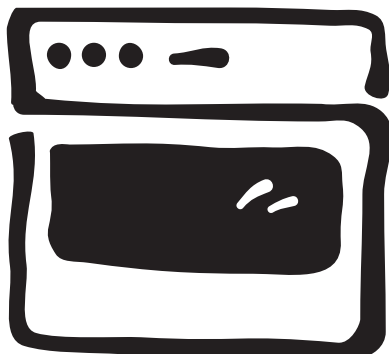


B u i l t - I n E l e c t r i c O v e n

User information



EOB6637

Dear customer,

Please read this User Information carefully and keep it to refer to at a later date.

Pass this User Information on to any subsequent owner of the appliance.

The following symbols are used in the text:



Safety instructions

Warning: Notes that concern your personal safety.

Attention: Notes that show how to avoid damage to the appliance.



Useful tips and hints



Environmental information


Contents

Operating Instructions	5
Safety instructions	5
Disposal	6
Description of the Appliance	7
General Overview	7
Control Panel	7
Oven Features	8
Oven accessories	8
Before Using for the first time	9
Setting and changing the time	9
Initial Cleaning	10
Using the Oven	11
Switching the Oven On and Off	11
Oven Functions	12
Inserting the Oven Shelf, Baking Tray and Roasting Pan	13
Inserting/Removing the Grease Filter	14
Clock Functions	15
Switching Off the Time Display	16
Uses, Tables and Tips	21
Baking	21
Baking table	23
Table for Bakes and Gratins	28
Frozen Ready Meals Table	28
Roasting	29
Roasting table	29
Grill Sizes	31
Grilling table	31
Turbo grilling	32
Making Preserves	33
Drying	34

Cleaning and Care	35
Outside of the appliance	35
Oven interior	35
Accessories	35
Fat Filter	35
Shelf Support Rails	36
Oven Lighting	37
Oven Ceiling	38
Oven door	39
Oven door glass	41
What to do if	44
Installation Instructions	45
Safety information for the installer	45
Guarantee/Customer Service	48
Service	51

Operating Instructions

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.



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.

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.

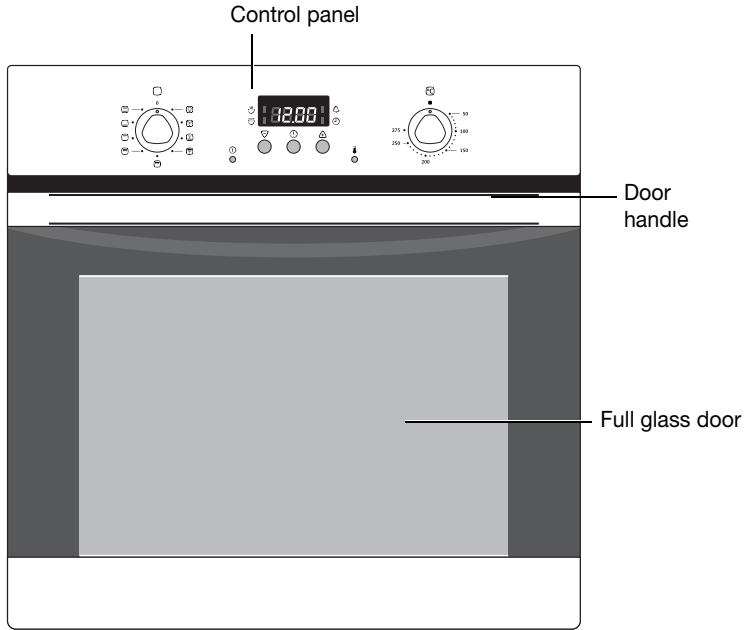


Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.

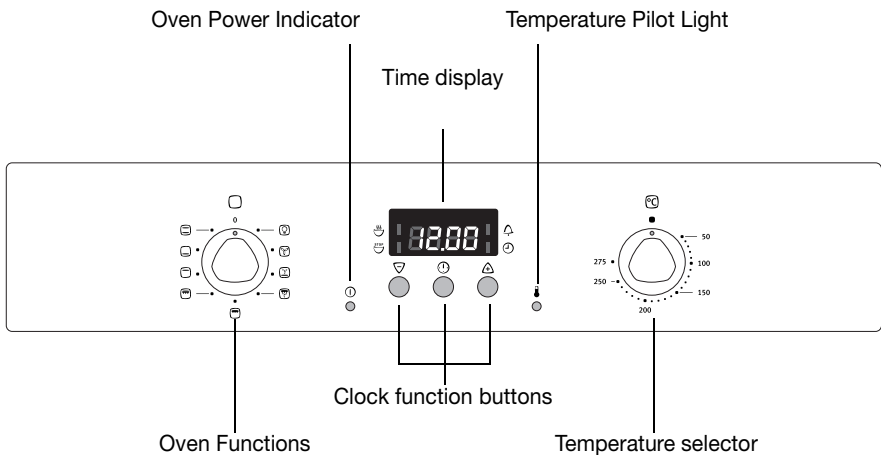
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Description of the Appliance

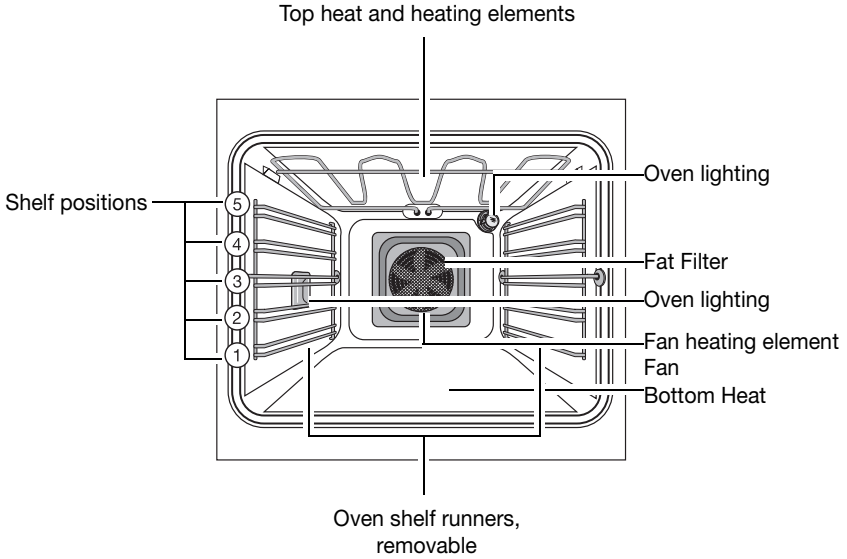
General Overview



Control Panel



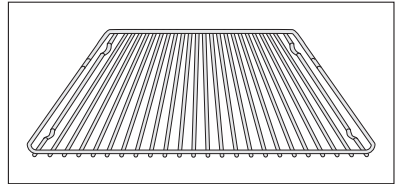
Oven Features



Oven accessories

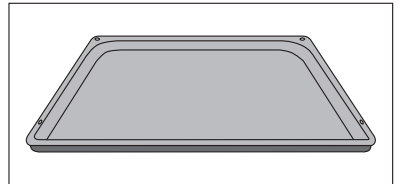
Oven shelf

For cookware, cake tins, roasts and grilled foods.



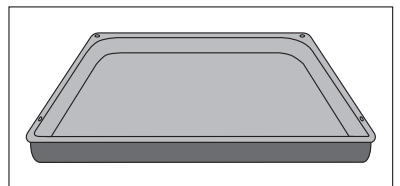
Baking tray

For cakes and biscuits.




Roasting Pan


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







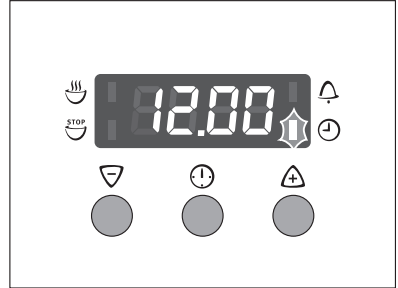
Before Using for the first time

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.

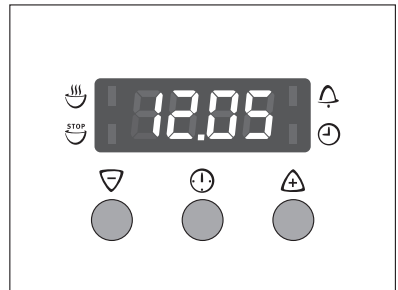
1. To change a time that has already been set, press the Selection  button repeatedly until the function indicator Time  flashes.
2. Using the  or  button, set the current time.



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

The appliance is now ready to use.

 The time can only be changed if no automatic function (Cook time  or End time ) has been 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.

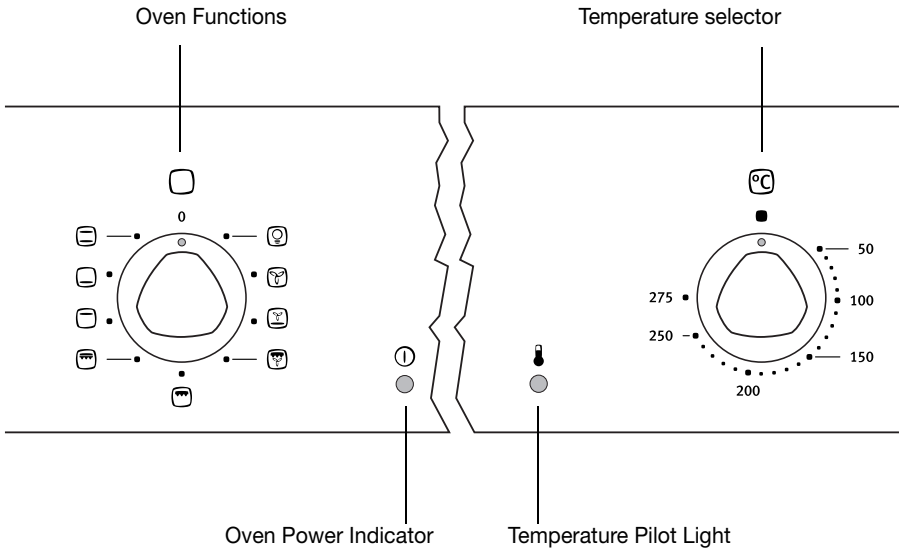


To clean metal fronts use commercially available cleaning agents.

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



1. Turn the oven functions dial to the desired function.
2. Turn the temperature selector to the desired temperature.
The power indicator is lit as long as the oven is in operation.
The temperature pilot light is lit as long as the oven is heating up.
3. To turn the oven off, turn the oven functions dial and the temperature 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.

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.	---
 Hot air	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
 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
 Thermal grill	For roasting larger joints of meat or poultry on one level. This function is also suitable for gratinées and browning dishes on top .	Grill, fan
 Infrared grill	For grilling flat foodstuffs placed in the middle of the grill and for toasting .	Grill
 Infrared wide-area grill	For grilling flat foodstuffs in large quantities and for toasting .	Grill, top heat
 Top heat	For browning bread, cakes and pastries and for bakes.	Top heat
 Bottom heat	For baking cakes with crispy or crusty bases .	Bottom heat
 Conventional	For baking and roasting on one oven level .	Top heat, bottomheat

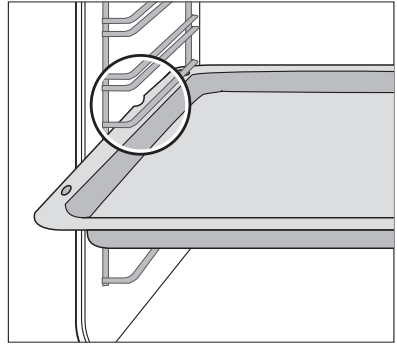
Inserting the Oven Shelf, Baking Tray and Roasting Pan

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.

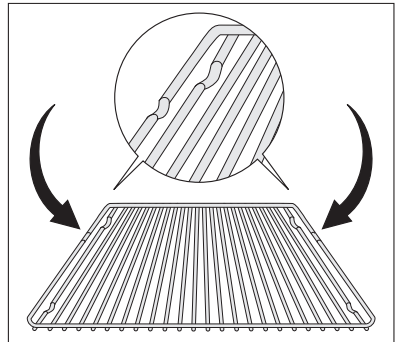


Inserting the oven shelf:

Insert the oven shelf so that the feet point downwards.

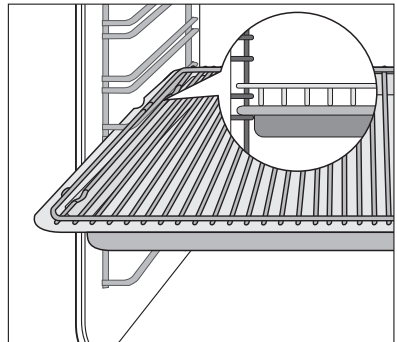
Push the oven shelf between the guide bars of the selected oven level.

 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

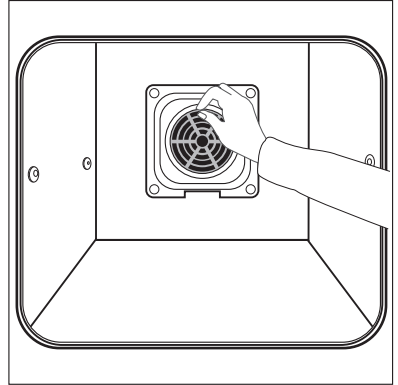
Only use the grease filter when roasting to protect the rear heating elements from fat splashes.

Inserting the grease filter

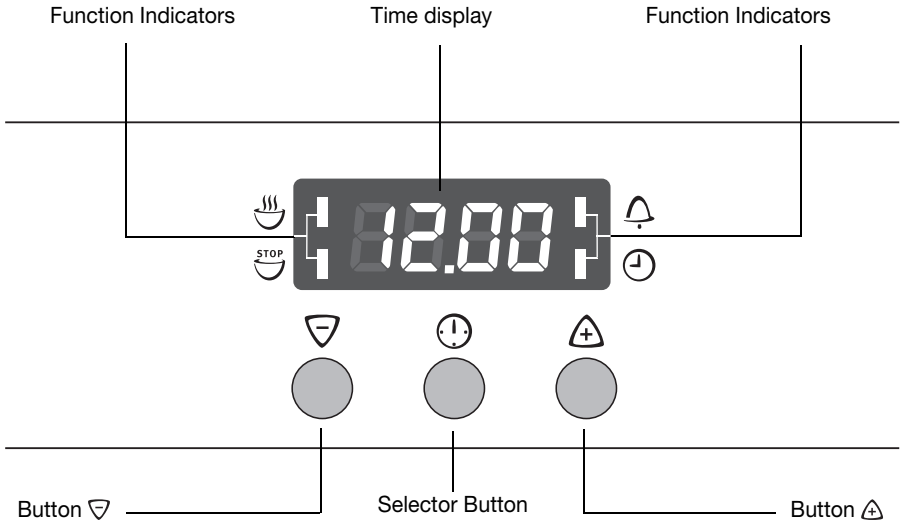
Hold the grease filter by the grip and insert the two mounts downwards into the opening on the rear wall of the oven (fan opening).

Taking out the grease filter

Hold the grease filter by the grip and unhook it.



Clock Functions



Countdown

To set a countdown. A signal sounds after the time has elapsed. This function does not affect the functioning of the oven.

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.

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 function has been selected, the corresponding function indicator flashes for about 5 seconds. During this period, the desired times can be set using the or button.
- 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.
- Press any of the buttons to stop the audible signal.
- The desired oven function and temperature can be selected before or after the clock functions Cook time and End time are set.
- When the cooking process is completed, turn the oven function dial and the temperature selector back to the OFF position.



Switching Off the Time Display

By switching off the time display you can save energy.

Switching off the time display

Press and hold down any two buttons until the display becomes dark (approx. 10 seconds).



Switching on the time display

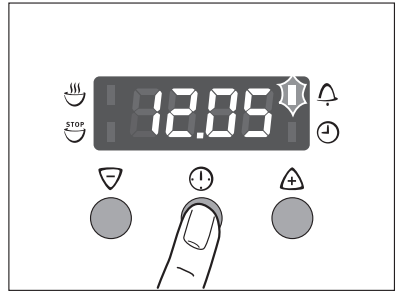
Press and hold down any button until the time reappears in the display (approx. 10 seconds).





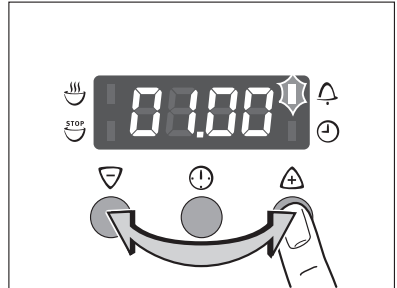
The display can only be switched off if none of the clock functions Cook time , End time or Countdown is in use.


Countdown

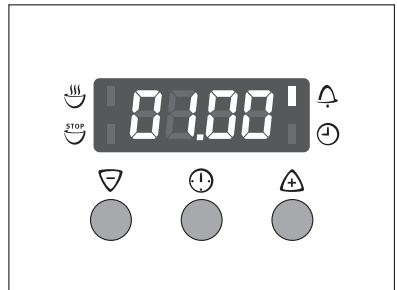
1. Press the Selection  button repeatedly until the function indicator Countdown  flashes.



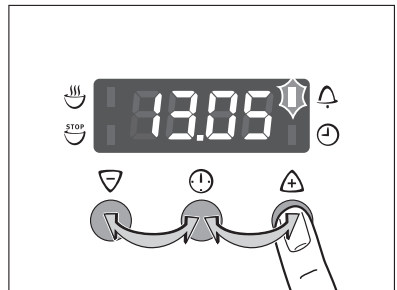
2. Using the  or  button set the desired Countdown (max. 2 hours 30 minutes).





After approx. 5 seconds the display shows the time remaining. The function indicator Countdown  lights up.

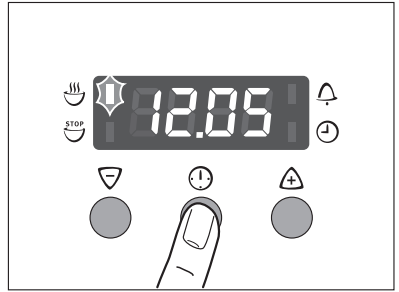




When the time has elapsed, the function indicator flashes and an audible signal sounds for 2 minutes. The signal can be stopped by pressing any button.

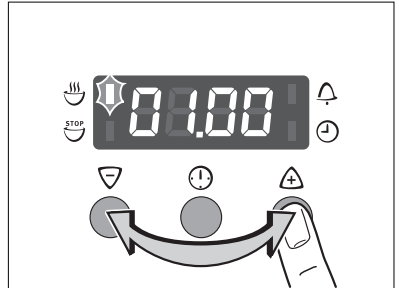



Cook time

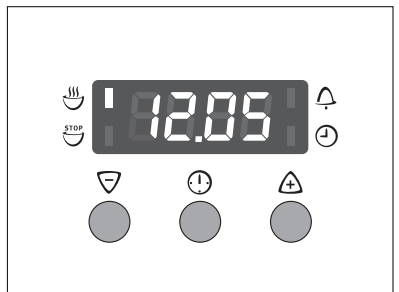
1. Press the Selection  button repeatedly until the function indicator Cook time  flashes.



2. Using the  or  button set the desired cooking time.



After approx. 5 seconds the display returns to showing the current time. The function indicator Cook time  lights up.





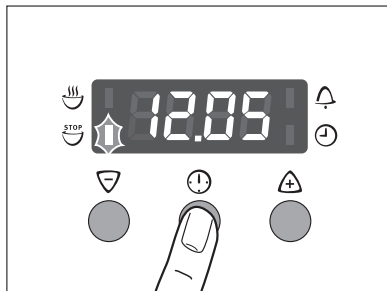
When the time has elapsed, the function indicator flashes, an audible signal sounds for 2 minutes and the oven switches itself off.



3. The signal and the programme can be stopped by pressing any button.




End time

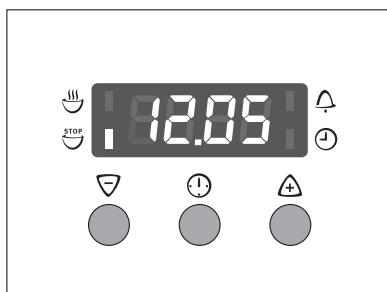
1. Press the Selection  button repeatedly until the function indicator End time  flashes.



2. Using the  or  button set the desired switch-off time.



After approx. 5 seconds the display returns to showing the current time. The function indicator End time  lights up.





When the time has elapsed, the function indicator flashes, an audible signal sounds for 2 minutes and the oven switches itself off.


3. The signal and the programme can be stopped by pressing any button.



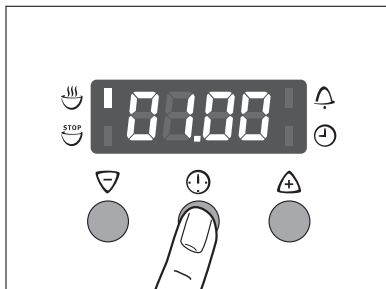
Cook time and End time combined



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

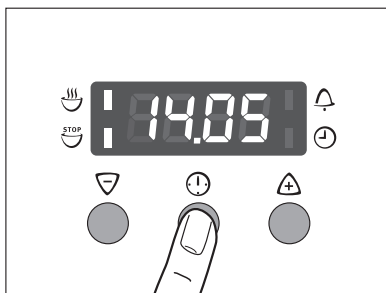
1. Using the Cook time  function, set the time required for cooking the dish.



In this example, 1 hour.



2. Using the End time  function, set the time at which the dish should be ready.

In this case 14:05:00.



The function indicators Cook time  and End time  light up and the current time is shown in the display.

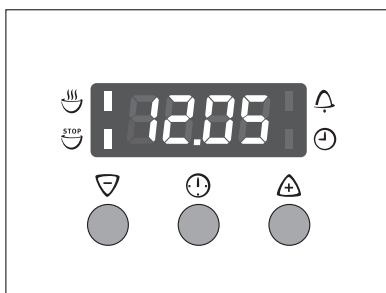
In this case 12:05.

The oven switches on automatically at the time calculated.

In this case, at 13:05:00.

And switches itself off again when the cooking time entered has elapsed.

In this case, at 14:05.





Uses, Tables and Tips



Baking

Oven function: Hot air  or **Conventional** 

Baking tins

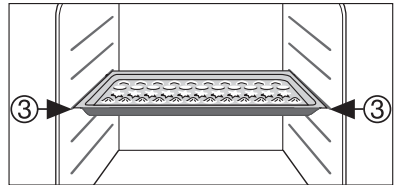
- For Conventional  dark metal and non-stick tins are suitable.
- For Hot air  bright metal tins are also suitable.

Oven levels

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

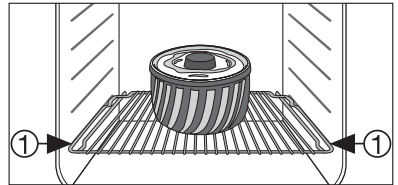
1 baking tray:

e.g. oven level 3



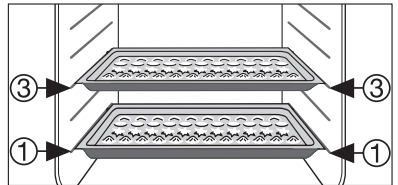
1 cake tin:

e.g. oven level 1



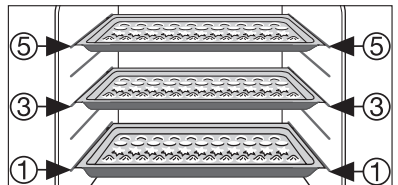
2 baking trays:

z. g., oven levels 1 and 3





3 baking trays:

oven levels 1, 3 and 5



General Instructions

- Insert the tray with the bevel at the front.
- With Conventional  or Hot air  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.





















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		Hot air	1	150-160	0:50-1:10
Madeira cake/fruit cakes		Hot air	1	140-160	1:10-1:30
Sponge cake		Hot air	1	140	0:25-0:40
Sponge cake		Conventional	1	160	0:25-0:40
Flan base - short pastry		Hot air	3	170-180 ¹⁾	0:10-0:25
Flan base - sponge mixture		Hot air	3	150-170	0:20-0:25
Apple pie		Conventional	1	170-190	0:50-1:00
Apple pie (2tins Ø20cm, diagonally off set)		Hot air	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)		Hot air	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
Cake with crumble topping (dry)		Hot air	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⁾		Hot air	3	150	0:35-0:50
Fruit flans (made with yeast dough/sponge mixture) ²⁾		Conventional	3	170	0:35-0:50

Type of baking		Oven function	Oven level	Temperature °C	Time Hr: Mins.
Fruit flans made with short pastry		Hot air	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⁾		Hot air	1	180-200 ¹⁾	0:30-1:00
Pizza (thin crust)		Hot air	1	200-220 ¹⁾	0:10-0:25
Unleavened bread		Hot air	1	200-220	0:08-0:15
Tarts (CH)		Hot air	1	180-200	0:35-0:50
Biscuits					
Short pastry biscuits		Hot air	3	150-160	0:06-0:20
Viennese whirls		Hot air	3	140	0:20-0:30
Viennese whirls		Conventional	3	160 ¹⁾	0:20-0:30
Biscuits made with sponge mixture		Hot air	3	150-160	0:15-0:20
Pastries made with egg white, meringues		Hot air	3	80-100	2:00-2:30
Macaroons		Hot air	3	100-120	0:30-0:60
Biscuits made with yeast dough		Hot air	3	150-160	0:20-0:40
Puff pastries		Hot air	3	170-180 ¹⁾	0:20-0:30
Rolls		Hot air	3	160 ¹⁾	0:20-0:35
Rolls		Conventional	3	180 ¹⁾	0:20-0:35
Small cakes (20per tray)		Hot air	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	Hot air 	Hot air 	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⁾	 Hot air	1	160-170	0:15-0:30
Baguettes topped with melted cheese ¹⁾	 Hot air	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	 Hot air	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	as per manufacturer's instructions
Chips ¹⁾ (300-600 g)	 Hot air	3	200-220	15-25 mins.
Baguettes	 Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans	 Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions

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

Roasting

Oven function: Hot air 

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

Food to be roasted	Hot air 			Roasting time in minutes
	Temperature in °C	Oven level		
		One level	Two levels	
Pork				
1 kg pork joint (shoulder, ham, rolled roast), for each cm of thickness	150-160	1	---	14-20
Smoked pork loin, for each cm of thickness	150-160	1	---	10-15
Meat loaf	160-170	1	---	60-70

Food to be roasted	Hot air 			
	Temperature in °C	Oven level		Roasting time in minutes
		One level	Two levels	
Beef				
Beef joint, per cm of thickness	150-160	1	---	18-20
Beef fillet, per cm of thickness	190-200 ¹⁾	1	---	6-8
Roast beef, per cm of thickness	190-200 ¹⁾	1	---	8-10
Veal				
Veal joint, for each cm of thickness	170-180	1	---	14-17
Lamb				
Leg of lamb (1800 g)	170-180	1	---	90
Quick roast items cooked on a baking tray				
Sausages "cordon bleu"	220-230 ¹⁾	3	4 / 1	5-8
Small sausages	220-230 ¹⁾	3	4 / 1	12-15
Schnitzel or chops, crumbed	220-230 ¹⁾	3	4 / 1	15-20
Burgers	210-220 ¹⁾	3	4 / 1	15-20
Fish				
Trout of 200-250 g each	190-200	3	---	20-25
4 trout fillets (weight of 200 g each)	170-180	3	---	20-25
Perch fillets, crumbed (total weight approx. 1 kg)	190-200	3	---	25-30
Poultry				
Chicken	150-160	1	---	55-60
1 kg rolled chicken roast, for each cm of thickness	150-160	1	---	11-15
Duck (2000-2500 g)	150-160	1	---	90-120
Goose (4500 g)	150-160	1	---	150-180

1) Preheat oven

Grill Sizes

Oven function: Infrared grill  or Infrared wide-area 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

Turbo grilling

Function: Thermal grill 

Dish	Temperature in °C	Shelf positions	Grilling time in minutes	Turn after ... minutes
Chicken (900-1000 g)	160	3	50-60	25-30
Stuffed pork roasting joint (2000 g)	160	1	90-95	45
Pasta bake	180	1	30	---
Potato bake au gratin	200	3	20-23	---
Gnocchi au gratin	180	3	20-23	---
Cauliflower cheese	200	3	15	---

Making Preserves

Oven function: Bottom heat

- 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

Drying

Oven function: Hot air

- 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

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

Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on.

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.



Clean stubborn dirt with a special oven cleaner.



Important: If using an oven spray, please follow the manufacturer's instructions exactly.

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

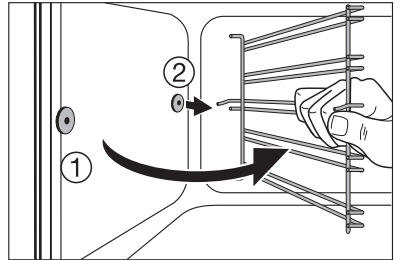
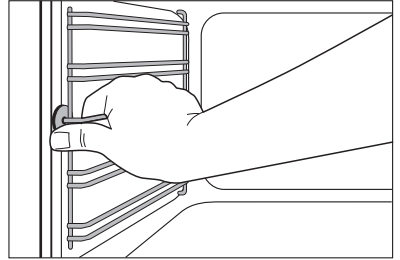
1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

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

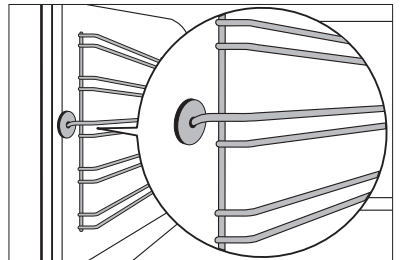
First pull the front of the rail away from the oven wall (1) and then unhitch at the back (2).



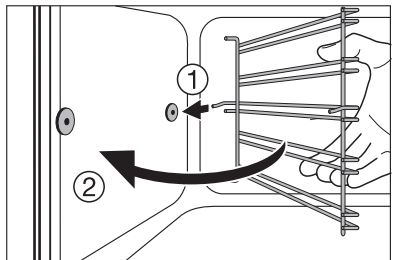
Fitting the shelf support rails



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: Risk of electric shock! Prior to changing the oven light bulb:

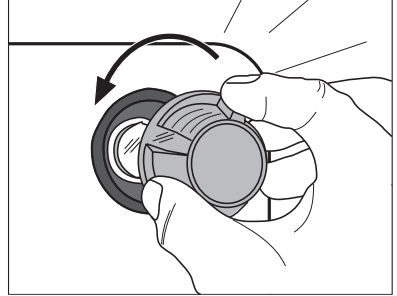
- Switch off the oven!
- Disconnect from the electricity supply.



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

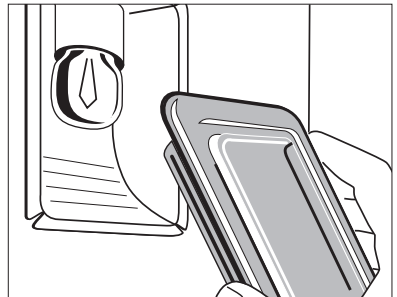
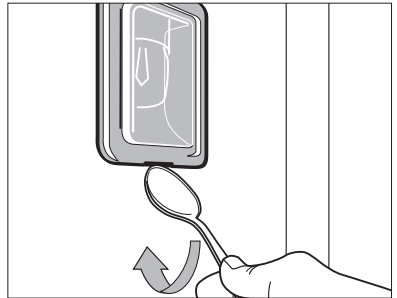
Changing the oven light bulb/cleaning the glass cover

1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary: replace with **25 watt, 230 V, 300 °C heat-resistant oven lighting.**
3. Refit the glass cover.



Changing side oven light/Cleaning glass cover

1. Remove the left shelf support rail.
2. Remove the glass cover with the aid of a narrow, blunt implement (e.g., tea-spoon) and clean it.
3. If necessary: **replace bulb with a 25 watt, 230 V, 300 °C heat-resistant, oven light bulb.**
4. Refit the glass cover.
5. Insert the shelf support rail.



Oven Ceiling

The upper heating element can be folded down to make it easier to clean the oven ceiling.

Folding down the heating element



Warning: Only fold down the heating element when the oven is switched off and there is no risk of being burnt!

1. Remove the side shelf support rails.
2. Grip the heating element at the front and pull it forwards and out over the support lug on the inner wall of the oven.
3. The heating element will now fold down.



Caution: Do not use force to press the heating element down! The heating element might break.

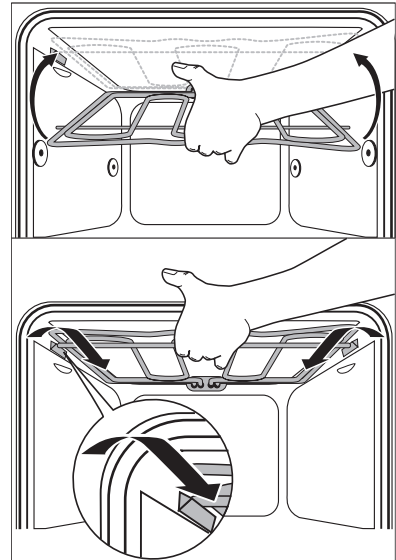
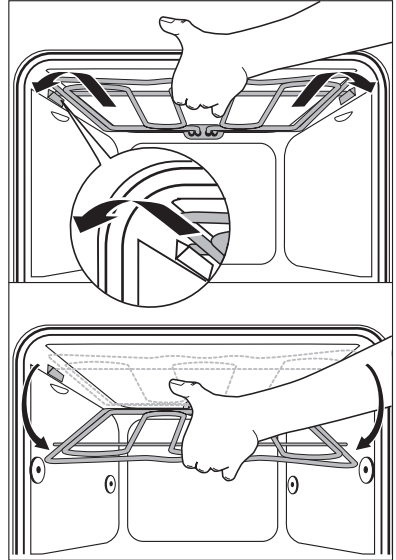
Cleaning the oven ceiling

Repositioning the heating element

1. Move the heating element back up towards the oven ceiling.
2. Pull the heating element forwards against the spring pressure and guide it over the oven support lug.
3. Settle it onto the support.
4. Insert shelf support rail.



Important: The heating element must be positioned correctly and securely on both sides above the support lug on the inner wall of the oven.

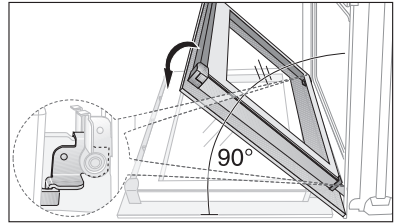


Oven door

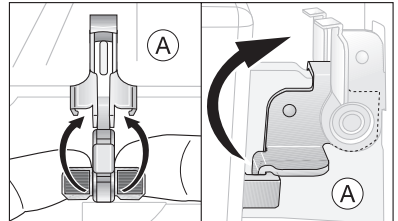
For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.

Removing the oven door from its hinges

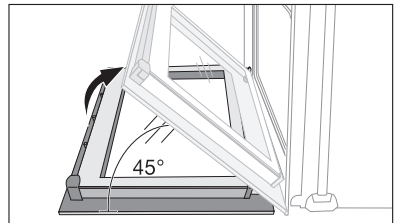
1. Open the oven door as far as it will go.



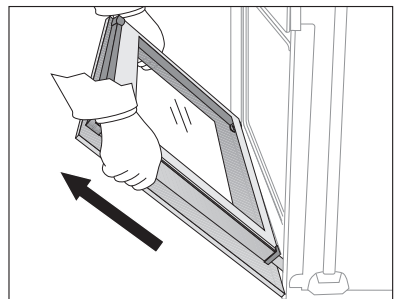
2. Undo the **clamping levers (A)** on both door hinges **fully**.



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



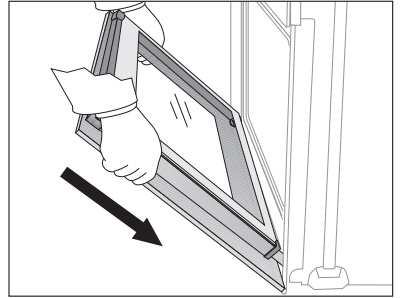
4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care: It is heavy**).



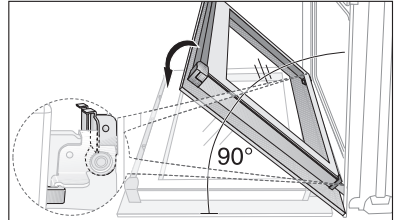
Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

Hanging the oven door back on its hinges

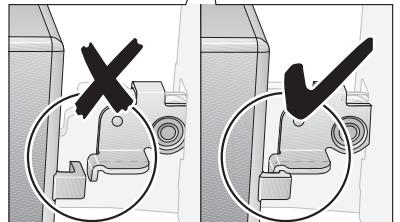
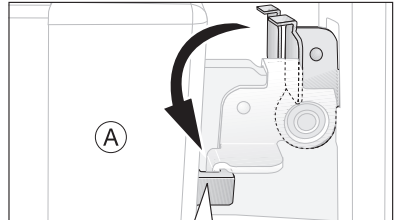
1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45°. Position the recesses on the bottom of the oven door on the hinges on the oven. Let the door slide down as far as it will go.



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

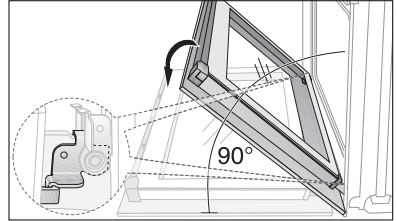
The oven door is fitted with three panels of glass mounted one behind the other. The inner panels can be removed for cleaning.



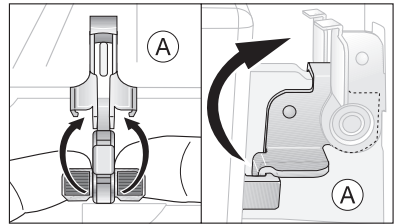
Important! Rough handling, especially around the edges of the front panel, can cause the glass to break.

Removing the door glass panels

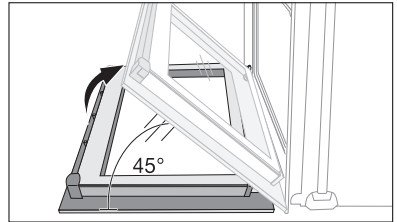
1. Open the oven door as far as it will go.



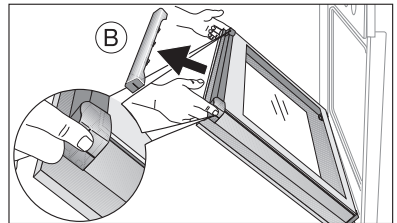
2. Undo the **clamping levers (A)** on both door hinges fully



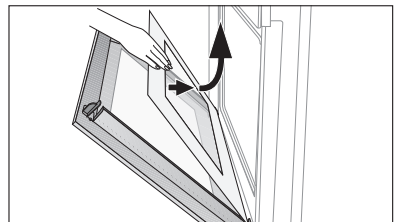
3. Close the oven door as far as the first position (approx. 45°).



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

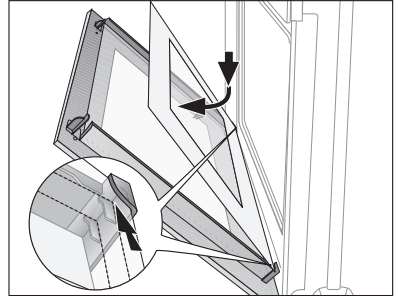
Clean the door glass panels thoroughly with a solution of water and washing up liquid. Then dry them carefully

Putting the door glass panels back.

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



Insert the smaller panel first, then the larger panel.

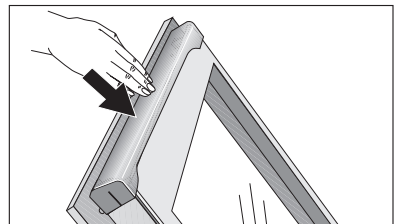
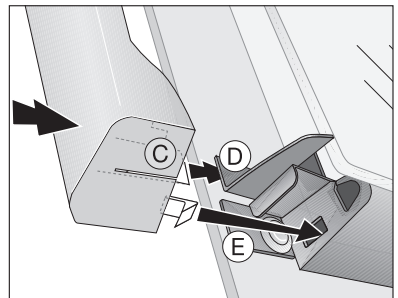
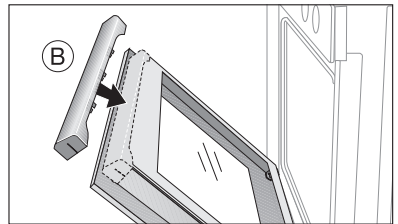


2. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door

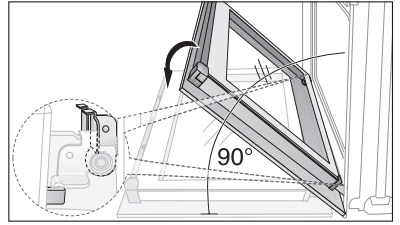


On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D).

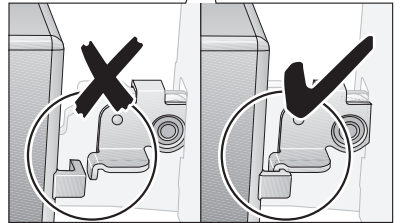
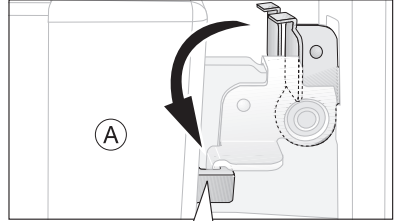
The clip seal (E) must be snapped in.



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 is not switched on	Switch the oven on
	The clock is not set	Set the current time on the clock
	The required settings have not been set	Check the settings
	The house wiring fuse (in the fuse box) has tripped	Check the 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 the oven bulb

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



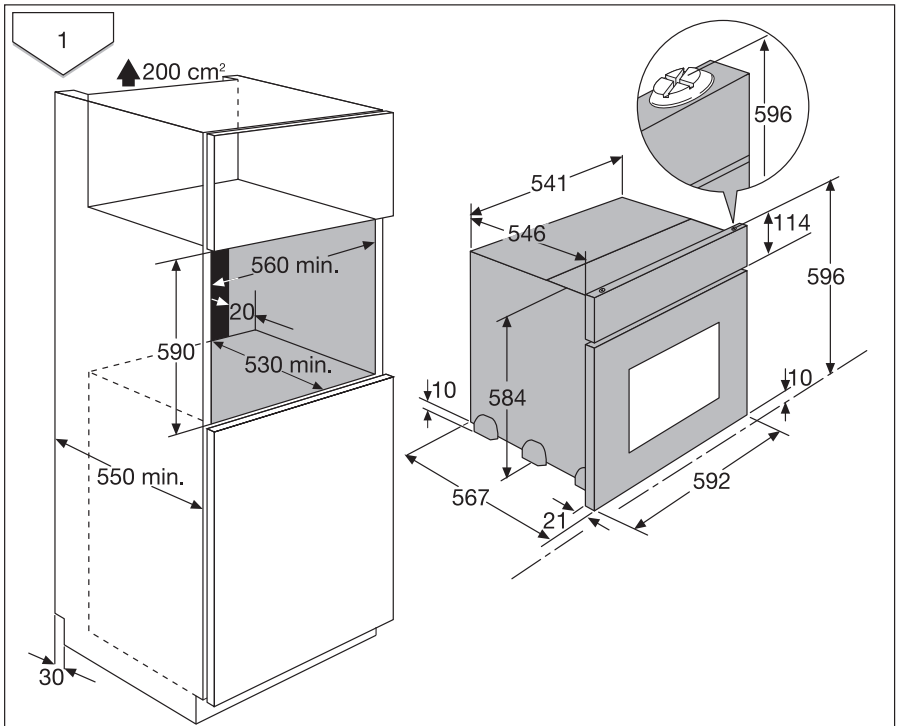
Attention: The new appliance may only be installed and connected by a **registered expert**.

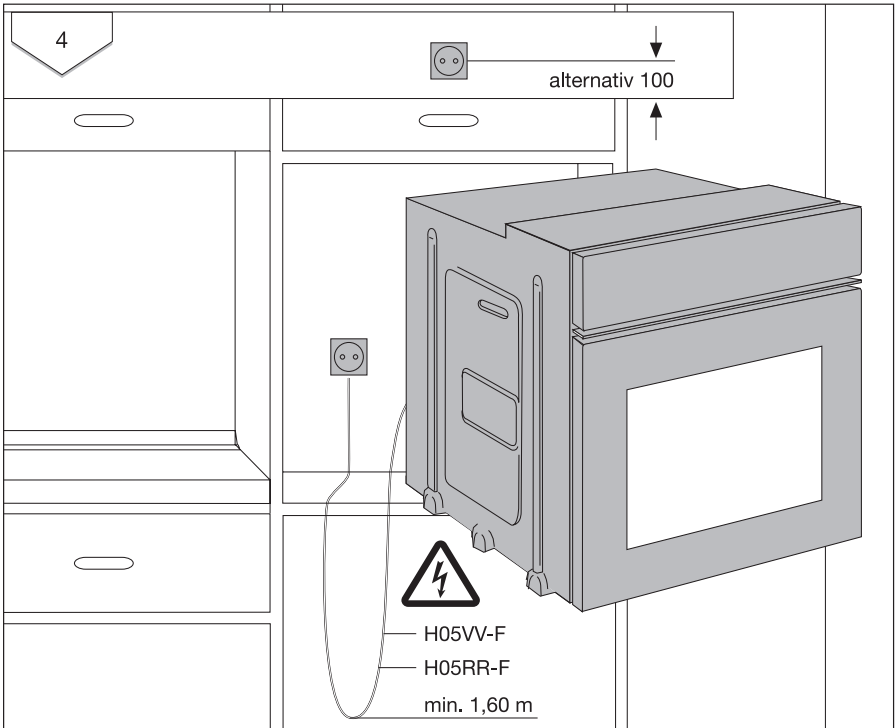
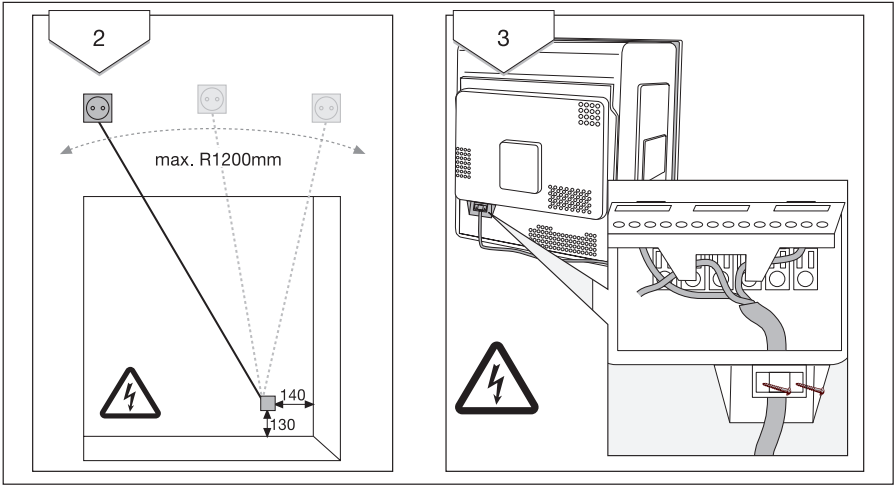
Please comply with this. If you do not, any damage resulting is not covered by the warranty.



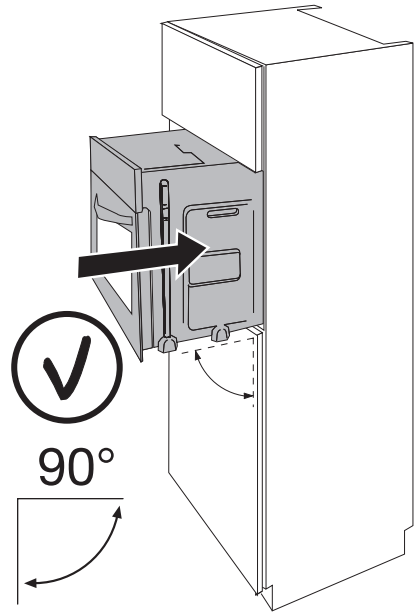
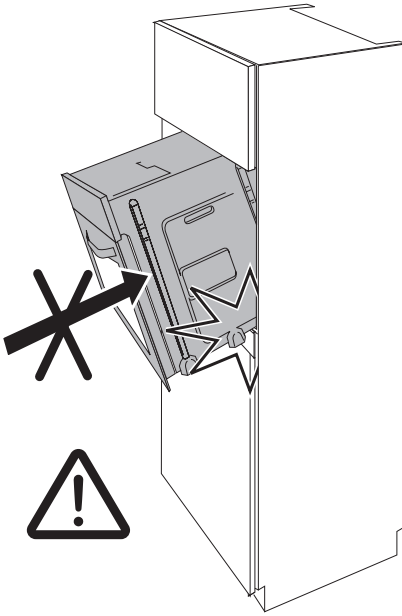
Safety information for the installer

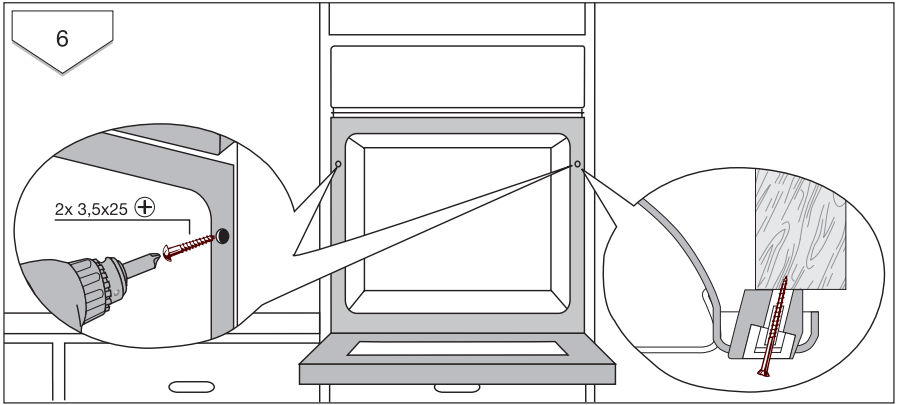
- The electrical installation is to be set up so that the appliance can be isolated from the mains with a minimum 3mm all-pole contact separation. Suitable separation devices include e.g. cut-outs, fuses (screw fuses are to be taken out of the holder), RCD's and contactors.
- Anti-shock protection must 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





제품 제조일 표시

제품 제조시기는 기기의 별도 라벨에 표시되어 있습니다.

제조시기 확인 방법

시리얼 넘버 (“SER. NO.”) 8 자리 중 앞의 3 자리를 확인하세요.

- 첫 번째 자리숫자는 생산 년도를 나타냅니다.
- 두 번째와 세 번째 자리수는 생산 주차를 표시합니다.

보기



생산 년도

(5 = 2005 년도 생산)

생산 주차

(40 = 2005 년도의 40 주차에 생산. 즉 2005 년 10 월 첫번째주
생산되었음을 의미합니다.)

품질보증서

제품명	
모델명	
구입일	년 월 일
판매자	상호
	성명 전화
보증기간	구입일로부터 1년

- ▣ 본 제품은 일렉트로룩스사의 탁월한 기술과 철저한 품질관리로 생산되었으며, 엄격한 검사에 합격한 제품입니다.
- ▣ 소비자가 정상적인 사용중 1년 이내에 제조사의 결함이나 자연 발생적으로 고장이 생겼을 때에는 그 수리나 부품의 교환을 무상으로 해드릴 것을 보증합니다.
- ▣ 보증 기간이 지났거나 보증기간이내의 잘못된 사용이나 사고로 인한 제품손상, 사용부주의, 설치상의 잘못, 자의적 변경 및 수리, 영업용 목적의 사용, 제품설명서에 규정된 요건이나 규정의 미준수 등으로 인한 고장이나 성능상 하자의 경우 제품보증이 적용되지 않습니다.
또한 전구나 유리 용기 및 플라스틱 용기 같은 부속품에는 적용되지 않습니다.
- ▣ 고장이 아닌 경우 서비스를 요청하시면 요금을 받게 되므로 반드시 사용설명서를 읽어 주십시오.
- ▣ 사용 중 의문나는 사항이 있거나 서비스를 원하실 경우에는 당사 고객센터로 연락하시기 바랍니다.

 **Electrolux**

수 입 판 매 원 : (주) 오디코프

서울시 강남구 논현동 234-9번지 덕수빌딩 7층

Tel. 02) 550-5987

고객 센터 : 1588 - 1588 (대우 일렉서비스)

홈 페이지 : majorappliances.electrolux.co.kr

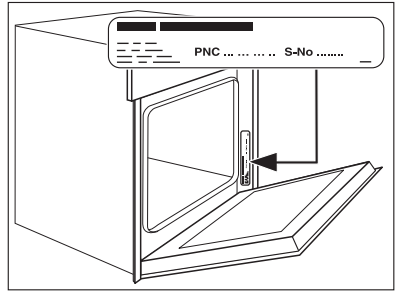
Service

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:

822 928 042-A-280306-02

Subject to change without notice

 **The Electrolux Group. The world's No.1 choice.**

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.