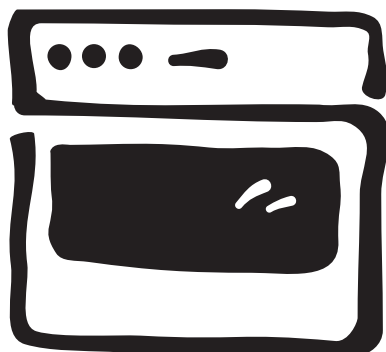


*B u i l t - I n   E l e c t r i c   O v e n*

## **User information**



*EOC6630*

## Dear Customer,

Please read this instruction book carefully.

Above all, please observe the “safety” section on the first few pages. Please retain this instruction book for later reference. Pass them on to any subsequent owners of the appliance.

### The following symbols are used in the text:



Safety Instructions

**Warning:** Information concerning your personal safety.

**Important:** Information on how to avoid damaging the appliance.



Information and practical tips



Environmental information

1. These numbers indicate step by step how to use the appliance.

2....

3....

These operating instructions contain information on steps you can take yourself to rectify a possible malfunction. Refer to the section “What to do if...”.

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# Operating Instructions



## Safety

### Electrical Safety

- The appliance may only be connected by a **qualified electrician / competent person**.
- In the event of any faults or damage to the appliance: remove fuses or switch off.
- It is **not permissible** to clean the appliance with a steam or high pressure cleaner for safety reasons!
- **Repairs** to the appliance may **only be carried out by specialists**. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. If your appliance needs repairing, please contact your local Service Force Centre or your specialist 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, frying 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 hot rings 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.

## To Avoid Damaging Your Appliance

- Do not line your oven with aluminium foil and do not place a baking tray or dish on the oven floor, otherwise the oven enamel will be damaged by the resulting build up of heat.
- Juice from fruit that drips from baking trays will leave marks that cannot be removed. For very moist cakes, use the universal baking tray.
- Do not put any weight on the oven door when it is open.
- Never pour water directly into the hot oven. The enamel may be damaged.
- Using force, especially on the edges of the front glass panel, may break the glass.
- Do not store inflammable objects in the oven. They may ignite when the oven is switched on.
- Do not store moist food in the oven. The enamel may be damaged.



## Disposal

### Disposing of the packaging material

All materials used can be fully recycled.

Plastics are marked as follows:

- >PE< for polyethylene, as used for the outer wrapping and the bags inside.
- >PS< for polystyrene foam, e.g., as used for the padding materials. They are completely free of CFCs.

### Disposal of old appliances



**Warning:** Before disposing of old appliances please make them inoperable so that they cannot be the source of danger.

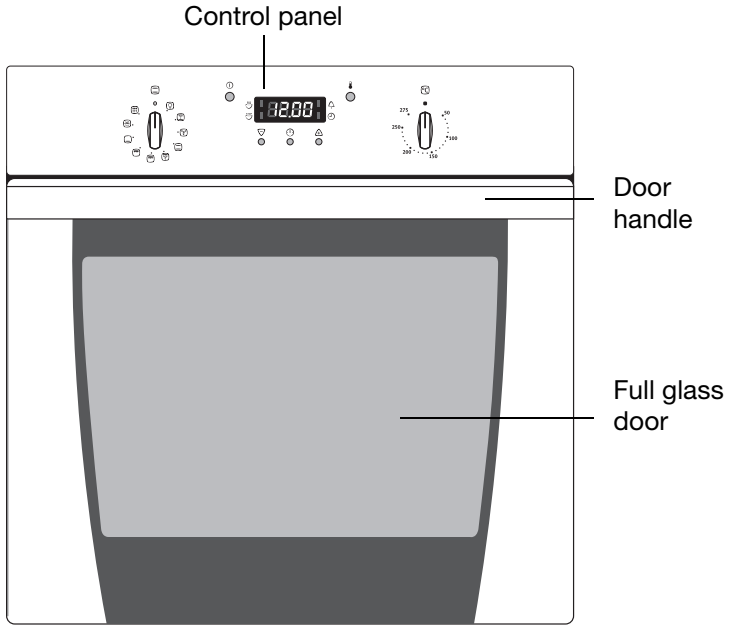
**To do this, disconnect the appliance from the mains supply and remove the mains lead.**

To protect the environment, it is important that worn out appliances are disposed of in the correct manner.

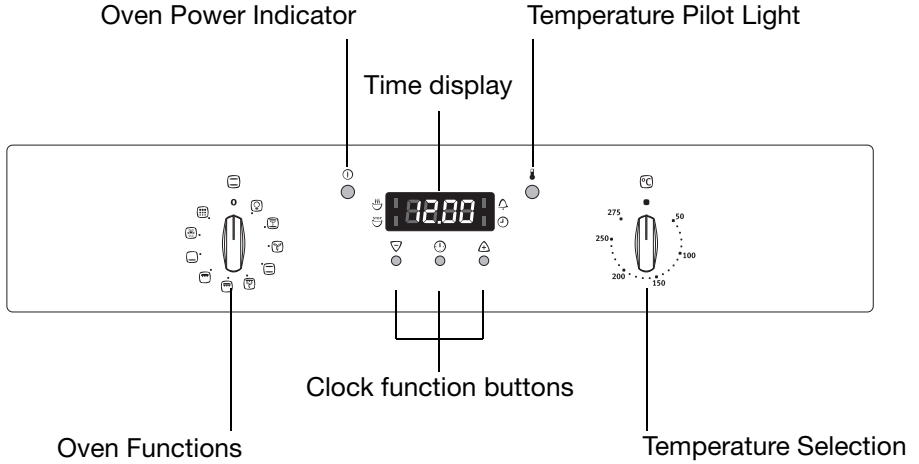
- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates or public refuse disposal sites from your local Council or Environmental Health Office.

# Description of the Appliance

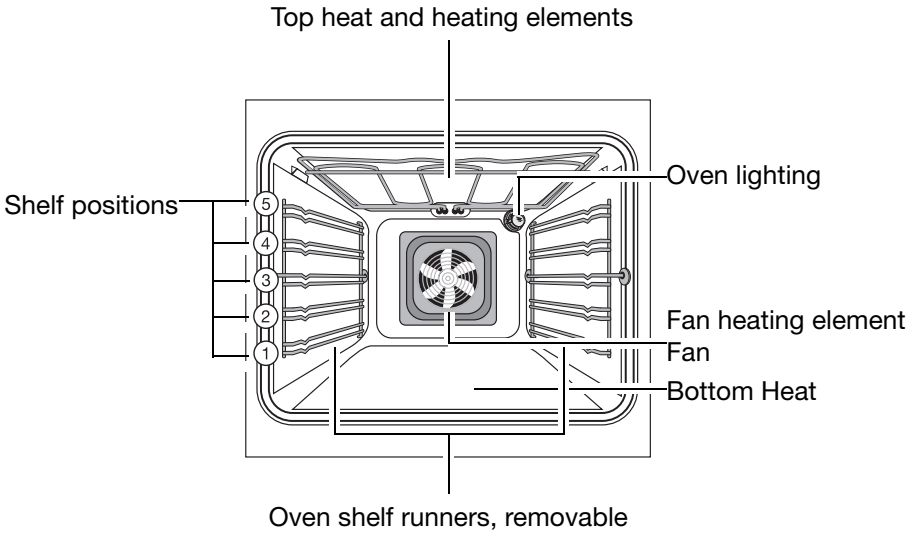
## General Overview



# Control Panel



# Oven Features

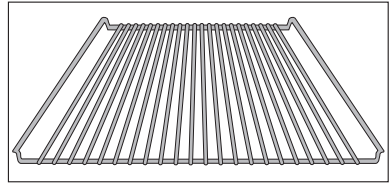




# Oven Accessories

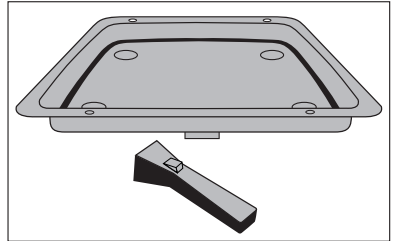
## Combination shelf

For dishes, cake tins, items for roasting and grilling.



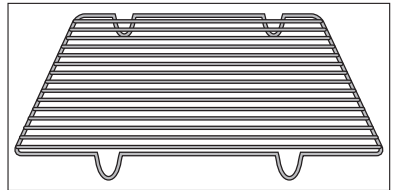
## Grill pan with handle

Support for the grill tray as a collecting vessel for fat




## Grill tray

Insert for the grill pan for grilling smaller amounts of food

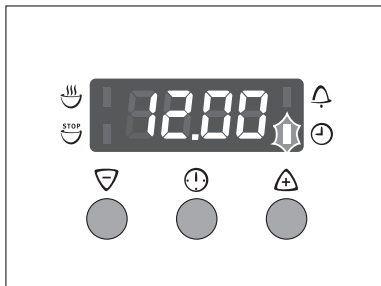




# Before using for the first time

## Setting the Time

 The oven will only function if the time is set.

The set time function indicator will flash after the appliance has been connected to the mains or following a power failure.

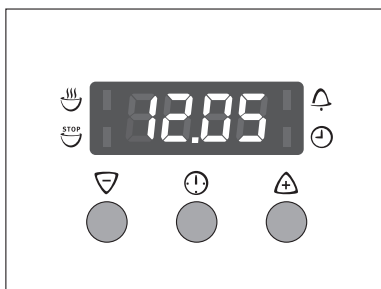


Use the  or  buttons to set the current time.



After approx. 5 seconds the function indicator will stop flashing and the clock will show the set time.

The appliance is ready for use.



## Initial Cleaning


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



**Caution:** Do not use any caustic, abrasive cleaners! The surface could be damaged.

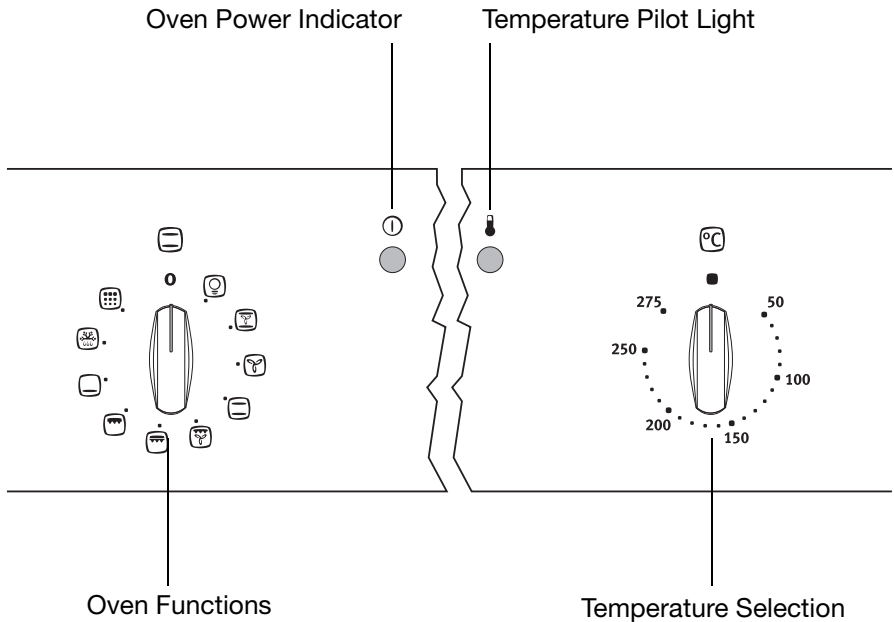


To clean any metal front panels use commercially available cleaning agents.

1. Turn the oven function switch to oven lighting .
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.

# Operating the Oven

## Switching the Oven On and Off



1. Turn the oven functions switch to the required function.
2. Turn the temperature selection switch to the required temperature.  
The red oven power indicator is illuminated whilst the oven is in use.  
The red temperature pilot light is only illuminated whilst the oven is heating up.
3. To switch off the oven, turn the oven functions switch and the temperature selection switch to the zero position.



### Cooling fan

When the oven is switched on, the fan comes on automatically to keep the surfaces of the appliance cool. When the oven is switched off, the fan continues to operate to cool the appliance down, then switches itself off.

# Oven Functions

The oven has the following functions:

## **Oven lighting**

With this function you can **illuminate** the oven interior e.g. for cleaning.  
The heating element is not in use.

## **Fan-assisted circulation**

For **roasting** and **grilling** on **two shelf positions**.

Set the oven temperature 20-40 °C lower than for Top/Bottom heat.  
Top/Bottom heat is on and the fan is also on.

## **Fan Oven**

For **roasting and baking** on **up to three levels** simultaneously.  
Set oven temperatures 20-40 °C lower than when using conventional.  
The fan heating element is used and in addition the fan is switched on.

## **Conventional**

For **baking or roasting on one level**.

The conventional heating elements are in use.

## **Thermal Grill**

For **grilling** larger pieces of meat or poultry on one level. This function is suitable for **soufflés** and '**au gratin**'.

The grill heating element and Top Heat operate alternately when the fan is on.

## **Grill**

For **grilling** flat foods in **larger quantities**, such as steaks, escalopes, fish or for **toasting**.

Top heat and the grill element are used.

## **Infrared Grill**

For **grilling** flat foods that are arranged in the **middle of the shelf** such as steaks, escalopes, fish or for **toasting**.

The grill heating element is in use.

## **Bottom Heat**

For **crisping** cakes that require a **crisp base**.

The bottom heating element is in use.

### **Defrost**

To **begin to thaw and to defrost** such items as flan, butter, bread, fruit or other **frozen foods**.

For this function the fan operates **without** heating.

### **Pyroluxe**

For pyrolytic self-cleaning.

During this process splashes and deposits are burned in the oven and can be washed off once the oven has cooled.

The oven is heated to approx. 500 °C.

# Attaching/Removing the Grill Pan Handle

The handle is particularly useful for removing the grill pan and tray more easily from the hot oven.

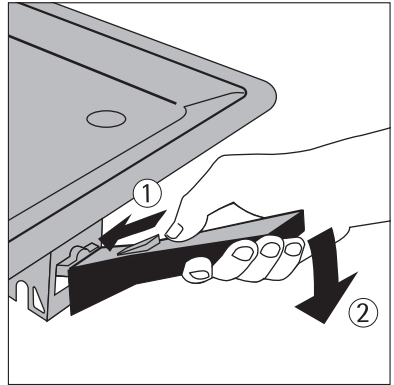
## Attaching the handle

Insert **the handle** at an angle from above into the recess in the side of the grill pan (1) lift it gently and then lower it (2) until you hear it click into place.



**Warning:** Risk of burning!

**Important:** Check that the handle is securely attached!

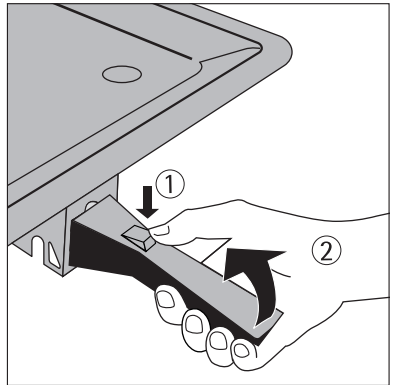


## Removing the handle

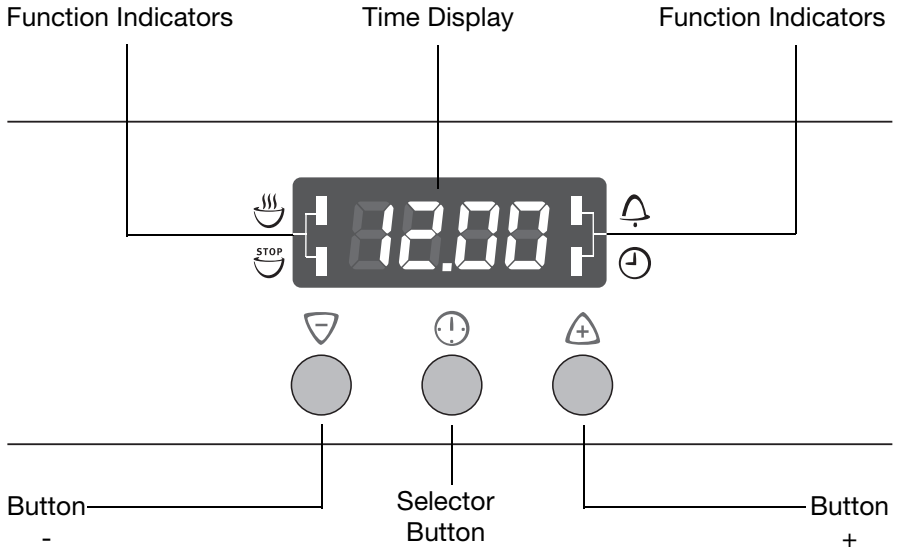
Press the release button on the top of the handle (1) and lift up the handle (2) to remove it.



**Important:** Never leave the handle in the heated oven! Overheating can cause the handle to deform or break, and may cause an injury.



# Clock Functions



## Countdown

To set a countdown. A signal sounds after the time has elapsed. This function does not affect the operation 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”).





## General information

- Once a function has been selected the corresponding function indicator will flash for approx. 5 seconds. During this time the required times can be set using the or button.
- After the required time has been set the function indicator will flash again for approx. 5 seconds. After this the function indicator will stay on. The set time will begin to count down.
- The acoustic signal can be deactivated by pressing any button.
- The required oven function and temperature may be selected before or after setting the clock functions cook time and end time .
- When the cooking time has expired turn the oven function switch and the temperature selection switch 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

Hold down any two buttons until the display becomes dark (approx. 10 seconds).



### Switching on the time display

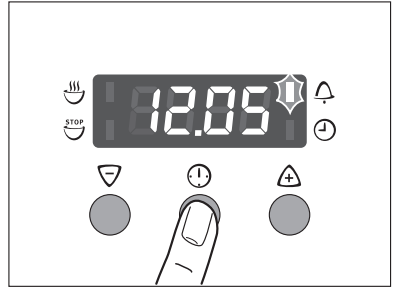
Hold down any two buttons until the time reappears in the display (approx. 10 seconds).






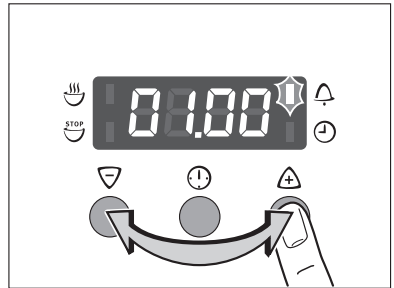
The display can only be switched off if none of the clock functions cook time end time or countdown are in use.


## Countdown

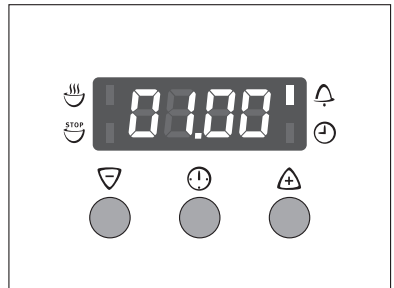
1. Press selection button  repeatedly until the countdown function indicator  flashes.



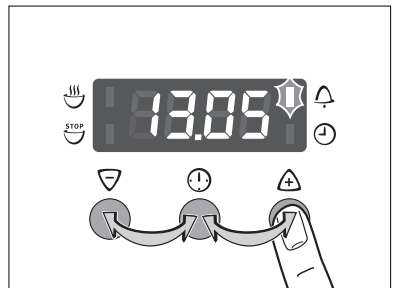
2. Using the  or  button set the required countdown .  
(Max. 2 hours and 30 minutes.)



After approx. 5 seconds the display will show the remaining time.  
The countdown function indicator  is illuminated.

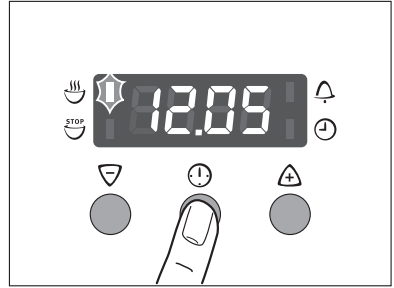


When the time has expired the function indicator will flash and an acoustic signal will sound for 2 minutes.  
Press any button to switch off the acoustic signal.

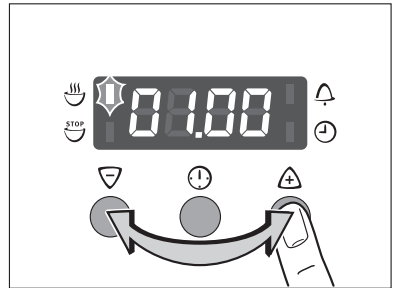


## Cook time 🍳

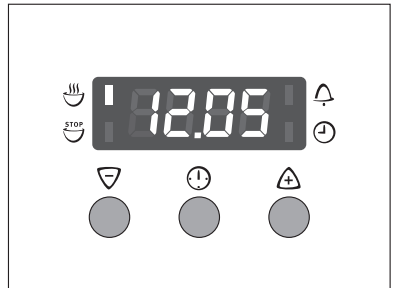
1. Press selection button 🕒 repeatedly until the cook time function indicator 🍳 flashes.



2. Using buttons ▲ or ▼ set the required cooking time.

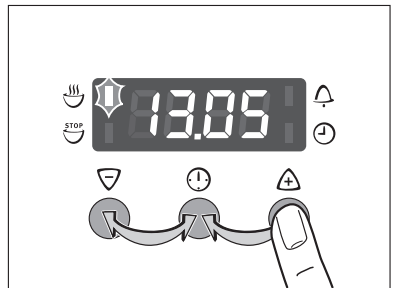


After approx. 5 seconds the display will revert to the time.  
The cook time function indicator 🍳 is illuminated.





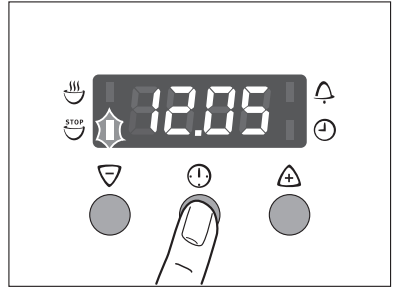
When the time has expired the function indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch off.



3. Switch off the acoustic signal and the programme by pressing any button.




## End time

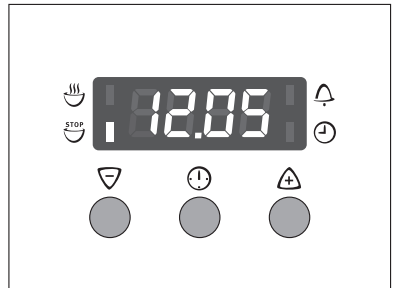
1. Press selection button  repeatedly until the end time function indicator  flashes.



2. Using buttons  or  set the time at which you want the oven to switch off.



After approx. 5 seconds the display will revert to the time.  
The end time function indicator  is illuminated.





When the time has elapsed the function indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch off.


3. Switch off the acoustic signal and the programme by pressing any button.



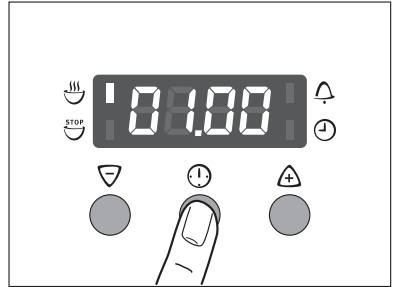
## Cook time and End time combined




Cook time  and end time  can be used together if the oven is to switch on and off automatically at a **later time**.

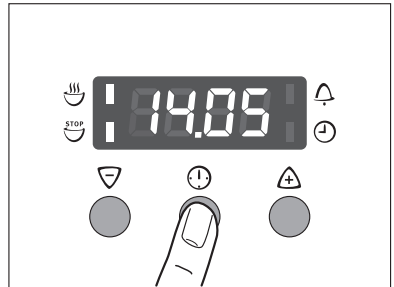
1. Using the cook time  function set the time required for the dish to cook.



In this case 1 hour.



2. Using the end time  function set the time at which the dish is to be ready.

In this case 14:05.



The cook time  and end time  function indicators are illuminated and the time will appear in the display.

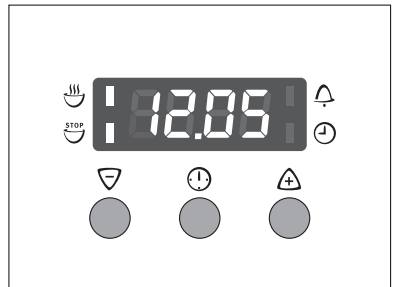
In this case 12:05.

The oven will switch on automatically at the calculated time.

In this case 13:05.

And will switch off again when the set time has ended.

In this case 14:05.

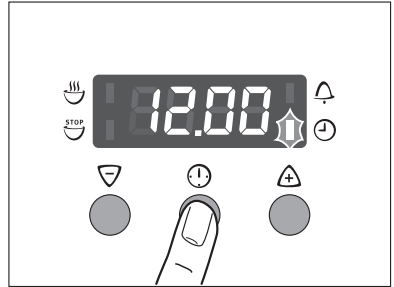


## Changing Time ⌚



The time can only be changed if neither of the automatic functions (cook time 🍲 or end time ⌚) have been set.

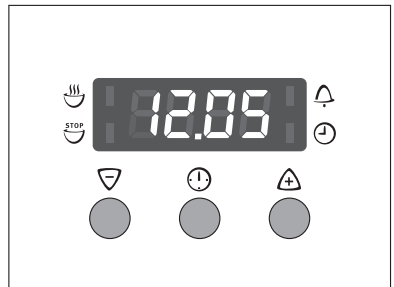
1. Press selection button ⌚ repeatedly until the time function indicator flashes.



2. Using buttons ▲ or ▼ set the current time.



After approx. 5 seconds the function indicator will stop flashing and the clock will show the set time.  
The appliance is ready for use.



## Oven safety cut-out



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

The red temperature indicator light flashes.

### The oven switches off at temperatures of:

30 - 120° C	after	12,5 hours
120 - 200° C	after	8,5 hours
200 - 250° C	after	5,5 hours
250 - 275° C	after	1,5 hours



### Switching on again after a safety cut-out

Switch the oven off completely.



Switch on again and the oven can be operated as normal.

# Usage, Tables and Tips



## Baking

For baking use the fan  or conventional oven function .

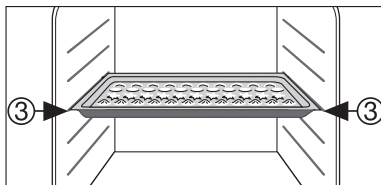
### Baking tins

- Cake tins made of dark metal and coated tins are suitable for conventional .
- Light metal tins, glass and ceramic moulds are also suitable for fan oven .

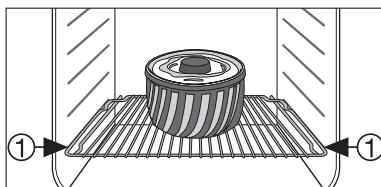
### Shelf positions

- It is possible to bake on one level using conventional .
- Using fan oven  you can bake dry, flat items and biscuits on up to three baking trays simultaneously.

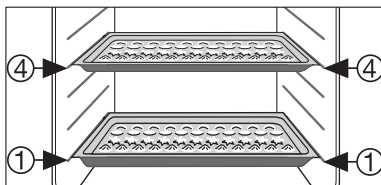
1 Baking tray:  
e.g., shelf position 3



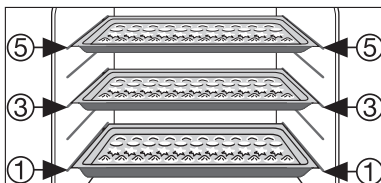
1 Cake tin:  
e.g., shelf position 1



2 Baking trays:  
shelf positions 1 and 4





3 Baking trays:  
shelf positions 1, 3 and 5





## General Information

- Always count the shelf positions from the bottom upwards.
- Insert baking trays with the sloped edge to the front!
- Always place cake tins in the middle of the shelf.
- Using fan oven  or conventional  you can also bake with two cake tins simultaneously by placing them side by side on the shelf. There is no significant increase in 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.

## Notes on the baking tables

In the tables you will find information on temperatures, cooking times and shelf positions for a selection of dishes.

- The temperatures and cooking times are for guidance only since these are dependent on the mixture, quantity and cake tin used.
- When using for the first time we recommend setting the lower temperature and only select a higher temperature if necessary, e.g., if increased browning is required or the cooking time is too long.
- If you cannot find specific information for one of your own recipes, use information given in a similar recipe for guidance.
- When cakes are baked on trays or in tins on more than one oven position at once the baking time may be increased by 10-15 minutes.
- Items that might drip (e.g., pizzas, fruit flans) should only be prepared on one level.
- Variations in the height of the item to be baked can lead to different degrees of browning at the start of baking. In this case **please do not change the temperature setting**. Differences in the degree of browning will balance out during baking.





For longer cooking times switch off the oven approx. 10 minutes before the end of the cooking time to make use of the residual heat.



Unless otherwise stated, the information in the tables assumes starting with a cold oven.



## Baking Table

The stated baking times are for guidance only.

Recommended cooking methods, shelf positions and temperatures are **printed in bold type**.



Type of pastry or cake	Fan Oven 		Conventional 		Baking time in minutes
	Temperature in °C	Shelf position	Temperature in °C	Shelf position	
<b>Sponge base</b>					
Pudding bowl or ring-shaped cakes	150-170	1	<b>160-180</b>	<b>1</b>	50-70
Madeira cake (square/rectangular baking tin)	140-160	1	<b>150-170</b>	<b>1</b>	70-80
Flan case	150-170	3	<b>170-190</b>	<b>2</b>	20-25
Apple flan, very thin	150-170	1	<b>170-190*</b>	<b>1</b>	45-60
Fairy cakes	150-170	3	180-190	3	20-30
<b>Shortcrust pastry</b>					
Large cheesecake	140-160	1	170-190	1	60-90 + 10 mins. standing time
Covered fruit pie	150-170	1	170-190	1	50-60
Cheesecake on the tray	---	---	160-180	2	50-70
<b>Puff pastry</b>					
French apple tart	150-170*	1	<b>190-200*</b>	<b>1</b>	40-50
<b>Sponge cake</b>					
Sponge cake (DIN)	150-170	1	<b>160-180</b>	<b>2</b>	25-40
Flan case	150-160*	3	<b>170-180*</b>	<b>3</b>	25-30
Swiss roll	150-170*	3	<b>180-200*</b>	<b>3</b>	10-15

Type of pastry or cake	Fan Oven 		Conventional 		Baking time in minutes
	Temperature in °C	Shelf position	Temperature in °C	Shelf position	
<b>Yeast dough</b>					
Pudding bowl/ring-shaped cakes	<b>150-170</b>	<b>1</b>	160-180	1	45-60
Plaited roll/ring, plaited Danish pastry	150-170	3	<b>170-190</b>	<b>3</b>	30-40
Butter cake/sugar cake sugar-topped cakes	160-180	3	<b>190-200*</b>	<b>3</b>	25-30
Sponge cake with crumble topping	<b>150-170</b>	<b>3</b>	180-190	3	20-40
Apple crumble (DIN)	150-170	3	<b>170-190</b>	<b>3</b>	35-50
Cheesecake (tray)	150-170	3	<b>170-190</b>	<b>3</b>	45-50
Fruit loaf (500 g flour)	<b>150-170*</b>	<b>3</b>	160-180*	3	40-70
Pizza (round baking sheet)	230-250*	1	250-270*	1	10-25
<b>Biscuits</b>					
Meringues	80-90*	3	80-90	3	150-180
Macaroons	<b>100-120</b>	<b>3</b>		3	20-30
Small piped biscuits	140-160	4+1 5+3+1	150-170	3	15-30
Anzac nutties	---	---	160-180	2	25-35
Items made with puff pastry	160-180*	3	<b>180-200*</b>	<b>3</b>	20-30
Danish pastries	160-180*	3	<b>170-190*</b>	<b>3</b>	20-40
<b>Choux pastry</b>					
Cream puffs	160-180	4+2	<b>190-210*</b>	<b>3</b>	25-40

Type of pastry or cake	Fan Oven 		Conventional 		Baking time in minutes
	Temperature in °C	Shelf position	Temperature in °C	Shelf position	
<b>Shortcrust and rich pastries</b>					
Swiss apple pie	---	---	210-230*	1	35-50
Swiss cheese pie	---	---	210-230*	1	40-50
Spinach/vegetable quiche, quiche lorraine	---	---	190-210*	1	40-60
<b>Bread and bread rolls</b>					
Herb bread	170-190*	3	190-210*	3	45-60
Tinned white loaf	<b>170-190*</b>	<b>2</b>	180-200*	1	40-50
Unleavened bread, pitta bread	---	---	230-250*	2	15-25
Pasta bake	180-200	1			
Potato gratin	180-200	2			
<b>Dishes au gratin</b>					
Hawaiian toast	200-220	3	240-260	3	14-16

\* Pre-heat the oven

## Frozen Foods

<b>Fan Oven  + Conventional </b>			
<b>Type of pastry or cake</b>	<b>Temperature in °C</b>	<b>Shelf position</b>	<b>Baking time in minutes</b>
Pizza (frozen)	Follow the manufacturer's instructions as stated on the package	<b>Lay on the grill tray,</b> insert baking tray below (shelf position in accordance with the manufacturer's instructions as stated on the package)	Follow the manufacturer's instructions as stated on the package


**Also observe the manufacturer's instructions for all other frozen products.**

# Roasting

Use the rotitherm  or conventional  oven functions for roasting.

## Ovenware for roasting

- Any heat-resistant dish is suitable for roasting (refer to the manufacturer's instructions!).
- If the dish has plastic handles, check that they are heat-resistant (refer to manufacturer's instructions!).
- Large roasts can be roasted **directly on the universal baking tray or on the shelf with the universal baking tray underneath** (e.g. turkey, goose, 3-4 chickens, 3-4 knuckles of veal).
- We recommend that all lean pieces of meat should be roasted **in a casserole dish with a lid** (e.g. veal, marinated beef, pot roast, frozen meat.) In this way the meat will retain its juices.
- In order to obtain a tasty outside crust we recommend roasting pieces of meat in a **casserole dish without a lid** (e.g. roast pork, lamb and mutton, meat loaf, duck, 1-2 knuckles of veal, 1-2 chickens, small fowl, roast beef, fillets, game).



 **Tip:** The oven will be less dirty if you always use a dish for roasting!


## Shelf positions

- Please see the following table for the shelf positions to be used.

## Notes on the roasting table

Information is given in the table on suitable oven functions, temperature settings, cooking times and shelf positions for various types of meat. The information is for guidance.



- We recommend roasting meat and fish **with a minimum weight of 1kg in the oven**.
- In general the conventional  oven function is particularly suitable for very lean meat such as fish or game. For all other types of meat (particularly poultry) we recommend the rotitherm  function.
- To stop meat juices or fat burning onto dishes or the oven, we recommend adding a little water to the roasting dish.
- Turn the joint as required (after 1/2 - 2/3 of the cooking time).



 **Tip:** Baste large joints and poultry several times during cooking with the meat juices. This will produce better roasting results.



Switch off the oven approx. 10 minutes before the end of the cooking time to make use of the residual heat.

## Table for Roasting



Type of Meat	Quantity	Conventional 		Rotitherm 		Time
	Weight	Shelf Position	Temperature °C	Shelf Position	Temperature °C	Hours: Mins.
<b>Beef</b>						
Pot roast	1-1.5 kg	1	200-250	-	-	2:00-2:30
Roast beef or fillet						per cm of thickness
- red inside	per cm of thickness	1	250-270*	1	190-200	0:05-0:06
- pink inside	per cm of thickness	1	250-270*	1	180-190	0:06-0:08
- cooked through	per cm of thickness	1	210-250*	1	170-180	0:08-0:10
<b>Pork</b>						
Shoulder, neck ham joint	1-1.5 kg	1	210-220	1	160-180	1:30-2:00
Chop, smoked loin chop	1-1.5 kg	1	180-190	1	170-180	1:00-1:30
Meat loaf	750 g-1 kg	1	170-180	1	160-170	0:45-1:00
Pork knuckles (pre-cooked)	750 g-1 kg	1	210-220	1	150-170	1:30-2:00
<b>Veal</b>						
Roast veal	1 kg	1	210-220	1	160-180	1:30-2:00
Knuckle of veal	1.5-2 kg	1	210-225	1	160-180	2:00-2:30

Type of Meat	Quantity	Conventional 		Rotitherm 		Time
	Weight	Shelf Position	Temperature °C	Shelf Position	Temperature °C	Hours: Mins.
<b>Lamb</b>						
Leg of lamb, roast lamb	1-1.5 kg	1	210-220	1	<b>150-170</b>	1:15-2:00
Saddle of lamb	1-1.5 kg	1	210-220	1	<b>160-180</b>	1:00-1:30
<b>Game</b>						
Whole piece of hare, haunch or jointed hare	up to 1 kg	3	<b>220-250*</b>	3	160-170	0:25-0:40
Saddle of venison	1.5-2 kg	1	<b>210-220</b>	1	160-180	1:15-1:45
Haunch of venison	1.5-2 kg	1	<b>200-210</b>	1	160-180	1:30-2:15
<b>Poultry</b>						
Portions of poultry 4-6 portion	per 200-250g	3	220-250	3	<b>180-200</b>	0:35-0:50
Half chicken portions 2-4 portions	per 400-500g	3	220-250	3	<b>180-200</b>	0:35-0:50
Chicken, poulard	1-1.5 kg	1	220-250	1	<b>170-180</b>	0:45-1:15
Duck	1.5-2 kg	1	210-220	1	<b>160-180</b>	1:00-1:30
Goose	3.5-5 kg	1	200-210	1	<b>150-160</b>	2:30-3:00
Turkey	2.5-3.5 kg	1	200-210	1	<b>150-160</b>	1:30-2:00
	4-6 kg	1	180-200	1	<b>140-150</b>	2:30-4:00
<b>Fish (steaming)</b>						
Whole fish	1-1.5 kg	2/3	<b>210-220</b>	2/3	160-170	0:45-1:15

\* Pre-heat the oven



# Grilling

For grilling use the infrared grill  oven function or infrared wide-area grill  with temperature setting.



**Warning:** Always close the oven door when grilling.



Always pre-heat the empty oven using the **grill functions for 5 minutes!**

## Ovenware for grilling

- Use the shelf unit and universal tray together for grilling.

## Shelf positions

- For grilling flat foods you should mostly use the **4th shelf position from the bottom.**

## Notes on the grilling table

The grilling times are only for guidance and will vary depending on the type and quality of meat or fish.

- Grilling is particularly suitable for flat pieces of meat and fish.
- Turn the food approx. halfway through grilling.

## Infrared Grilling

Food for grilling	Function	Temperature in °C	Universal tray	Grill tray	Grilling time in minutes	
					Shelf positions	1st Side
4-8 Pork chops	Infrared wide-area grill	275	1	4	15	10
2-4 Pork chops	Infrared grill	275	1	4	12	12
marinated pork steaks	Infrared wide-area grill	275	1	4	12	12
Fillet steak, rare	Infrared grill	275	1	4	5-7	4-6
4 fillet steaks, medium	Infrared wide-area grill	275	1	4	6-8	5-7
2 Half chicken pieces	Infrared grill	250	1	4	15-20	15-20
4 Half chicken pieces	Infrared wide-area grill	250	1	3	15-20	15-20
1-4 Chicken thighs	Infrared wide-area grill	250	1	4	20	10
4-6 Chicken thighs	Infrared wide-area grill	250	1	4	20	15
Grilled sausage, up to 6 items	Infrared grill	275	1	4	5-10	5
Grilled sausage, more than 6 items	Infrared wide-area grill	275	1	4	5-10	5
Coiled sausages, up to 4 items	Infrared grill	275	1	4	10	9


Food for grilling	Function	Temperature in °C	Universal tray	Grill tray	Grilling time in minutes	
					1st Side	2nd Side
			Shelf positions			
Coiled sausages, up to 6 items	Infrared wide-area grill	275	1	4	10	9
Whole fish	Infrared wide-area grill	250	1	3	10	---
Toast (without topping)	Infrared wide-area grill	275	1	4	1-2	1-2

## Thermal grilling

Function: Thermal grill 🍷

Dish	Temperature in °C	Universal tray	Grill tray	Grilling time in minutes	Turn after ... minutes
		<b>Shelf position</b>			
Chicken (900-1000 g)	160	1	2	50-60	25-30
Stuffed pork roasting joint (2000 g)	160	1	2	90-95	45
Pasta bake	180	---	2	30	---
Potato bake au gratin	200	1	3	20-23	---
Gnocchi au gratin	180	1	3	20-23	---
Cauliflower cheese	200	---	3	15	---

# Defrosting

To defrost food, use the oven's defrosting function  without setting a temperature.

## Defrosting dishes

- Put the food on a plate and put the plate on the tray.
- Use only parchment paper or film to cover the food. Do not use plates or dishes as they significantly increase the defrosting time.

## Shelf levels

- Insert the shelf in the **1st position from the bottom** to defrost.

## Notes on the defrosting table

The table below offers some guidance on defrosting times.

## Defrosting table

Dish	Defrosting time Mins.	Standing time Mins.	Note
Chicken, 1000 g	100-140	20-30	Place the chicken on an upside-down saucer on a large plate. Defrost open and turn after half the time, or defrost covered with film.
Meat, 1000 g	100-140	20-30	Defrost open and turn after half the time or cover with film.
Meat, 500 g	90-120	20-30	Defrost open and turn after half the time or cover with film.
Trout, 150 g	25-35	10-15	Defrost open.
Strawberries, 300 g	30-40	10-20	Defrost open.
Butter, 250 g	30-40	10-15	Defrost open.
Cream, 2 x 200 g	80-100	10-15	Defrost open (Cream can also be whipped well if parts of it are still slightly frozen).
Flan, 1400 g	60	60	Defrost open.

# Preserving

When preserving use the bottom heat oven function .

## Preserving jars

- When preserving use only commercially available jars that are the same size.



**Jars with twist-off tops or with a bayonet fastening and metal containers are not suitable.**

## Shelf positions

- Use the **1st shelf position from the bottom** for preserving.

## Notes on preserving

- Use the baking tray for preserving. There is room for up to six jars, each with a capacity of 1 litre.
- The jars should all be filled to the same level and closed.
- Position the jars on the baking tray so that they do not come into contact with one another.
- Pour approx. 1/2 litre of water into the baking tray to create sufficient moisture in the oven.
- As soon as bubbles begin to appear in the first jars (for 1-litre jars this takes about 35-60 minutes), switch off the oven or reduce the temperature to 100 °C (see table).

## Preserving Table

The preserving times and temperatures quoted are for guidance

Preserves	Temperature in °C	Cooking time until bubbles form Mins.	Continued cooking at 100 °C Mins.	Standing time with oven switched off
<b>Soft fruit</b>				
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	-	-
Unripe gooseberries	160-170	35-45	10-15	-
<b>Fruit with stones</b>				
Pears, quinces, plums	160-170	35-45	10-15	-
<b>Vegetables</b>				
Carrots	160-170	50-60	5-10	60
Mushrooms	160-170	40-60	10-15	60
Gherkins	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	-	-
<b>Plum purée</b>	160-170 50	45 -	6-8 hours	- -

## Drying with the Fan Oven

Use trays lined with greaseproof paper or baking paper.

You will achieve a better result if you switch the oven off half way through the drying time.

Open and leave to cool, preferably overnight. Then finish drying the dried food.

	Temperature in °C	Time in hours (approximate guide)
<b>Vegetables</b>		
Beans	60-70	6-8
Peppers (strips)	60-70	5-6
Vegetables for making soup	60-70	5-6
Mushrooms	50-60	6-8
Herbs	40-50	2-3
<b>Fruit</b>		
Plums	60-70	8-10
Apricots	60-70	8-10
Sliced apple	60-70	6-8
Pears	60-70	6-9



## Cleaning and care



**Warning:** For safety reasons cleaning the appliance with a steam jet cleaner or high-pressure water cleaner is **not permissible!**

### Exterior of the Appliance

- Wipe the front of the appliance with a soft cloth dipped in warm soapy water.
- Do not use scourers, caustic cleaners or abrasive items.
- Use commercially available cleaners for metal fronts.

### Oven Interior



**Warning:** The oven must be switched off and cold before cleaning.



Clean the appliance after each use. This is the easiest way to remove spills and prevents them being burnt on. Residue which is not removed can cause changes in the colour of the surface when the pyroluxe function is used.

1. Switch on the oven lighting for cleaning.
2. Every time you use the oven, wipe it out afterwards with water and washing-up liquid, then dry. Do not use any abrasive items.
3. Clean stubborn dirt with pyroluxe.



**Information:** There is no need to use an oven spray if you use the pyroluxe cleaning cycle.





**Important!** If you prefer to use an oven spray, always 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.

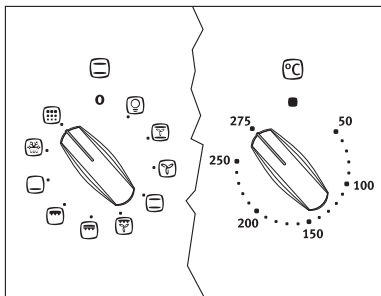
## Pyrolytic cleaning


 **Caution!** The oven becomes very hot during this process. All young children must be kept at a safe distance.

 **Important!** All removable parts must be removed from the oven before using the pyrolytic function.

 If you are using any other removable oven **accessories**, these must be removed before **the pyrolytic cleaning process**.

1. Remove any large pieces of dirt by hand.
2. Set the Oven Function selector to  Pyrolytic Cleaning.
3. Turn the temperature selector to the right until it comes to the end stop. Pyrolytic cleaning will start after a few seconds, and will switch itself off automatically after 2 hours and 30 minutes.



 During the process, the oven door is locked and oven lighting is off. The temperature indicator light remains on until the door is released (approx. 45 min.).

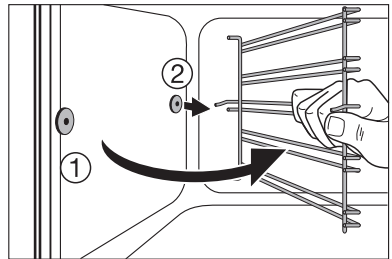
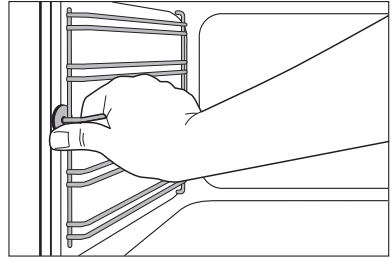
4. When the pyrolytic cleaning process is completed, turn all controls to the Zero position.
5. After it has cooled down, wipe the oven with a soft cloth.

# 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.

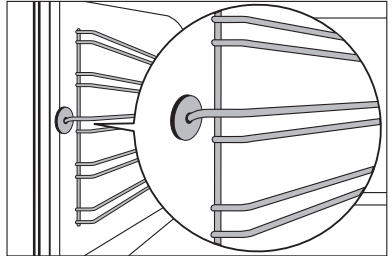
## Removing the shelf support rails

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

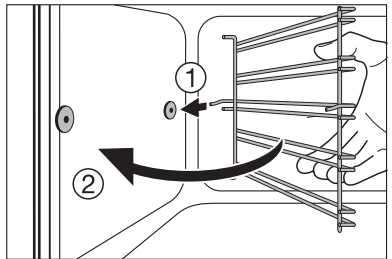


## Fitting the shelf support rails

**i** **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:

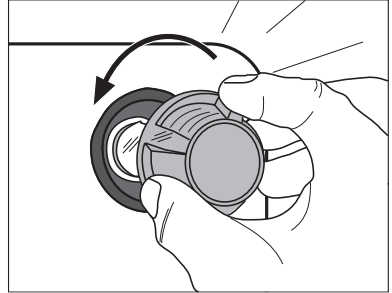
- Switch off the oven!
- Disconnect from the electricity supply.



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.

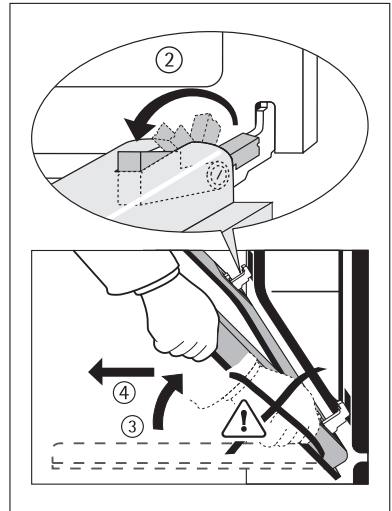


# Oven Door

The oven door of your appliance may be removed for cleaning.

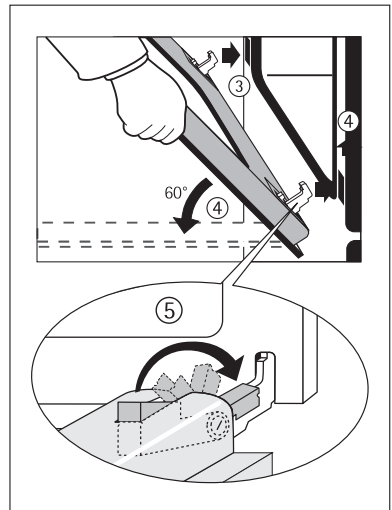
## Removing the oven door

1. Open the oven door completely.
2. **Completely** fold back the **brass-coloured clamping lever** on **both** door hinges.
3. Grip the oven door with both hands on the sides and close it to about 3/4 **going past the point of resistance**.
4. Pull the door away from the oven (**Caution:** heavy!).
5. Place the door, with the outer surface downwards, on a soft, flat surface, for example a blanket, to avoid scratches.



## Hanging the oven door

1. With both hands take hold of the sides of the door from the side on which the handle is positioned.
2. Hold the door at an angle of approx. 60°.
3. Slide the door hinges **simultaneously** as far as possible into the two slots on the right and left at the bottom of the oven.
4. Lift the door up until resistance is met and then open fully.
5. Lift the brass-coloured clamping levers on both door hinges back to their original position.
6. Close the oven door.



# Oven Door Glass

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



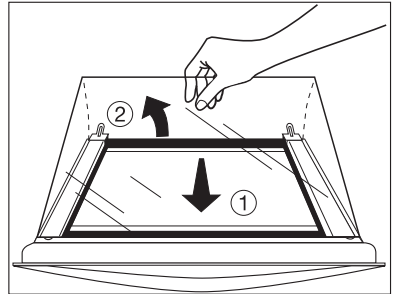
**Caution:** The following steps are to be performed only when the oven door has been removed. If the glass is removed while the door is attached, the lighter weight may cause it to spring up and cause injury.



**Important!** Rough handling of the glass, especially at the edges of the front plate, may cause it to break.

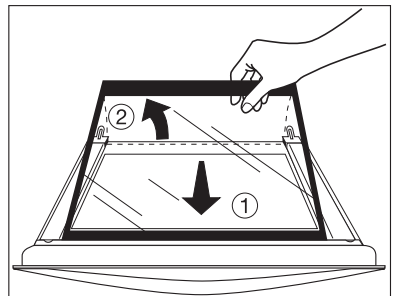
## Removing the upper-most glass panel

1. Remove the door and, with the handle downwards, lower it onto a soft, even surface.
2. Grasp the upper panel of glass underneath and push it against the pressure spring and towards the oven door handle until it comes free.
3. Hold the panel gently underneath and slide it out.



## Removing the centre glass panels

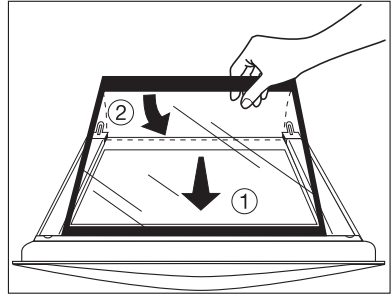
1. Grasp the centre panels of glass by their lower edges one after another and push them towards the over door handle until they come free.
2. Hold the panels gently underneath and slide them out.



## Clean the door glass

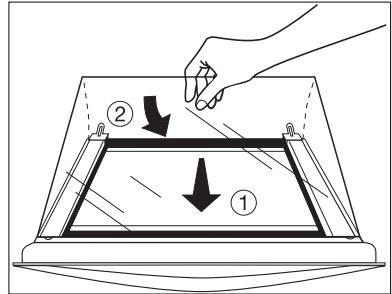
### Replacing the centre glass panels

1. Insert the centre panels at an angle from above into the section of the door in which the handle is located, one after the other.
2. Lower the centre panels down and push them towards the lower edge of the door as far under the retaining frame as they will go.



### Replacing the upper glass panel

1. From above, insert the upper-most panel at an angle into the section of the door in which the handle is located.
2. Lower the panel. Place the glass against the pressure spring at the handle, and in front of the retaining frame at the lower edge of the door. Push it **into the frame**.  
The glass plates must be firmly attached.



### Re-hang the door

## What to do if ...

Symptom	Possible cause	Remedy
The oven does not heat up.	The oven has not been switched on.	Switch on the oven.
	The time has not been set.	Set the time.
	The necessary settings have not been made.	Check the settings.
The oven lighting does not come on.	The circuit breaker (at the household fuse box) has tripped or the fuse has blown.	Check the circuit breaker or fuse. If the circuit breaker trips or the fuse blows several times, please contact an approved electrician.
	The oven light bulb is faulty.	Change the oven light bulb (see Cleaning and Care).

If you are unable to remedy the fault with the above assistance, please contact your specialist dealer or Service Force Centre.



**Warning:** Repairs to the appliance may only be carried out by approved service engineers! Repairs carried out by inexperienced persons may cause serious injury to the user.

If the appliance has been used incorrectly, the customer service engineer's visit or that of the specialist dealer will not be 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.**



# Technical Data

## Oven Interior Dimensions


Height x Width x Depth  
Capacity (usable capacity)

31 cm x 41 cm x 41 cm  
52 l

## Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60 335-1 and EN 60 335-2-6  
relating to the safety of electrical appliances for household use and similar purposes and
- EN 60350, or DIN 44546 / 44547 / 44548  
relating to the operating features of electric cookers, hobs, ovens, and grills for household use.
- EN 55014-2
- EN 55014
- EN 61000-3-2
- EN 61000-3-3  
relating to basic requirements for electro-magnetic compatibility protection (EMC)

 This appliance complies with the following EU Directives:

- 73/23/EEG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EEG dated 03.05.1989 (EMC Directive including Amending Directive 92/31/EEG).

# Installation Instructions



**Important:** The new appliance may only be installed and connected by a **qualified electrician / competent person**.



Please observe this instruction, otherwise the warranty will not cover any damage that may occur.


## Safety Instructions for the Installer

- A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm.  
Suitable isolation devices are, for example, circuit breakers, fuses (screw-type fuses are to be removed from the holder), earth leakage trips and contactors.
- The installation must guarantee shock protection.
- The stability of the unit in which the appliance is fitted must satisfy the requirements of DIN 68930.
- Built-in ovens and hobs are fitted with special connector systems. They may only be combined with appliances with a matching system.

# Electrical Connection

The oven is designed to be connected to 230-240V~(50Hz) electricity supply.

The oven has an easily accessible terminal block which is marked as follows:

- Letter L - Live terminal
- Letter N - Neutral terminal
-  - Earth terminal



**This oven must be earthed!**

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

**For UK use only**

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
<ul style="list-style-type: none"><li>• 13 A socket outlet</li><li>• 13 A spur box</li></ul>	2,5 mm <sup>2</sup>	3 core butyl insulated	13 A min.
<ul style="list-style-type: none"><li>• Cooker Control Circuit</li></ul>	2,5 mm <sup>2</sup>	PVC/PVC twin and earth	15 A min. 20 A max.

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.

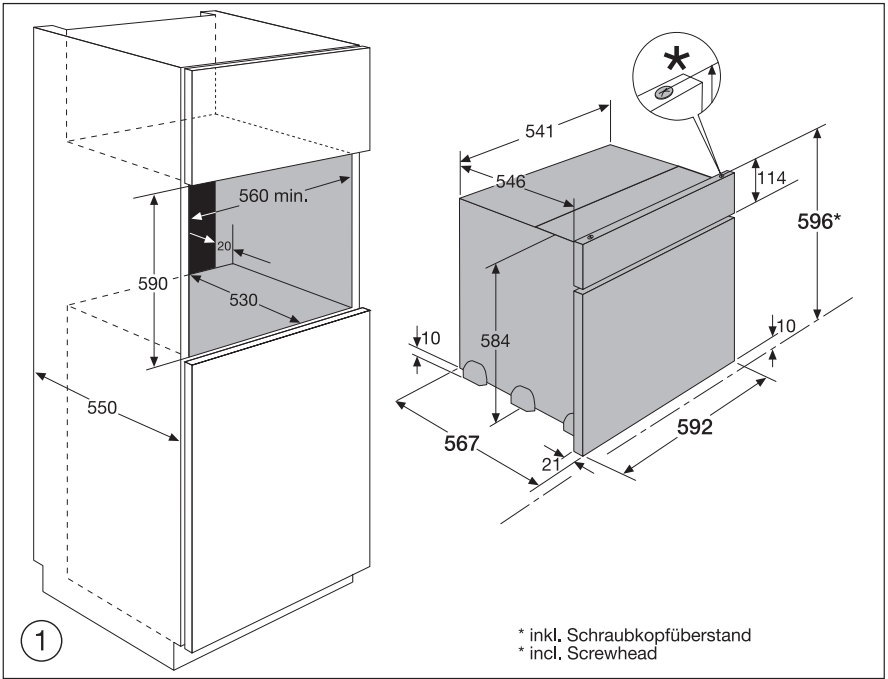
The switch must not break the yellow and green earth cable at any point.

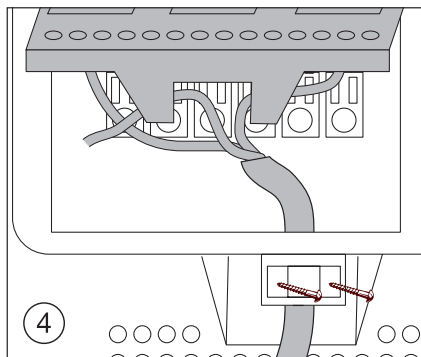
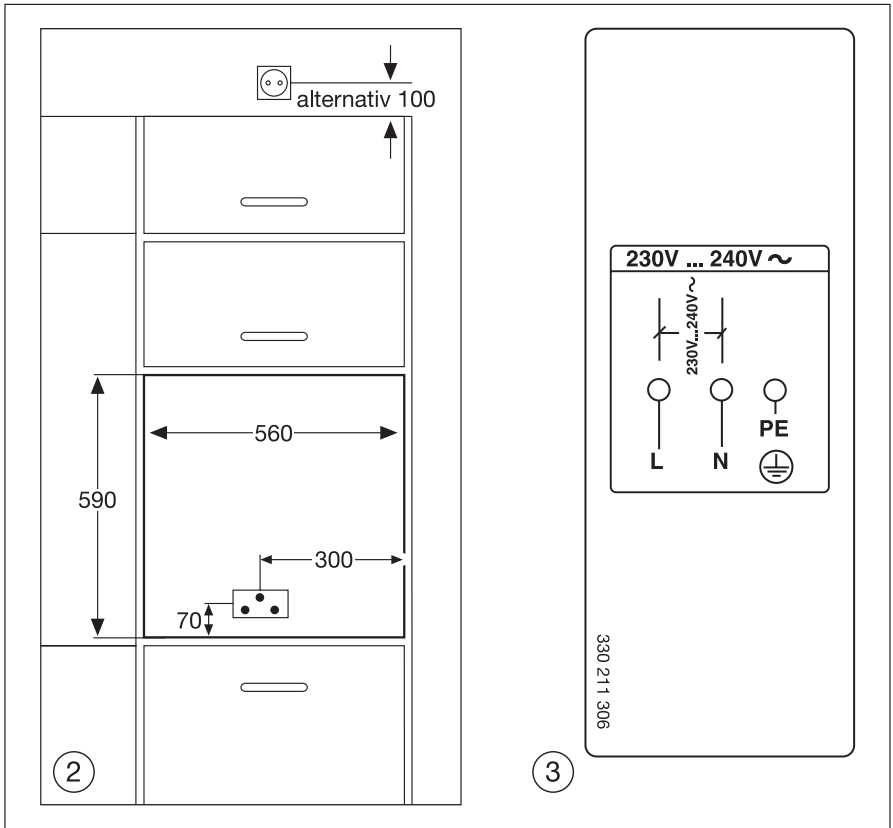
## Important

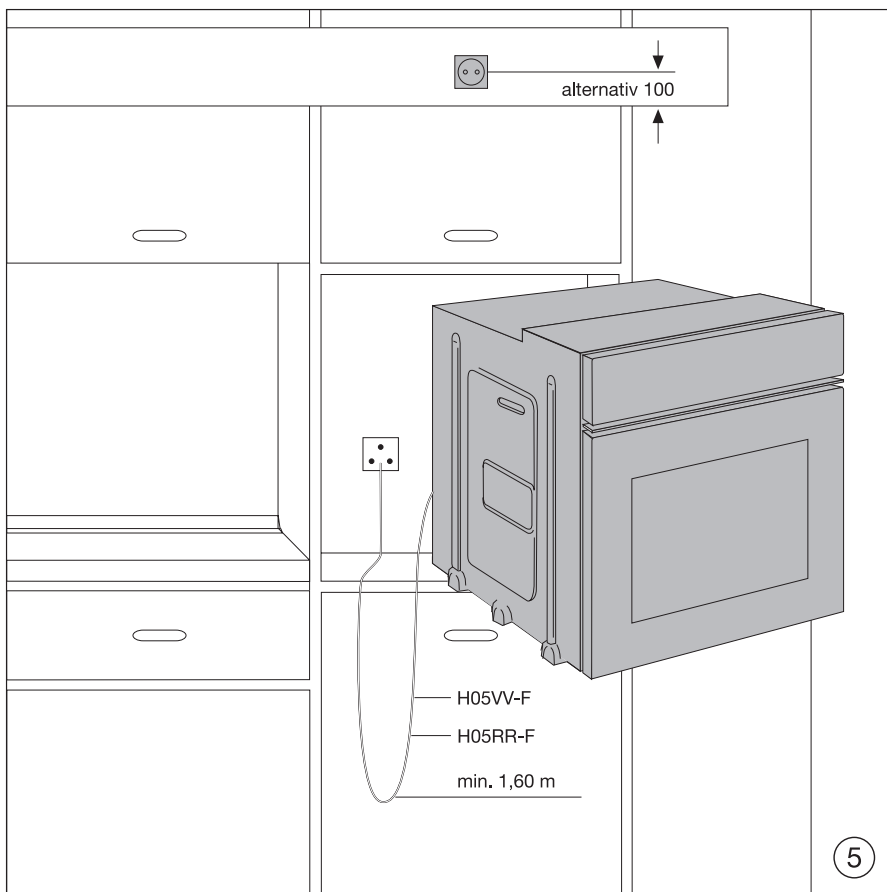
After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

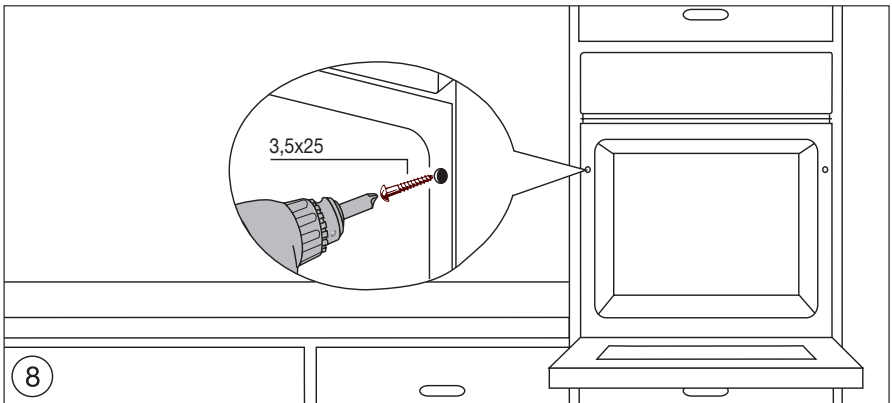
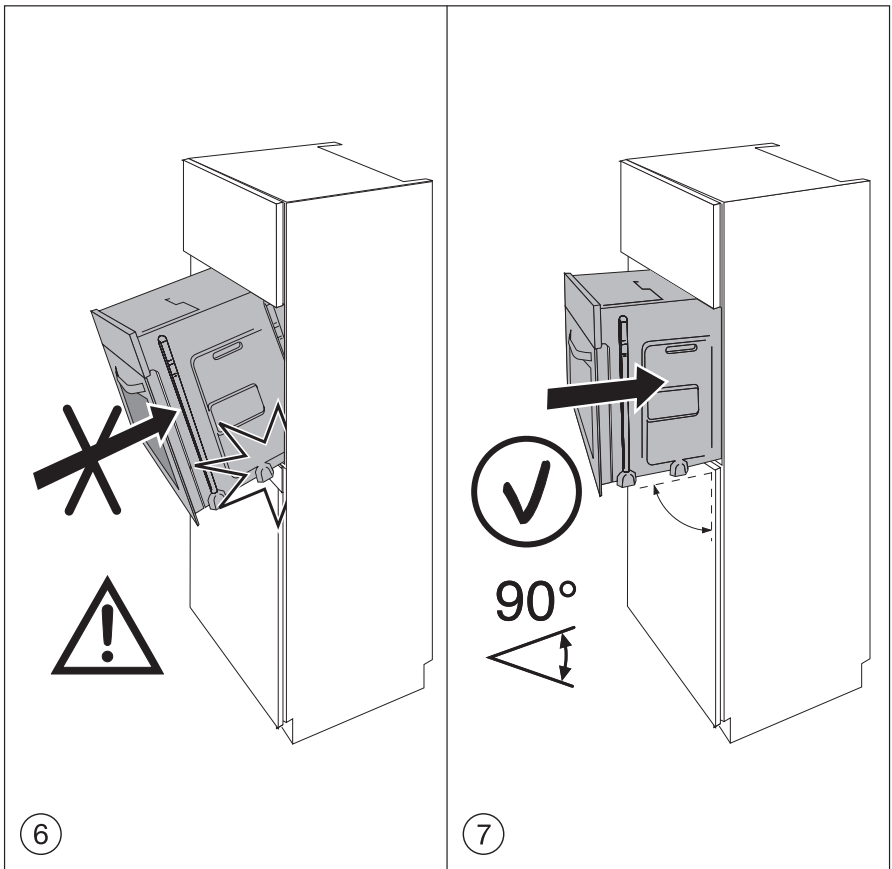
Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

**The manufacturer declines any responsibility should these safety measures not be carried out.**









# Guarantee Conditions

## Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

## Exclusions

### **This guarantee does not cover:**

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacture which are not marketed by Electrolux.



## European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordernone	+39 (0) 800 11 7511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898

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# Service and Spare Parts

If you wish to purchase spare parts or require an engineer, contact your local Electrolux Service Force Centre by telephoning:

**08705 929 929**

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

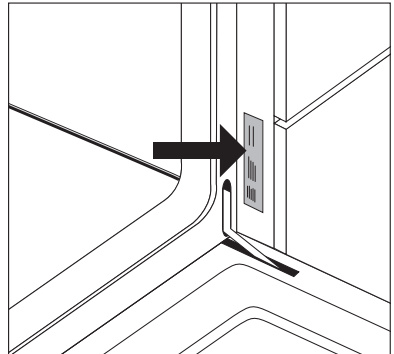
For the address of your local Service Force Centre and further information about Service Force, please visit the website at

**[www.serviceforce.co.uk](http://www.serviceforce.co.uk)**

When you contact the Service Centre they will need the following information:

1. Your name & address, including post code.
2. Your telephone number
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date:

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.



## Customer Care

For general enquiries concerning your Electrolux appliance or for further information on Electrolux products please contact our Customer Care Department by letter or telephone at the address below or visit our website at

**[www.electrolux.co.uk](http://www.electrolux.co.uk)**.

Customer Care Department

Electrolux

55-77 High Street

Slough


Berkshire, SL1 1DZ

Tel. 08705 950950 (\*)

(\*) Calls may be recorded for training purposes.

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 **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.*