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WE'RE THINKING OF YOU

Thank you for purchasing an Electrolux appliance. You've chosen a product that brings with it decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. So whenever you use it, you can be safe in the knowledge that you'll get great results every time. Welcome to Electrolux.

Visit our website for:



Get usage advice, brochures, trouble shooter, service information:

www.electrolux.com/webselfservice



Register your product for better service:

www.registerelectrolux.com

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.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

1.2 General Safety

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

- Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

2. CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

- Farm houses

- By clients in serviced apartments, holiday apartments and other residential type environments.

3. SAFETY INSTRUCTIONS

3.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instruction supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.

- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

3.2 Electrical connection



WARNING!

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.
- 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.
- Do not use microwave function to preheat the oven.

**WARNING!**

Risk of damage to the appliance.

3.3 Use

**WARNING!**

Risk of injury, burns and electrical shock or explosion.

- This appliance is for household use only.
- To prevent damage or discoloration to the enamel:
 - do not put ovenware or other objects in the appliance directly on the bottom.
 - do not put aluminium foil directly on the bottom of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

- This appliance is for cooking purposes only. It must not be used for 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.

3.4 Steam Cooking



WARNING!

Risk of burns and damage to the appliance.

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

3.5 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, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

3.6 Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.



WARNING!

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

3.7 Disposal



WARNING!

Risk of injury or suffocation.

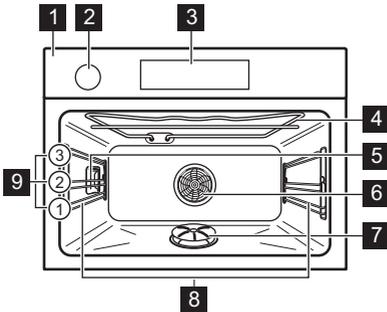
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

3.8 Service

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

4. PRODUCT DESCRIPTION

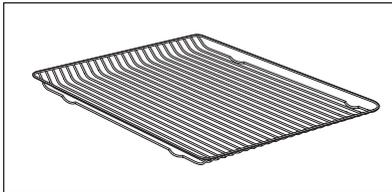
4.1 General overview



- 1** Control panel
- 2** Water drawer
- 3** Electronic programmer
- 4** Heating element
- 5** Lamp
- 6** Fan
- 7** Steam generator with cover
- 8** Shelf support, removable
- 9** Shelf positions

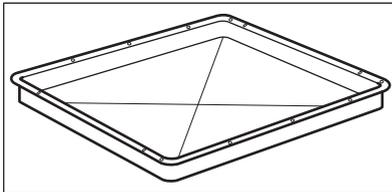
4.2 Accessories

Wire shelf



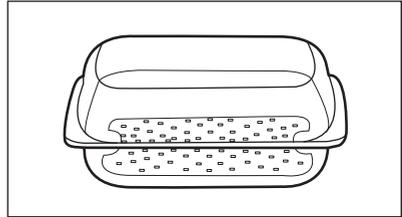
For cookware, cake tins, roasts.

Baking tray

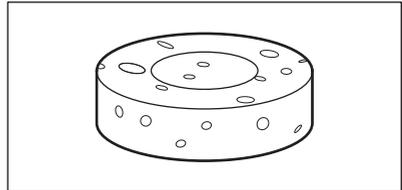


For cakes and biscuits.

Glass dish with 2 grill inserts



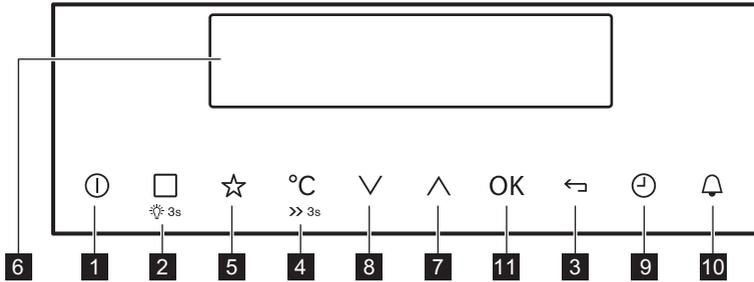
Sponge



For absorbing the remaining water from the steam generator.

5. CONTROL PANEL

5.1 Electronic programmer

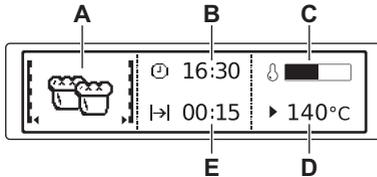


Use the sensor fields to operate the appliance.

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

Sensor field	Function	Comment
10 	Minute Minder	To set the function: Minute Minder.
11 	OK	To confirm the selection or setting.

5.2 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 operates.
	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 operates. Press  and  at the same time to reset the time.
	Heat-up Indicator	The display shows the temperature in the appliance.
	Fast Heat Up Indicator	The function is active. It decreases the heat up time.
	Weight Automatic	The display shows that the automatic weight system is active or that weight can be changed.
	Heat + Hold	The function is active.

6. BEFORE FIRST USE



WARNING!
Refer to Safety chapters.

6.1 Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.



Refer to "Care and cleaning" chapter.

Clean the appliance and the accessories before first use.

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

6.2 First Connection

When you connect the appliance 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 \wedge or \vee to set the value.
2. Press **OK** to confirm.

7. DAILY USE



WARNING!
Refer to Safety chapters.

7.1 Navigating the menus

1. Activate the appliance.
2. Press \vee or \wedge to select the menu option.

3. Press **OK** to move to the submenu or accept the setting.



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

7.2 The menus in overview

Main menu

Sym- bol	Menu item	Application
	Heating Functions	Contains a list of heating functions.
	Recipes	Contains a list of automatic programmes.
	Favourites	Contains a list of favourite cooking programmes created by the user.
	Steam Cleaning	Cleaning the appliance with steam.
	Basic Settings	Used to set other settings.
	Specials	Contains a list of additional heating functions.

Submenu for: Basic Settings

Sym- bol	Submenu	Description
	Set Time of Day	Sets the current time on the clock.

Symbol	Submenu	Description
	Time Indication	When ON, the display shows the current time when you deactivate the appliance.
	Set + Go	To set a function and activate it later with a press of any symbol on the control panel.
	Heat + Hold	Keeps the prepared food warm for 30 minutes after a cooking cycle finished.
	Time Extension	Activates and deactivates the time extension function.
	Display Contrast	Adjusts the display contrast by degrees.
	Display Brightness	Adjusts the display brightness by degrees.
	Set Language	Sets the language for the display.
	Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
	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.
	Alarm/Error Tones	Activates and deactivates the alarm tones.
	Cleaning Assistant	Guides you through the cleaning procedure.
	Service	Shows the software version and configuration.
	Factory Settings	Resets all settings to factory settings.

7.3 Heating Functions

Heating function	Application
 Full Steam	For vegetables, fish, potatoes, rice, pasta or special side-dishes.
 Half Steam + Heat	For dishes with a high moisture content and for poaching fish, custard royale and terrines.
 Quarter Steam + Heat	To bake bread, roast large pieces of meat or to warm up chilled and frozen meals.
 ECO Steam	When you use this function during cooking it allows you to optimize the energy consumption. To get more information about the recommended settings, refer to the cooking tables with the equivalent function.

Heating function	Application
 Steam Regenerating	Food reheating with steam prevents surface drying. Heat is distributed 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.
 Moist Fan Baking	To prepare baked goods in tin on one shelf position. To save energy during cooking. This function must be used in accordance with the cooking tables in order to achieve the desired cooking result. To get more information about the recommended settings, refer to the cooking tables.
 Slow Cooking	To prepare tender, succulent roasts.
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.
 Frozen Foods	To make convenience food like e.g. french fries, potato wedges or spring rolls crispy.
 Grilling	To grill flat food and to toast bread.
 Fast Grilling	To grill flat food in large quantities and to toast bread.
 Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to make garrins and to brown.
 Top/Bottom Heat	To bake and roast food on one shelf position.
 Pizza Setting	To bake food on one shelf position for a more intensive browning and a crispy bottom.
 True Fan Cooking	To bake on up to two shelf positions at the same time and to dry food.

7.4 Specials

Heating function	Application
 Bread Baking	To bake bread.

Heating function	Application
 Au Gratin	For dishes such as lasagna or potato gratin. Also to gratinate and brown.
 Dough Proving	For controlled rising of yeast dough before baking.
 Plate Warming	To preheat plates for serving.
 Preserving	To make vegetable preserves such as pickles.
 Drying	To dry sliced fruit (e.g. apples, plums, peaches) and vegetables (e.g. tomatoes, zucchini, mushrooms).
 Keep Warm	To keep food warm.
 Defrost	This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food.

7.5 Activating a heating function

1. Activate the appliance.
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.

7.6 Steam cooking

The water drawer cover is in the control panel.



WARNING!

Do not put water directly into the steam generator.

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

1. Prepare the food in the correct cookware.
2. Press the cover of the water drawer to open it.
3. Fill the water drawer with 800 ml of water.
The water supply is sufficient for approximately 30 minutes.
4. Push the water drawer to its initial position.
5. Activate the appliance.
6. Select a steam heating function and the temperature.
7. If necessary, set the function Duration \rightarrow or End Time \rightarrow .
The first steam shows after approximately 2 minutes. An acoustic signal sounds when the appliance is at approximately the set temperature.



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

The signal sounds at the end of the cooking time.

8. Deactivate the appliance.

**CAUTION!**

The appliance is hot.
There is a risk of burns.
Be careful when you
empty the water tank.

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

7.7 Heat-up indicator

When you activate 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.

7.8 Fast Heat Up Indicator

This function decreases the heat-up time.



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

To activate the function, hold \ggg for 3 seconds. The heat-up indicator alternates.

7.9 Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

8. CLOCK FUNCTIONS

8.1 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 appliance. Use  to activate the function. Press  or  to set the minutes and  to start.
	Duration	To set the length of an operation (max. 23 h 59 min).
	End Time	To set the switch-off time for a heating function (max. 23 h 59 min).

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



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

8.2 Setting the clock functions



Before you use the functions: Duration, End Time, you must set a heating function and temperature first. The appliance deactivates automatically. You can use the functions: Duration and End Time at the same time if you want to automatically activate and deactivate the appliance on a given time later.

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, an acoustic signal sounds. The appliance deactivates. The display shows a message.
5. Press any symbol to stop the signal.

8.3 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 activates after the baking or roasting procedure ends.

You can activate or deactivate the function in the menu: Basic Settings.

1. Activate the appliance.

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, an acoustic signal sounds.

The function stays on if you change the heating functions.

8.4 Time Extension

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



Applicable to all heating functions with Duration or Weight Automatic.

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

9. AUTOMATIC PROGRAMMES



WARNING!
Refer to Safety chapters.

9.1 Recipes online



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

9.2 Recipes with Recipe Automatic

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

1. Activate the appliance.

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.



When you use the function: Manual, the appliance uses the automatic settings. You can change them as with other functions.

9.3 Recipes with Weight Automatic

This function automatically calculates the roasting time. To use it, it is necessary to input the food weight.

1. Activate the appliance.
2. Select the menu: Recipes. Press **OK** to confirm.

3. Select the category and dish. Press **OK** to confirm.
4. Select the function: Weight Automatic. Press **OK** to confirm.
5. Touch **^** or **v** to set the food weight. Press **OK** to confirm. The automatic programme starts.
6. You can change the weight at any time. Press **^** or **v** to change the weight.

7. When the time ends, an acoustic signal sounds. Press any symbol to deactivate the signal.

i With some programmes turn over the food after 30 minutes. The display shows a reminder.

10. USING THE ACCESSORIES

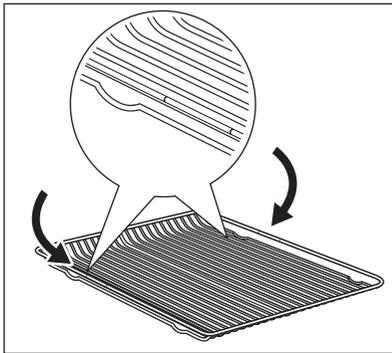
! **WARNING!**
Refer to Safety chapters.

10.1 Inserting the accessories

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

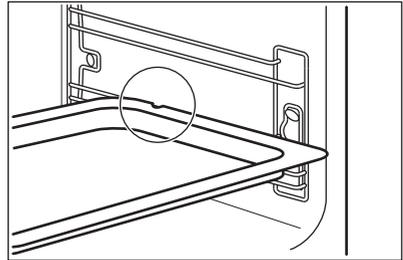
Wire shelf:

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



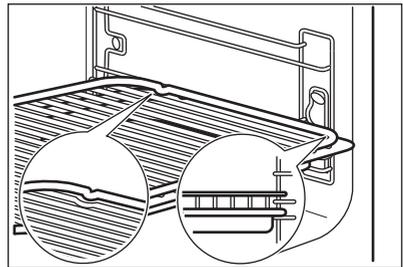
Baking tray:

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



Wire shelf and baking tray together:

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



i All accessories have small indentations at the bottom of the right and left edges to increase safety. Always make sure that these indentations are at the rear of the appliance. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping.

11. ADDITIONAL FUNCTIONS

11.1 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. Activate the appliance.
2. Set a heating function or an automatic programme.
3. Touch  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. Touch  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, touch  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. Activate the appliance.
2. Select the menu: Favourites.
3. Press **OK** to confirm.
4. Select your favourite programme name.
5. Press **OK** to confirm.

Press  to go directly to menu: Favourites.

11.2 Using the Child Lock

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

1. Touch  to activate the display.
2. Touch  and  at the same time until the display shows a message.

To deactivate the Child Lock function repeat step 2.

11.3 Function Lock

This function prevents an accidental change of the heating function. You can activate it only when the appliance operates.

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

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



When you deactivate the appliance, the function also deactivates.

11.4 Set + Go

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

1. Activate the appliance.
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, an acoustic signal sounds.



- Function Lock is on when the heating function operates.
- The menu: Basic Settings lets you activate and deactivate the function: Set + Go.

11.5 Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time if a heating function operates 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, End Time, Duration.

12. 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.

12.1 Advice for special heating functions of the oven

Keep Warm

Use this function if you want to keep food warm.

The temperature regulates itself automatically to 80 °C.

11.6 Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
 - when the appliance is activated.
 - 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 appliance is deactivated and you set the function: Minute Minder. When the function ends, the display goes back to the night brightness.

11.7 Cooling fan

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

Plate Warming

For warming plates and dishes.

Distribute plates and dishes evenly on the wire shelf. Move stacks around after half of the warming time (swap top and bottom).

The automatic temperature is 70 °C.

Recommended shelf position: 3.

Dough Proving

You can use this automatic function with any recipe for yeast dough you like. It gives you a good atmosphere for rising. Put the dough into a dish that is big enough for rising. It is not necessary to

cover it. Insert a wire shelf on the first shelf position and put the dish in. Close the door and set the function: Dough Proving. Set the necessary time.

12.2 Cooking with steam

- Use only heat and corrosion resistant cookware or chrome steel food containers (for some models only).
- Glass dishes are correct too.
- The correct shelf positions are in the table below. Count the shelf positions from the bottom to the top.
- When you cook longer than 30 minutes or when you cook large quantities of food, add water if it is necessary.
- Put the food into the correct cooking containers and put the containers on

the shelves. Make sure that there is some distance between the shelves to let the steam circulate around each container.

- After each use, remove the water from the water drawer, connecting hoses and steam generator. Refer to the chapter "Care and cleaning".
- The tables give data for typical dishes.
- Start the procedure with a cold appliance unless the data in the tables is different.
- Use a recipe that is almost the same if you cannot find the settings for your recipe.
- When you cook rice, use a ratio of 1.5 : 1 – 2 : 1 water to rice because rice absorbs water.

12.3 Steam water table

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

12.4 Full Steam



WARNING!

Do not open the appliance door when the function is activated. There is a risk of burns.

The function is applicable for all types of food, fresh or frozen. You can use it to cook, warm, defrost, poach or blanch vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.

You can prepare a full meal in one operation. To correctly cook each dish, use those with cooking times which are almost the same. Add the largest quantity of water necessary for one of

the dishes in the operation. Put the dishes into the correct cookware and then on the wire shelves. Adjust the distance between the cookware to let the steam circulate.

Sterilisation with the function: Full Steam

- With this function you can sterilise containers (e.g. baby bottles).
- Put the clean containers in the middle of the shelf on the 1st shelf position. Make sure that the opening is down at a small angle.
- Fill the drawer with the maximum quantity of water and set the time to 40 min.

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Risotto	96	25 - 30	2	400
Rice (water / rice ratio 1,5 : 1)	96	35 - 40	2	650
Cornmeal (polenta, with liquid 1 : 3)	96	35 - 40	2	550
Jacket potatoes, medium-sized	96	50 - 60	2	650
Boiled potatoes	96	35 - 40	2	550
Ratatouille	96	25 - 30	2	400
Brussels sprouts	96	30 - 35	2	550
Broccoli in florets	96	25 - 30	2	550
Cauliflower, whole	96	40 - 45	2	650
Cauliflower in florets	96	20 - 25	2	600
Sauerkraut	96	50 - 60	2	650
Tomatoes, whole	96	15 - 20	2	250
Beetroot, whole	96	60 - 70	2	650 + 400
Kohlrabi / celery / fennel, sliced	96	35 - 40	2	550
Courgettes, sliced	96	20 - 25	2	400
Carrots, sliced	96	35 - 40	2	550
Defrosting vegetables	96	35	2	550
Defrosting and cooking vegetables	60	35 - 40	2	650
Blanching vegetables	96	12 - 15	2	250
Blanching beans	96	20 - 22	2	250
Frozen beans	96	30 - 40	2	650
Chicken (breast)	96	30 - 40	2	500
Prosciutto style ham (1000 g)	96	50 - 75	2	650
Smoked loin of pork (600 - 1000 g)	96	45 - 55	2	650
Stuffed pepper	96	30 - 40	2	500

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Frankfurters / veal sausages	85	15 - 20	2	250
Heating up meat loaf in 1 cm slices	96	20 - 25	2	400
Fish fillet (approx. 1000 g)	96	35 - 40	2	650
Flat fish fillet (approx. 300 g)	80	15 - 20	2	300
Fish fillet, frozen (500 - 800 g)	96	30 - 40	2	650
Trout (170 - 300 g)	85	15 - 25	2	400
Custard / flan in individual dishes	96	25 - 35	2	500
Egg royale	96	25 - 35	2	500
Steamed buns	96	30 - 35	2	500
Eggs, soft	96	9 - 12	2	200
Eggs, medium	96	13 - 15	2	200
Eggs, hard	96	16 - 20	2	200

12.5 Half Steam + Heat

Add about 300 ml of water.

Food	Temperature (°C)	Time (min)	Shelf position
Custard / flan in individual dishes ¹⁾	90	40 - 45	1
Baked eggs ¹⁾	90	35 - 45	1
Terrine ¹⁾	90	40 - 50	1
Thin fish fillet	85	15 - 25	1
Thick fish fillet	90	25 - 35	1
Small fish up to 350 g	90	25 - 35	1

Food	Temperature (°C)	Time (min)	Shelf position
Whole fish up to 1000 g	90	35 - 45	1

1) Continue for a further half an hour with the door closed.

Reheating

Food	Temperature (°C)	Time (min)	Shelf position
Dumplings	85	20 - 30	1
Pasta	85	15 - 20	1
Rice	85	15 - 20	1
One-plate dishes	85	15 - 20	1

12.6 Quarter Steam + Heat

Slice the roasts before you heat them up.

Add the maximum amount of water 250 ml.

Food	Temperature (°C)	Time (min)	Shelf position
Heating up a meal, 6 plates, 24 cm in diameter	110	15 - 20	2 and 4
Roast pork (1000 g)	180	90 - 100	2
Roast beef (1000 g)	180	90 - 100	2
Roast veal (1000 g)	180	80 - 90	2
Meat loaf, raw (500 g)	180	30 - 40	2
Frankfurters / veal sausages	85	15 - 20	2
Smoked loin of pork, pre-soak for 2 hours (600 - 1000 g)	185	60 - 70	2
Chicken (1000 g)	200	45 - 55	2
Duck (1500 - 2000 g)	180	60 - 75	2
Goose (3000 g)	170	130 - 170	1
Fish fillets	90	20 - 30	2
Potato gratin, Leek and potato gratin	190	40 - 50	2

Food	Temperature (°C)	Time (min)	Shelf position
Pasta bake	180	35 - 45	2
Lasagne	180	45 - 50	2
Misc. types of bread (500 - 1000 g)	180 - 190	50 - 60	2
Rolls (40 - 60 g)	210 - 220	20 - 25	3
Ready-to-bake rolls (30 - 40 g)	220	10 - 15	3
Ready-to-bake rolls, frozen (30 - 40 g)	220	10 - 15	3
Ready-to-bake baguettes (40 - 50 g)	200	10 - 15	3
Ready-to-bake baguettes, frozen (40 - 50 g)	200	10 - 15	3

12.7 Baking

- Your oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- 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 at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

12.8 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.

Baking results	Possible cause	Remedy
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. You cannot decrease baking times by setting higher temperatures.
The cake sinks and becomes soggy, lumpy or streaky.	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 cake is too dry.	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 cake browns unevenly.	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.

12.9 Baking on one oven level

Use the function: True Fan Cooking.

Baking in tins

Food	Temperature (°C)	Time (min)	Shelf position
Ring cake or brioche	160 - 170	50 - 60	1
Madeira cake / Fruit cakes	150 - 170	70 - 90	1
Fatless sponge cake / Fatless sponge cake	160 - 180	25 - 40	1
Flan base - shortcrust pastry ¹⁾	170 - 190	10 - 25	2
Flan base - sponge mixture	150 - 170	20 - 25	2
Apple tart (covered)	160 - 180	50 - 60	1
Apple pie / Apple pie (2 tins, Ø 20cm, placed diagonally)	180 - 190	65 - 80	1
Savoury flan (e. g. Quiche Lorraine)	170 - 190	30 - 70	2

Food	Temperature (°C)	Time (min)	Shelf position
Cheesecake	160 - 180	60 - 90	1

1) Preheat the oven.

Cakes / pastries / breads on baking trays

Food	Temperature (°C)	Time (min)	Shelf position
Plaited bread / bread crown	160 - 180	30 - 40	1
Christmas stollen	160 - 180	40 - 60	1
Bread (rye bread)	180 - 200	45 - 60	1
Cream puffs / éclairs	170 - 190	30 - 40	2
Swiss Roll ¹⁾	200 - 220	8 - 15	2
Crumb cake (dry)	160 - 180	20 - 40	2
Butter / sugar cake ¹⁾	180 - 200	15 - 30	2
Fruit flan (made with yeast dough/sponge mixture)	160 - 180	25 - 50	2
Fruit flan made with short-crust pastry	170 - 190	40 - 80	2
Yeast cakes with delicate toppings (e. g. quark, cream, almond slice)	150 - 170	40 - 80	2
Pizza (with a lot of topping) ¹⁾	190 - 210	20 - 40	2
Pizza (thin crust) ¹⁾	230	12 - 20	2
Flat bread ¹⁾	230	10 - 20	2
Swiss flaky pastry tarts	190 - 210	35 - 50	2

1) Preheat the oven.

Biscuits

Food	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	160 - 180	6 - 20	2
Viennese whirls	160	10 - 40	2
Biscuits made with sponge mixture	160 - 180	15 - 20	2

Food	Temperature (°C)	Time (min)	Shelf position
Pastries made with egg white, meringues	80 - 100	120 - 150	2
Macaroons	100 - 120	30 - 60	2
Fancy yeast biscuits	160 - 180	20 - 40	2
Puff pastries ¹⁾	180 - 200	20 - 30	2
Rolls	210 - 230	20 - 35	2
Small cakes / Small cakes (20 per tray) ¹⁾	170	20 - 30	2

¹⁾ Preheat the oven.

12.10 Soufflés and au gratin

Use the function: True Fan Cooking.

Food	Temperature (°C)	Time (min)	Shelf position
Pasta bake	180 - 200	30 - 50	1
Lasagne	180 - 200	25 - 40	1
Vegetables au gratin ¹⁾	160 - 170	15 - 30	1
Baguettes au gratin ¹⁾	160 - 170	15 - 30	1
Sweet bakes	180 - 200	40 - 60	1
Fish bakes	180 - 200	30 - 60	1
Stuffed vegetables	160 - 170	30 - 60	1
Potato gratin	180 - 200	40 - 50	2

¹⁾ Preheat the oven.

12.11 Multilevel Baking

Use the function: True Fan Cooking.

Biscuits / small cakes / pastries / rolls

Food	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	160 - 180	15 - 35	2 / 3
Viennese whirls	160	20 - 60	2 / 3
Biscuits made with sponge mixture	160 - 180	25 - 40	2 / 3

Food	Temperature (°C)	Time (min)	Shelf position
Pastries made with egg white, meringues	80 - 100	130 - 170	2 / 3
Macaroons	100 - 120	40 - 80	2 / 3
Danish pastries	160 - 180	30 - 60	2 / 3
Puff pastries ¹⁾	180 - 200	30 - 50	2 / 3

1) Preheat the oven.

12.12 Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish. This function is not applicable to such recipes as pot roast or fatty roast pork.

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 the automatic Slow Cooking function for poultry.



Always cook without a lid when you use this function.

1. Sear the meat in a pan under a very high heat.
2. Put the meat in a roasting dish or directly on the wire shelf.
3. Put the tray below the shelf to catch the fat.
4. Put the shelf in the oven.
5. Select the function: Slow Cooking.
6. An acoustic signal sounds when the appliance is at the set temperature. Then, the oven automatically sets a lower temperature to continue cooking.

Beef

Food	Quantity	Searing each side (min)	Temperature (°C)	Shelf position	Time (min)
Filet medium	1000 - 1500	2	80 - 90	1	90 - 110
Roast beef medium	1000 - 1500	4	80 - 90	1	180 - 240

Veal

Food	Quantity	Searing each side (min)	Temperature (°C)	Shelf position	Time (min)
Filet rosé	1000 - 1500	2	80 - 90	1	90 - 120
Loin, in one piece	1000 - 1500	4	80 - 90	1	120 - 150
Nierstück	1000 - 1500	4	80 - 90	1	120 - 150

Pork

Food	Quantity	Searing each side (min)	Temperature (°C)	Shelf position	Time (min)
Filet rosé	1000 - 1500	2	80 - 90	1	90 - 110
Loin, in one piece	1000 - 1500	4	80 - 90	1	150 - 170
Nierstück	1000 - 1500	4	80 - 90	1	150 - 170

12.13 Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the appliance.

- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

12.14 Roasting tables

Use the function: True Fan Cooking.

Pork

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position
Shoulder, neck, ham joint	1000 - 1500	170 - 190	90 - 120	1
Chops, smoked loin of pork	1000 - 1500	180 - 200	60 - 90	1
Meat loaf	750 - 1000	180 - 200	45 - 60	1
Knuckle of pork (pre-cooked)	750 - 1000	170 - 190	90 - 120	1

Beef

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Pot roast	1000 - 1500 g	180 - 200	120 - 150	1
Roast beef or sirloin ¹⁾	per cm of thickness	210 - 230	6 - 9 per cm of thickness	1

¹⁾ Preheat the oven.

Veal

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position
Pot roast	1000 - 1500	170 - 190	120 - 150	1
Knuckle of veal	1500 - 2000	170 - 190	120 - 150	1

Lamb

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position
Leg of lamb	1000 - 1500	170 - 190	75 - 120	1
Saddle of lamb	1000 - 1500	180 - 200	60 - 90	1

Quick roast items cooked on a baking tray

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position
Sausages 'Cordon bleu' ¹⁾		220 - 230	5 - 8	1
Small sausages ¹⁾		220 - 230	12 - 15	1
Schnitzel or chops, breaded ¹⁾		220 - 230	15 - 20	1
Rissoles ¹⁾		210 - 220	15 - 20	1

¹⁾ Preheat the oven.

Fish (steamed)

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position
Whole fish	1000 - 1500	210 - 220	45 - 75	1

Poultry

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position
Chicken, spring chicken	1000 - 1500	190 - 210	45 - 75	1
Chicken half	per 400 - 500	200 - 220	35 - 50	1
Poultry pieces	per 200 - 250	200 - 220	35 - 50	1
Duck	1500 - 2000	180 - 200	75 - 105	1

Game

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position
Saddle of hare, leg of hare ¹⁾	up to 1000	220 - 230	25 - 40	1

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position
Saddle of venison	1500 - 2000	210 - 220	75 - 105	1
Leg of venison	1500 - 2000	200 - 210	90 - 135	1

1) Preheat the oven.

12.15 Grilling

- Always grill with the maximum temperature setting.
- Use both the wire shelf and the tray when you grill.

- The grilling time is for guidance only.



CAUTION!

Always grill with the oven door closed.

Food	Time (min)		Shelf position
	1st side	2nd side	
Rissoles	8 - 10	6 - 8	3
Pork fillet	10 - 12	6 - 10	2
Sausages	8 - 10	6 - 8	3
Fillet steaks, veal steaks	6 - 7	5 - 6	3
Fillet of beef, roast beef (approx. 1 kg)	10 - 12	10 - 12	2
Toast / Toast ¹⁾	4 - 6	3 - 5	3
Toast with topping	8 - 10	-	2

1) Use the wire shelf without a tray.

12.16 Turbo Grilling

Food	Temperature (°C)	Time (min)	Turn after (min)	Shelf position	Tray position
Chicken (900 - 1000 g)	180 - 200	50 - 60	25 - 30	2	1
Stuffed rolled pork roast (2000 g)	180 - 200	90 - 95	45	2	1
Pasta bake	180	30	-	2	-
Potato bake au gratin	200	20 - 23	-	2	-

Food	Temperature (°C)	Time (min)	Turn after (min)	Shelf position	Tray position
Gnocchi, au gratin	180	20 - 23	-	2	-
Cauliflower with Hollandaise sauce	200	15	-	2	-

12.17 Ready made frozen food table

Food	Function	Temperature (°C)	Time (min)	Shelf position
Frozen pizza	True Fan Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3
Chips ¹⁾ (300 - 600 g)	Turbo Grilling	200 - 220	as per manufacturer's instructions	3
Baguettes	True Fan Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3
Fruit cake	True Fan Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3

¹⁾ Turn chips 2 or 3 times during cooking.

12.18 Defrost

- Remove the food packaging and put the food on a plate.
- Use the first shelf position from the bottom.

- Do not cover the food with a bowl or a plate, as this can extend the defrost time.

Food	Quantity	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1 kg	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn halfway through.
Meat	1 kg	100 - 140	20 - 30	Turn halfway through.
Meat	500 g	90 - 120	20 - 30	Turn halfway through.
Trout	150 g	25 - 35	10 - 15	-

Food	Quantity	Defrosting time (min)	Further defrosting time (min)	Comments
Strawberries	300 g	30 - 40	10 - 20	-
Butter	250 g	30 - 40	10 - 15	-
Cream	2 x 200 g	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Gateau	1.4 kg	60	60	-

12.19 Preserving

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

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

Stone fruit

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

Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Carrots ¹⁾	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

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

12.20 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

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Beans	75	6 - 9	2	2 / 3
Pepper slices	75	5 - 8	2	2 / 3
Vegetables for soup	75	5 - 6	2	2 / 3
Mushrooms	50	6 - 9	2	2 / 3
Herbs	40 - 50	2 - 4	2	2 / 3
Plums	75	8 - 12	2	2 / 3
Apricots	75	8 - 12	2	2 / 3
Apple slices	75	6 - 9	2	2 / 3
Pears	75	9 - 13	2	2 / 3

12.21 Bread Baking

Preheating is not recommended.

Add 100 ml of water to the water drawer.

Food	Temperature (°C)	Time (min)	Shelf position
White Bread	180 - 200	40 - 60	2
Baguette	200 - 220	35 - 45	2
Brioche	180 - 200	40 - 60	2
Ciabatta	200 - 220	35 - 45	2
Rye Bread	190 - 210	50 - 70	2
Dark Bread	180 - 200	50 - 70	2
All Grain bread	170 - 190	60 - 90	2

13. CARE AND CLEANING



WARNING!
Refer to Safety chapters.

13.1 Notes on cleaning

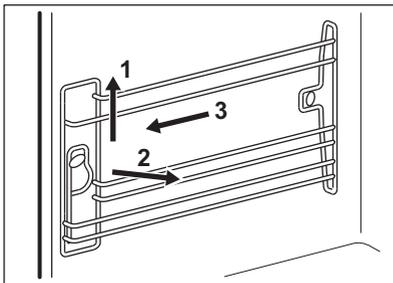
- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a dedicated cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

13.2 Removing the shelf supports

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

To clean the appliance, 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.

13.3 Steam Cleaning

Remove the worst dirt manually.

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

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

3. Touch any symbol to deactivate the signal.
4. Wipe out the appliance with a soft cloth. Remove the water from the steam generator.

Keep the appliance door open for approximately 1 hour. Wait until the appliance is dry. To speed up the drying you can heat up the appliance with hot air at temperature 150 °C for approximately 15 minutes.

13.4 Steam generation system



CAUTION!
Dry the steam generator after each use. Remove the water with the sponge.



Remove the limescale with water and vinegar.



CAUTION!
Chemical de-scaling agents can cause damage to the enamel. Follow the instructions of the manufacturer.

1. To clean the water drawer and the steam generator, put the water and vinegar mixture (approximately 250 ml) through the water drawer into the steam generator. Wait for approximately 10 minutes.
2. Remove the water and vinegar with the sponge.
3. Put clean water (100 - 200 ml) into the water drawer to flush the steam generation system.

4. Remove the water from the steam generator with the sponge and rub it dry.
5. Keep the door open to let the appliance dry fully.

13.5 Removing the oven door

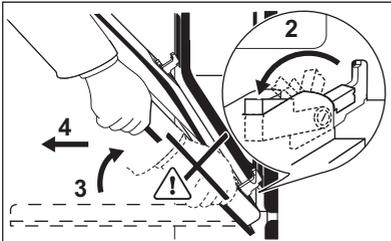
Remove the door to clean the inner side of the appliance more easily.



WARNING!

Be careful when you remove the door from the appliance. The door is heavy.

1. Open the door fully.
2. Fully release the clamping levers on the hinges.



3. Hold the door on the two sides and close it approximately 3/4 of the way.
4. Pull the door away from the appliance.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.

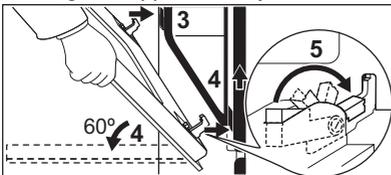
13.6 Installing the oven door



WARNING!

Be careful when you install the door. The door is heavy.

1. Hold the door on the two sides at an angle of approximately 60°.



2. At the same time push the door hinges as far as they can go into the two recesses at the bottom of the appliance on the left and the right.
3. Lift the door up until you are at the point of resistance and then open it as far as possible.
4. Fully lock the clamping levers on the hinges.
5. Close the door of the appliance.

13.7 Replacing the lamp

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



WARNING!

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

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

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.

14. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

14.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the oven.	The oven is not connected to an electrical supply or it is connected incorrectly.	Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The 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.
The display shows an error code that is not in this table.	There is an electrical fault.	<ul style="list-style-type: none"> Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. If the display shows the error code again, contact the Customer Care Department.
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.

14.2 Service data

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

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

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

We recommend that you write the data here:

Model (MOD.)

Product number (PNC)

Serial number (S.N.)

15. INSTALLATION

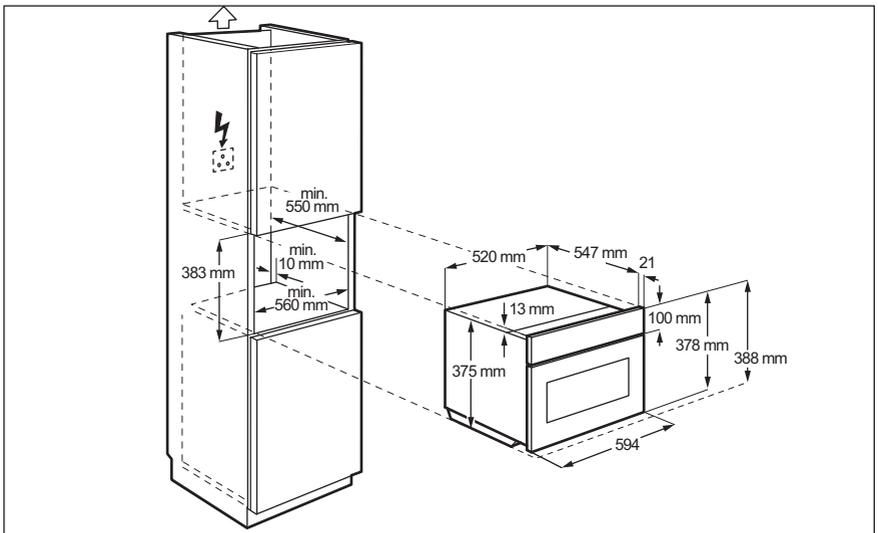


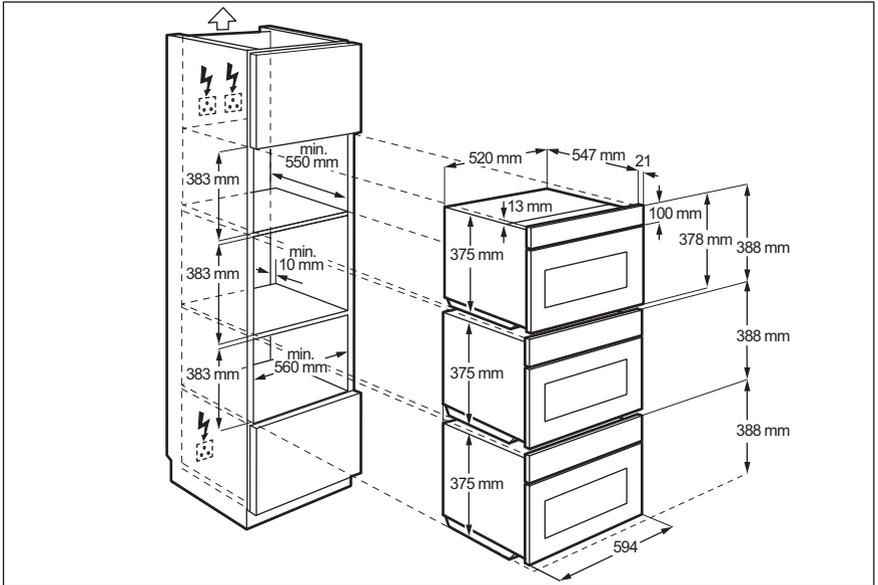
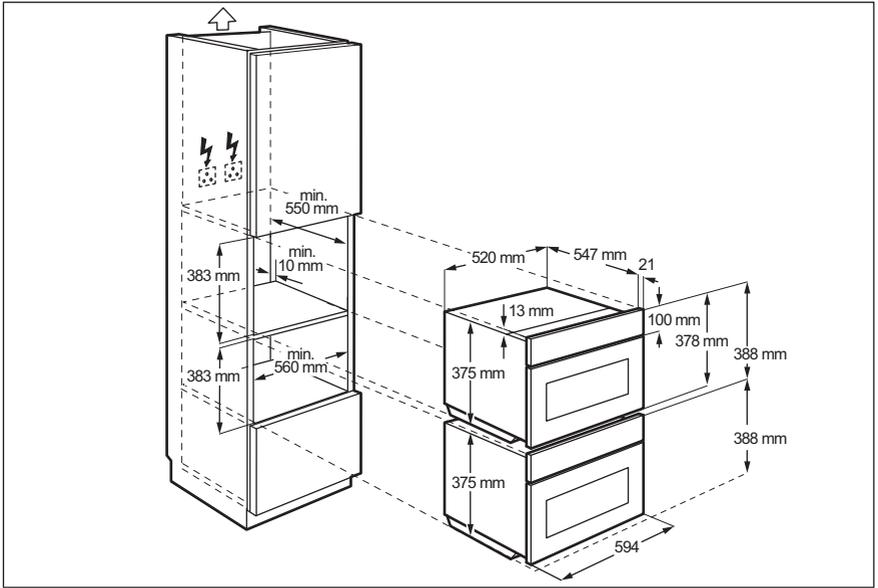
WARNING!
Refer to Safety chapters.

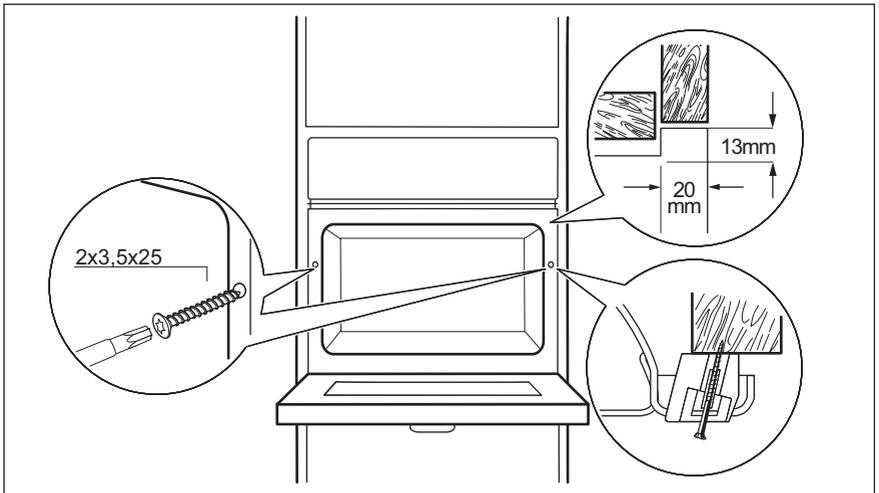
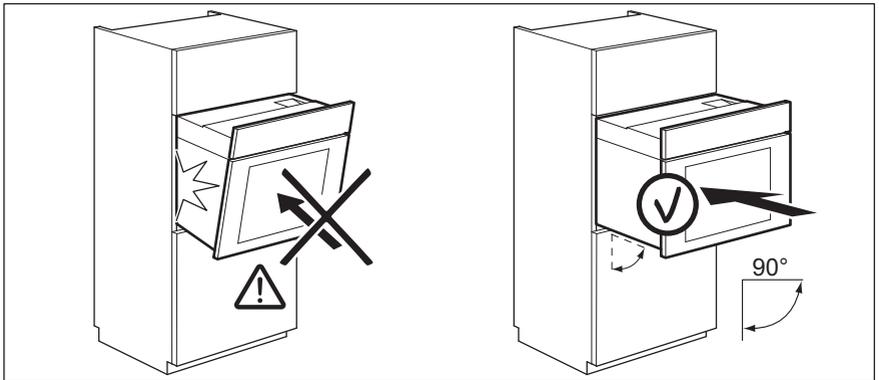
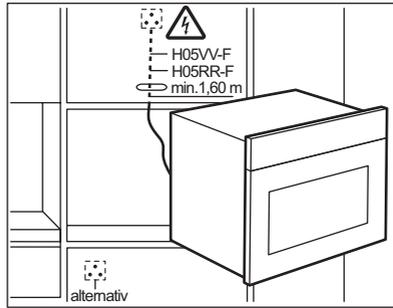
15.1 Building in



The built-in unit must meet the stability requirements of DIN 68930.







16. ENERGY EFFICIENCY

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

Supplier's name	Electrolux
Model identification	EVE678BA
Energy Efficiency Index	105.8
Energy efficiency class	A
Energy consumption with a standard load, fan-forced mode	0.73 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	34 l
Type of oven	Built-In Oven
Mass	34.5 kg

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

16.2 Energy saving



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

General hints

Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.

Use metal dishes to improve energy saving.

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

When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of the cooking time, depending on

the duration of the cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.

Cooking with fan

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

Residual heat

If a programme with the Duration or End Time selection is activated and the cooking time is longer than 30 minutes, the heating elements deactivate automatically 10% faster in some oven functions.

The fan and lamp continue to operate.

Keep food warm

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

Cooking with the lamp off

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

17. WARRANTY

FOR SALES IN AUSTRALIA AND NEW ZEALAND

APPLIANCE: BUILT-IN OVEN,
COOKTOP AND FREESTANDING
COOKERS

This document sets out the terms and conditions of the product warranties for Electrolux Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

1. In this warranty:
 - a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
 - b) 'ACL' means Schedule 2 to the Competition and Consumer Act 2010;
 - c) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
 - d) 'ASC' means Electrolux authorised service centres;
 - e) 'Electrolux' means Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively 'Electrolux') of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
 - f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Electrolux, at its discretion, to repair an Appliance during the Warranty Period;
 - g) 'Warranty Period' means the Appliance is warranted against manufacturing defects in Australia for 24 months and in New Zealand for 24 months, following the date of original purchase of the Appliance;
 - h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and used in normal domestic applications and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.
3. During the Warranty Period Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux or its ASC may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
4. Parts and Appliances not supplied by Electrolux are not covered by this warranty.
5. To the extent permitted by law, you will bear the cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. If you reside outside of the service area, you will bear the cost of:
 - a) travel of an authorised representative;
 - b) transportation and delivery of the Appliance to and from Electrolux or its ASC.

In all instances, unless the Appliance is transported by Electrolux or an Electrolux authorised representative, the Appliance is transported at the owner's cost and risk while in transit to and from Electrolux or its ASC.
6. Proof of purchase is required before you can make a claim under this warranty.
7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable

- in the following situations (which are not exhaustive):
- a) the Appliance is damaged by:
 - accident
 - misuse or abuse, including failure to properly maintain or service
 - normal wear and tear
 - power surges, electrical storm damage or incorrect power supply
 - incomplete or improper installation
 - incorrect, improper or inappropriate operation
 - insect or vermin infestation
 - failure to comply with any additional instructions supplied with the Appliance;
 - b) the Appliance is modified without authority from Electrolux in writing;
 - c) the Appliance's serial number or warranty seal has been removed or defaced;
 - d) the Appliance was serviced or repaired by anyone other than Electrolux, an authorised repairer or ASC.
8. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable where the Appliance was purchased. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
 9. To the extent permitted by law and subject to your non-excludable statutory rights and warranties, Electrolux excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
 10. For Appliances and services provided by Electrolux in Australia, the Appliances come with a guarantee by Electrolux that cannot be excluded under the ACL. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
 11. At all times during the Warranty Period, Electrolux shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
 12. For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act.
 13. To enquire about claiming under this warranty, please follow these steps:
 - a) carefully check the operating instructions, user manual and the terms of this warranty;
 - b) have the model and serial number of the Appliance available;
 - c) have the proof of purchase (e.g. an invoice) available;
 - d) telephone the numbers shown below.
 14. You accept that if you make a warranty claim, Electrolux and its ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Before calling for service, please ensure that the steps listed in clause 13 above have been followed.

FOR SERVICE

or to find the address of your nearest state service centre in Australia

Please call 13 13 4 9

For the cost of a local call (Australia only)

SERVICE AUSTRALIA

Electrolux

ELECTROLUX HOME PRODUCTS

www.electrolux.com.au

FOR SPARE PARTS

or to find the address of your nearest state spare parts centre in Australia

Please call 13 13 50

For the cost of a local call (Australia only)

FOR SERVICE

or to find the address of your nearest authorised service centre in New Zealand

Free call 0800 10 66 10

(New Zealand only)

SERVICE NEW ZEALAND

Electrolux

ELECTROLUX (NZ) Limited

www.electrolux.co.nz

FOR SPARE PARTS

or to find the address of your nearest state spare parts centre in New Zealand

Free call 0800 10 66 20

(New Zealand only)

18. ENVIRONMENTAL CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances

marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

