



user manual

Built-In Electric Oven

EOC65101

We were thinking of you
when we made this product




Welcome to the world of Electrolux

Thank you for choosing a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. The Electrolux ambition is to offer a wide variety of quality products that make your life more comfortable. You will find some examples on the cover in this manual. Please take a few minutes to study this manual so that you can take advantage of the benefits of your new machine. We promise that it will provide a superior User Experience delivering Ease-of-Mind. Good luck!

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The following symbols are used in this user manual:

-  Important information concerning your personal safety and information on how to avoid damaging the appliance.
-  General information and tips
-  Environmental information



Safety instructions



This appliance conforms with the following EU Directives:

- 73/23/EEC dated 19.02.1973 Low Voltage Directive
- 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
- 93/68/EEC dated 22.07.1993 CE Marking Directive

Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst Using

- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.

- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.



Information on acrylamides
According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discoloration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.
- After switching off the cooling fan, do not keep uncovered dishes in the oven. Moisture may condense in the oven interior or on the glass doors and may get into the units.

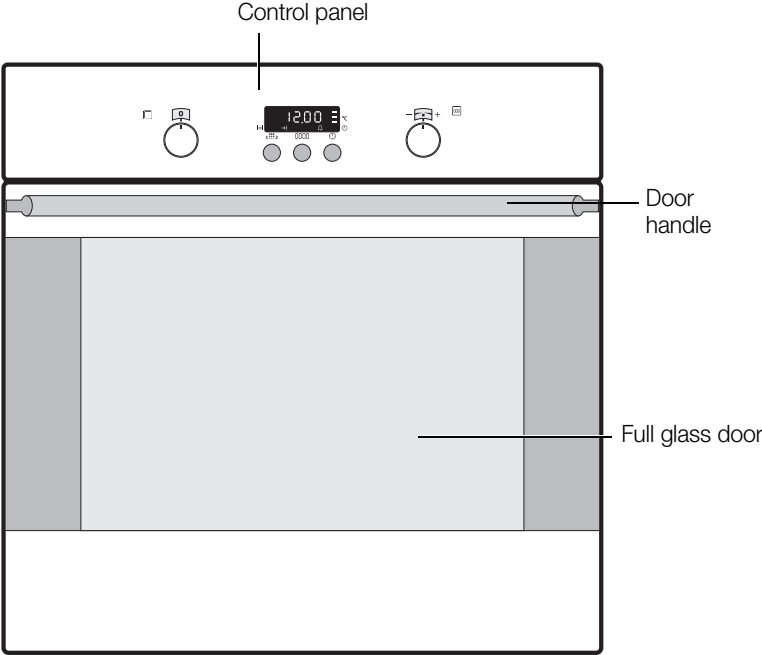


Note on enamel coating

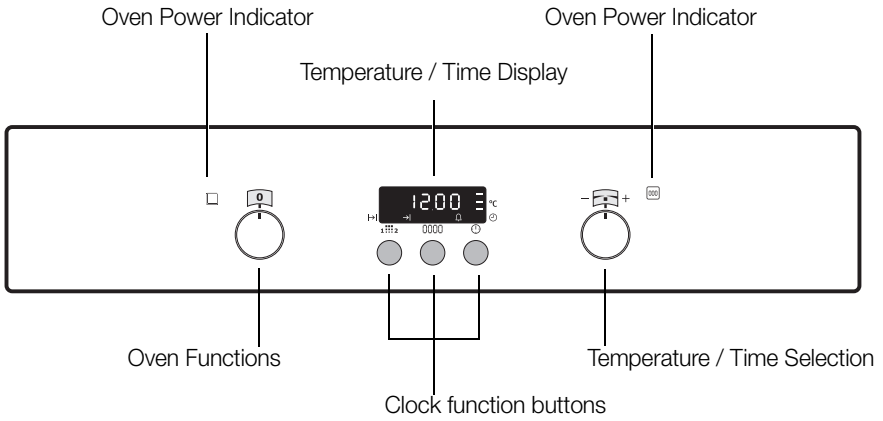
Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Description of the Appliance

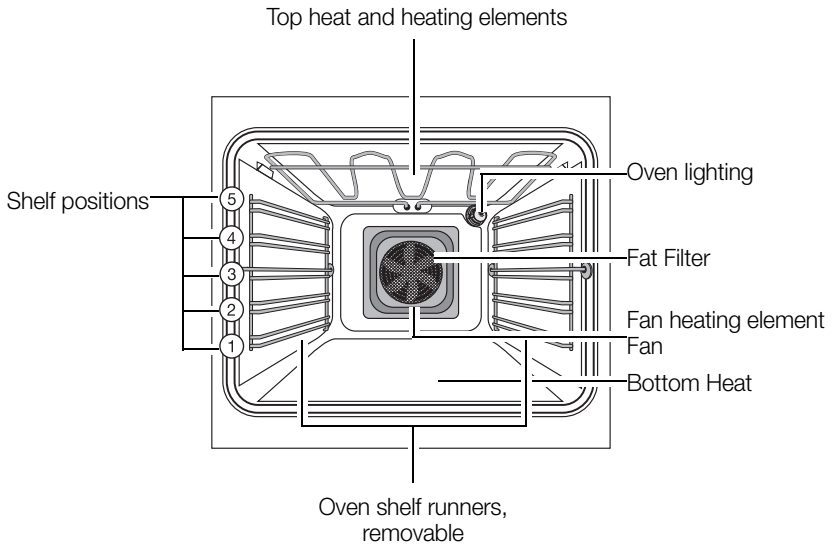
General Overview



Control Panel



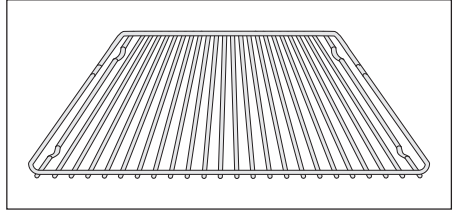
Oven Features



Oven accessories

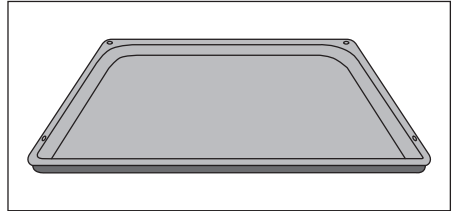
Oven shelf

For cookware, cake tins, roasts and grilled foods.



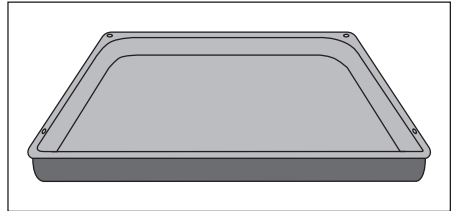
Baking tray

For cakes and biscuits.



Roasting Pan

For baking and roasting or as a pan for collecting fat.



Before Using for the first time

Setting and changing the time



The oven only operates when the time has been set.

When the appliance has been connected to the electrical supply or when there has been a power cut, the function indicator Time ⌚ flashes automatically.

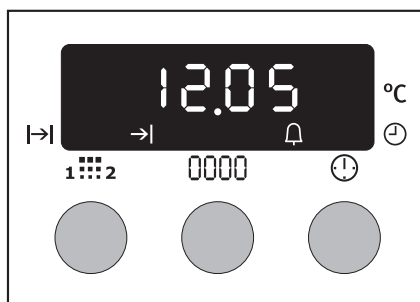
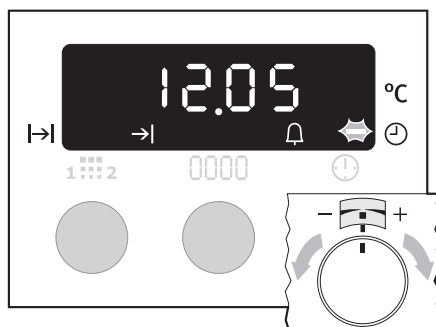
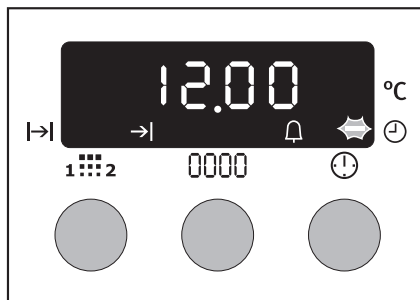
1. To change a time that has already been set, press the Selection ⌚ button repeatedly until the function indicator Time ⌚ flashes.
2. Using the + / - control knob, set the current time.

After approx. 5 seconds, the flashing stops and the clock displays the time of day set.

The appliance is now ready to use.



The time can only be modified, if the child safety device is deactivated, none of the Countdown 🔔, Cook time |→| or End time →| clock functions and no oven function is set.



Initial Cleaning


Before using the oven for the first time you should clean it thoroughly.



Caution: Do not use any caustic or abrasive cleaners. The surface could be damaged.

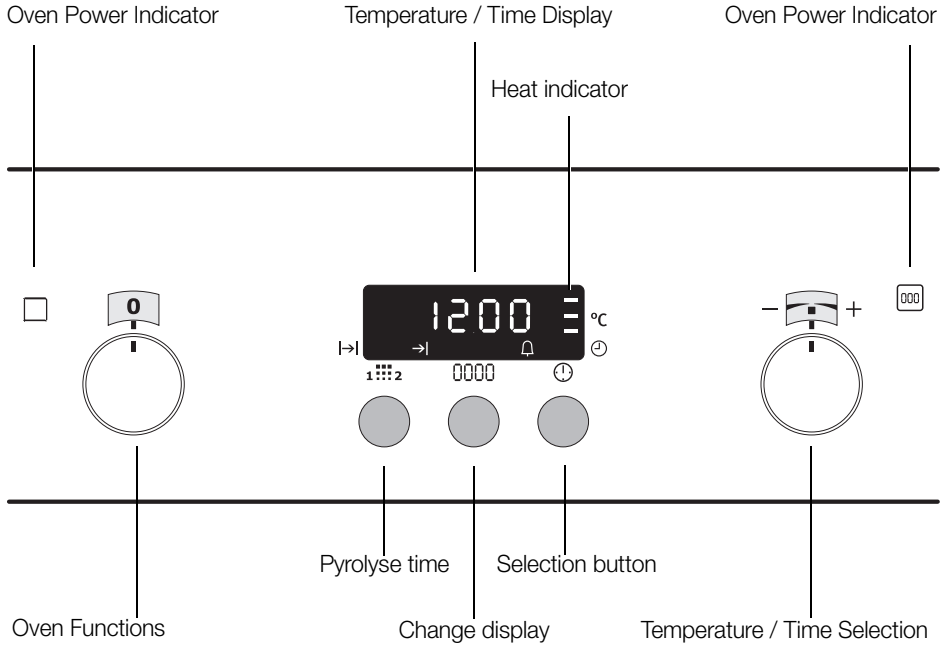


To clean metal fronts use commercially available cleaning agents.

1. Set the oven functions dial to Light .
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Then wash out the oven with warm water and washing-up liquid, and dry.
4. Wipe the front of the appliance with a damp cloth.

Using the Oven

Switching the Oven On and Off

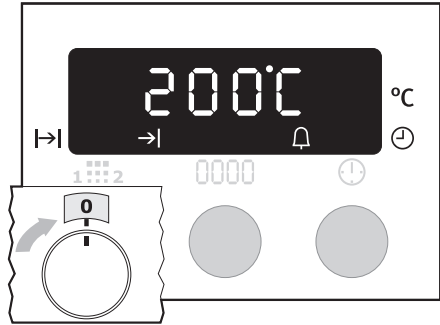


Switching the oven on

Turn the oven functions selector to the desired function. The power indicator light lights up. The temperature display shows the suggested temperature for the oven function selected.

The oven starts to heat up.

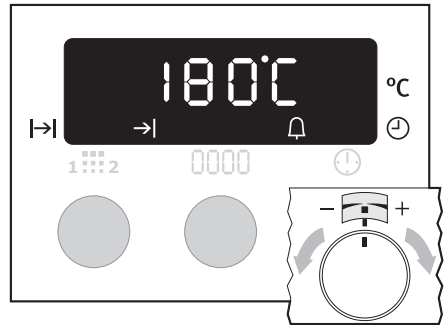
When the temperature set is reached, an audible signal sounds.



Changing the oven temperature

Turn the + / - knob to raise or lower the temperature.

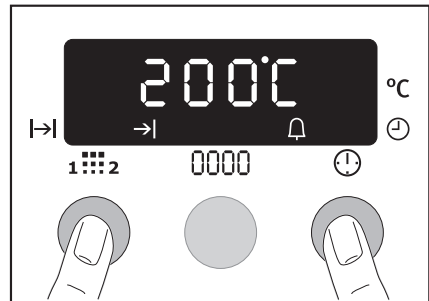
The setting changes in 5 °C steps.



Checking the temperature

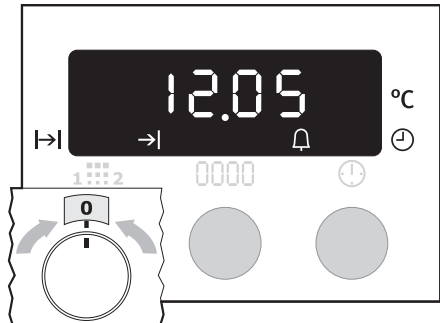
Press Pyrolyse time **1 1 1 2** and Selection **⌚** buttons at the same time.

The current oven temperature appears in the temperature display.



Switching the oven off

To turn the oven off, turn the oven functions selector to the OFF position.





Cooling fan

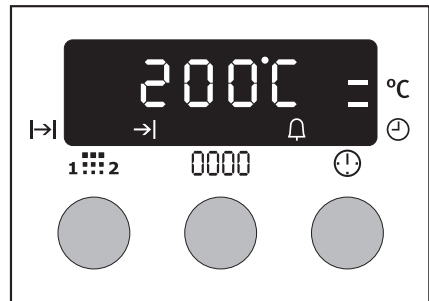
The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.



Heat indicator

Warming up indicator




When the oven function has been switched on the bars that slowly light up one after the other indicate how far the oven has heated up.

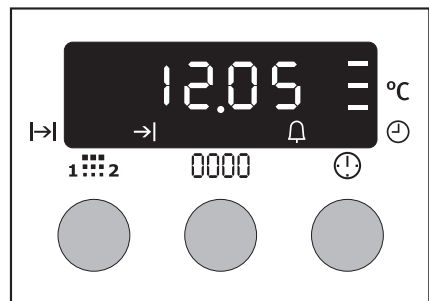


Residual heat indicator

When the oven has been switched off, the bars that are still lit indicate the remaining residual heat in the oven.












With the oven functions Pizza setting , Conventional  and Convection grilling  the heating up time is shortened by the **automatic function Speedcook**.



Oven Functions

The oven has the following functions:

| Oven function | | Application | Heating element/ fan |
|--|---|--|---|
|  | Light | Using this function you can light up the oven interior, e.g. for cleaning. | --- |
|  | Convection with ring heating element | For roasting and baking on up to three levels at the same time. Set the oven temperatures 20-40 °C lower than when using upper/lower heat. | Rear heating element, fan |
|  | Conventional | For baking and roasting on one oven level . | Top heat, bottomheat |
|  | Pizza setting | For baking on one oven level dishes that require more intensive browning and a crispy base . Set the oven temperatures 20-40 °C lower than when using Conventional. | Bottom heat, rear wall heating element, fan |
|  | Convection grilling | For roasting larger joints of meat or poultry on one level. The function is also suitable for gratinating and browning . | Grill, top heat, fan |
|  | Grill | For grilling flat foodstuffs placed in the middle of the grill and for toasting . | Grill |
|  | Dual grill | For grilling flat foodstuffs in large quantities and for toasting . | Grill, top heat |
|  | Bottom heat | For baking cakes with crispy or crusty bases . | Bottom heat |
|  | Pyroluxe | For automatic pyrolytic cleaning of the oven. It burns off residues in the oven, which can then be removed with a cloth when the oven has cooled down. The oven is heated to approximately 500 xC. | Top heat, bottomheat, grill, fan |

Inserting the Oven Shelf, Baking Tray and Roasting Pan



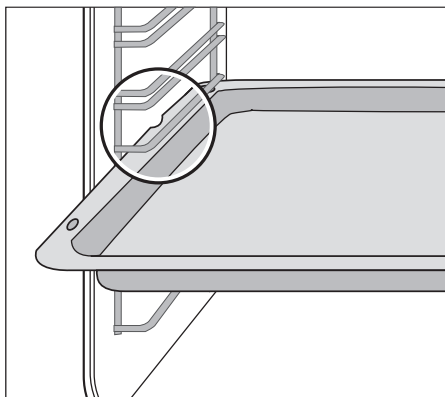
Shelf runner safety and anti-tip device

As a shelf runner safety device, all insertable components have a small curved indentation at the bottom on the right and left-hand edge.

Always insert insertable components so that this indentation is at the back of the oven interior. This indentation is also important for preventing the insertable components from tipping.

Inserting the baking tray or roasting pan

Push the baking tray or roasting pan between the guide bars of the selected oven level.



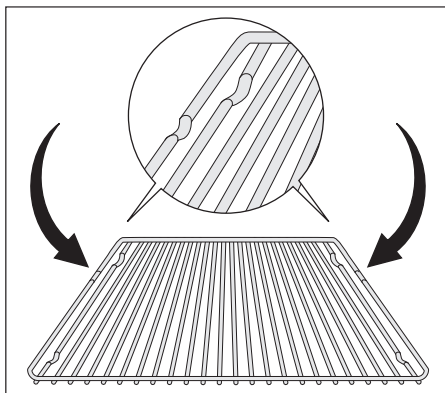
Inserting the oven shelf:

Insert the oven shelf so that the feet point downwards.

Push the oven shelf between the guide bars of the selected oven level.

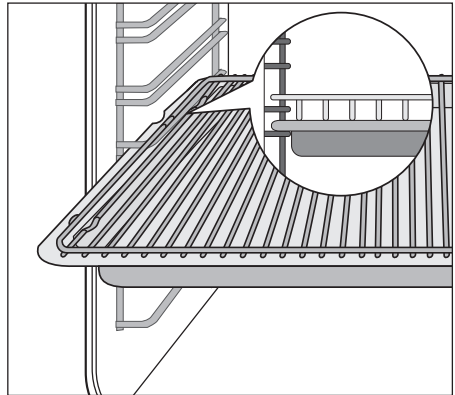


The high rim around the oven shelf is an additional device to prevent cookware from slipping.



Inserting the oven shelf and roasting pan together

Lay the oven shelf on the roasting pan. Push the roasting pan **between** the guide bars of the selected oven level.



Inserting/Removing the Grease Filter

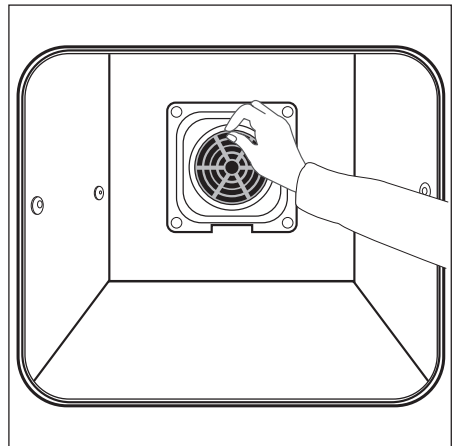
Only use the grease filter when roasting to protect the rear heating elements from fat splashes.

Inserting the grease filter

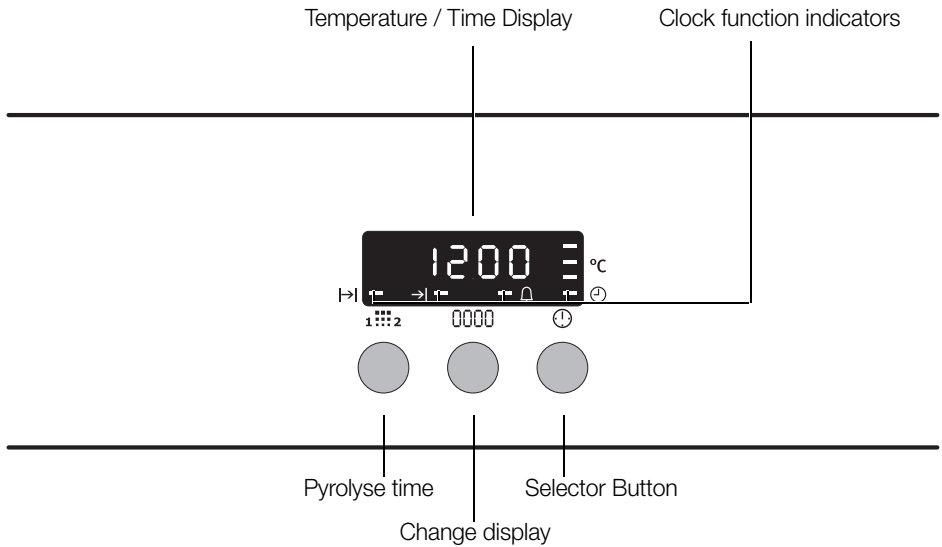
Hold the grease filter by the grip and insert the two mounts downwards into the opening on the rear wall of the oven (fan opening).

Taking out the grease filter

Hold the grease filter by the grip and unhook it.



Clock Functions



Cook time |→|

To set how long the oven is to be in use.

End time →|

To set when the oven is to switch off again.

Countdown 🔔

To set a countdown. A signal sounds after the time has elapsed.

This function does not affect the functioning of the oven.

Time ⊕

To set, change or check the time (See also section “Before Using for the First Time”).





How to use the clock functions

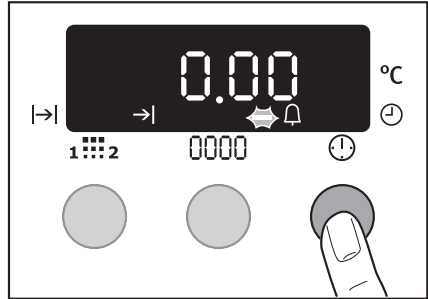
- After a clock function has been selected, the corresponding function indicator flashes for about 5 seconds. During this period, the desired times can be set or modified using the + / - dial.
- When the desired time has been set, the function indicator continues to flash for approx. 5 seconds. After that the function indicator is then lit. The set time begins to run in the background.
- When the clock functions Cook time \rightarrow and End time \rightarrow **have been completed, the oven functions dial must be turned back to "0"**.
- Using the Change display \rightarrow button, you can switch between the oven temperature and the time.



Checking the time set or remaining.
Press the Selection \rightarrow button repeatedly, until the appropriate clock function flashes and the time set or remaining is displayed.

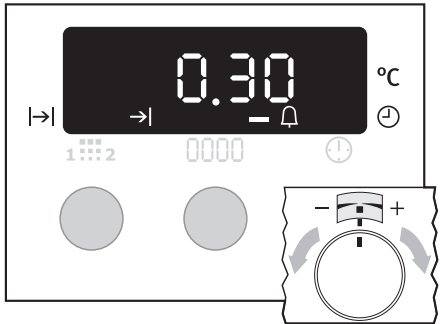
Countdown

1. Press the Selection  button repeatedly until the function indicator Countdown  flashes.



2. Using the + / - control knob set the desired countdown (max. 99.00minutes).

The function indicator Countdown  lights up.



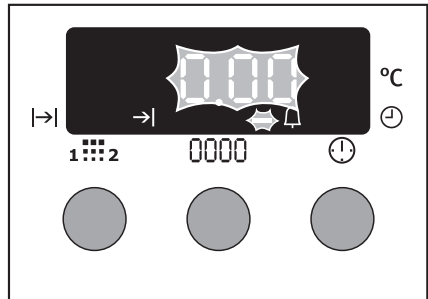
When 90% of the time set has elapsed, an audible signal sounds.

When the time has elapsed, "0.00" and the function indicator flash.

An audible signal sounds.

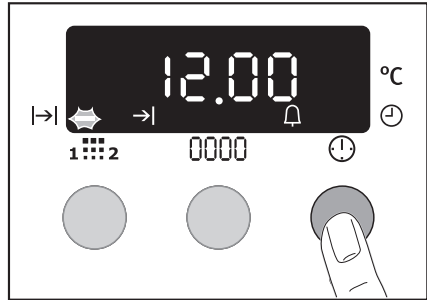
To stop the flashing and the audible signal:

Press any button.

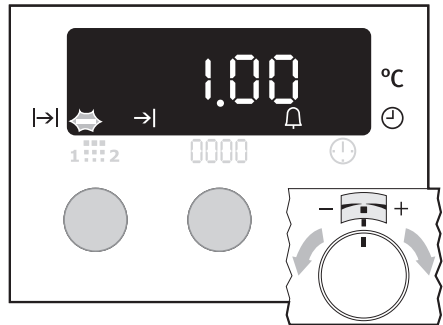


Cook time |→|

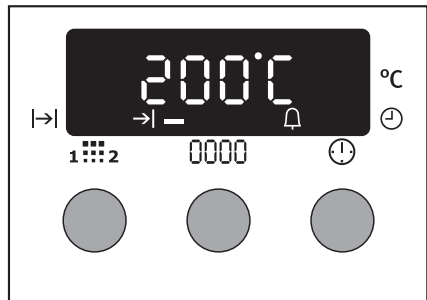
1. Select the oven function and temperature.
2. Press the Selection ⌚ button repeatedly until the function indicator Cook time |→| **flashes**.



3. Using the + / - control knob set the desired cooking time.



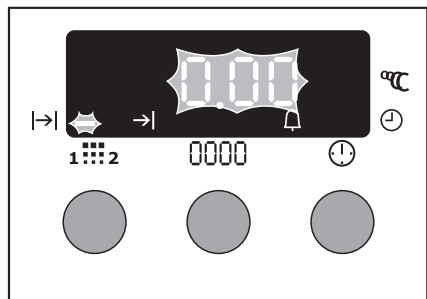
The function indicator Cook time |→| lights up and the oven comes on immediately.



When the time has elapsed, "0.00" and the function indicator flash. An audible signal sounds for 2 minutes. The oven switches itself off.

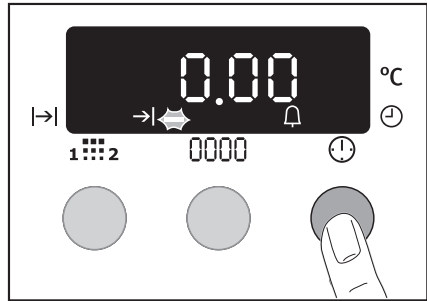
To stop the flashing and the audible signal:

Turn the oven functions dial to "0".

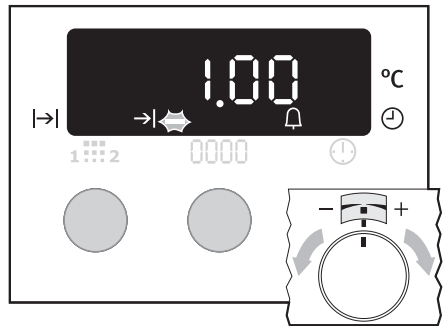


End time →|

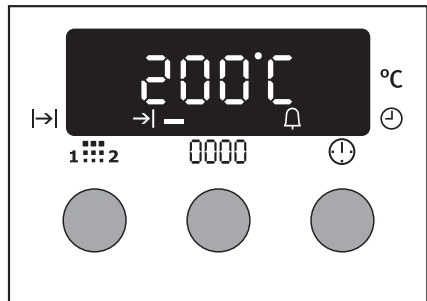
1. Select the oven function and temperature.
2. Press the Selection ⌚ button repeatedly until the End time →| function indicator flashes.



3. Using the + / - control knob set the desired switch-off time.



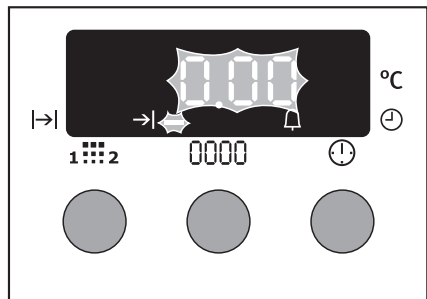
The function indicator End time →| lights up and the oven comes on immediately.



When the time has elapsed, "0.00" and the function indicator flash. An audible signal sounds for 2 minutes. The oven switches itself off.

To stop the flashing and the audible signal:

Turn the oven functions dial to "0".

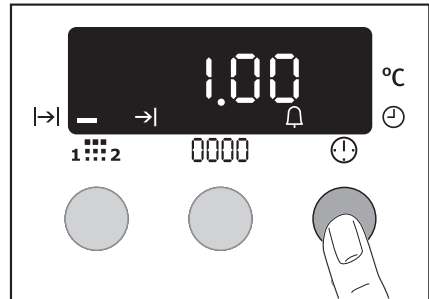


Cook time $\rightarrow|$ and End time $\rightarrow|$ combined



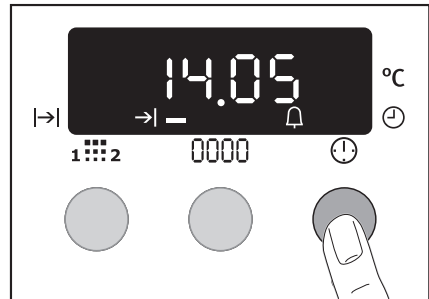
Cook time $\rightarrow|$ and End time $\rightarrow|$ can be used simultaneously, if the oven is to be switched on and off automatically at a later time.

1. Select the oven function and temperature.
2. Using the Cook time $\rightarrow|$ function, set the time that the dish needs to cook. In this example, 1 hour.



3. Using the End time $\rightarrow|$ function, set the time at which the dish should be ready.

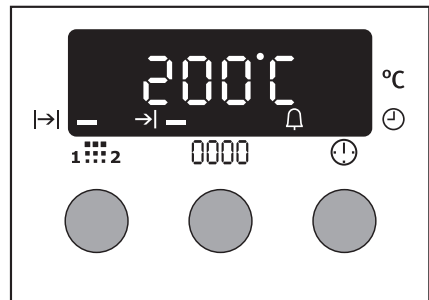
In this case, 14:05.



The Cook time $\rightarrow|$ and End time $\rightarrow|$ function indicators light up and the temperature is shown in the display. In this example, 200°C.

The oven switches on automatically at the time calculated. In this case, at 13:05.

And switches itself off again when the cook time entered has elapsed. In this case, at 14:05.



Other Functions

Switching off the display



You can save energy by switching off the clock display.

Switching off the clock display

1. Turn the + / - control knob to the right and hold it.
2. In addition press the Selection ⌚ button until the display goes out.



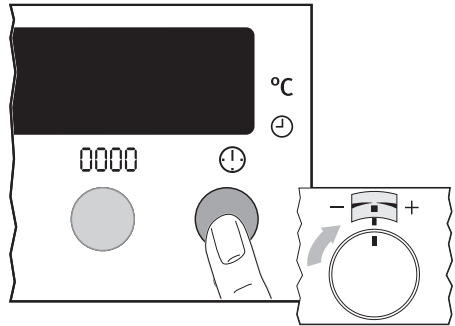
As soon as the appliance is switched on again, the display comes on automatically.

When the appliance is next switched off, the clock display goes out again.

To have the clock display on permanently again, you must set the clock again.

Switching on the clock display

1. Turn the + / - control knob to the right and hold it.
2. In addition press the Selection ⌚ button, until the display appears again.



Oven's child safety device

The oven is fitted with a child safety device. As soon as the child safety device is activated, the oven cannot be switched on.

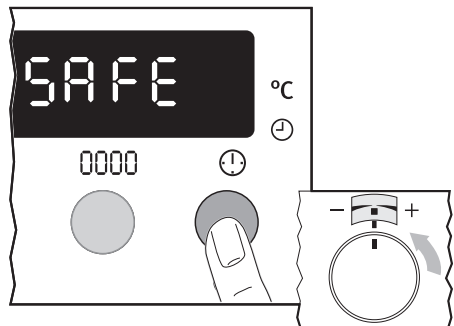


- The child safety device works only for the oven, not for the cooking rings.
- For the child safety device to be activated, none of the oven functions must be selected.

Activating the child safety device

1. Turn the + / - dial to the left and hold it.
2. In addition, press the Selection (⏸) button, until "SAFE" appears in the display.

The child safety device has now been activated.



Deactivating the child safety device

1. Turn the + / - dial to the left and hold it.
2. In addition, press the Selection (⏸) button, until "SAFE" disappears from the display.

The child safety device has now been deactivated and the oven is again ready for use.

Oven safety cut-out



If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.

The last temperature set flashes in the temperature display.

The oven switches off when the oven temperature is:

| | | |
|-------------|-------|------------|
| 30 - 120°C | after | 12.5 hours |
| 120 - 200°C | after | 8.5 hours |
| 200 - 250°C | after | 5.5 hours |
| 250 - max°C | after | 3.0 hours |

Switching on after a safety cut-out

Switch the oven off completely.

It can then be switched on again.





The safety cut-out is cancelled if the clock function Cook time |→| or End time →| is set.

Uses, Tables and Tips

Baking

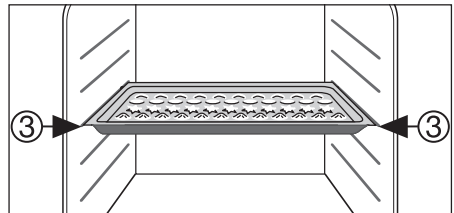
Oven function: Convection with ring heating element  or **Conventional** 

Oven levels

- Baking with Conventional  is possible on one oven level.
- With Convection with ring heating element  you can bake on up to 3 baking trays at the same time:

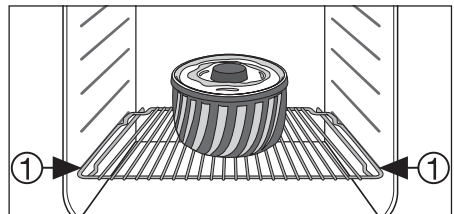
1 baking tray:

e.g. oven level 3



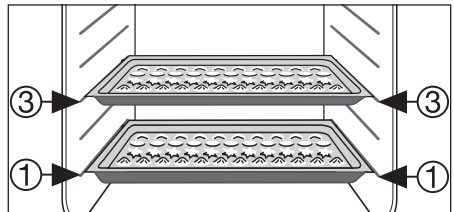
1 cake tin:

e.g. oven level 1



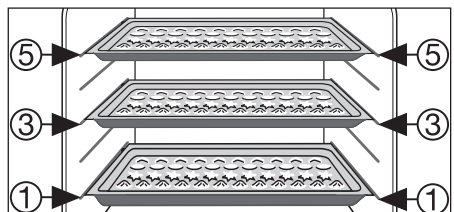
2 baking trays:

z. g., oven levels 1 and 3





3 baking trays:



oven levels 1, 3 and 5



Baking tins

- For Conventional  dark metal and non-stick tins are suitable.
- For Convection with ring heating element  bright metal tins are also suitable.

General Instructions

- Insert the tray with the bevel at the front.
- With Conventional  or Convection with ring heating element  you can also bake with two tins next to one another on the oven shelf at the same time. This does not significantly increase baking time.



When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the Baking Tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry, dough or mixture, the amount and the type of baking tin.
- We recommend using the lower temperature the first time and then if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or in tins on more than one level, baking time may be extended by 10-15 minutes.

- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting.** Different rates of browning even out as baking progresses.
- Your new oven may bake or roast differently to your previous appliance. So adapt your normal settings (temperature, cooking times) and oven shelf levels to the recommendations in the following tables.



With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to make use of the residual heat.









Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking table

Baking on one oven level

| Type of baking | | Oven function | Oven level | Temperature °C | Time Hr: Mins. |
|--|---|--------------------------------------|------------|------------------------------|-------------------|
| Baking in tins | | | | | |
| Ring cake or brioche | ☉ | Convection with ring heating element | 1 | 150-160 | 0:50-1:10 |
| Madeira cake/fruit cakes | ☉ | Convection with ring heating element | 1 | 140-160 | 1:10-1:30 |
| Sponge cake | ☉ | Convection with ring heating element | 1 | 140 | 0:25-0:40 |
| Sponge cake | ≡ | Conventional | 1 | 160 | 0:25-0:40 |
| Flan base - short pastry | ☉ | Convection with ring heating element | 3 | 170-180 ¹⁾ | 0:10-0:25 |
| Flan base - sponge mixture | ☉ | Convection with ring heating element | 3 | 150-170 | 0:20-0:25 |
| Apple pie | ≡ | Conventional | 1 | 170-190 | 0:50-1:00 |
| Apple pie (2tins Ø20cm, diagonally off set) | ☉ | Convection with ring heating element | 1 | 160 | 1:10-1:30 |
| Apple pie (2tins Ø20cm, diagonally off set) | ≡ | Conventional | 1 | 180 | 1:10-1:30 |
| Savoury flan (e. g. quiche lorraine) | ☉ | Convection with ring heating element | 1 | 160-180 | 0:30-1:10 |
| Cheesecake | ≡ | Conventional | 1 | 170-190 | 1:00-1:30 |
| Cakes/pastries/breads on baking trays | | | | | |
| Plaited bread/bread crown | ≡ | Conventional | 3 | 170-190 | 0:30-0:40 |
| Christmas stollen | ≡ | Conventional | 3 | 160-180 ¹⁾ | 0:40-1:00 |
| Bread (rye bread) -first of all -then | ≡ | Conventional | 1 | 230 ¹⁾ 160-180 | 0:25 0:30-1:00 |
| Cream puffs/eclairs | ≡ | Conventional | 3 | 160-170 ¹⁾ | 0:15-0:30 |
| Swiss roll | ≡ | Conventional | 3 | 180-200 ¹⁾ | 0:10-0:20 |

| Type of baking | Oven function | Oven level | Temperature °C | Time Hr: Mins. | |
|---|---------------|--------------------------------------|----------------|-----------------------|-----------|
| Cake with crumble topping (dry) | ☉ | Convection with ring heating element | 3 | 150-160 | 0:20-0:40 |
| Buttered almond cake/sugar cakes | ☐ | Conventional | 3 | 190-210 ¹⁾ | 0:15-0:30 |
| Fruit flans (made with yeast dough/ sponge mixture) ²⁾ | ☉ | Convection with ring heating element | 3 | 150 | 0:35-0:50 |
| Fruit flans (made with yeast dough/ sponge mixture) ²⁾ | ☐ | Conventional | 3 | 170 | 0:35-0:50 |
| Fruit flans made with short pastry | ☉ | Convection with ring heating element | 3 | 160-170 | 0:40-1:20 |
| Yeast cakes with delicate toppings (e. g, quark, cream, custard) | ☐ | Conventional | 3 | 160-180 ¹⁾ | 0:40-1:20 |
| Pizza (with a lot of topping) ²⁾ | ☉ | Convection with ring heating element | 1 | 180-200 ¹⁾ | 0:30-1:00 |
| Pizza (thin crust) | ☉ | Convection with ring heating element | 1 | 200-220 ¹⁾ | 0:10-0:25 |
| Unleavened bread | ☉ | Convection with ring heating element | 1 | 200-220 | 0:08-0:15 |
| Tarts (CH) | ☉ | Convection with ring heating element | 1 | 180-200 | 0:35-0:50 |
| Biscuits | | | | | |
| Short pastry biscuits | ☉ | Convection with ring heating element | 3 | 150-160 | 0:06-0:20 |
| Viennese whirls | ☉ | Convection with ring heating element | 3 | 140 | 0:20-0:30 |
| Viennese whirls | ☐ | Conventional | 3 | 160 ¹⁾ | 0:20-0:30 |
| Biscuits made with sponge mixture | ☉ | Convection with ring heating element | 3 | 150-160 | 0:15-0:20 |

| Type of baking | Oven function | Oven level | Temperature °C | Time Hr: Mins. | |
|---|---|--------------------------------------|----------------|-----------------------|-----------|
| Pastries made with egg white, meringues |  | Convection with ring heating element | 3 | 80-100 | 2:00-2:30 |
| Macaroons |  | Convection with ring heating element | 3 | 100-120 | 0:30-0:60 |
| Biscuits made with yeast dough |  | Convection with ring heating element | 3 | 150-160 | 0:20-0:40 |
| Puff pastries |  | Convection with ring heating element | 3 | 170-180 ¹⁾ | 0:20-0:30 |
| Rolls |  | Convection with ring heating element | 3 | 160 ¹⁾ | 0:20-0:35 |
| Rolls |  | Conventional | 3 | 180 ¹⁾ | 0:20-0:35 |
| Small cakes (20per tray) |  | Convection with ring heating element | 3 | 140 ¹⁾ | 0:20-0:30 |
| Small cakes (20per tray) |  | Conventional | 3 | 170 ¹⁾ | 0:20-0:30 |

1) Pre-heat the oven

2) Use the drip tray or roasting tray

Baking on more than one oven level

| Type of baking | Convection with ring heating element ☼ | Convection with ring heating element ☼ | Temperature in °C | Time Hours: Mins. |
|--|--|--|-----------------------|-------------------------|
| | Shelf positions from bottom | | | |
| | 2 levels | 3 levels | | |
| Cakes/pastries/breads on baking trays | | | | |
| Cream puffs/Eclairs | 1 / 4 | --- | 160-180 ¹⁾ | 0:35-0:60 |
| Dry streusel cake | 1 / 3 | --- | 140-160 | 0:30-0:60 |
| Biscuits/small cakes/pastries/rolls | | | | |
| Short pastry biscuits | 1 / 3 | 1 / 3 / 5 | 150-160 | 0:15-0:35 |
| Viennese whirls | 1 / 3 | 1 / 3 / 5 | 140 | 0:20-0:60 |
| Biscuits made with sponge mixture | 1 / 3 | --- | 160-170 | 0:25-0:40 |
| Biscuits made with egg white, meringues | 1 / 3 | --- | 80-100 | 2:10-2:50 |
| Macaroons | 1 / 3 | --- | 100-120 | 0:40-1:20 |
| Biscuits made with yeast dough | 1 / 3 | --- | 160-170 | 0:30-0:60 |
| Puff pastries | 1 / 3 | --- | 170-180 ¹⁾ | 0:30-0:50 |
| Rolls | 1 / 4 | --- | 160 | 0:30-0:55 |
| Small cakes (20per tray) | 1 / 4 | --- | 140 ¹⁾ | 0:25-0:40 |

1) Pre-heat the oven

Tips on Baking

| Baking results | Possible cause | Remedy |
|--|---|--|
| The cake is not browned enough underneath | Wrong oven level | Place cake lower |
| The cake sinks (becomes soggy, lumpy, streaky) | Oven temperature too high | Use a slightly lower setting |
| | Baking time too short | Set a longer baking time Baking times cannot be reduced by setting higher temperatures |
| | Too much liquid in the mixture | Use less liquid. Pay attention to mixing times, especially if using mixing machines |
| Cake is too dry | Oven temperature too low | Set oven temperature higher. |
| | Baking time too long | Set a shorter baking time |
| Cake browns unevenly | Oven temperature too high and baking time too short | Set a lower oven temperature and a longer baking time |
| | Mixture is unevenly distributed | Spread the mixture evenly on the baking tray |
| | Grease filter is inserted | Take out the grease filter |
| Cake does not cook in the baking time given | Temperature too low | Use a slightly higher oven setting |
| | Grease filter is inserted | Take out the grease filter |

Table Pizza setting 

| Type of baking | Shelf position | Temperature °C | Time Hr: Mins. |
|--|----------------|-------------------------|----------------|
| Pizza (thin crust) | 1 | 180 - 200 ¹⁾ | 20 - 30 |
| Pizza (with a lot of topping) | 1 | 180 - 200 | 20 - 30 |
| Tarts | 1 | 180 - 200 | 45 - 60 |
| Spinach flan | 1 | 160 - 180 | 45 - 60 |
| Quiche Lorraine | 1 | 170 - 190 | 40 - 50 |
| Quark flan, round | 1 | 140 - 160 | 60 - 90 |
| Quark flan on tray | 1 | 140 - 160 | 50 - 60 |
| Apple cake, covered | 1 | 150 - 170 | 50 - 70 |
| Vegetable pie | 1 | 160 - 180 | 50 - 60 |
| Unleavened bread | 1 | 250 - 270 ¹⁾ | 10 - 20 |
| Puff pastry flan | 1 | 160 - 180 ¹⁾ | 40 - 50 |
| Flammekuchen (Pizza-like dish from Alsace) | 1 | 250 - 270 ¹⁾ | 12 - 20 |
| Piroggen (Russian version of calzone) | 1 | 180 - 200 ¹⁾ | 15 - 25 |

1) Pre-heat the oven

Table for Bakes and Gratins

| Dish | Oven function | Shelf position | Temperature °C | Time Hr: Mins. | |
|---|---------------|--------------------------------------|----------------|----------------|-----------|
| Pasta bake | ☐ | Conventional | 1 | 180-200 | 0:45-1:00 |
| Lasagne | ☐ | Conventional | 1 | 180-200 | 0:25-0:40 |
| Vegetables au gratin ¹⁾ | ☉ | Convection with ring heating element | 1 | 160-170 | 0:15-0:30 |
| Baguettes topped with melted cheese ¹⁾ | ☉ | Convection with ring heating element | 1 | 160-170 | 0:15-0:30 |
| Sweet bakes | ☐ | Conventional | 1 | 180-200 | 0:40-0:60 |
| Fish bakes | ☐ | Conventional | 1 | 180-200 | 0:30-1:00 |
| Stuffed vegetables | ☉ | Convection with ring heating element | 1 | 160-170 | 0:30-1:00 |

1) Pre-heat the oven

Frozen Ready Meals Table

| Food to be cooked | Oven function | Shelf position | Temperature °C | Time |
|--------------------------------|---------------|--------------------------------------|----------------|------------------------------------|
| Frozen pizza | ☐ | Conventional | 3 | as per manufacturer's instructions |
| Chips ¹⁾ (500 g) | ☉ | Convection with ring heating element | 3 | as per manufacturer's instructions |
| Baguettes | ☐ | Conventional | 3 | as per manufacturer's instructions |
| Fruit flans | ☐ | Conventional | 3 | as per manufacturer's instructions |

1) Comments: Turn chips 2 or 3 times during cooking

Roasting

Oven function: Conventional  or Convection grilling 

Roasting dishes

- Any heat-resistant ovenware is suitable to use for roasting (please read the manufacturer's instructions).
- Large roasting joints can be roasted **directly in the roasting tray or on the oven shelf with the roasting tray placed below it.**
- For all lean meats, we recommend **roasting these in a roasting tin with a lid.** This will keep 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.**



Tips on using the roasting chart
The information given in the following table is for guidance only.

- We recommend cooking meat and fish **weighing 1 kg and above in the oven.**
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some liquid in the roasting pan.
- If required, 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 will give better roasting results.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

Roasting table

| Type of meat | Quantity | Ovenfunction | Shelf position | Temperature °C | Time Hours mins. | |
|-----------------------------|----------------------|--------------|---------------------|----------------|-----------------------|----------------------|
| Beef | | | | | | |
| Pot roast | 1-1.5 kg | ☐ | Conventional | 1 | 200-250 | 2:00-2:30 |
| Roast beef or fillet | per cm. of thickness | ☒ | Convection grilling | 1 | 190-200 ¹⁾ | per cm. of thickness |
| - rare | per cm. of thickness | ☒ | Convection grilling | 1 | 180-190 | 0:05-0:06 |
| - medium | per cm. of thickness | ☒ | Convection grilling | 1 | 170-180 | 0:06-0:08 |
| - well done | per cm. of thickness | ☒ | Convection grilling | 1 | 170-180 | 0:08-0:10 |
| Pork | | | | | | |
| Shoulder, neck, ham joint | 1-1.5 kg | ☒ | Convection grilling | 1 | 160-180 | 1:30-2:00 |
| Chop, spare rib | 1-1.5 kg | ☒ | Convection grilling | 1 | 170-180 | 1:00-1:30 |
| Meat loaf | 750 g-1 kg | ☒ | Convection grilling | 1 | 160-170 | 0:45-1:00 |
| Porkknuckle (pre-cooked) | 750 g-1 kg | ☒ | Convection grilling | 1 | 150-170 | 1:30-2:00 |
| Veal | | | | | | |
| Roast veal | 1 kg | ☒ | Convection grilling | 1 | 160-180 | 1:30-2:00 |
| Knuckle of veal | 1.5-2 kg | ☒ | Convection grilling | 1 | 160-180 | 2:00-2:30 |
| Lamb | | | | | | |
| Leg of lamb, roast lamb | 1-1.5 kg | ☒ | Convection grilling | 1 | 150-170 | 1:15-2:00 |
| Saddle of lamb | 1-1.5 kg | ☒ | Convection grilling | 1 | 160-180 | 1:00-1:30 |
| Game | | | | | | |
| Saddle of hare, leg of hare | up to 1 kg | ☐ | Conventional | 3 | 220-250 ¹⁾ | 0:25-0:40 |
| Saddle of venison | 1.5-2 kg | ☐ | Conventional | 1 | 210-220 | 1:15-1:45 |

| Type of meat | Quantity | Ovenfunction | Shelf position | Temperature °C | Time Hours mins. |
|-----------------------|---------------|-----------------------|----------------|----------------|------------------|
| Haunch of venison | 1.5-2 kg | ☐ Conventional | 1 | 200-210 | 1:30-2:15 |
| Poultry | | | | | |
| Poultry portions | 200-250g each | ☒ Convection grilling | 1 | 200-220 | 0:35-0:50 |
| Half chicken | 400-500g each | ☒ Convection grilling | 1 | 190-210 | 0:35-0:50 |
| Chicken, poulard | 1-1.5 kg | ☒ Convection grilling | 1 | 190-210 | 0:45-1:15 |
| Duck | 1.5-2 kg | ☒ Convection grilling | 1 | 180-200 | 1:15-1:45 |
| Goose | 3.5-5 kg | ☒ Convection grilling | 1 | 160-180 | 2:30-3:30 |
| Turkey | 2.5-3.5 kg | ☒ Convection grilling | 1 | 160-180 | 1:45-2:30 |
| Turkey | 4-6 kg | ☒ Convection grilling | 1 | 140-160 | 2:30-4:00 |
| Fish (steamed) | | | | | |
| Whole fish | 1-1.5 kg | ☐ Conventional | 1 | 210-220 | 0:45-1:15 |

1) Pre-heat the oven

Grill Sizes

Oven function: Grill  or Dual grill  with maximum temperature setting



Important: Always grill with the oven door closed.



The empty oven should always be pre-heated with the grill functions for 5 minutes.

- For grilling, place the **shelf** in the **recommended shelf position**.
- Always insert the **tray for collecting the fat** into the **first shelf position** from the bottom.
- The grilling times are guidelines.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

| Food to be grilled | Oven level | Grilling time | |
|---|------------|---------------|-------------|
| | | 1st side | 2nd side |
| Burgers | 4 | 8-10 mins. | 6-8 mins. |
| Pork fillet | 4 | 10-12 mins. | 6-10 mins. |
| Sausages | 4 | 8-10 mins. | 6-8 mins. |
| Fillet steaks, veal steaks | 4 | 6-7 mins. | 5-6 mins. |
| Fillet of beef, roast beef (approx. 1 kg) | 3 | 10-12 mins. | 10-12 mins. |
| Toast ¹⁾ | 3 | 4-6 mins. | 3-5 mins. |
| Toast with topping | 3 | 6-8 mins. | --- |

1) Do not pre-heat

Drying

Oven function: Convection with ring heating element

- Use oven shelves covered with greaseproof paper or baking parchment.
- You get a better result if you switch the oven off halfway through the drying time, open the door and leave the oven to cool down overnight.
- After this finish drying the food to be dried.

| Food to be dried | Temperature in °C | Oven level | | Time in hours (Guideline) |
|---------------------|-------------------|------------|----------|---------------------------|
| | | 1 level | 2 levels | |
| Vegetables | | | | |
| Beans | 60-70 | 3 | 1 / 4 | 6-8 |
| Peppers (strips) | 60-70 | 3 | 1 / 4 | 5-6 |
| Vegetables for soup | 60-70 | 3 | 1 / 4 | 5-6 |
| Mushrooms | 50-60 | 3 | 1 / 4 | 6-8 |
| Herbs | 40-50 | 3 | 1 / 4 | 2-3 |
| Fruit | | | | |
| Plums | 60-70 | 3 | 1 / 4 | 8-10 |
| Apricots | 60-70 | 3 | 1 / 4 | 8-10 |
| Apple slices | 60-70 | 3 | 1 / 4 | 6-8 |
| Pears | 60-70 | 3 | 1 / 4 | 6-9 |

Making Preserves

Oven function: Bottom heat \downarrow

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable.**
- When making preserves, the **first shelf position from the bottom** is the one most used.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the baking tray in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the baking tray so that sufficient moisture is produced in the oven.
- As soon as the liquid starts to pearl in the first jars (after about 35-60 minutes with 1 litre jars), switch the oven off or reduce the temperature to 100°C (see table).

Preserves table

The times and temperatures for making preserves are for guidance only.

| Preserve | Temperature in °C | Cooking time until simmering in mins. | Continue to cook at 100°C in mins. |
|---|-------------------|---------------------------------------|------------------------------------|
| Soft fruit | | | |
| Strawberries, blueberries, raspberries, ripe gooseberries | 160-170 | 35-45 | --- |
| Unripe gooseberries | 160-170 | 35-45 | 10-15 |
| Stone fruit | | | |
| Pears, quinces, plums | 160-170 | 35-45 | 10-15 |
| Vegetables | | | |
| Carrots ¹⁾ | 160-170 | 50-60 | 5-10 |
| Mushrooms ¹⁾ | 160-170 | 40-60 | 10-15 |
| Cucumbers | 160-170 | 50-60 | --- |
| Mixed pickles | 160-170 | 50-60 | 15 |
| Kohlrabi, peas, asparagus | 160-170 | 50-60 | 15-20 |
| Beans | 160-170 | 50-60 | --- |

1) Leave standing in oven when switched off

Cleaning and Care



Warning: For cleaning, the appliance must be switched off and cooled down.

Warning: For safety reasons, do not clean the appliance with steam jet or high-pressure cleaning equipment.

Attention: Do not use any scouring agents, sharp cleaning tools or scourers.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and warm water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.

Oven interior



Warning: For the purpose of cleaning the oven must be switched off and have cooled down.



Clean the appliance after each use. In this way, residue is easier to clean off and does not have the chance to burn on. Residue that is not removed may cause changes to the surface colour when Pyroluxe is used.

1. For cleaning, turn the oven light on.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.



In the event of stubborn dirt, clean using Pyroluxe.



Important: If you are using an oven spray, be sure to follow the manufacturer's instructions.

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Fat Filter

1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

Pyrolytic cleaning



Warning: The oven gets very hot during this process. Keep small children away.



Important: Before carrying out the pyrolytic cleaning process, all removable parts, including the side rails, must be removed from the oven.





If you use the oven shelf runners that are available as special accessories, these must be removed before pyrolytic cleaning.

If the side rails or oven shelf runners are still in place, 'C1' appears in the time display.

The pyroluxe process then cannot be started due to a safety cut-out that protects the side rails/oven shelf runners.

Performing Pyroluxe



1. First remove the worst of the residue manually.
2. Set the oven function dial to Pyroluxe .
 - “PYR 1” appears in the display.
3. Press the Pyroluxe time  button. Pyrolytic cleaning then starts.





The Light does not work. When a pre-set temperature is reached, the door is locked.

The bars of the heat indicator light up, until the door is unlocked again.

Changing the length of Pyroluxe



1. Proceed as described in the section Performing Pyroluxe
2. As long as Cook time  is flashing, select the Pyroluxe period using the button Pyroluxe time :

Button Pyroluxe time  **pressed once** = “PYR 1” or


Button Pyroluxe time  **pressed twice** = “PYR 2”.

Pyrolytic cleaning then starts.



If Cook time  is no longer flashing, press the Selection  button again and then perform the setting procedure.

Changing the Pyroluxe switch-off time

The Pyroluxe switch-off time can be changed using the clock function End time  (within 2 minutes of setting the Pyroluxe).

When the different Pyroluxes are set:

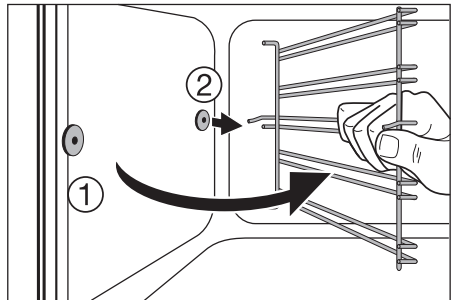
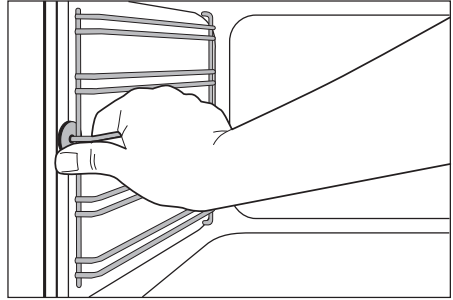
- “PYR 1” - 3:15 = long Pyroluxe: for a high degree of soiling,
- “PYR 2” - 2:15 = short Pyroluxe: for a light degree of soiling.

Shelf Support Rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

Removing the shelf support rails

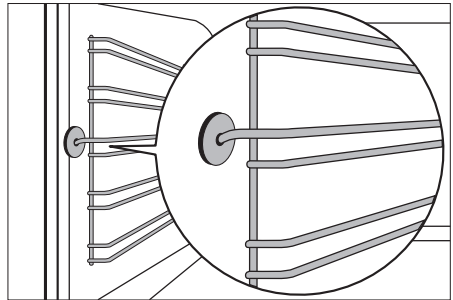
First pull the front of the rail away from the oven wall (1) and then unhitch at the back (2).



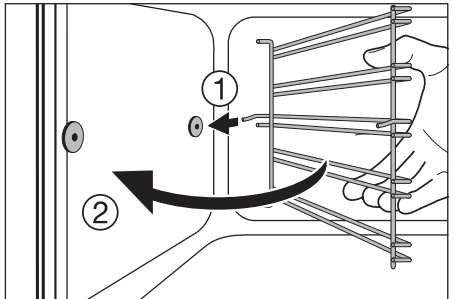
Fitting the shelf support rails



Important! The rounded ends of the guide rails must be pointing forwards!



To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).



Oven Lighting



Warning: There is a danger of electric shock! Prior to changing the oven light bulb:

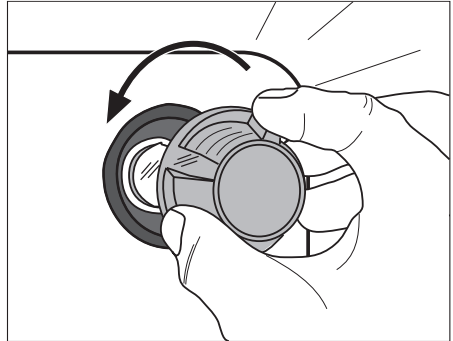
- Switch off the oven!
- Remove the fuses in the fuse box or switch off the circuit breaker.



Place a cloth on the oven floor to protect the oven light and glass cover.

Replacing the oven light bulb/cleaning the glass cover

1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:
Replace bulb with a 40 watt, 230 V, 300 °C heat-resistant oven light bulb.
3. Refit the glass cover.

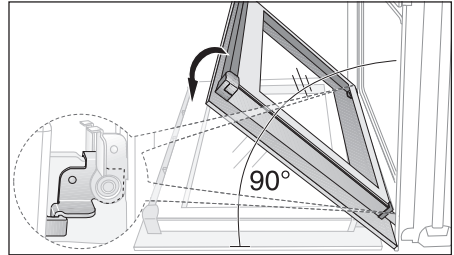


Oven door

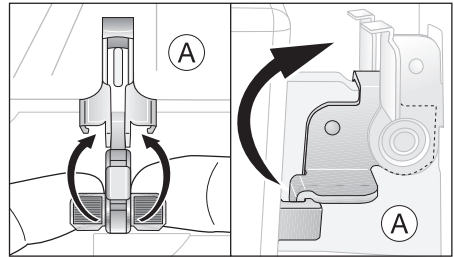
For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.

Removing the oven door from its hinges

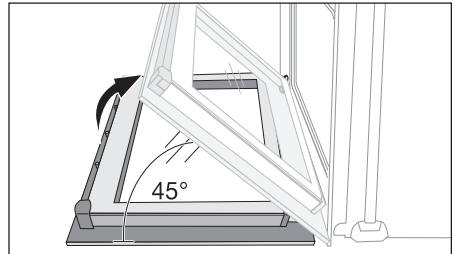
1. Open the oven door as far as it will go.



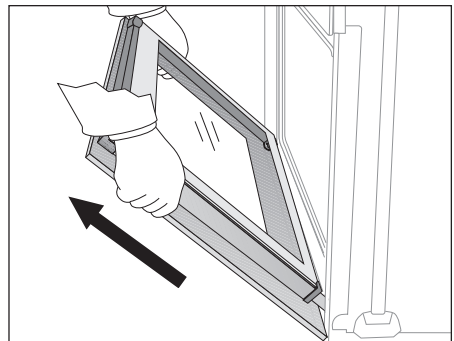
2. Undo the **clamping levers (A)** on both door hinges **fully**.



3. Close the oven door as far as the first position (approx. 45°).



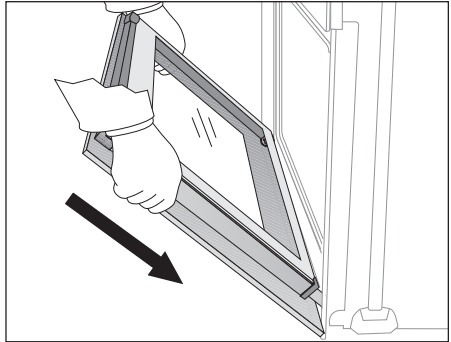
4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care:** It is heavy).



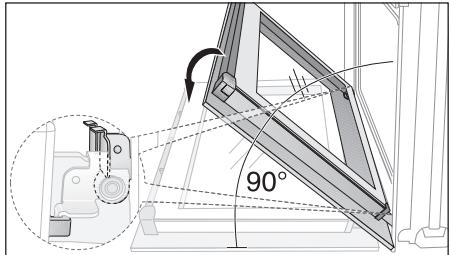
Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

Hanging the oven door back on its hinges

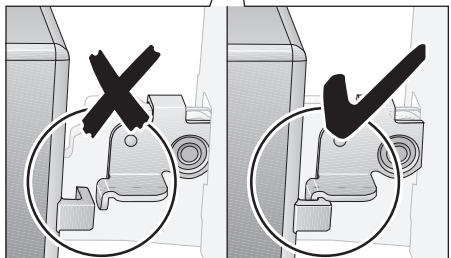
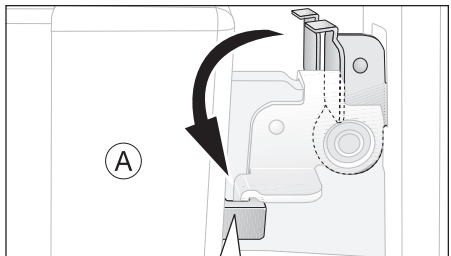
1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45° . Position the recesses on the bottom of the oven door on the hinges on the oven.
Let the door slide down as far as it will go.



2. Open the oven door as far as it will go.



3. Fold up the clamping levers (A) on both door hinges back into their original positions.



4. Close the oven door.

Oven door glass

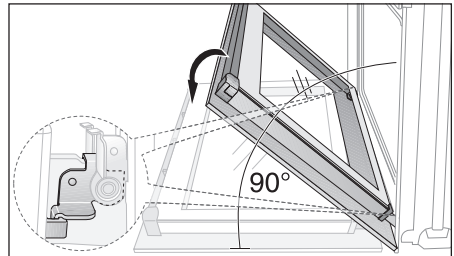
The oven door is fitted with four panels of glass mounted one behind the other. The inner panels can be removed for cleaning.



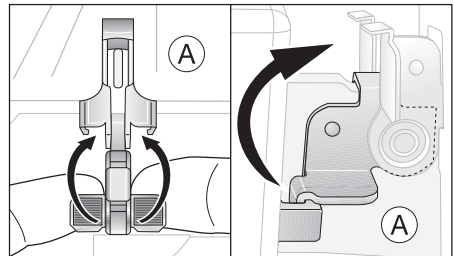
Important Rough handling, especially around the edges of the front panel, can cause the glass to break.

Removing door glass panels

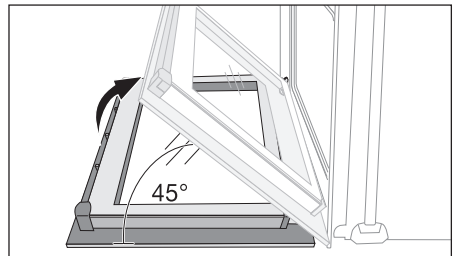
1. Open the oven door as far as it will go.



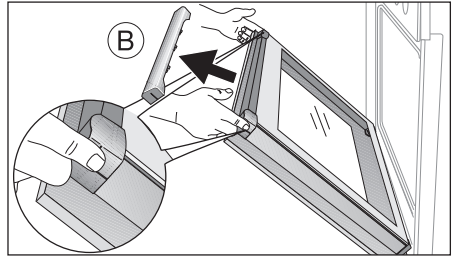
2. Undo the **clamping levers (A)** on both door hinges **fully**.



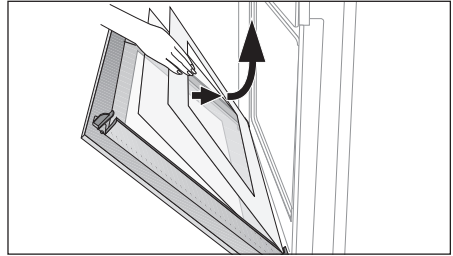
3. Close the oven door as far as the first position (approx. 45°).



4. Take hold of the door trim (B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards.



5. Take hold of the door glass panels on their upper edge one after the other and take them out of the guide by pulling them upwards.



Cleaning the door glass panels

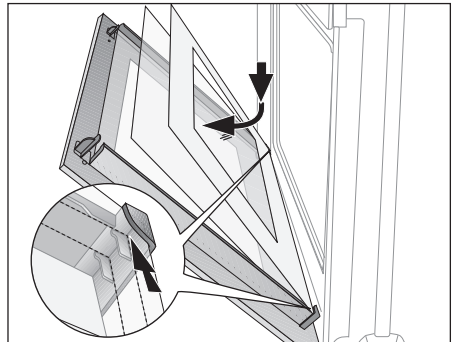
Clean the door glass panels thoroughly with a solution of water and washing up liquid. Then dry them carefully.

Putting the door glass panels back.

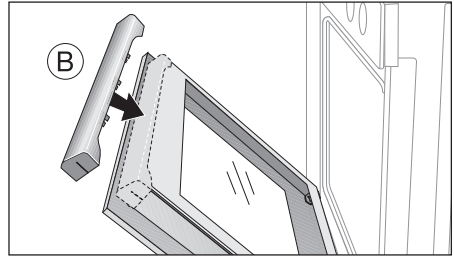
1. From above insert the door glass panels one after the other into the door profile at the bottom edge of the door at an angle and lower them.



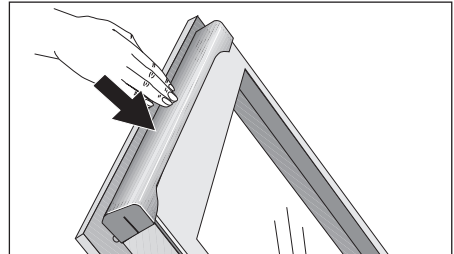
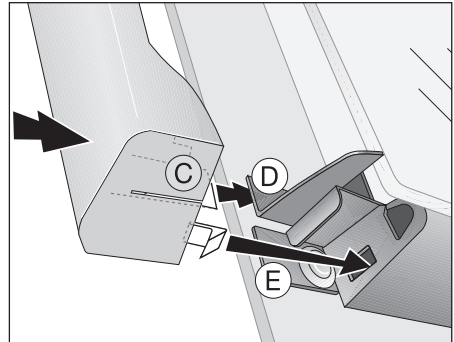
The two smaller panels first, then the larger panel.



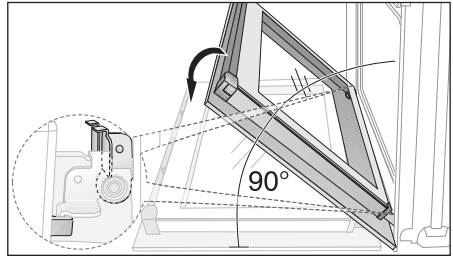
2. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door.



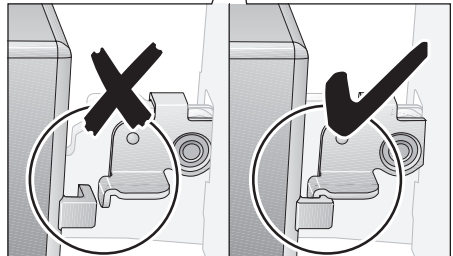
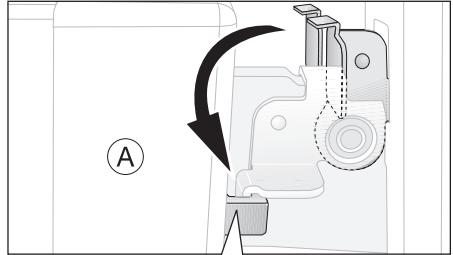
On the open side of the door trim (B) there is a guide bar (C). This must be pushed between the outer door panel and the guide corner (D). The clip seal (E) must be snapped in.



3. Open the oven door as far as it will go.



4. Fold up the clamping levers (A) on both door hinges back into their original positions.



5. Close the oven door.

What to do if ...

| Problem | Possible cause | Remedy |
|---|---|---|
| The oven does not heat up | The oven has not been switched on | Switch on the oven |
| | The clock has not been set to the current time | Set the clock to the current time |
| | The required settings have not been set | Check the settings |
| | The oven's safety cut-out has been triggered | See Oven Safety Cut-out |
| | The house wiring fuse (in the fuse box) has tripped | Check fuse. If the fuses trip several times, please call a qualified electrician. |
| The oven lighting is not operating | The oven light bulb is faulty | Replace oven bulb |
| The pyrolysis function is not working ("C1" is shown in the time display) | Side rails/oven shelf runners have not been removed | Remove side rails/oven shelf runners |
| F2 appears in the clock display | Door not properly closed or door lock defective | Close door properly; Turn the appliance off and on again via the house fuse or the safety switch in the fuse box; If displayed again, please contact the Customer Care Department |
| An error code not listed above appears in the time display | Electronic error | Switch the appliance off and on again by way of the house wiring fuse or the circuit breaker in the fuse box. If the display appears again, please contact customer service |

If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.



Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.



If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.



Advice on cookers with metal fronts:

Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Installation Instructions



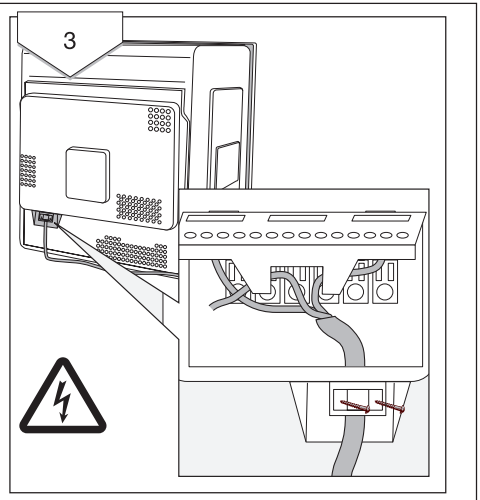
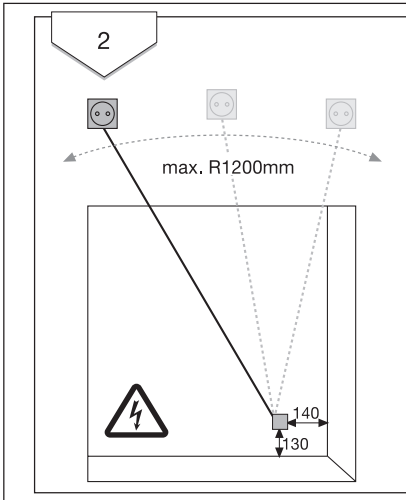
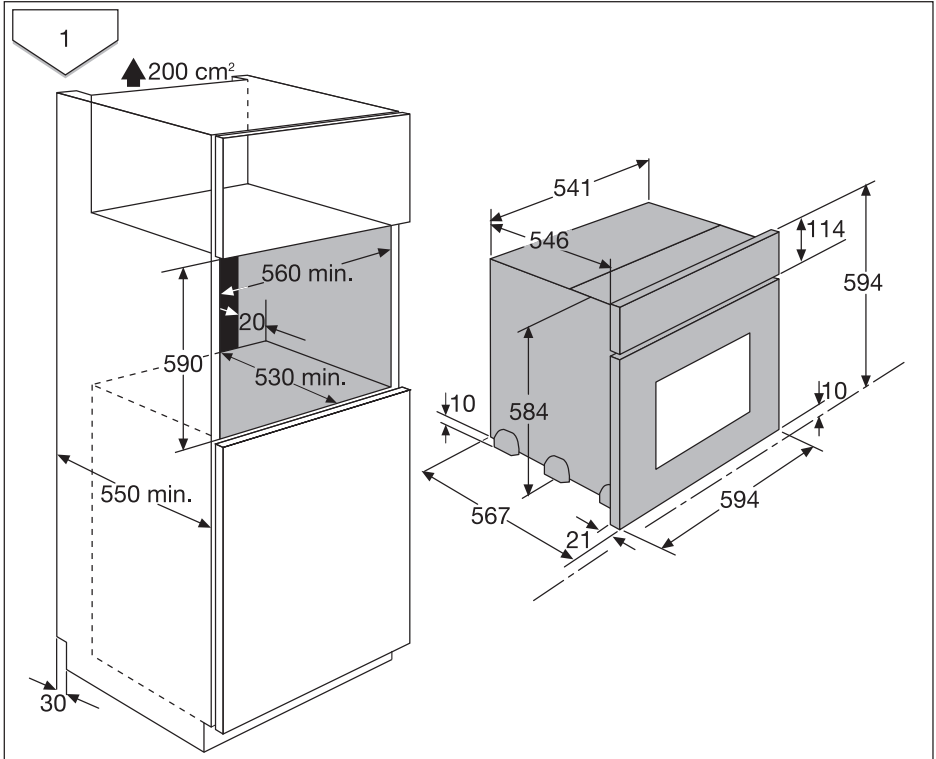
Attention: The new appliance may only be installed and connected by a registered expert.

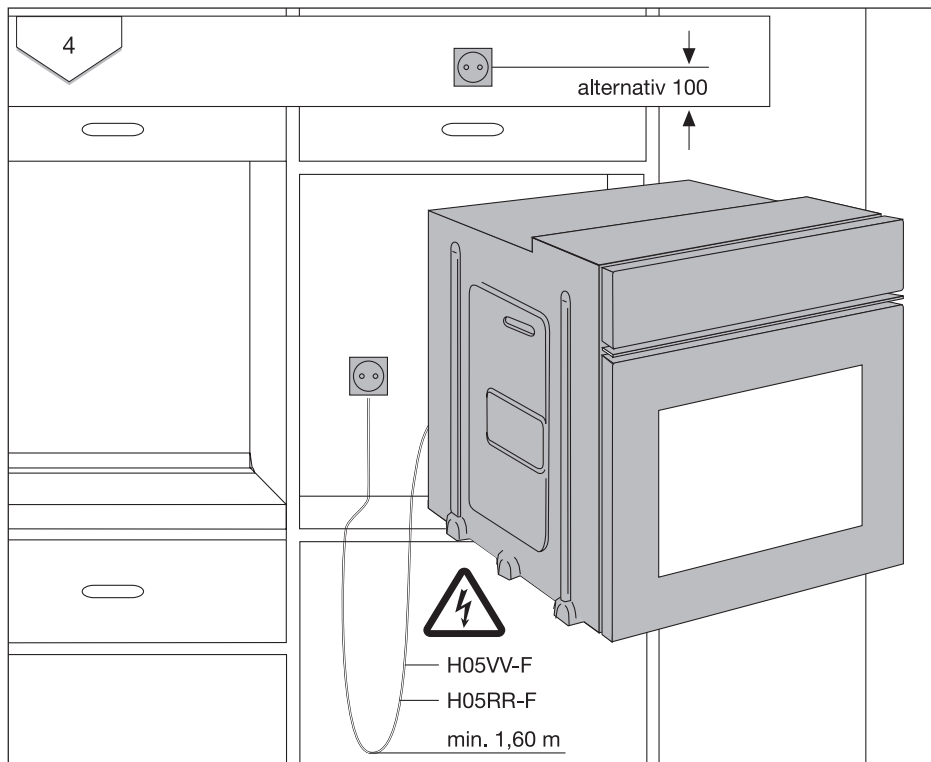
Please comply with this. If you do not, any damage resulting is not covered by the warranty.



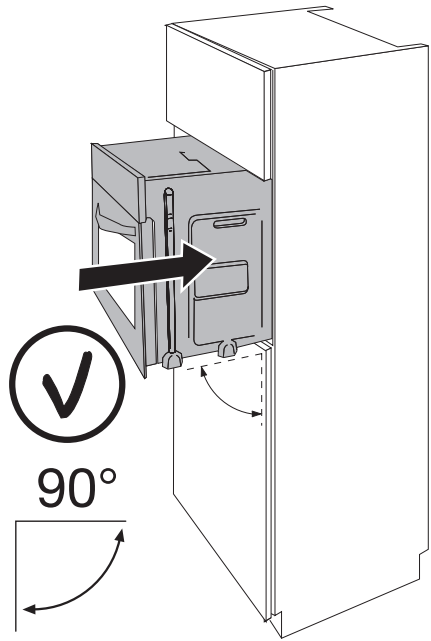
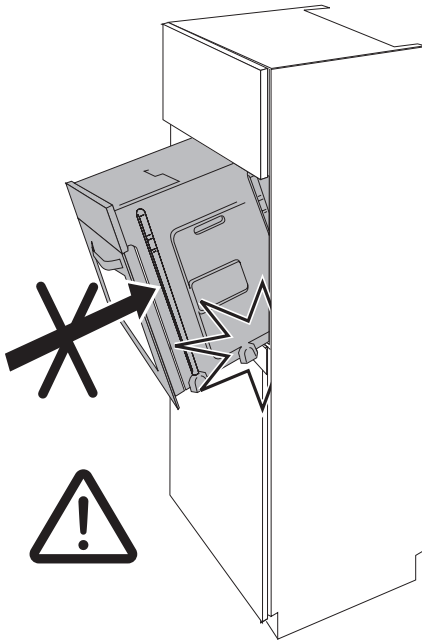
Safety information for the installer

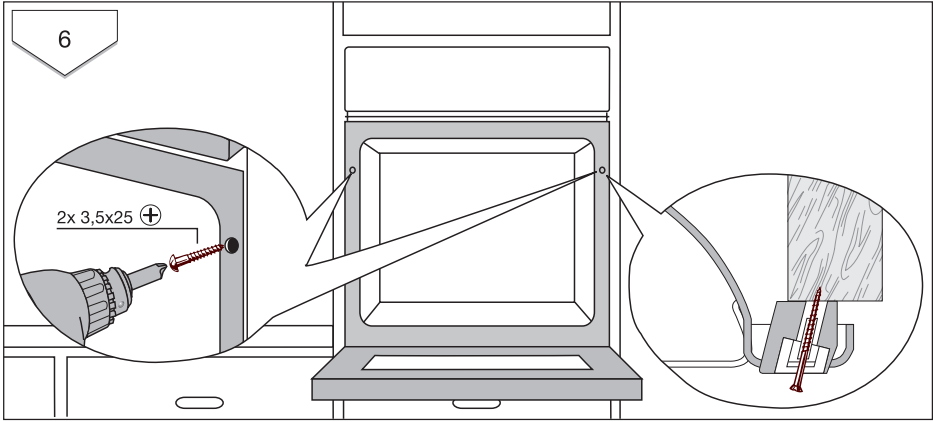
- The electrical installation is to be set up so that the appliance can be isolated from the mains with a minimum 3mm all-pole contact separation. Suitable separation devices include e.g. cut-outs, fuses (screw fuses are to be taken out of the holder), RCD's and contactors.
- Anti-shock protection must be provided by the installation.
- The built-in unit must meet the stability requirements of DIN 68930.
- Built-in ovens and built-in cooking surfaces are fitted with special connection systems. For safety reasons, they must only be combined with appliances from the same manufacturer.





5





Disposal




Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.



Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.

To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Guarantee/Customer Service

European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

www.electrolux.com

|  |  |  |
|--|---|---|
| Albania | +35 5 4 261 450 | Rr. Pjeter Bogdani Nr. 7 Tirane |
| Belgique/België/ Belgien | +32 2 363 04 44 | Bergensesteenweg 719, 1502 Lembeek |
| Česká republika | +420 2 61 12 61 12 | Budějovická 3, Praha 4, 140 21 |
| Danmark | +45 70 11 74 00 | Sjællandsgade 2, 7000 Fredericia |
| Deutschland | +49 180 32 26 622 | Muggenhofer Str. 135, 90429 Nürnberg |
| Eesti | +37 2 66 50 030 | Mustamäe tee 24, 10621 Tallinn |

|  |  |  |
|--|---|--|
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| France | www.electrolux.fr | |
| Great Britain | +44 8705 929 929 | Addington Way, Luton, Bedfordshire LU4 9QQ |
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| Hrvatska | +385 1 63 23 338 | Slavonska avenija 3, 10000 Zagreb |
| Ireland | +353 1 40 90 753 | Long Mile Road Dublin 12 |
| Italia | +39 (0) 434 558500 | C.so Lino Zanussi, 26 - 33080 Porcia (PN) |
| Latvija | +37 17 84 59 34 | Kr. Barona iela 130/2, LV-1012, Riga |
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| Magyarország | +36 1 252 1773 | H-1142 Budapest XIV, Erzsébet királyné útja 87 |
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| Romania | +40 21 451 20 30 | Str. Garii Progresului 2, S4, 040671 RO |
| Schweiz/Suisse/ Svizzera | +41 62 88 99 111 | Industriestrasse 10, CH-5506 Mägenwil |
| Slovenija | +38 61 24 25 731 | Electrolux Ljubljana d.o.o. Gerbiceva 98, 1000 Ljubljana |
| Slovensko | +421 2 43 33 43 22 | Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Seberínho 1, 821 03 Bratislava |
| Suomi | www.electrolux.fi | |
| Sverige | +46 (0)771 76 76 76 | Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm |
| Türkiye | +90 21 22 93 10 25 | Tarlabası caddesi no : 35 Taksim Istanbul |
| Россия | +7 095 937 7837 | 129090 Москва, Олимпийский проспект, 16, БЦ „Олимпик“ |

Service

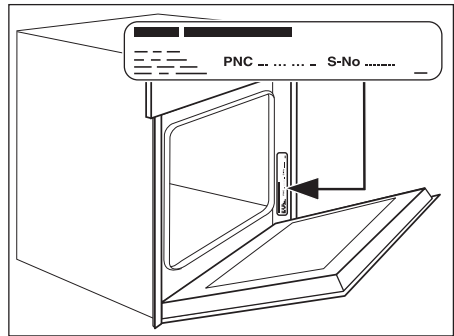
In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section “What to do if...”).

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:

- Model description
- Product number (PNC)
- Serial number (S No.)
(for numbers see rating plate)
- Type of fault
- Any error messages displayed by the appliance

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:



Model description:

PNC:

S No:

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