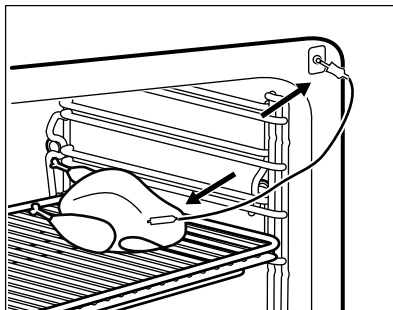
- Ingredients should be at room temperature.
- Core temperature sensor cannot be used for liquid dishes.
- During cooking the core temperature sensor must remain in the dish and the plug in the socket.
- Use recommended food core temperature settings. Refer to "Hints and tips" chapter.



The oven calculates an approximate end of cooking time. It depends on the quantity of food, the set heating function and temperature.

### Food categories: meat, poultry and fish

1. Activate the appliance.
2. Insert 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 located in the front frame of the appliance.



The display shows the core temperature sensor symbol.

4. Press  $\wedge$  or  $\vee$  in less than 5 seconds to set the food core temperature.
5. Set a heating function and, if necessary, the oven temperature.
6. To change the food core temperature, press  $\odot$ .

When the dish reaches the set temperature, an acoustic signal sounds. The appliance deactivates automatically.

7. Touch any symbol to stop the signal.
8. Remove the core temperature sensor plug from the socket and remove the dish from the appliance.

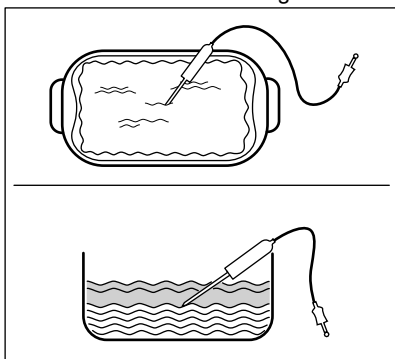


### WARNING!

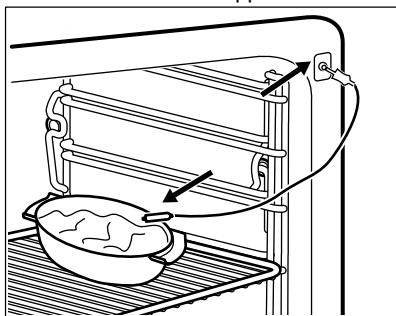
There is a risk of burns as the core temperature sensor becomes hot. Be careful when you unplug it and remove it from the food.

## Food category: casserole

1. Activate the appliance.
2. Place half of the ingredients in a baking dish.
3. Insert 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 located in the front frame of the appliance.



The display shows the core temperature sensor symbol.

6. Press  $\wedge$  or  $\vee$  in less than 5 seconds to set the food core temperature.
7. Set a heating function and, if necessary, the oven temperature.
8. To change the food core temperature, press  $\odot$ .

When the dish is at the set temperature, an acoustic signal sounds. The appliance deactivates automatically.

9. Touch any symbol to stop the signal.
10. Remove the core temperature sensor plug from the socket and remove the dish from the appliance.



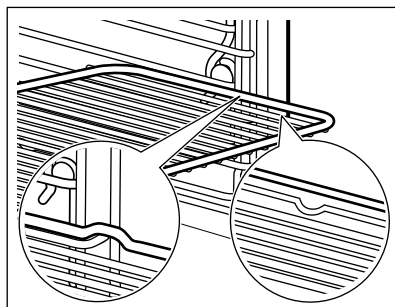
### WARNING!

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.

## 9.2 Inserting the accessories

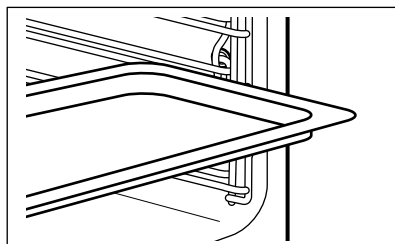
Wire shelf:

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



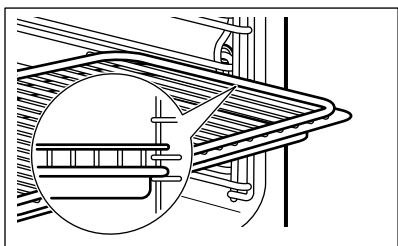
Baking tray/ Deep pan:

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.



**i** 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!**

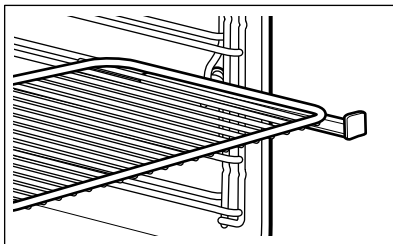
Make sure you push back the telescopic runners fully in the oven before you close the oven door.

Wire shelf:

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

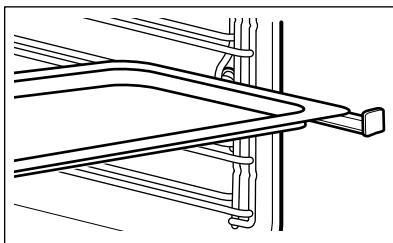


The high rim around the wire shelf is a special device to prevent the cookware from slipping.



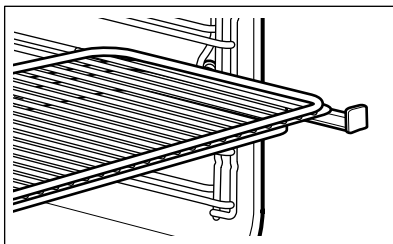
Deep pan:

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 Favourites

You can save your favourite settings, such as duration, temperature or heating function. They are available in the menu:

Favourites. You can save 20 programmes.



## Saving a programme

1. Turn on the oven.
2. Set a heating function or an automatic programme.
3. Press  again and again until the display shows: SAVE.
4. Press OK to confirm.  
The display shows the first free memory position.
5. Press OK to confirm.
6. Enter the name of the programme.  
The first letter flashes.
7. Press  or  to change the letter.
8. Press OK.  
The next letter flashes.
9. Do step 7 again as necessary.
10. Press and hold OK to save.  
You can overwrite a memory position.  
When the display shows the first free memory position, press  or  and press OK to overwrite an existing programme.

You can change the name of a programme in the menu: Edit Programme Name.

## Activating the programme

1. Turn on the oven.
2. Select the menu: Favourites.
3. Press OK to confirm.
4. Select your favourite programme name.
5. Press OK to confirm.

## 10.2 Using the Child Lock

When the Child Lock is on, the oven cannot be turned on accidentally.

1. Press  to turn on the display.
2. Press  and  at the same time until the display shows a message .  
To turn off the Child Lock function repeat step 2.

## 10.3 Function Lock

This function prevents an accidental change of the heating function. You can turn it on only when the oven works.

1. Turn on the oven.
2. Set a heating function or setting.
3. Press  again and again until the display shows: Function Lock.
4. Press OK to confirm.

To turn off the function, press . The display shows a message. Press  again and then OK to confirm.



When you turn off the oven, the function also turns off.

## 10.4 Set + Go

The function lets you set a heating function (or a programme) and use it later with one press of any symbol.

1. Turn on the oven.
2. Set a heating function.
3. Press  again and again until the display shows: Duration.
4. Set the time.
5. Press  again and again until the display shows: Set + Go.
6. Press OK to confirm.

Press any symbol (except for ) to start the function: Set + Go. The set heating function starts.

When the heating function ends, a signal sounds.



- Function Lock is on when the heating function works.
- The menu: Basic Settings lets you turn the function: Set + Go on and off.

## 10.5 Automatic Switch-off

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

| 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: Light, Food Sensor, Duration, End Time.

## 10.6 Brightness of the display

There are two modes of display brightness:

- Night brightness - when the oven is turned off, the brightness of the display is lower between 10 PM and 6 AM.

- Day brightness:
  - when the oven is turned on.
  - if you touch a symbol during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
  - if the oven is turned off and you set the function: Minute Minder. When the function ends, the display goes back to the night brightness.

## 10.7 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 continue 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 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.

### Dough Proving

The function allows you to rise yeast dough. Put the dough into a big dish. Use the first shelf position. Set function: Dough Proving and the cooking time.

### Defrost

Remove the food packaging and put the food on a plate. Do not cover the food, as it can extend the defrosting time. Use the first shelf position.

## 11.3 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 the second shelf position.

Set the temperature to 99 °C unless the below table recommends different setting.

### Vegetables

| Food                            | Time (min) |
|---------------------------------|------------|
| Peeling tomatoes                | 10         |
| Broccoli, florets <sup>1)</sup> | 13 - 15    |
| Vegetables, blanched            | 15         |
| Mushroom slices                 | 15 - 20    |
| Peppers, strips                 | 15 - 20    |
| Spinach, fresh                  | 15 - 20    |
| Asparagus, green                | 15 - 25    |
| Aubergines                      | 15 - 25    |
| Courgette, slices               | 15 - 25    |

| Food                                          | Time (min) |
|-----------------------------------------------|------------|
| Pumpkin, cubes                                | 15 - 25    |
| Tomatoes                                      | 15 - 25    |
| Beans, blanched                               | 20 - 25    |
| Lamb's lettuce, florets                       | 20 - 25    |
| Savoy cabbage                                 | 20 - 25    |
| Celery, cubed                                 | 20 - 30    |
| Leeks, rings                                  | 20 - 30    |
| Peas                                          | 20 - 30    |
| Snow peas (kaiser peppers)                    | 20 - 30    |
| Sweet potatoes                                | 20 - 30    |
| Asparagus, white                              | 25 - 35    |
| Brussels sprouts                              | 25 - 35    |
| Carrots                                       | 25 - 35    |
| Cauliflower, florets                          | 25 - 35    |
| Fennel                                        | 25 - 35    |
| Kohlrabi, strips                              | 25 - 35    |
| White haricot beans                           | 25 - 35    |
| Broccoli, whole                               | 30 - 40    |
| Sweet corn on the cob                         | 30 - 40    |
| Black salsify                                 | 35 - 45    |
| Cauliflower, whole                            | 35 - 45    |
| Green beans                                   | 35 - 45    |
| Cabbage white or red, stripes                 | 40 - 45    |
| Artichokes                                    | 50 - 60    |
| Dried beans, soaked (water / beans ratio 2:1) | 55 - 65    |
| Sauerkraut                                    | 60 - 90    |
| Beetroot                                      | 70 - 90    |

<sup>1)</sup> Preheat the oven for 5 minutes.

**Side dishes / accompaniments**

| Food                                           | Time (min) |
|------------------------------------------------|------------|
| Couscous (water / cous-cous ratio 1:1)         | 15 - 20    |
| Tagliatelle, fresh                             | 15 - 25    |
| Semolina pudding (milk / semolina ratio 3.5:1) | 20 - 25    |
| Lentils, red (water / lentils ratio 1:1)       | 20 - 30    |
| Spaetzle                                       | 25 - 30    |
| Bulgur (water / bulgur ratio 1:1)              | 25 - 35    |
| Yeast dumplings                                | 25 - 35    |
| Fragrant rice (water / rice ratio 1:1)         | 30 - 35    |
| Boiled potatoes, quartered                     | 35 - 45    |
| Bread dumpling                                 | 35 - 45    |
| Potato dumplings                               | 35 - 45    |

| Food                                                 | Time (min) |
|------------------------------------------------------|------------|
| Rice (water / rice ratio 1:1) <sup>1)</sup>          | 35 - 45    |
| Polenta (liquid ratio 3:1)                           | 40 - 50    |
| Rice pudding (milk / rice ratio 2.5:1)               | 40 - 55    |
| Unpeeled potatoes, medium                            | 45 - 55    |
| Lentils, brown and green (water / lentils ratio 2:1) | 55 - 60    |

<sup>1)</sup> The ratio of water to rice can change according to the type of rice.

**Fruits**

| Food              | Time (min) |
|-------------------|------------|
| Apple slices      | 10 - 15    |
| Hot berries       | 10 - 15    |
| Chocolate melting | 10 - 20    |
| Fruit compote     | 20 - 25    |

**Fish**

| Food              | Temperature (°C) | Time (min) |
|-------------------|------------------|------------|
| Flat fish fillet  | 80               | 15         |
| Prawns, fresh     | 85               | 20 - 25    |
| Mussels           | 99               | 20 - 30    |
| Salmon fillets    | 85               | 20 - 30    |
| Trout 0.25 kg     | 85               | 20 - 30    |
| Prawns, frozen    | 85               | 30 - 40    |
| Salmon trout 1 kg | 85               | 40 - 45    |

**Meat**

| Food                                  | Temperature (°C) | Time (min) |
|---------------------------------------|------------------|------------|
| Chipolatas                            | 80               | 15 - 20    |
| Bavarian veal sausage (white sausage) | 80               | 20 - 30    |
| Vienna sausage                        | 80               | 20 - 30    |

| Food                                    | Temperature (°C) | Time (min) |
|-----------------------------------------|------------------|------------|
| Chicken breast, poached                 | 90               | 25 - 35    |
| Cooked ham 1 kg                         | 99               | 55 - 65    |
| Chicken, poached 1 - 1.2 kg             | 99               | 60 - 70    |
| Kasseler (smoked loin of pork), poached | 90               | 70 - 90    |
| Veal / pork loin 0.8 - 1 kg             | 90               | 80 - 90    |
| Tafelspitz (prime boiled beef)          | 99               | 110 - 120  |

### Eggs

| Food                | Time (min) |
|---------------------|------------|
| Eggs, soft-boiled   | 10 - 11    |
| Eggs, medium-boiled | 12 - 13    |
| Eggs, hard-boiled   | 18 - 21    |

- Set the function: Turbo Grilling to roast meat.
- 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.

## 11.4 Turbo Grilling and Full Steam combined

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

| 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<br>Brussels sprouts,<br>polenta       | 180                                    | 60 - 70    | meat: 1        | 99                                       | 40 - 50    | meat: 1<br>vegetables: 3 |
| Roast pork 1 kg,<br>Potatoes,<br>vegetables,<br>gravy | 180                                    | 60 - 70    | meat: 1        | 99                                       | 30 - 40    | meat: 1<br>vegetables: 3 |
| Roast veal 1 kg,<br>Rice, vegetables                  | 180                                    | 50 - 60    | meat: 1        | 99                                       | 30 - 40    | meat: 1<br>vegetables: 3 |

## 11.5 Humidity High

Use the second shelf position.

| Food                           | Temperature (°C) | Time (min) |
|--------------------------------|------------------|------------|
| Custard / flan in small dishes | 90               | 35 - 45    |
| Baked eggs                     | 90 - 110         | 15 - 30    |
| Terrine                        | 90               | 40 - 50    |
| Thin fish fillet               | 85               | 15 - 25    |

| Food                     | Temperature (°C) | Time (min) |
|--------------------------|------------------|------------|
| Thick fish fillet        | 90               | 25 - 35    |
| Small fish up to 0.35 kg | 90               | 20 - 30    |
| Whole fish up to 1 kg    | 90               | 30 - 40    |
| Oven dumplings           | 120 - 130        | 40 - 50    |

## 11.6 Humidity Low

| 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              |
| Ready-to-bake baguettes 40 - 50 g                   | 200              | 15 - 20    | 2              |
| Ready-to-bake baguettes 40 - 50 g, frozen           | 200              | 25 - 35    | 2              |

## 11.7 Steam Regenerating

| Food             | Temperature (°C) | Time (min) | Shelf position |
|------------------|------------------|------------|----------------|
| One-plate dishes | 110              | 10 - 15    | 2              |
| Pasta            | 110              | 10 - 15    | 2              |
| Rice             | 110              | 10 - 15    | 2              |
| Dumplings        | 110              | 15 - 25    | 2              |

## 11.8 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.

## 11.9 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.                            |

## 11.10 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     | 150 - 160 <sup>1)</sup> | 20 - 30    | 2              |
| Flan base - sponge mixture | True Fan Cooking     | 150 - 170               | 20 - 25    | 2              |
| Cheesecake                 | Conventional Cooking | 170 - 190               | 60 - 90    | 1              |

<sup>1)</sup> 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 <sup>1)</sup>              | 50 - 70             | 2              |
| Bread (rye bread):<br>1. First 20 minutes:<br>2. After that reduce to: | Conventional Cooking | 1. 230 <sup>1)</sup><br>2. 160 - 180 | 1. 20<br>2. 30 - 60 | 1              |
| Cream puffs / Eclairs                                                  | Conventional Cooking | 190 - 210 <sup>1)</sup>              | 20 - 35             | 3              |
| Swiss roll                                                             | Conventional Cooking | 180 - 200 <sup>1)</sup>              | 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 <sup>1)</sup>              | 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 <sup>1)</sup> | 40 - 60    | 3              |

<sup>1)</sup> Preheat the oven.

### Biscuits

| Food                          | Function             | Temperature (°C)        | Time (min) | Shelf position |
|-------------------------------|----------------------|-------------------------|------------|----------------|
| Short pastry / sponge mixture | True Fan Cooking     | 150 - 160               | 15 - 25    | 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 <sup>1)</sup> | 20 - 30    | 3              |
| Rolls                         | Conventional Cooking | 190 - 210 <sup>1)</sup> | 10 - 25    | 3              |

<sup>1)</sup> Preheat the oven.

## 11.11 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 <sup>1)</sup> | Turbo Grilling       | 170 - 190        | 15 - 35    | 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.

## 11.12 Moist Fan Baking

| Food                                                  | Temperature (°C) | Time (min) | Shelf position |
|-------------------------------------------------------|------------------|------------|----------------|
| Pasta gratin                                          | 200 - 220        | 45 - 55    | 3              |
| Potato gratin                                         | 180 - 200        | 70 - 85    | 3              |
| Moussaka                                              | 170 - 190        | 70 - 95    | 3              |
| Lasagne                                               | 180 - 200        | 75 - 90    | 3              |
| Cannelloni                                            | 180 - 200        | 70 - 85    | 3              |
| Bread pudding                                         | 190 - 200        | 55 - 70    | 3              |
| Rice pudding                                          | 170 - 190        | 45 - 60    | 3              |
| Apple cake, made with sponge mixture (round cake tin) | 160 - 170        | 70 - 80    | 3              |
| White bread                                           | 190 - 200        | 55 - 70    | 3              |

## 11.13 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 <sup>1)</sup> | 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   |
| 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 <sup>1)</sup> | 30 - 50    | 1 / 4          | -           |
| Rolls                                  | 180                     | 20 - 30    | 1 / 4          | -           |

<sup>1)</sup> Preheat the oven.

**11.14 Crispy baking with Pizza Setting**

| Food                         | Temperature (°C)          | Time (min) | Shelf position |
|------------------------------|---------------------------|------------|----------------|
| Pizza (thin)                 | 210 - 230 <sup>1)2)</sup> | 15 - 25    | 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             | 210 - 230 <sup>1)</sup>   | 10 - 20    | 2              |
| Puff pastry flan             | 160 - 180 <sup>1)</sup>   | 45 - 55    | 2              |
| Flammekuchen                 | 210 - 230 <sup>1)</sup>   | 15 - 25    | 2              |
| Pierogi                      | 180 - 200 <sup>1)</sup>   | 15 - 25    | 2              |

<sup>1)</sup> Preheat the oven.

<sup>2)</sup> Use a deep pan.

**11.15 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.

## 11.16 Roasting

### Beef

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

<sup>1)</sup> Preheat the oven.

### Pork

| Food                        | Quantity (kg) | Function       | Temperature (°C) | Time (min) |
|-----------------------------|---------------|----------------|------------------|------------|
| Shoulder / Neck / Ham joint | 1 - 1.5       | Turbo Grilling | 150 - 170        | 90 - 120   |
| Chop / Spare rib            | 1 - 1.5       | Turbo Grilling | 170 - 190        | 30 - 60    |
| 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             | Turbo Grilling       | 180 - 200 <sup>1)</sup> | 35 - 55    |
| Saddle of venison    | 1.5 - 2       | Conventional Cooking | 180 - 200               | 60 - 90    |
| 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        | 40 - 50    |
| Chicken, poultry | 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       | Turbo Grilling | 180 - 200        | 30 - 50    |

**11.17 Grill**

Preheat the empty oven for 5 minutes.

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

**Grill**

| 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          |

## 11.18 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           | 190 - 210        | 15 - 25    | 3              |
| French Fries, thick          | 190 - 210        | 20 - 30    | 3              |
| Wedges / Croquettes          | 190 - 210        | 20 - 40    | 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                | 180 - 200        | 40 - 50    | 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 <sup>1)</sup> (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              |

| Food        | Function             | Temperature (°C)                   | Time (min)                         | Shelf position |
|-------------|----------------------|------------------------------------|------------------------------------|----------------|
| 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.

## 11.19 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.

**i** 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              |

| Food                       | Time (min) | Shelf position |
|----------------------------|------------|----------------|
| 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              |

## 11.20 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 <sup>1)</sup>       | 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                          |

<sup>1)</sup> Leave standing in the oven after it is deactivated.

**11.21 Drying**

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       |

**11.22 Bread Baking**

Preheating is not recommended.

| Food            | Temperature (°C) | Time (min) | Shelf position |
|-----------------|------------------|------------|----------------|
| White Bread     | 170 - 190        | 40 - 60    | 2              |
| Baguette        | 200 - 220        | 35 - 45    | 2              |
| Brioche         | 180 - 200        | 40 - 60    | 2              |
| Ciabatta        | 200 - 220        | 35 - 45    | 2              |
| Rye Bread       | 170 - 190        | 50 - 70    | 2              |
| Dark Bread      | 170 - 190        | 50 - 70    | 2              |
| All Grain bread | 170 - 190        | 40 - 60    | 2              |
| Bread rolls     | 190 - 210        | 20 - 35    | 2              |

**11.23 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   |

| <b>Pork</b>                                                | <b>Food core temperature (°C)</b> |               |             |
|------------------------------------------------------------|-----------------------------------|---------------|-------------|
|                                                            | <b>Less</b>                       | <b>Medium</b> | <b>More</b> |
| Chop (saddle),<br>Smoked pork loin,<br>Smoked loin poached | 75                                | 78            | 82          |

| <b>Veal</b>     | <b>Food core temperature (°C)</b> |               |             |
|-----------------|-----------------------------------|---------------|-------------|
|                 | <b>Less</b>                       | <b>Medium</b> | <b>More</b> |
| Roast veal      | 75                                | 80            | 85          |
| Knuckle of veal | 85                                | 88            | 90          |

| <b>Mutton / lamb</b>       | <b>Food core temperature (°C)</b> |               |             |
|----------------------------|-----------------------------------|---------------|-------------|
|                            | <b>Less</b>                       | <b>Medium</b> | <b>More</b> |
| Leg of mutton              | 80                                | 85            | 88          |
| Saddle of mutton           | 75                                | 80            | 85          |
| Leg of lamb,<br>Roast lamb | 65                                | 70            | 75          |

| <b>Game</b>                                   | <b>Food core temperature (°C)</b> |               |             |
|-----------------------------------------------|-----------------------------------|---------------|-------------|
|                                               | <b>Less</b>                       | <b>Medium</b> | <b>More</b> |
| Saddle of hare,<br>Saddle of venison          | 65                                | 70            | 75          |
| Leg of hare,<br>Whole hare,<br>Leg of venison | 70                                | 75            | 80          |

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

| <b>Fish (salmon, trout, zander)</b>                               | <b>Food core temperature (°C)</b> |               |             |
|-------------------------------------------------------------------|-----------------------------------|---------------|-------------|
|                                                                   | <b>Less</b>                       | <b>Medium</b> | <b>More</b> |
| Fish (whole / large / steamed),<br>Fish (whole / large / roasted) | 60                                | 64            | 68          |

| <b>Casseroles - Precooked vegetables</b>                       | <b>Food core temperature (°C)</b> |               |             |
|----------------------------------------------------------------|-----------------------------------|---------------|-------------|
|                                                                | <b>Less</b>                       | <b>Medium</b> | <b>More</b> |
| Zucchini Casserole,<br>Broccoli Casserole,<br>Fennel Casserole | 85                                | 88            | 91          |

| <b>Casseroles - Savoury</b>           | <b>Food core temperature (°C)</b> |               |             |
|---------------------------------------|-----------------------------------|---------------|-------------|
|                                       | <b>Less</b>                       | <b>Medium</b> | <b>More</b> |
| Cannelloni,<br>Lasagne,<br>Pasta bake | 85                                | 88            | 91          |

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

## 11.24 Information for test institutes

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

### Baking on one level. Baking in tins

| <b>Food</b>                                         | <b>Function</b>   | <b>Temperature (°C)</b> | <b>Time (min)</b> | <b>Shelf position</b> |
|-----------------------------------------------------|-------------------|-------------------------|-------------------|-----------------------|
| 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<br>Ø20 cm, diagonally<br>off set) | True Fan Cooking  | 160                     | 60 - 90           | 2                     |
| Apple pie (2 tins<br>Ø20 cm, diagonally<br>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 <sup>1)</sup> | 20 - 30    |
| Small cakes (20 per tray)    | True Fan Cooking  | 150 <sup>1)</sup> | 20 - 35    |
| Small cakes (20 per tray)    | Top / Bottom Heat | 170 <sup>1)</sup> | 20 - 30    |

<sup>1)</sup> 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 <sup>1)</sup> | 23 - 40    | 1 / 4          | -           |

<sup>1)</sup> Preheat the oven.

#### Grill

Preheat the empty oven for 5 minutes.

Grill with the maximum temperature setting.

| Food       | Function | Time (min)            | Shelf position |
|------------|----------|-----------------------|----------------|
| Toast      | Grill    | 1 - 3                 | 5              |
| Beef Steak | Grill    | 24 - 30 <sup>1)</sup> | 4              |

<sup>1)</sup> Turn halfway through.

### 11.25 Information for test institutes

Tests according to IEC 60350-1.

Tests for the function: Full Steam.

| Food                   | Container (Gastro-norm) | Quantity (g) | Shelf position | Temperature (°C) | Time (min)                                               | Comments                                         |
|------------------------|-------------------------|--------------|----------------|------------------|----------------------------------------------------------|--------------------------------------------------|
| Broccoli <sup>1)</sup> | 1 x 1/2 perforated      | 300          | 3              | 99               | 13 - 15                                                  | Put the baking tray on the first shelf position. |
| Broccoli <sup>1)</sup> | 2 x 1/2 perforated      | 2 x 300      | 2 and 4        | 99               | 13 - 15                                                  | Put the baking tray on the first shelf position. |
| Broccoli <sup>1)</sup> | 1 x 1/2 perforated      | max.         | 3              | 99               | 15 - 18                                                  | Put the baking tray on the first shelf position. |
| Frozen peas            | 2 x 1/2 perforated      | 2 x 1300     | 2 and 4        | 99               | Until the temperature in the coldest spot reaches 85 °C. | Put the baking tray on the first shelf position. |

<sup>1)</sup> Preheat the oven for 5 minutes.

## 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 Recommended cleaning products

Do not use abrasive sponges or aggressive detergents. It can cause damage to the enamel and the stainless steel parts.

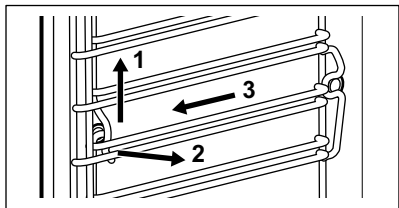
You can buy our products at [www.electrolux.com/shop](http://www.electrolux.com/shop) and at the best retailer shops.

## 12.3 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.

## 12.4 Steam Cleaning

Remove as much dirt as possible manually.

Remove the accessories and the shelf support to clean the side walls.

The steam cleaning functions support the steam cavity cleaning of the oven.

Before you start a cleaning procedure, make sure that the oven is cool.

When the steam cleaning function works, the light is off.

1. Fill the water drawer to the maximum level (around 950 ml of water) until a signal sounds or the display shows the message.
2. Choose the steam cleaning function in the menu: Cleaning.

**Steam Cleaning** - the duration of the function is around 30 minutes.

- a) Turn on the function.
- b) When the programme ends a signal sounds.
- c) Press a sensor field to turn off the signal.

**Steam Cleaning Plus** - the duration of the function is around 75 minutes.

- a) Spray a suitable detergent uniformly in the oven cavity on both enamel and steel parts.
- b) Turn on the function.  
The first part of the programme ends after around 50 minutes.
- c) Press OK.



Follow the message in the display to complete the cleaning.

- d) Wipe the cavity of the oven with a non-abrasive surface care sponge. You can use warm water or oven detergents.
  - e) Press OK.  
The final part of the procedure starts. The duration of this stage is around 25 minutes.
3. Wipe the cavity of the oven with a non-abrasive sponge. You can use warm water.

After cleaning keep the oven door open for approximately 1 hour. Wait until the oven is dry. To speed up the drying you can heat up the oven with hot air at temperature 150 °C for approximately 15 minutes. You can get maximum effects of the cleaning function if you manually clean the oven immediately after the function ends.

## 12.5 Cleaning Reminder

When reminder is displayed cleaning is necessary. Use the function Steam Cleaning Plus.

You can enable / disable the function: Cleaning Reminder in the menu: Basic Settings.

## 12.6 Steam generation system - Descaling

When the steam generator operates, limestone accumulates inside it (because of calcium contents in the water). This can have a negative effect on the steam quality, on the performance of the steam generator and on the food quality. To prevent limestone accumulation, clean the steam generation circuit.

Remove all accessories.

Select the function from the menu: Cleaning. The user interface will guide you through the procedure.

The duration of the complete procedure is about 2 hours.

The light in this function is off.

1. Make sure that the water drawer is empty.
2. Press OK.
3. Put the grill- / roasting pan on the first shelf position.
4. Press OK.
5. Put 250 ml of the descaling agent in the water drawer.
6. Fill the remaining part of the water drawer with water to the maximum level until the signal sounds or the display shows the message.
7. Press OK.

This activates the first part of the procedure: Descaling.

 The duration of this part is around 1 hour 40 minutes.

8. After the end of the first part, empty the grill- / roasting pan and put it on the first shelf position again.
9. Press OK.
10. Fill the water drawer with fresh water to the maximum level until the signal sounds or the display shows the message.
11. Press OK.

This activates the second part of the procedure: Descaling. It will rinse the steam generation circuit.

 The duration of this part is around 35 minutes.

Remove the grill- / roasting pan after the end of the procedure.

 If the function: Descaling is not performed in the correct way, the display will show a message to repeat it.

If the oven is humid or wet, wipe it out with a dry cloth. Let the oven dry fully with the door open.

## 12.7 Descaling reminder

There are two descaling reminders which remind you to perform the function: Descaling. These reminders activate each time you switch off the appliance.

The soft reminder reminds and recommends you to perform the descaling cycle.

The hard reminder obligates you to perform the descaling.



If you do not descale the appliance when the hard reminder is on, you cannot use the steam functions. You cannot disable the descaling reminder.

## 12.8 Steam generation system - Rinsing

Remove all accessories.

Select the function from the menu: Cleaning. The user interface will guide you through the procedure.

The duration of the function is around 30 minutes.

The light in this function is off.

1. Put the baking tray on the first shelf position.
2. Press OK.
3. Fill the water drawer with fresh water to the maximum level until the acoustic signal sounds or the display shows the message.
4. Press OK.

Remove the baking tray after the end of the procedure.

## 12.9 Tank Emptying

Remove all accessories.

The cleaning function removes the residual water from the water drawer. Use the function after the steam cooking function.

Select the function from the menu: Cleaning. The user interface will guide you through the procedure.

The duration of the function is around 6 minutes.

The light in this function is off.

1. Put the baking tray on the first shelf position.
2. Press OK.  
Remove the baking tray after the end of the procedure.

## 12.10 Removing and installing the door

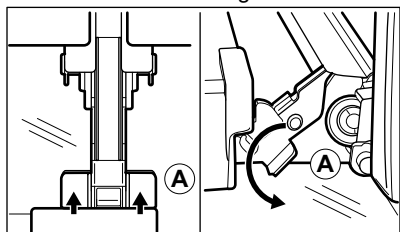
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.



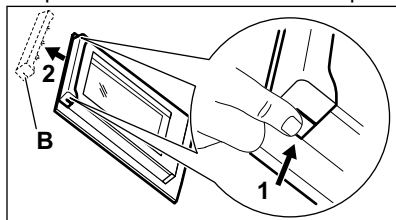
### WARNING!

The door is heavy.

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

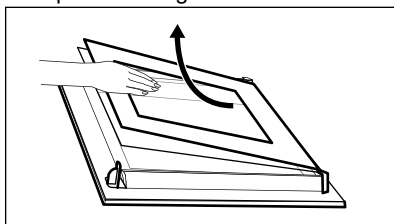


3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the oven at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface.
6. Hold the door trim (B) on the top edge of the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

## 12.11 Replacing the lamp



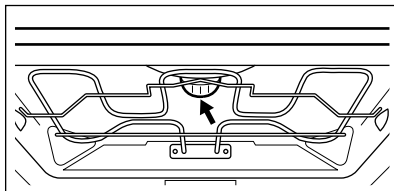
### WARNING!

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 turned off.                                                           | Turn on the oven.                                                                                                               |
| The oven does not heat up.               | The clock is not set.                                                             | Set the clock.                                                                                                                  |
| The oven does not heat up.               | The necessary settings are not set.                                               | Make sure that the settings are correct.                                                                                        |
| The oven does not heat up.               | The automatic switch-off is on.                                                   | 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 door is not closed correctly.                                                 | Fully close the door.                                                                                                           |
| 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.                                                                                                               |

| Problem                                                                                                      | Possible cause                                                                               | Remedy                                                                                                                                                                                                                                           |
|--------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The display shows F111.                                                                                      | 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.                                                                                                                                                                  |
| The display shows an error code that is not in this table.                                                   | There is an electrical fault.                                                                | <ul style="list-style-type: none"> <li>• Turn off the oven with the house fuse or the safety switch in the fuse box and turn it on again.</li> <li>• If the display shows the error code again, contact the Customer Care Department.</li> </ul> |
| 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.                                                                                                                                              |
| The appliance is activated and does not heat up. The fan does not operate. The display shows <b>"Demo"</b> . | The demo mode is activated.                                                                  | Refer to "Basic Settings" in "Daily use" chapter.                                                                                                                                                                                                |
| The descaling procedure is interrupted before it finishes.                                                   | There was a power cut.                                                                       | Repeat the procedure.                                                                                                                                                                                                                            |
| The descaling procedure is interrupted before it finishes.                                                   | The function was stopped by the user.                                                        | Repeat the procedure.                                                                                                                                                                                                                            |
| There is no water inside the grill- / roasting pan after the descaling procedure.                            | You did not fill the water drawer to the maximum level.                                      | Check if the a descaling agent / water is present in the water drawer body. Repeat the procedure.                                                                                                                                                |
| There is dirty water on the bottom of the cavity after the descaling cycle.                                  | The grill- / roasting pan is on a wrong shelf position.                                      | Remove the residual water and the descaling agent from the bottom of the oven. Put the grill- / roasting pan on the first shelf position.                                                                                                        |
| The cleaning function is interrupted before it finishes.                                                     | There was a power cut.                                                                       | Repeat the procedure.                                                                                                                                                                                                                            |
| The cleaning function is interrupted before it finishes.                                                     | The function was stopped by the user.                                                        | Repeat the procedure.                                                                                                                                                                                                                            |
| There is too much water on the bottom of the cavity after the end of the cleaning function.                  | You sprayed too much detergent in the appliance before the activation of the cleaning cycle. | Cover all parts of the cavity with a thin layer of the detergent. Spray the detergent evenly.                                                                                                                                                    |

| Problem                                                 | Possible cause                                                                                                                                                      | Remedy                                                             |
|---------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------|
| There is no good performance of the cleaning procedure. | The initial oven cavity temperature of the steam cleaning function was too high.                                                                                    | Repeat the cycle. Run the cycle when the appliance is cold.        |
| There is no good performance of the cleaning procedure. | You did not remove the side grids before the start of the cleaning procedure. They can transfer heat to the walls and decrease the performance.                     | Remove the side grids from the appliance and repeat the function.  |
| There is no good performance of the cleaning procedure. | You did not remove the accessories from the appliance before the start of the cleaning procedure. They can compromise the steam cycle and decrease the performance. | Remove the accessories from the appliance and repeat the function. |

### 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    | EOB8S31X<br>EOB8S31Z<br>KOBBS31X |
| Energy Efficiency Index | 81.0                             |
| 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   | 0.68 kWh/cycle |         |
| Number of cavities                                         | 1              |         |
| Heat source                                                | Electricity    |         |
| Volume                                                     | 70 l           |         |
| Type of oven                                               | Built-In Oven  |         |
| Mass                                                       | EOB8S31X       | 38.5 kg |
|                                                            | EOB8S31Z       | 40.0 kg |
|                                                            | KOBBS31X       | 39.0 kg |

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

## 14.2 Energy saving



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

### General hints

Make sure that the oven door is closed properly when the oven operates. Do not open the door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal 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.

Keep breaks between baking as short as possible when you prepare few dishes at one time.

### 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 residual heat indicator or temperature appears on the display.

### Cooking with the lamp off

Turn off the lamp during cooking. Turn it on only when you need it.

### Moist Fan Baking

Function designed to save energy during cooking.

When you use this function the lamp automatically turns off after 30 seconds. You may turn on the lamp again but this action will reduce the expected energy savings.

## 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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