



user manual

Built-in oven

EOB 66714

**We were thinking of you**  
when we made this product

**Welcome to the world of Electrolux**

Thank you for choosing a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future.

The Electrolux ambition is to offer a wide variety of quality products that make your life more comfortable.

You find some examples on the cover in this manual.

Please take a few minutes to study this manual so that you can take advantage of the benefits of your new machine.

We promise that it will provide a superior User Experience delivering Ease-of-Mind.

Good luck!

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## Guide to using the instructions



Safety instructions



Step by step instructions



Hints and Tips



This appliance conforms with the following **ECC Directives**:

- **2006/95** (Low Voltage Directive);
  - **89/336** (EMC Directive);
  - **93/68** (General Directive);
- and subsequent modifications.

### MANUFACTURER:

ELECTROLUX HOME PRODUCTS ITALY S.p.A.

Viale Bologna, 298

47100 FORLÌ (Italy)



## Important Safety Information

These warnings are provided for the safety of the users and those living with them. So read them carefully before installing and using the appliance. This will allow you to obtain best performance, avoid improper actions, use the appliance in complete safety and also respect the environment.

If you need assistance, contact our Customer Care Department on 08705 950 950.

### Installation

- This oven must be installed by qualified personnel to the relevant British Standards.
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven, before using the oven.
- Do not attempt to modify the oven in any way.

### During use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- **Always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.**
- Appliances become very hot with use, and retain their heat for long periods after use. Care should be taken to avoid touching heating elements inside the oven.
- Never line any part of the oven with aluminium foil.
- Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
- Never place plastic or any other material which may melt in or on the oven.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Do not hang towels, dishcloths or clothes from the oven or its handle.
- Do not use this oven if it is in contact with water and never operate it with wet hands.
- Take great care when heating fats and oils as they will ignite if they become too hot.
- Always use oven gloves to remove and replace food in the oven.
- Before cleaning the oven, either turn the power off or pull the mains plug out.
- Ensure that all controls are in the OFF position when not in use.
- Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the oven.
- Do not use abrasive cleaners or sharp metal scrapers. These can scratch the glass in the oven door, which may result in the shattering of the glass.

## People Safety

- This oven is designed to be operated by adults. Do not allow children to play near or with the oven.
- The oven gets hot when it is in use. Children should be kept away until it has cooled.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.

## Maintenance and Cleaning

- Only clean this oven in accordance with the instructions.
- The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Never use steam or high pressure steam cleaners to clean the appliance.
- Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

## Service


- This oven should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.



## Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.

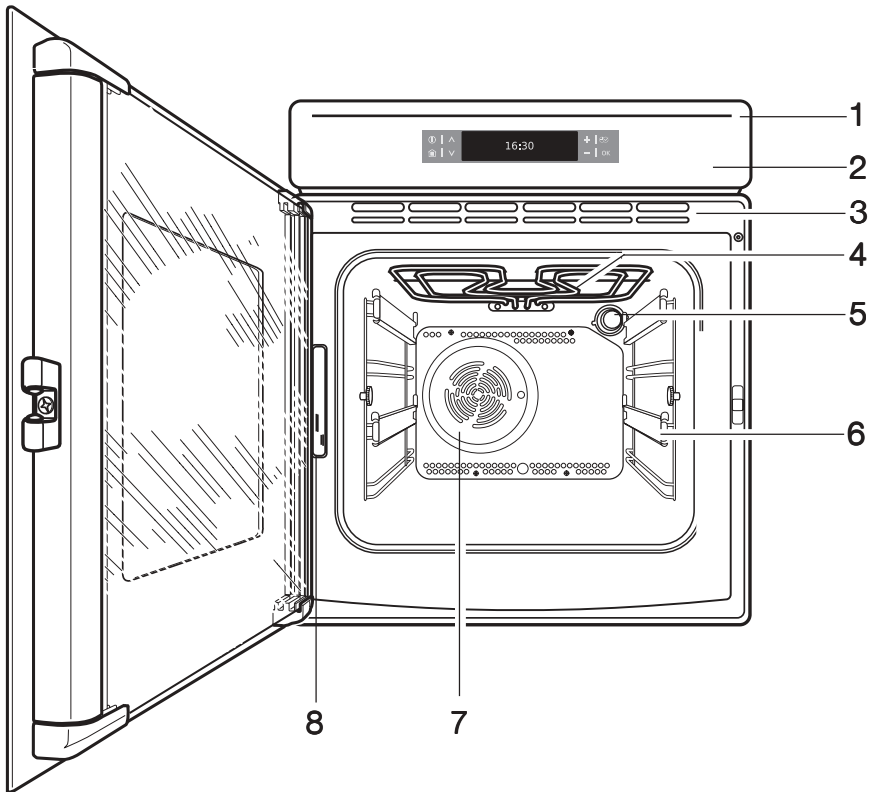


The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help 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.

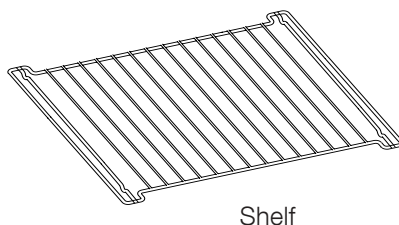
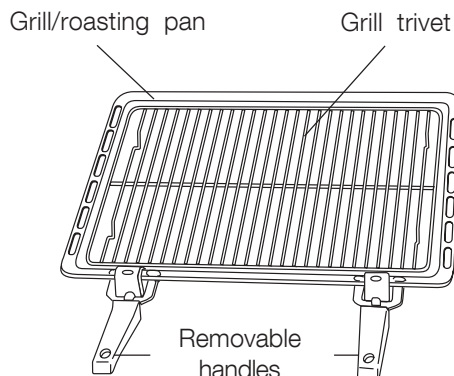
**Always keep these user instructions with the appliance. Should the appliance be passed on to third persons or sold, or if you leave this appliance behind when you move house, it is very important that the new user has access to these user instructions and the accompanying information.**

## Description of the Oven



1. Light bar
2. Control panel
3. Air vents for cooling fan
4. Grill
5. Oven light
6. Telescopic shelf supports
7. Oven fan
8. Rating plate

## Oven accessories



## How the electronic Touch Controls on the oven work

### The Touch Control buttons

All the oven functions are controlled electronically. You can select any combination of cooking function, cooking temperature and automatic timing using the touch controls.

Make sure you touch just one control button at a time. If you touch the cooking function control for a longer time, the next cooking function will be selected.

### The light bar

The light bar is located right above the display and can be activated/deactivated by touching the “On/Off” control ①.



## Safety Thermostat

To prevent dangerous overheating (through incorrect use of the appliance or defective components), the oven is fitted with a safety thermostat, which interrupts the power supply. The oven switches back on again automatically, when the temperature drops.

Should the safety thermostat trigger due to incorrect use of the appliance, it is enough to remedy the error after the oven has cooled down; if on the other hand, the thermostat triggers because of a defective component, please contact Customer Service.

## Cooling fan

This oven is provided with a cooling fan, meant to keep the front panel and the oven door handle cool. The fan switches on automatically after a few minutes of cooking. Warm air is blown out through vents between the oven door and the control panel, as shown in the diagram. When the oven is switched off, the fan will remain on in order to keep the controls cool, after which it switches off automatically. This is quite normal.



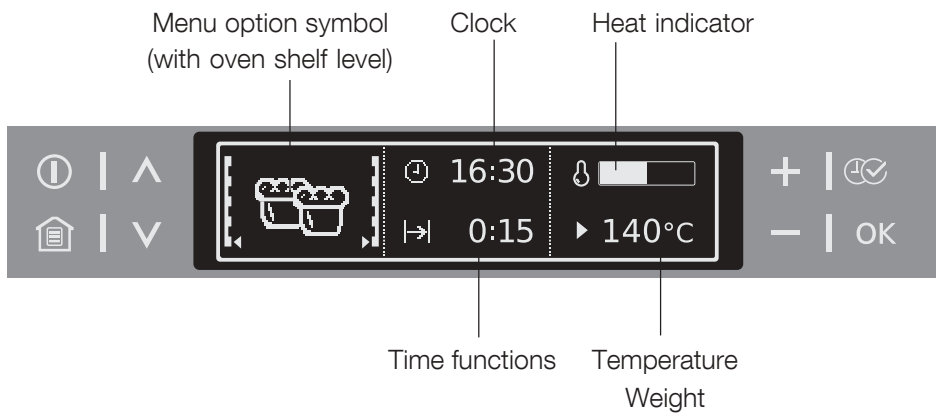
In the event of a power failure, the programmer will keep some of the the settings (e.g. time of day, language setting, the menu "My Programmes").



The display switches off automatically after two minutes if no function is selected and none of the touch controls are used. The display shows the time of day, if set.

# The Electronic Oven Controls

## Indicators

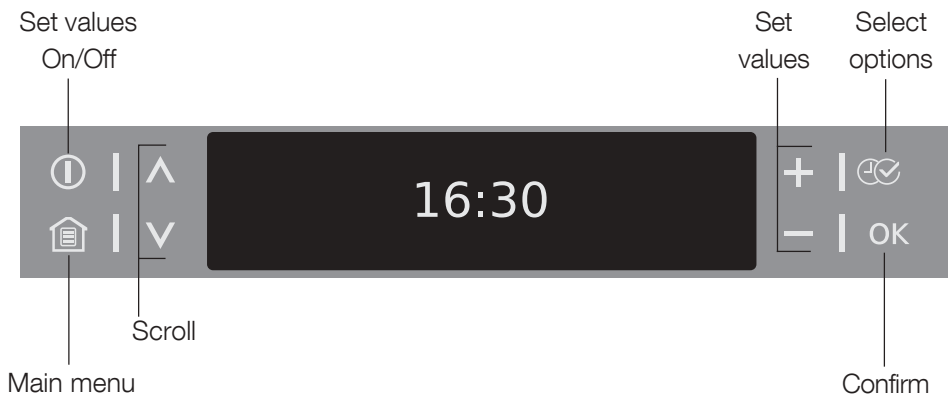


## Symbols

Various symbols will now be shown in the display depending on the selected function.

Symbol	Display (examples)	Function
Minute minder	2:30:00	The minute minder is active.
Time	10:00	Shows the set time.
<b>Duration</b>	1:00	Shows the time required for the cooking cycle.
<b>End Time</b>	14:05	Shows when the cooking cycle will finish.
Start	0:45	Shows when the cooking cycle started.
Temperature		Shows the temperature the oven has reached.
		Quick heat is active (reduced heating-up time).
Weight	1.5 kg	Possibilities: – Automatic weight system is active. – Weight can be changed.
<b>Heat+Hold</b>	80°C	<b>Heat+Hold</b> is activated.

Touch Control sensor fields



Sensor field	Function	Comment
^ , v	To move down and up in the menu.	When a function is active: <ul style="list-style-type: none"><li>• Press once: Change to the higher menu (function remains active), after 5 seconds move again into the active menu option</li><li>• Press twice: Up and down in the higher menu (function switches off).</li></ul>
🏠	To display main menu.	Functions set switch off (except for countdown timer).
OK	To confirm.	
ⓘ	To switch appliance on or off.	
✓	To select time functions, additional functions.	
+ , -	To set values (e.g. temperature, time, weight, degree of cooking).	<ul style="list-style-type: none"><li>• To activate value:<ul style="list-style-type: none"><li>– Press once: Present symbol flashes.</li><li>– Press twice: Value can be set.</li></ul></li><li>• To set values:<ul style="list-style-type: none"><li>– Press once: To set value in single steps.</li><li>– Hold down key: To set value in fast steps.</li></ul></li><li>• When setting a cook time or time the display can be re-set to zero if + and - are pressed at the same time.</li></ul>

## Before the First Use of the Oven

**i** If you would like to change one of these base settings at a later date, please refer to the chapter **Basic Settings**.

### Setting the language

1. When the appliance has been connected to the electrical supply, the following is shown in the display.
  - the company logo
  - the version of the software and the period of operation
  - the message "Language"
2. Using **—** or **+**, select the desired language.
3. Confirm selected language with **OK**.



From now on the texts in the display appear in the language set.

### Setting contrast and brightness

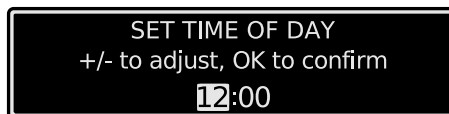
**i** After you have set the language, the messages "Set contrast" and "Set brightness" are displayed. The contrast and the brightness are set according to the language set (see section "Setting language").

### Setting the clock

After you have set the contrast and the brightness, the message "Set Time of Day" is displayed.

4. Using **—** or **+** set the hour of the current time.
5. Confirm with **OK**.
6. Using **—** or **+** set the minutes of the current time.
7. Confirm with **OK**.

The appliance is now ready to use.





**The time only has to be set if the appliance is disconnected from the power supply for a long time.**

## Initial cleaning

Clean the oven before using it for the first time.



**Important: Do not use caustic or abrasive cleaning agents! These can damage the oven surfaces.**



For the metal surfaces, use commercially available cleaning agents.



Remove all packaging, both inside and outside the oven, before using the oven.



The oven will work only if the time of day has been set.

Before using for the first time, the oven should be heated up without food.

During this time, an unpleasant odour may be emitted. This is absolutely normal. It is caused by manufacturing residues.



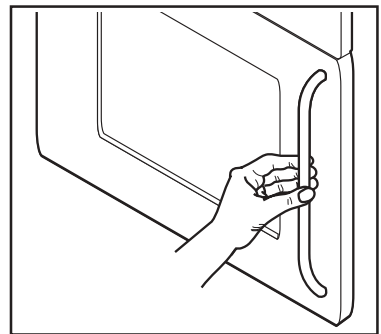
To do this, proceed as follows:

1. press ① to switch on the oven.
2. Select the "Conventional Cooking" function.
3. Set the temperature to 250°C.
4. Allow the oven to run **empty** for approximately 45 minutes.
5. Open a window for ventilation.

This procedure should be repeated with the "Fan Cooking" and "Dual Grill" function for approximately 5-10 minutes.

Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm soapy water.






















Before cooking for the first time, carefully wash the oven accessories.

















**To open the oven door, always hold the handle in the centre.**

# Using the Oven




## The menus in overview

Main menu		Sub-menu	
	Assisted Cooking		Pork/Veal
			Beef/Game/Lamb
			Poultry
			Fish
			Cake
			Pizza/Pie/Bread
			Casseroles/Gratins
			Convenience
			Specials
	Heating Functions		Light
			Fan Cooking
			Conventional Cooking
			Pizza Setting
			Turbo Grill
			Economy Grill
			Dual Grill
			Bottom Heat
			Slow Cook
	My Programmes		1-My Program
			2- My Program
			...
			Edit Programme Name

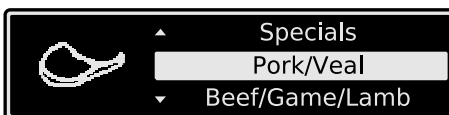
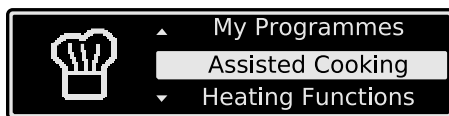
Main menu		Sub-menu	
	Basic Settings		Set Time of Day
			Time Indication
			Set+Go
			Heat+Hold
			Extra Time Menu
			Display Contrast
			Display Brightness
			Set Language
			Buzzer Volume
			Key Tones
			Alarm/Error Tones
			Service
			Factory Settings



## Operation of the menus


### Example



1. Switch the appliance on with .  
You will find yourself in the main menu.
2. With  or  select the desired main menu.
3. Use **OK** to move to the appropriated sub-menus.

The sub-menu selected is displayed.



 **At every point you can get back to the main menu with .**

 **At the end of most menus there is the menu option Back. You use this to go back to the higher menu.**

 **You can cancel a procedure by pressing . Then you will find yourself back in the main menu.**



## Heat indicator

### Heating up indicator

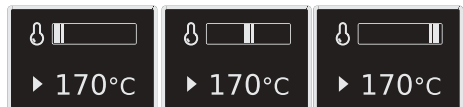
4. When an oven function has been **switched on** the bar that keeps getting longer indicates how far the oven has heated up.



### Fast heating indicator

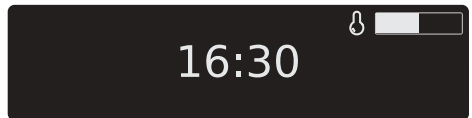
With some oven functions the heating up time is shortened by the automatic function Fast heating.

5. Until the set temperature is reached, a stiped bar goes from left to right in the heat indicator.



### Residual heat indicator

6. After **switching off** the oven, the residual heat is displayed to the degree.



### Displaying temperature to the degree

The temperature is displayed to the degree instead of the bar of the heating up indicator for 5 seconds during the heating up time.

7. Press + and — at the same time.












































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





































# The menu Assisted Cooking

## The Assisted Cooking in overview

The dishes in the Kitchen Assistant (except for Specials) are prepared with automatic systems.

The automatic systems offer the optimum settings (oven functions, temperature, cook time) for the respective dish.

	Category	Dish	
	Pork/Veal	Roast Pork 	Veal Knuckle 
		Loin of Pork 	Ossobuco 
		Pork Knuckle 	Stuffed Veal Breast 
		Pork Shoulder 	Meat Loaf 
		Roast Veal 	
	Beef/Game/Lamb	Top Side Beef 	Rabbit 
		Scandinavian Beef 	Mustard Rabbit 
		Roast Beef 	Wild Boar 
		Marinated Beef 	Roast Lamb 
		Loin of Game 	Lamb Joint, medium 
		Roast Game 	Leg of Lamb 
	Poultry	Chicken, whole 	Chicken Legs 
		Turkey, whole 	Coq au Vin 
		Duck, whole 	Roast Duck with orange 
		Goose, whole 	Stuffed Chicken 
		Boned Poultry 	
	Fish	Whole Fish 	Stuffed Calamari 
		Fillet of Fish 	Steamed Fish 
		Cod Fish 	Jansons Temptation 
		Fish in salt 	

	Category	Dish	
	Cake	Lemon Sponge Cake 	Ring Cake 
		Swedish Cake 	Savarin Cake 
		Biscuit 	Brownies 
		Cheese Cake 	Muffins 
		Fruit Cake 	Sweet Tart 
		Streusel Cake 	Carrot Cake 
		Rich Yeast Plait 	Almond Cake 
		Yeast Plait 	Fruit Tart 
	Pizza/Pie/Bread	Pizza 	Cheese Pastry 
		Onion Tart 	White Bread 
		Quiche Lorraine 	Farmer Bread 
		Goatscheese Flan 	Russian Cake 
		Cheese Flan 	
	Casseroles/Gratins	Lasagne 	Pasta Gratin 
		Cannelloni 	Chicory Gratin 
		Potato Gratin 	Casserole 
		Moussaka 	Cabbage Casserole 
	Convenience	Pizza, frozen	Bread/Rolls
		Pizza American, frozen	Bread/Rolls, frozen
		Pizza, chilled	Apple Strudel, frozen
		Pizza Snacks, frozen	Fillet of Fish, frozen
		French Fries	Chicken Wings
		Wedges/Croquettes	Lasagne/Cannelloni, frozen
		Hash Browns	
☆	Specials	Defrost	Preserving
		Drying Plate	Warming
		Keep Warm	

**You will find practical information on the various automatic systems, recipes and oven functions in the accompanying booklet.**

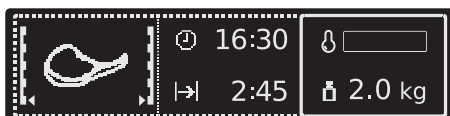
## Operation of the Assisted Cooking

### Assisted Cooking with Weight Automatic

The roasting time is automatically determined by inputting the weight.

Example

1. Using  $\wedge$  or  $\vee$  select the menu option Assisted Cooking, the desired category and the dish.
2. Confirm each one with .
3. Using  $\wedge$  or  $\vee$  select Weight Automatic.
4. Confirm with **OK**
5. Using  $+$  or  $-$  set the weight of the food. The setting changes in 0.1 kg steps.



The automatic programme is started. As soon as the automatic programme has finished, an audible signal sounds.

6. Press any key to switch off the signal.

**i** If the suggested weight is not changed within approx. 5 seconds, the programme starts automatically. The weight can be altered at any time.

**i** With all poultry programmes turn the food after 30 minutes. A reminder is displayed.

## Assisted Cooking with Recipe Automatic

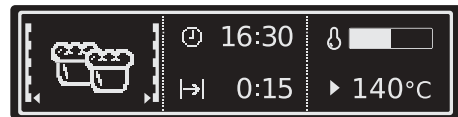
All settings are fixed and cannot be changed.

Example

1. Using  $\nabla$  or  $\blacktriangle$  select the menu option Assisted Cooking, the desired category and the dish.
2. Confirm each one with **OK**.
3. Using  $\nabla$  or  $\blacktriangle$  select Recipe Automatic.
4. Confirm with **OK**.

The automatic programme is started. As soon as the automatic programme has finished, an audible signal sounds.

5. Press any key to switch off the signal.



## Manual

With Manual the optimum settings (oven function and temperature) for the respective dish are taken, but you can change them.

This may be the case if you don't want to use the Meatprobe, you don't know the weight of your food or have your own recipe.

Example

1. Using  $\nabla$  or  $\blacktriangle$  select the menu option Assisted Cooking, the desired category and the dish.
2. Confirm each one with **OK**.
3. Using  $\nabla$  or  $\blacktriangle$  select Manual.
4. Confirm with **OK**.











You are now in the corresponding oven function and can carry out the setting you want (see section "Operating the oven functions").



## The Oven Functions menu


### The oven functions in overview

Using the oven functions you can set baking and roasting sessions to suit your requirements.

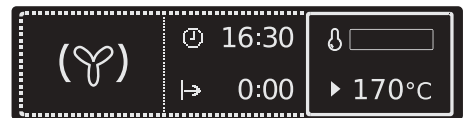
Oven function		Application	Heating element/fan
	<b>Light</b>	The oven light is on when a function is selected, the oven light function included.	
	<b>Fan Cooking</b>	For <b>baking</b> on <b>up to two oven levels</b> at the same time. Set the oven temperatures 20-40°C lower than when using Conventional.	rear wall heating element, fan, light
	<b>Conventional Cooking</b>	For <b>baking</b> and <b>roasting</b> on <b>one oven level</b> .	Top heat, bottom heat, light
	<b>Pizza Setting</b>	For baking on one oven level dishes that require <b>more intensive browning and a crispy base</b> . Set the oven temperatures 20-40 °C lower than when using Conventional.	Bottom heat, rear wall heating element, fan, light
	<b>Turbo Grill</b>	For <b>roasting</b> larger joints of meat or poultry on one level. The function is also suitable for <b>gratinating</b> and <b>browning</b> .  <b>When using the turbo grill, set a maximum temperature of 200°C.</b>	Grill, top heat, fan, light
	<b>Economy Grill</b>	For <b>grilling</b> flat foodstuffs placed in the <b>middle of the grill</b> and for <b>toasting</b> .	Grill, light
	<b>Dual Grill</b>	For <b>grilling</b> flat foodstuffs in <b>large quantities</b> and for <b>toasting</b> .	Grill, top heat, light
	<b>Bottom Heat</b>	For <b>baking</b> cakes with <b>crispy or crusty bases</b> .	Bottom heat, light
	<b>Slow Cook</b>	For preparing especially tender, succulent roasts.	Rear heating element, fan, light

## Operating the oven functions

### Example

1. Switch the appliance on with .
2. Using  $\nabla$  or  $\blacktriangle$  select the menu option oven function.
3. Confirm with **OK**.
4. Using  $\nabla$  or  $\blacktriangle$  select oven function Fan Cooking.
5. Confirm with **OK**.
6. Using  $+$  or  $-$  set the desired temperature.
7. Confirm with **OK** or wait 5 seconds.  
The oven starts to heat up.


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



### The oven is starting to heat up if:

- the symbol for the oven function is animated.
- the oven light is switched on.
- the corresponding heating element (e.g. fan) is switched on.



Besides the temperature other functions can be set using  (see section Additional functions).

# The menu My Programmes

## My Programmes in overview


Sub menu	Description
1- My Program 2- My Program ...	To save optimum settings for your own recipes.
Edit Programme Name	To rename stored programmes.



**You can store 20 programmes.**

### Operation of My Programmes

#### Storing a programme

1. Select oven function or Assisted Cooking with the desired settings.
2. During or after the oven function or the Assisted Cookingpress  key repeatedly until the "SAVE" window appears.
3. Confirm using the **OK** key. The next free memory position is displayed.
4. Confirm using the **OK** key.
5. You can now write the name of your programme. The first letter flashes.
6. Using **+** or **-** select the desired letter in alphabetical order.
7. Using **✓** or **∧** move the writing mark to the right or left.

The next letter flashes and can be changed, and so on.





8. Confirm with **OK** when you have written your programme name.  
Your programme is stored.

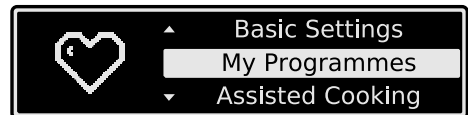


**i** **Memory positions that are already filled can be overwritten at any time. Instead of the suggested free memory position, with  $\vee$  or  $\wedge$  select the programme that you would like to overwrite.**

**i** **Programmes can be renamed at any time in the menu "Edit Programme Name".**

### Calling up a programme

1. Switch the appliance on with  $\textcircled{1}$ .
2. Using the arrow keys  $\vee$  or  $\wedge$  select the menu option My Programmes.
3. Confirm with **OK**.
4. Using the direction keys  $\vee$  or  $\wedge$  select the stored programme.
5. Confirm with **OK**.
















The stored programme with its settings starts.

**i** **If no programmes have been stored, a message appears to say how programmes are stored.**

# The menu Basic Settings

## The Basic Settings in overview

 You can change certain basic settings regardless of the task the oven is performing.

	Setting	Display	Description
	Set Time of Day	12:15	Set the current time on the clock.
	Time Indication	– On	Time is shown when appliance is switched off.
		– Off	Time is not shown when appliance is switched off, because display is switched off completely to save energy.
	Set+Go	– On	Set+Go function is shown in the Select Options window and can be activated.
		– Off	Set+Go function is not shown in the Select Options window.
	Heat+Hold	– On	Heat+Hold function is shown in the Select Options window and can be activated.
		– Off	Heat+Hold function is not shown in the Select Options window.
	Extra Time Menu	– On	Switch Extra Time function on/off.
		– Off	
	Display Contrast	1 ... 10	Adjust display contrast by degrees.
	Display Brightness	1 ... 10	Adjust display brightness by degrees.
	Set language	– English	Select and set language for display.
		– ....	
	Buzzer Volume	1 ... 10	Adjust volume of touch-tones and signals by degrees.
	Key Tones	– On	Touch-tones confirm each time a key is pressed by emitting a sound. Switch touch-tones on/off.
		– Off	
	Alarm/Error Tones	– On	Alarm tones sound if a step cannot be carried out.
		– Off	Switch alarm tones on/off.
	Service	ECAIA207 V03IA003 24	Shows the software version and configuration.
	Factory Settings		Reset all settings to factory settings (including My Programmes).



**Between 22:00 and 6:00 the display reduces its brightness when the appliance is switched off to save energy.**

## Operation of the Basic Settings

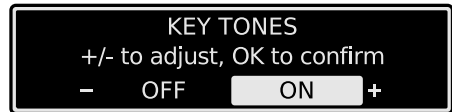
Example

1. Using  $\vee$  or  $\wedge$  select the menu option Basic Settings.
2. Confirm with **OK**.
3. Using  $\vee$  or  $\wedge$  go to the setting that you want to adjust.
4. Confirm with **OK**.

The value currently set appears in the display.








5. Using  $+$  or  $-$  select the desired value.
6. Confirm with **OK**.

The setting is changed.



## Additional functions

Your oven is equipped with the following additional functions:

- Minute Minder 
- Duration 
- End Time 
- Time Extension 
- Heat+Hold 
- Set+Go 
- Key Lock 
- Child Lock
- Automatic shut-off

## Minute Minder

To set a countdown. When it has counted down, an audible signal sounds.

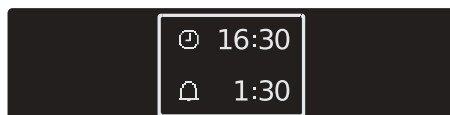
This function has no effect on the operation of the oven.

1. Press  key repeatedly until the "Minute Minder" window appears.

Using + or – key, set the desired countdown (max. 2 hours 30 minutes).




2. Confirm with **OK** or wait 5 seconds.  
The last menu option visited and the remaining time are displayed.



When the time has counted down to 10%, a short signal sounds.

When the time has elapsed, an acoustic signal sounds for 2 minutes and a message is displayed.

3. Press any key to stop the signal (except ).



**The Minute Minder remains active if you change to another function or the appliance is switched off.**


## Duration |→| or End Time →|

### Duration |→|

For setting how long the oven is to operate.

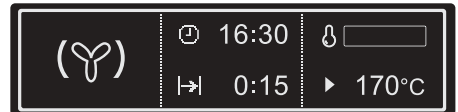
### End Time →|

For setting when the oven is to switch itself off again.

1. Select oven function.
2. Press  key repeatedly until the "Duration/End Time" window appears.
3. Using or key, set the desired cooking time + or - switch-off time (max. 23 hours 59 minutes).




4. Confirm with **OK** or wait 5 seconds. The settings of the selected oven function are displayed with the cooking time or switch-off time set.



When the time has elapsed, an acoustic signal sounds for 2 minutes and a message is displayed.

The oven switches itself off.

5. Press any key to stop the signal (except .



**Irrespective of the oven function set the fixed cook time remains. You can move between the oven functions. Condition: The oven function to which you move has no fixed cook time.**



## Using residual heat with the Duration $\rightarrow|$ and End Time $\rightarrow|$ clock functions

When the Duration  $\rightarrow|$  and End Time  $\rightarrow|$  clock functions are used, the oven switches the heating elements off, when 90% of the time set or calculated has elapsed. The residual heat present is used to continue the cooking process until the time set has elapsed (3 to 20 mins.).

### Duration $\rightarrow|$ and End Time $\rightarrow|$ combined



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

1. Select oven function.
2. Press  $\odot$  key repeatedly until the "Duration/End Time" window appears.
3. Using the Duration  $\rightarrow|$  function, set the time required for cooking the dish, e.g.: 1 hour.
4. Confirm with **OK**.
5. Using the End Time  $\rightarrow|$  function, set the time at which the dish is to be ready, e.g.: 14:05.
6. Confirm with **OK** or wait 5 seconds.
7. The selected oven function is displayed with the cooking time and switch-off time set for a few seconds.

A message is displayed when the programme starts.



Your oven is programmed  
and will start at 13:05.

## Extra Time

Allows the last oven function to continue after a certain time has elapsed.


Precondition:

- All oven functions with Duration or Weight Automatic.

The Extra Time can be switched on and off in the Basic Settings menu.

### To switch on Extra Time

Oven function is completed. Signal sounds and message appears.

1. Press any key.
2. Message for Extra Time appears for approx. 5 minutes.
3. Activate with  Extra Time.
4. Set period of the Extra Time using + or —.
5. Start Extra Time using **OK** or let it start automatically after 5 seconds.

The settings of the oven function are displayed with the new cook time.



**The rest of the procedure is the same as a normal oven function. The Extra Time can be set repeatedly.**

## Heat+Hold


The function Heat+Hold keeps your prepared dish warm for 30 minutes, after the baking or roasting has ended.

This is helpful, for example, when your guests are late.

Condition for Heat+Hold:

- Fixed temperatur is above 80°C

### To switch on Heat+Hold

1. Select oven function.
2. Press  key repeatedly until the "Heat+Hold" window appears.
3. Confirm with **OK**. The function Heat+Hold is now switched on.
4. As soon as the oven function is completed, a signal sounds and Heat+Hold starts.



The oven function runs at 80°C for 30 minutes.

As soon as the 30 minutes with Heat+Hold are over, the oven switches itself off.

**i** Irrespective of the oven function set Heat+Hold remains active. You can move between the oven functions.

**i** Heat+Hold can be activated or deactivated in the Basic Settings menu.



## Set+Go

The function Set+Go means you can set all settings for an oven function and then start it later.

Example application:


You prepare a dish in the morning and enter all necessary settings in the oven.

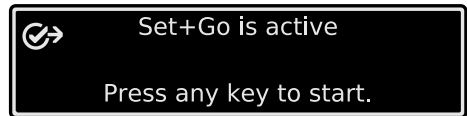
Your child comes home at lunchtime, puts the dish in the oven, presses any key and the oven starts with your settings.

Condition:


- Fixed switch-Duration


### To switch on Set+Go


1. Select oven function with desired settings.
2. Press  key repeatedly until the "Set+Go" window appears.
3. Confirm with **OK**. The function Set+Go is now switched on.



### To start Set+Go

1. Press any key (except ). Selected oven function starts.  
As soon as the oven function is completed, a signal sounds.
2. Press any key to switch off the signal.


 **While the selected oven function with is operating Set+Go, the Key Lock is active (see section Key Lock).**

 **Set+Go can be activated or deactivated in the Basic Settings menu.**

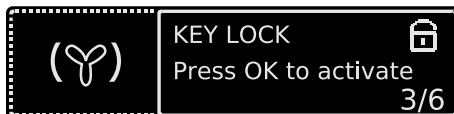
## Key Lock

The key lock protects all functions set from accidental changes.


### To switch on Key Lock


1. Select oven function.
2. Press  key repeatedly until the "Key Lock" window appears.
3. Confirm with **OK**.

The Key Lock is now activated.



### To switch off Key Lock

1. Press the  key.
2. Confirm with **OK**.



 **The Key Lock does not protect the appliance from being accidentally switched off. After the appliance is switched off, the Key Lock is automatically cancelled.**

## Child Lock for the oven

As soon as the Child Lock device is activated, the oven cannot be operated.



### Switching on the Child Lock

No Oven Function must be selected.

1. Press  and  keys at the same time until a message appears in the display.

The key lock Child Lock is in operation.

### Switching off the Child Lock

1. Press  and  keys at the same time until a message appears in the display.

The Child Lock is now deactivated and the oven is again ready for use.

## Oven automatic shut-off



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

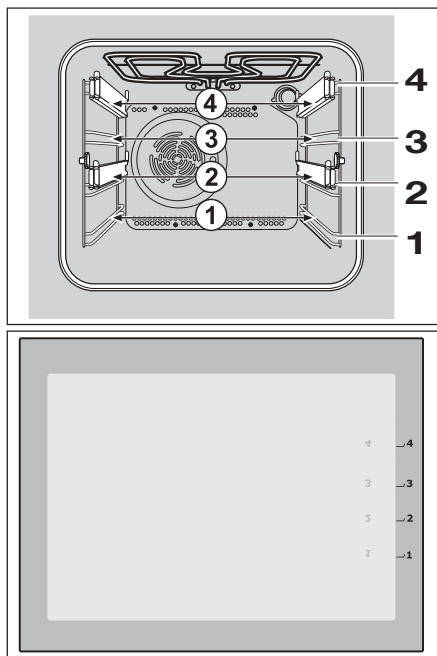
**The oven switches off at an oven temperature of:**

30 - 115°C	after	12.5 hours
120 - 195°C	after	8.5 hours
200 - 245°C	after	5.5 hours
250°C	after	3 hours

## Switching on again after automatic shut-off

Press the button **OK**.

- i** The oven has four shelf levels. The shelf positions are counted from the bottom of the oven as shown in the diagram.



### Inside of door

On the inside of the oven door you will find the numbers of the different oven shelves.

### Telescopic shelf supports



**Important: Telescopic shelf supports and other accessories get very hot! Use oven gloves or similar!**

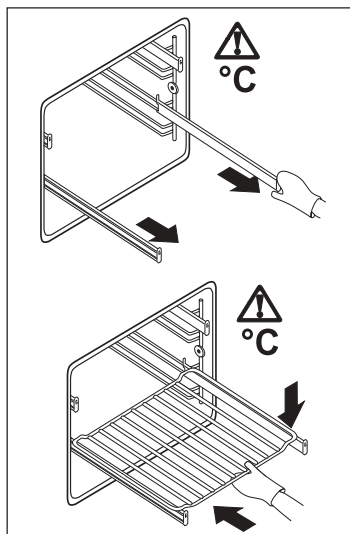
The oven has four shelf levels. The shelf positions are counted from the bottom of the oven as shown in the diagram.

Shelf levels 2 and 4 are fitted with telescopic shelf supports, to allow an easier operation when inserting or removing the shelves.

Pull the right and left hand telescopic shelf supports completely out.

Place the shelf or the grill pan on the telescopic shelf supports, then gently push them all inside the oven (see diagram).

**Do not attempt to close the oven door if the telescopic shelf supports are not completely inside the oven. This could damage the door enamel and glass.**



## Hints and Tips



**Always keep the oven door closed while cooking.**

This oven is equipped with an exclusive cooking system that creates a natural air stream and keeps the cooking vapours circulating.

Food is therefore cooked in a constantly moist atmosphere, which cooks the food so that it is tender inside and crispy outside. The cooking times and the energy consumption are reduced to a minimum. Steam is created during cooking, which can escape when the door is opened.

This is normal.

**When opening the oven door during or at the end of cooking, be careful of the stream of hot air, which comes out of the oven.**



When food is heated, steam is created, like in a kettle. When the steam comes into contact with the glass in the oven door, it condenses and creates water droplets.

**To reduce condensation, always preheat the empty oven for 10 minutes.**

We recommend you wipe the water droplets away after every cooking process.



**Caution!**

**Do not line the oven with aluminium foil and do not place a roasting pan or baking tray on the floor, as otherwise the oven enamel will be damaged by the heat build-up.**

## Cleaning and Maintenance



**Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply.**

**This appliance cannot be cleaned with steam or with a steam cleaning machine.**

**The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.**

**Important:** Before carrying out any cleaning operation, the appliance must be disconnected from the power supply.

To ensure a long life for your appliance, it is necessary to perform the following cleaning operations regularly:

- Only perform when the oven has cooled down.
- Clean the enamelled parts with soapy water.
- Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.
- Dry the stainless steel parts and glass with a soft cloth.
- If there are stubborn stains, use commercially available for stainless steel or warm vinegar.

The oven's enamel is extremely durable and highly impermeable. The action of hot fruit acids (from lemons, plums or similar) can however leave permanent, dull, rough marks on the surface of the enamel. However such marks in the brightly polished surface of the enamel does not affect the operation of the oven. Clean the oven thoroughly after every use. This is the easiest way to clean dirt off. It prevents dirt being burnt on.

## Cleaning the oven door

These instructions refer to the oven door as supplied by the manufacturer.

**i** If the oven door has been reversed on your request or due to the requirements of the installation, the use of right/left must also be transferred to the other side.

We recommend you remove both inner door panes before cleaning.

Please follow the instructions below.

**Fig. 1:** With the right hand hold the perforated aluminium plate **A** in position and with the left hand remove the retainer **B** of the inner pane. Then to unlock the retainer, press it to the right and then pull it upwards.

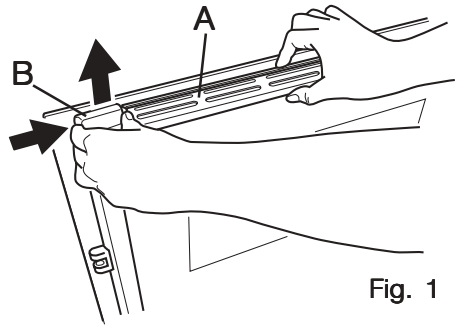


Fig. 1

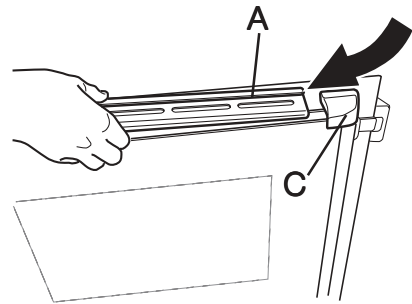


Fig. 2

**Fig. 2:** Pull the perforated aluminium plate **A** out of the retainer **C**.

**Fig. 3:** With the left hand hold the inner pane **D** in position and pull out the retainer **C**.

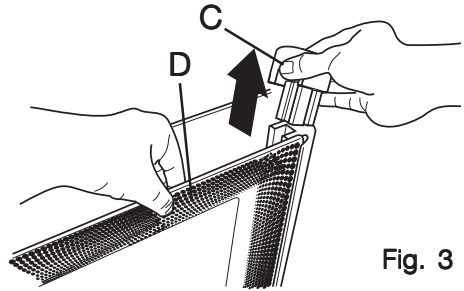


Fig. 3

**!** Hold onto the pane **D** tightly, so that it does not tilt and fall out.

**Fig. 4:** Then take hold of the inner pane **D** securely with both hands and push it out upwards.

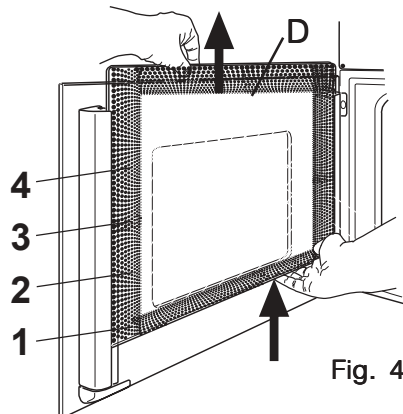


Fig. 4

**Fig. 25:** Then take hold of the second inner pane **E** securely with both hands and push it out upwards.

Once the inner panes have been removed, clean the door and the panes. Clean the glass panes with warm water only. Do not use rough cloths, scouring pads, steel wool, acids or abrasive products, so that the surfaces of the glass panes and the door are not damaged.

After cleaning, re-insert the inner panes.

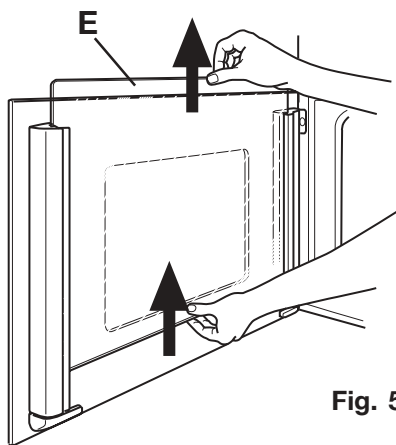
**i** The inner pane **E** (without side decors) must be positioned so that the small printed circle on the upper lefthand side is visible when the door is closed.

**i** The inner pane **D** (with side decors and numbers of the shelf levels) must be positioned in a way that the shelf levels numbers are correctly displayed when watching the oven door from the front side.

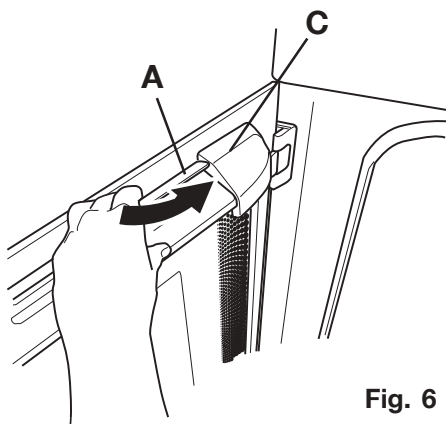
After reinserting the inner panes, adjust the retainer **C**, then:

**Fig. 6:** insert the right end of the perforated aluminium plate "A" into the recess in the retainer **C**.

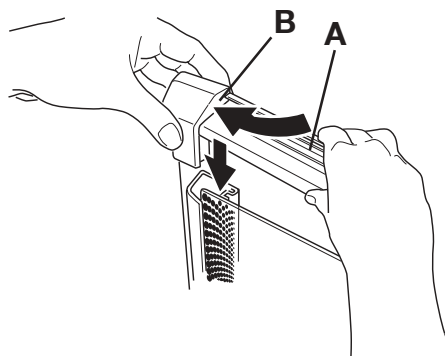
**Fig. 7:** Then insert the left end of the perforated aluminium plate **A** into the recess in the retainer **B**. Insert the retainer **B** at this point and check that everything is securely fastened and firm.



**Fig. 5**



**Fig. 6**



**Fig. 7**



## Appliances in stainless steel or aluminium

We recommend you only clean the oven door with a wet sponge and then dry it afterwards with a soft cloth. Never use scourers, acids or harsh abrasives, as these can damage the surface. Clean the panel with the same care.



**DO NOT** clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.

If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Repair agent who will be pleased to advise further.



If necessary, it is possible to reverse the oven door. This operation should be carried out by authorized personnel **ONLY**.

This will be a chargeable visit.

Customers are recommended not to carry out this operation themselves.

## Oven Shelves and Shelf Supports

**Clean the oven shelf support before proceeding to the catalytic cleaning of the oven.**

To clean the oven shelves and the shelf supports, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

## The Oven door gasket

The correct operation of the oven is ensured by a gasket placed round the edge of the oven cavity.

- Periodically **check** the condition of this gasket. If necessary, clean it without using abrasive cleaning products.
- If the gasket shows to be **damaged**, call you local Service Centre. Do not use the oven until it has been repaired.

## Shelf Supports and Catalytic Panels

The shelf supports and the catalytic panels can be removed for easy cleaning.



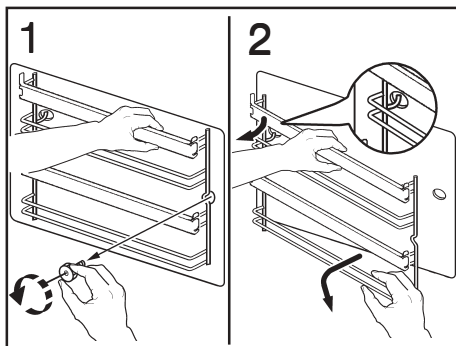
**Make sure that the appliance is completely cooled before carrying out this operation.**

Proceed as follows:

- 1) remove the front screw while keeping the shelf support and the catalytic panel in position with the other hand (see diagram step 1);
- 2) keep the shelf support and the catalytic panel in position and lift them with a hand while disengaging the rear hook. Take off the shelf support and the catalytic panel (see diagram step 2);

- 3) once the cleaning is carried out, fit the shelf support and the catalytic panel together and mount them following the procedure in reverse.

Please, ensure the retaining nuts are secure when refitting the shelf support and the catalytic panel. To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.



## Care of Catalytic Liners

Catalytic liners (except for the oven base) destroy splashes of food and fats when the oven temperature is raised to around 220°C. To aid this process it is a good idea to run the oven for an hour or two per week, without food, to ensure continued good performance from the catalytic liners.



### Hints and Tips

- Manual cleaning of the catalytic liner is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners and any other abrasives are used.
- Slight discolouration and polishing of the catalytic surface may occur in time. This does not affect the catalytic properties in any way.

- Follow the recommendations in "Cooking to reduce soilage".

### Cooking to reduce soilage

Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.

Use minimal, if any, extra oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage. It is NOT necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive

splattering during cooking, even at normal temperatures, as well as causing condensation.

Covering joints during cooking will also prevent splashing onto the interior surfaces; removing the covering for the last 20-30 minutes will allow extra browning, if required. Some large joints and turkeys especially benefit from this method of cooking, allowing the joint to cook through before the outside is overbrowned.

**Do use** the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the catalytic liner.

## Cleaning the hinged grill

This model has been fitted with a hinged grill element to make the roof of the oven especially easy to clean.

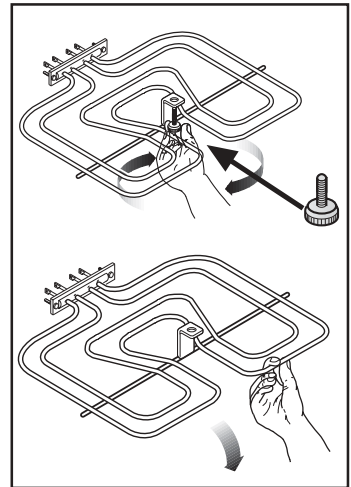


**Before proceeding ensure the oven is cool and disconnected from the electricity supply.**

1. Undo the screw fastening the grill element. When carrying out this operation for the first time, we recommend using a screwdriver.
2. Then gently pull the grill downwards to allow access to the oven roof.
3. Clean the oven roof with a suitable cleaner and wipe dry before returning the hinged grill element to its original position.
4. Carefully push the grill element up into its original position and re-tighten the retaining nut.



**Ensure the retaining nut on the grill element is properly tightened so that it does not fall down when in use.**




## Replacing the Oven Light

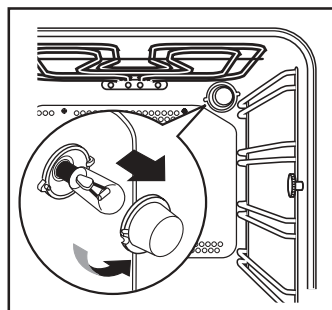
If the oven bulb needs replacing, the new bulb must have the following specifications:

- Electric power: 25 W,
- Voltage: 230 V (50 Hz),
- Resistant to temperatures of 300 °C,
- Connection type: E14.

These bulbs can be purchased from your local Service Force Centre.

 To replace the faulty bulb:

1. **Ensure the oven is disconnected from the power supply.**
2. Turn the glass cover anti-clockwise.
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover.
5. Reconnect to the electrical supply.



## The Grease Filter

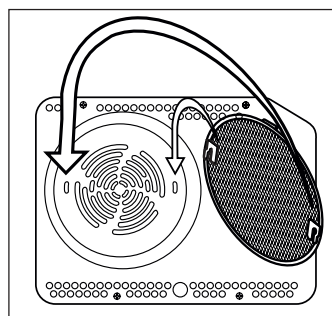


**Make sure that the power supply is switched off before this action is performed.**

When roasting, the special grease filter must be inserted to minimise the contamination of the fan wheel in the back wall of the oven. When the roasting process is completed, the grease filter is to be removed as follows and thoroughly cleaned.

Press the filter spring upwards and remove the filter.



**Important!** The filter must be taken out when baking.



## Something not Working

If the oven is not working correctly, please carry out the following checks, before contacting your local customer care department.

**IMPORTANT:** If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

PROBLEM	SOLUTION
<p>■ The oven is not heating up.</p>	<p>◆ Touch key ①, then select a cooking function. <i>or</i></p> <p>◆ Has the fuse in the domestic electrical installation been tripped? <i>or</i></p> <p>◆ Check whether the appliance is correctly connected and the socket switch or the mains supply to the oven is ON. <i>or</i></p> <p>◆ The "Demo" function has been accidentally activated. To deactivate it proceed as follows:</p> <ol style="list-style-type: none"> <li>1. In the Off position press key ① for about 5 seconds. The oven turns to stand by and off again. A sound signal will be emitted.</li> <li>2. Within 5 seconds press at the same time the keys  and  keys and hold them pressed until a sound signal will be emitted. If the "Demo" word disappears at the next switch then operation is successful.</li> </ol>
<p>■ The oven light does not come on.</p>	<p>◆ Select a cooking function. <i>or</i></p> <p>◆ Buy a new oven light bulb; if necessary, order from the Electrolux Service Centre and install according to the instructions in this user manual.</p>
<p>■ Steam and condensation settle on the food and in the oven cavity.</p>	<p>◆ When the cooking process is completed, do not leave the dishes standing in the oven for longer than 15-20 minutes.</p>
<p>■ A fault code (letter F followed by digits) appears in the clock display.</p>	<p>◆ Switch the appliance off and on again via the house fuse or the safety switch in the fuse box. If it is displayed again, please take note of the fault code and contact the nearest customer care department.</p>

# Technical Data

## Heating element ratings

Bottom Heat	1000 W
Coventional cooking (Top+Bottom)	1800 W
Economy Grill	1650 W
Dual Grill	2450 W
Fan Cooking	2000 W
Pizza Setting	2075 W
Turbo Grill	2475 W
Slow Cook	2025 W
Defrost	25 W
Drying	2025 W
Keep Warm	1800 W
Preserving	1000 W
Plate Warming	2025 W
Oven Light	25 W
Hot Air Fan Motor	25 W
Cooling Fan Motor	25 W
<b>Total rating</b>	<b>2500 W</b>
Operating voltage (50 Hz)	230 V

## Dimensions of the recess

Height	under top: 593 mm
	in column: 580 mm
Width	560 mm
Depth	550 mm

## Oven

Height	335 mm
Width	395 mm
Depth	400 mm
Oven capacity	53 l
Oven thermostat	30°C - 250°C

# Instructions for the Installer


## Electrical Requirements

Any permanent electrical installation must comply with the latest I.E.E. Regulations and local Electricity Board regulations. For your own safety this should be undertaken by a qualified electrician, e.g. your local Electricity Board, or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

## Electrical Connection

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

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

Letter L	-	Live terminal
Letter N	-	Neutral terminal
 or E	-	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.

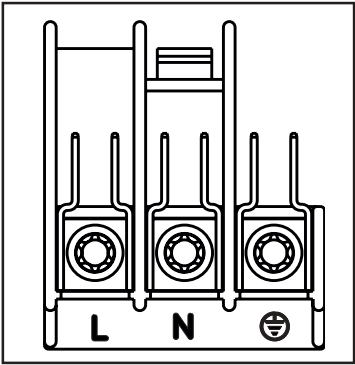
It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

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 60°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 disclaims any responsibility should these safety measures not be carried out.**



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>• Oven Control Circuit</li></ul>	2.5 mm <sup>2</sup>	PVC/PVC twin and earth	15 A min. 20 A max.

For Europe use only

Min. size Cable/flex	Cable / flex type	Fuse
1.5 mm <sup>2</sup>	H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F	13 A



## Building In

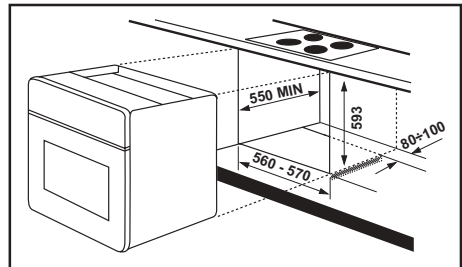
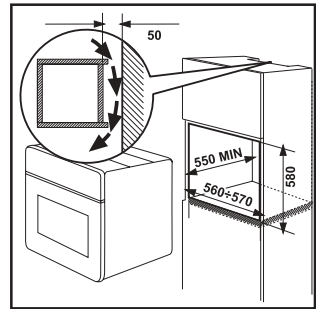
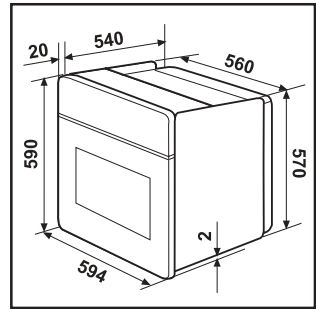
Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown.

## Building In

The surround or cabinet into which the oven will be built must comply with these specifications:

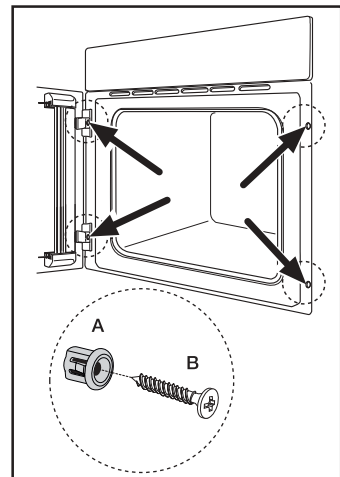
- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60°C above ambient;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

Dimensions of the oven and recess required are given in the relevant diagrams.



## Securing The Oven To The Cabinet

1. Fit the oven into the cabinet recess.
2. Open the oven door.
3. Secure the oven to the kitchen cabinet with the four distance holders **A** which fit the holes in the oven frame and then fit the four wood screws **B**.



## Guarantee/Customer Service

### 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.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

#### Exclusions

- 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 manufacturer that are not marketed by Electrolux

### Service and Spare Parts

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning 0870 5 929 929

Your telephone call will be automatically routed to the Service Force Centre covering your postcode 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)

Before calling out an engineer, please ensure you have read the details under the heading "Something not working" When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and postcode.
2. Your telephone number.
3. Clear 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 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 Major Appliances

Addington Way

Luton

Bedfordshire, LU4 9QQ

Tel: 08705 950 950 (\*)

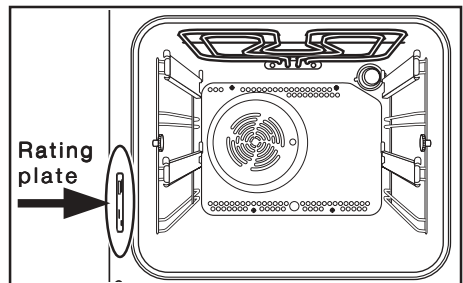
(\*) Calls may be recorded for training purposes

## Service and spare parts

If after the checks listed in the chapter "Something not working", the appliance still does not work correctly, contact your local Service Centre, specifying the type of malfunctioning, the appliance model (**Mod.**), the product number (**Prod. No.**) and the serial number (**Ser. No.**) marked on the rating plate. This plate is placed on the front external edge of the oven cavity.

Original spare parts, certified by the product manufacturer and carrying this symbol, are only available at our Service Centre and authorized spare parts shops.

 **Electrolux**  
Distriparts



## European Guarantee

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

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

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

## www.electrolux.com

		
Albania	+35 5 4 261 450	Rr. Pjeter Bogdani Nr. 7 Tirane
Belgique/België/Belgien	+32 2 363 04 44	Bergensesteenweg 719, 1502 Lembeek
Česká republika	+420 2 61 12 61 12	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Sjællandsgade 2, 7000 Fredericia
Deutschland	+49 180 32 26 622	Muggenhofer Str. 135, 90429 Nürnberg
Eesti	+37 2 66 50 030	Pärnu mnt. 153, 11624 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid
France	www.electrolux.fr	
Great Britain	+44 8705 929 929	Addington Way, Luton, Bedfordshire LU4 9QQ
Hellas	+30 23 10 56 19 70	4, Limnou Str., 54627 Thessaloniki
Hrvatska	+385 1 63 23 338	Slavonska avenija 3, 10000 Zagreb
Ireland	+353 1 40 90 753	Long Mile Road Dublin 12
Italia	+39 (0) 434 558500	C.so Lino Zanussi, 26 - 33080 Porcia (PN)
Latvija	+37 17 84 59 34	Kr. Barona iela 130/2, LV-1012, Riga
Lietuva	+370 5 2780609	Ozo 10A, LT 08200 Vilnius
Luxembourg	+352 42 431 301	Rue de Bitbourg, 7, L-1273 Hamm
Magyarország	+36 1 252 1773	H-1142 Budapest XIV, Erzsébet királyné útja 87
Nederland	+31 17 24 68 300	Vennootsweg 1, 2404 CG - Alphen aan den Rijn
Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
Österreich	+43 18 66 400	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, Warszawa
Portugal	+35 12 14 40 39 39	Quinta da Fonte - Edifício Gonçalves Zarco - Q 35 -2774-518 Paço de Arcos
Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz - Suisse - Svizzera	+41 62 88 99 111	Industriestrasse 10, CH-5506 Mägenwil
Slovenija	+38 61 24 25 731	Gerbičeva ulica 98, 1000 Ljubljana
Slovensko	+421 2 43 33 43 22	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Seberínho 1, 821 03 Bratislava
Suomi	www.electrolux.fi	
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabası caddesi no : 35 Taksim İstanbul
Россия	+7 495 937 7837	129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик"

-	ES	DA	DE	EL	EN	FR	IT	NL	PT	SV	FI
1	Fabricante	Mærke	Hersteller	Προμηθευτής	Manufacturer	Fabrizant	Costruttore	Fabrikant	Fabricante	Leveratör	Tavarantoimittaja
2	Modelo	Model	Modell	Μοντέλο	Model	Modèle	Modello	Model	Modelo	Modell	Malli
3	Clase de eficiencia energética	Relativt energiforbrug	Energieeffizienzkategorie	Τάξη ενεργειακής απόδοσης	Energy efficiency class	Classement selon efficacité énergétique	Classe di efficienza energetica	Energie-efficiëntieklassen	Classe de eficiência energética	Energiteffektivitetsklass	Energiestohok-luokkia
4	Calentamiento convencional	* Traditionel opvarmning	* Konventionelle Beheizung	* Συμβατική θέρμανση	* Conventional heating	* Classique chauffage	* Convenzione naturale	* Conventioneel verwarmen	* Convencional aquecimento	* Konventionell värmning	* Yhtälämpö lämmitys
5	+ Convección forzada	+ Värmult	+ Um-Heißluft	+ Με εκκωλύρα θερμότητας	+ Forced air convection	+ Convection forcée	+ Convezione forzata	+ Geïforceerd luchtverwarming	+ Convecção forçada de ar	+ Värmung med varmluft	+ Kiertolima lämmitys
							Consumo de energía Función de calentamiento	Energieverbrauch Verheitzungs-funktion:	Consumo de energia Função de aquecimento:	Energibrukning Värmsningsfunktion:	Energian-kulutus Kuumennusta per
6	Calentamiento convencional	* Traditionel opvarmning	* Konventionelle Beheizung	* Συμβατική θέρμανση	* Conventional heating	* Classique chauffage	* Convenzione naturale	* Conventioneel verwarmen	* Convencional aquecimento	* Konventionell värmning	* Yhtälämpö lämmitys
7	+ Convección forzada	+ Värmult	+ Um-Heißluft	+ Με εκκωλύρα θερμότητας	+ Forced air convection	+ Convection forcée	+ Convezione forzata	+ Geïforceerd luchtverwarming	+ Convecção forçada de ar	+ Värmung med varmluft	+ Kiertolima lämmitys
8	Vapor	Damp	Dampf	Aτμός	Steam	Vapeur	Vapore	Sloom	Vapor	Anga	Höyry
9	Volumen neto (litros)	Netto-volumen (liter)	Netto-volumen (Liter)	Όγκος καθαρού νερού (λίτρα)	Usable volume (litres)	Volume utile (litrre)	Volume utile (litri)	Netto volume (litro)	Volume útil Litros	Användbar volym (liter)	Käyttökattilavu-s (litraa)
• • • • • • • •	Type: <ul style="list-style-type: none"><li>Pequeno</li><li>Medio</li><li>Grande</li></ul>	Type: <ul style="list-style-type: none"><li>Lille</li><li>Mellemstør</li><li>Tilsted</li></ul>	Type: <ul style="list-style-type: none"><li>Klein</li><li>Mittel</li><li>Groß</li></ul>	Type: <ul style="list-style-type: none"><li>Ίσχυρός</li><li>Μικρός</li><li>Μεσαίους</li><li>Μεγάλος</li></ul>	Size: <ul style="list-style-type: none"><li>Small</li><li>Medium</li><li>Large</li></ul>	Type: <ul style="list-style-type: none"><li>Faible volume</li><li>Volume moyen</li><li>Grand volume</li></ul>	Type: <ul style="list-style-type: none"><li>Piccolo</li><li>Media/groot</li><li>Grande</li></ul>	Type: <ul style="list-style-type: none"><li>Klein</li><li>Middelgroot</li><li>Groot</li></ul>	Type: <ul style="list-style-type: none"><li>pequeno</li><li>medio</li><li>grande</li></ul>	Storlek: <ul style="list-style-type: none"><li>Liten</li><li>Medelstor</li><li>Stor</li></ul>	Koko: <ul style="list-style-type: none"><li>Pieni</li><li>Keskikokoinen</li><li>Suur</li></ul>
							Tiempo de cocción en carga normal:	Bereidings-tijd bij stand-daarding:	Tempo de cozedura da carga-padrão:	Tillaggningstid för mat i stan-dardlast:	Paiskoka-aika kuukiuomalla:
10	Calentamiento convencional	* Traditionel opvarmning	* Konventionelle Beheizung	* Συμβατική θέρμανση	* Conventional heating	* Classique chauffage	* Convenzione naturale	* Conventioneel verwarmen	* Convencional aquecimento	* Konventionell värmning	* Yhtälämpö lämmitys
11	+ Convección forzada	+ Värmult	+ Um-Heißluft	+ Με εκκωλύρα θερμότητας	+ Forced air convection	+ Convection forcée	+ Convezione forzata	+ Geïforceerd luchtverwarming	+ Convecção forçada de ar	+ Värmung med varmluft	+ Kiertolima lämmitys
12	Superficie de la placa de cocina de mayor tamaño	Arealet af den største bageplade	Größe des größten Backblechs	Η μεγαλύτερη επιφάνεια ψησίματος στο φούνο (από το μέγεθος)	The area of the largest baking sheet	Aire de la surface de la plus grande plaque pour pâtisseries	Superficie del piano di cottura più grande	Oppervakte van de grootste bakplaat	Área da superfície da maior placa de pastaria	Ytan för den största bäckplaten	Suurinman leivinpinnall al
13	Ruido dB(A) re 1 pW	Lydeffekt-niveau dB(A) (Std.)	Geräusch dB(A) re 1 pW	Σηρότης dB(A) ανα 1 pW	Noise dB(A) re 1 pW	Bruit dB(A) re 1 pW	Rumore dB(A) re 1 pW	Geluidsnivea u dB(A) re 1 pW	Nível do ruído dB(A) re 1 pW	Bullelnivå dB(A)	Äänin dB(A) re 1 pW
<b>● Más eficiente</b> Less efficient Menos efficiente Atis consumi							<b>■ ■ ■ 12 l</b> « Volumen neto/Volumen d'ús/Airvänder/voly m/Käytölaitaus / Netto Volume/Volume util » < 35 l				
<b>■ ■ ■ 35 l</b> « Volumen neto/Volumen d'ús/Airvänder/voly m/Käytölaitaus / Netto Volume/Volume util » < 65 l							<b>■ ■ ■ 65 l</b> « Volumen neto/Volumen d'ús/Airvänder/voly m/Käytölaitaus / Netto Volume/Volume util » > 65 l				
<b>▲ ▲ ▲</b> « Volumen neto/Volumen d'ús/Airvänder/voly m/Käytölaitaus / Netto Volume/Volume util » > 120 l							> 120 l				

Basni consumo Efficient Better Verbrauch Menos eficiente Atis consumi

Lyfkorbrukning Laid korbrukning Lyfkorbrukning Lyfkorbrukning

Vogon kulutus Efficace Plus efficace Plus efficace Plus efficace

Economie Economie Economie Economie

A B C D E F G

2002/40/EC



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