



Thinking of you
Electrolux



EVY9741AA

EN STEAM OVEN

USER MANUAL



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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety



WARNING!

Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Only use the core temperature sensor recommended for this appliance.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection



WARNING!

Risk of fire and electrical shock.

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

2.2 Use



WARNING!

Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put overware or other objects in the appliance directly on the bottom.
 - do not put aluminium foil directly on the bottom of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.

- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Steam Cooking



WARNING!

Risk of burns and damage to the appliance.

- Do not open the appliance door during steam cooking. Steam can release.

2.3 Care and Cleaning



WARNING!

Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.4 Internal light

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



WARNING!

Risk of electrical shock.

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

2.5 Disposal

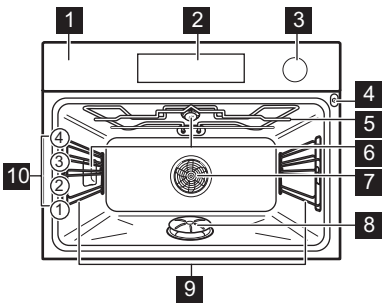


WARNING!

Risk of injury or suffocation.

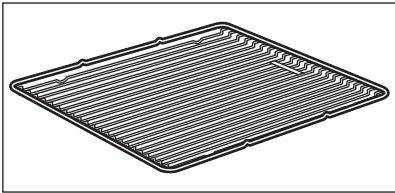
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION



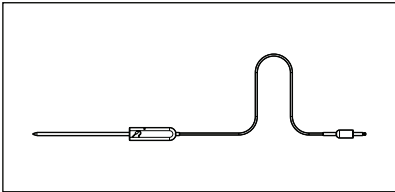
- 1 Control panel
- 2 Electronic programmer
- 3 Water drawer
- 4 Socket for the core temperature sensor
- 5 Grill and heating element
- 6 Oven lamp
- 7 Fan and heating element
- 8 Steam generator with cover
- 9 Shelf support, removable
- 10 Shelf positions

3.1 Accessories



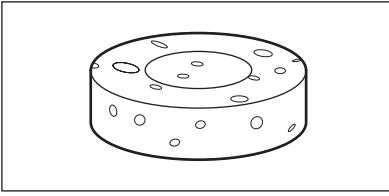
Wire shelf

For cookware, cake tins, roasts.



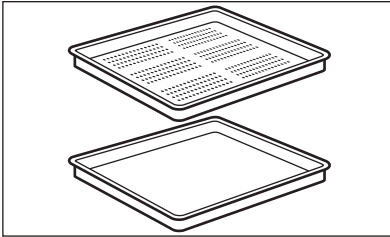
Core temperature sensor

To measure how far the food is cooked.



Sponge

For absorbing the remaining water from the steam generator.



Steam set

One unperforated and one perforated food container.

The steam set drains the condensing water away from the food during steam cooking. Use it to prepare food that should not be in the water during the cooking (e.g. vegetables, pieces of fish, chicken breast). The set is not suitable for food that needs to soak in the water (e.g. rice, polenta, pasta).

4. BEFORE FIRST USE



WARNING!

Refer to the Safety chapters.



If the heating element hangs down, push it to the top of the appliance above the supports which are on the inner walls of the appliance.

4.1 Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.



Refer to chapter "Care and Cleaning".






4.2 Setting and changing the time

After the first connection to the mains, all symbols in the display are on for some

seconds. For the subsequent few seconds the display shows the software version.



After the software version goes off, the display shows h and 12:00.

Setting the time of day:

1. Touch  or  to set the hours.
2. Touch **OK**.
3. Touch  or  to set the minutes.
4. Touch **OK** or .

The Temperature / Time display shows the new time.

Changing the time of day











You can change the time of day only when the appliance is off. Touch .  flashes in the display. To set the new time of day, use the above procedure.

5. CONTROL PANEL

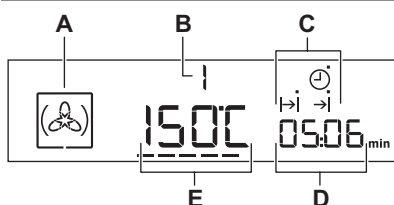
5.1 Electronic programmer



Use the sensor fields to operate the appliance.

Sensor Field	Function	Description
1		ON/OFF To activate and deactivate the appliance.
2		OPTIONS To set an oven function, an automatic programme or a cleaning function.
3		OVEN LIGHT To activate or deactivate the oven lamp.
4		TEMPERATURE / FAST HEAT UP To set and examine the cavity temperature or the core temperature sensor temperature. If you press it and hold for three seconds, it turns the Fast heat up function ON and OFF.
5		MY FAVOURITE PROGRAMME To store your favourite programme. Use it to access your favourite programme directly, also when the appliance is off.
6	-	DISPLAY Shows the current settings of the appliance.
7		UP To move up in the menu.
8		DOWN To move down in the menu.
9		CLOCK To set the clock functions.
10		MINUTE MINDER To set the Minute Minder.
11		OK To confirm the selection or setting. To move down in the menu.

5.2 Display



- A)** Oven function symbol
- B)** Number of the oven function / programme
- C)** Indicators for the clock functions (refer to the table "Clock functions")
- D)** Clock / residual heat display (also Minute Minder and Time of Day)
- E)** Temperature / time display

5.3 Other indicators in the display

Symbols	Name	Description
	Automatic programme	You can choose an automatic programme.
	My favourite programme	The favourite programme operates.
kg / g	kg / g	An automatic programme with a weight input operates.
h / min	h / min	A clock function operates.
---	Heat-up / residual heat indicator	Shows the temperature level in the appliance.
	Temperature / fast heat up	The function operates.
	Temperature	You can see or change the temperature.
	Core temperature sensor	The core temperature sensor is in the core temperature sensor socket.
	Minute minder	The minute minder function operates.

5.4 Heat up indicator

If you activate an oven function, the bars --- come on in the display. The bars

show that the temperature in the appliance increases or decreases. When the appliance is at the set temperature, the bars go off the display.

6. DAILY USE



WARNING!















Refer to the Safety chapters.


To operate the appliance you can use:

- **The manual mode** - to set a heating function, the temperature and the cooking time manually.




- **automatic programmes** - to prepare a dish when you do not have knowledge or experience in cooking.

6.1 Oven functions

Oven function			Application
1		Full Steam	For vegetables, fish, potatoes, rice, pasta or special side dishes.
2		Half Steam + Heat	For dishes with a high moisture content and for poaching fish, custard royale and terrines.
3		Quarter Steam + Heat	To bake bread, roast large pieces of meat or to warm up chilled and frozen meals.
4		ECO Steam	To optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent oven function.
5		Moist Fan Baking	For energy-saving baking and cooking of mainly dry bakery items as well as for baking in tins on one shelf position.
6		Slow Cook	To prepare very lean and tender roasted food.
7		Bottom Heat	To bake cakes with crispy bottoms and to preserve food.
8		Defrost	To defrost frozen food.
9		Keep Warm	To keep cooked food warm.
10		Grilling	To grill flat food in the middle of the shelf. To make toast.
11		Fast Grilling	To grill flat food in large quantities. To make toast.
12		Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.
13		Conventional Cooking	To bake and roast food on one shelf position.
14		Pizza Setting	To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking.

Oven function		Application
15		True Fan Cooking
		To bake maximum on 2 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.



6.2 Setting the oven function

1. Activate the appliance with . The display shows the set temperature, the symbol and the number of the oven function.
2. Touch  or  to set an oven function.
3. Touch **OK** or the appliance starts automatically after five seconds.







If you activate the appliance and do not set an oven function or programme, the appliance deactivates automatically after 20 seconds.

6.3 Changing the temperature

Touch  /  to change the temperature in steps of 5 °C. When the appliance is at the set temperature, an acoustic signal sounds three times and the Heat up indicator goes out.

6.4 Checking the temperature

You can see the temperature in the appliance when the function or programme operates.

1. Touch . The Temperature / Time display shows the temperature in the appliance. If you want to change the oven temperature, touch  one more time and use  or .
2. Touch **OK** to go back to the set temperature or the display shows it automatically after five seconds.

6.5 Fast heat up function

The Fast heat up function decreases the heat up time.

Activating the Fast heat up function:

Touch and hold  for more than three seconds.

If you activate the Fast heat up function, horizontal bars on the display flash to show that the function operates.

Additional information:

- Do not put food in the oven when the Fast heat up function operates.
- The Fast heat up is not available with every oven function. An acoustic signal sounds if the Fast heat up is not available for the set function.

6.6 Steam cooking

The water drawer cover is in the control panel.



1. Press the cover to open the water drawer.
2. Fill the water drawer with 800 ml of water.

The water supply is sufficient for approximately 50 minutes.



Do not put water directly into the steam generator!

Use only water as the liquid. Do not use filtered (demineralised) or distilled water.

3. Activate the appliance.
4. Set the Steam function (refer to the "Oven functions" table) and the temperature.
5. Touch  to set the DURATION or END function (refer to "Setting the END" or "Setting the DURATION"). The first steam shows after approximately 2 minutes. An acoustic signal sounds when the appliance is at approximately the set temperature. The signal sounds again at the end of the cooking time.
6. Touch  to deactivate the acoustic signal and the appliance.



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

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

6.7 Energy saving



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

- **Residual heat:**
 - When the heating function or programme operates, the heating elements are deactivated 10% earlier (the lamp and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions (Duration, End, Time delay). This feature does not operate with grill functions.
 - When the appliance is off, you can use the heat to keep the food warm. The clock / residual heat display shows

the remaining temperature, and the bars show the temperature as it decreases.

- **Cooking with the lamp off** - Touch to deactivate the lamp during cooking.
- When you use the **Moist Fan Baking** function, the lamp deactivates after 30 seconds. The lamp activates again when you touch or when you open the appliance door.
- **Deactivating the display** - If necessary, you can fully deactivate the appliance. Touch and at the same time until the display goes out. This step also activates the appliance.
- **Eco functions** - refer to "Oven functions".

7. CLOCK FUNCTIONS

SYMBOL	FUNCTION	DESCRIPTION
	TIME OF DAY	To examine the time of day. For changing the time of day refer to 'Setting and changing the time'.
	DURATION	To set how long the appliance operates.
	END	To set when the appliance deactivates. You can use the Duration and End functions at the same time (Time delay), if the appliance is to be activated and deactivated automatically later.

7.1 Count Up Timer

Use the Count Up Timer to monitor how long the appliance operates. It is on immediately when the appliance starts to heat.

Reset the Count Up Timer: touch and at the same time until the display shows "00:00" and the Count Up Timer starts to count up again.





You cannot use the Count Up Timer when Duration or End is set.

7.2 Setting the DURATION








1. Activate the appliance and set an oven function and temperature.
2. Touch again and again until the display shows . flashes in the display.
3. Use or to set the minutes for DURATION.
4. Touch OK to confirm.
5. Use or to set the hours for DURATION.



If you touch  or **OK** while you set the DURATION, the appliance switches to the setting of the END function.

6. When the set time ends, an acoustic signal sounds for two minutes.
 and time setting flash in the display. The appliance deactivates.
 Touch a sensor field or open the oven door to stop the acoustic signal.
7. Deactivate the appliance.

7.3 Setting the END

1. Activate the appliance and set an oven function and temperature.
2. Touch  again and again until the display shows .  flashes in the display.
3. Use  or  to set the END (first you set the minutes and then the hours) and **OK** or  to confirm.
4. When the set time ends, an acoustic signal sounds for two minutes.
 symbol and the time setting flash in the display. The appliance deactivates.
5. Touch a sensor field or open the oven door to stop the acoustic signal.
6. Deactivate the appliance.






7.4 Check result (selected models only)

If you set the END or DURATION function, two minutes before the end of cooking an acoustic signal sounds and the lamp activates. The appliance goes to the setting of the END or DURATION function. During these two minutes you can examine the





results of the cooking, and, if necessary, add the END or DURATION time.



7.5 Setting the MINUTE MINDER

Use the MINUTE MINDER to set a count-down (maximum 2 h 30 min). This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time and also when the appliance is off.

1. Touch  .  and "00" flash in the display.
2. Use  or  to set the MINUTE MINDER. First you set the seconds, then the minutes and the hours.
3. Touch **OK** or the MINUTE MINDER starts automatically after five seconds.
4. When the set time ends, an acoustic signal sounds for two minutes and 00:00 and  flash in the display.
5. Touch a sensor field or open the oven door to stop the acoustic signal.

7.6 Setting the Time delay function

The DURATION  and END  functions can be used at the same time, if the oven is to be activated and deactivated automatically later. In this case, first set the DURATION  and then the END  function (refer to "Setting the DURATION" and "Setting the END").

When the Time delay function is activated, the display shows a static symbol of the oven function,  with a dot and . The dot shows which clock function is on in the Clock / residual heat display.

8. AUTOMATIC PROGRAMMES



WARNING!

Refer to the Safety chapters.



There are 9 automatic programmes and recipes. Use an automatic programme or recipe when you do not have the knowledge or experience on how to prepare a dish. You can find the list of the recipes for the automatic programmes in the "Recipe book".

- There are three types of automatic programmes:**
- Automatic recipes
 - Automatic programmes with weight input
 - Automatic programmes with the core temperature sensor

8.1 Automatic programmes

Programme number	Programme name
1	VEGETABLES, TRADITIONAL
2	POTATO GRATIN
3	WHITE BREAD
4	POACHED FISH (TROUT)
5	ROAST BEEF
6	CHICKEN, WHOLE
7	PIZZA
8	MUFFINS
9	QUICHE LORRAINE



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

8.2 Automatic recipes

Setting an automatic recipe:


1. Activate the appliance.
2. Touch . The display shows the number of the automatic programme (P1 – P9).
3. Touch or to choose the automatic recipe.
4. Touch **OK** or the automatic recipe activates automatically after five seconds.
5. When the set time ends, an acoustic signal sounds for two minutes. The symbol flashes. The appliance deactivates.
6. Touch a sensor field or open the door to stop the acoustic signal.



8.3 Automatic programmes with weight input



- If you set the weight of the meat, the appliance calculates the roasting time.
1. Activate the appliance.
 2. Touch .
 3. Touch or to set the weight programme (refer to the "Recipe book").
The display shows: the cooking time, the duration symbol , a default weight, a unit of measurement (kg, g).
 4. Touch **OK** or the settings save automatically after five seconds.
 5. The appliance activates. A symbol of the weight unit flashes in the display. During this time you can change the default weight value with or . Touch **OK** .
 6. When the set time ends, an acoustic signal sounds for two minutes. flashes. The appliance deactivates.
 7. Touch a sensor field or open the door to stop the acoustic signal.


8.4 Automatic programmes with the core temperature sensor

The core temperature of the food is default and fixed in programmes with the core temperature sensor. The programme ends when the appliance is at the set core temperature.

1. Activate the appliance.
2. Touch .
3. Install the core temperature sensor (refer to "The core temperature sensor").

4. Touch  or  to set the programme for the core temperature sensor.

The display shows the cooking time,  and .

5. Touch **OK** or the settings save automatically after five seconds.
6. When the set time ends, an acoustic signal sounds for two minutes.  flashes. The appliance deactivates.
7. Touch a sensor field or open the door to stop the acoustic signal.

9. USING THE ACCESSORIES



WARNING!

Refer to the Safety chapters.

9.1 Core Temperature Sensor

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

There are two temperatures to set:

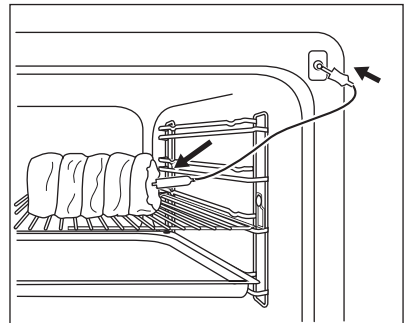
- The oven temperature: refer to the table for roasting in the recipe book.
- The core temperature: refer to the table for the core temperature sensor in the recipe book.




Only use the core temperature sensor supplied or the correct replacement parts.


1. Activate the appliance.



- 2.





Put the tip of the core temperature sensor (with  on the handle) into the centre of the meat.




3. Put the plug of the core temperature sensor into the socket at the front of the appliance.

The display shows  and the default set core temperature. The temperature is 60 °C for the first operation, and the last set value for each subsequent operation.

4. Touch  or  to set the core temperature.
5. Touch **OK** or the settings save automatically after 5 seconds.

Useful information:

You can set the core temperature only when  flashes. If  is in the display but does not flash before you


- set the core temperature, touch  and  or  to set a new value.
6. Set the oven function and, if necessary, the oven temperature.


The display shows the current core temperature and the temperature bar, which shows the relation between the set oven temperature and the current oven temperature.

Useful information:

The core temperature sensor must stay in the meat and in the socket during the cooking.

While the appliance calculates the approximate duration time, the value of the Count Up Timer function shows in the Timer / residual heat display.

When the first calculation ends, an acoustic signal sounds and the Timer / residual heat display shows  and then the approximate duration of the cooking. The appliance continues to calculate the duration during the cooking. The display updates at intervals with the new duration value.

7. When the meat is at the set core temperature, the core temperature and  flash. An acoustic signal sounds for two minutes. Touch a sensor field to deactivate the acoustic signal.

8. Remove the core temperature sensor from the socket and remove the meat from the appliance.



WARNING!

Be careful when you remove the core temperature sensor. It is hot. There is a risk of burns.

9. Deactivate the appliance.



When you put the core temperature sensor into the socket, you cancel the settings for the clock functions.

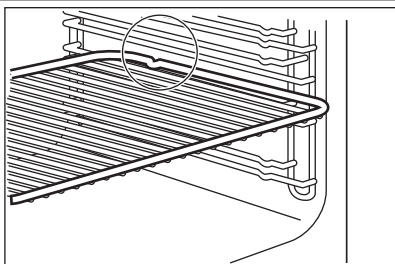
When you cook with the core temperature sensor, you can change the temperature shown in the Temperature / Time display. After you put the core temperature sensor into the socket and set an oven function and temperature, the display shows the current core temperature.

Touch again and again to see three other temperatures:

- The set core temperature
- The current oven temperature
- The current core temperature.

The set core temperature changes into the current core temperature and the current oven temperature changes into the set oven temperature.

9.2 Installing the accessories



Wire shelf:

Put the shelf in and make sure that the indentations point down. Push the shelf between the guide bars of the shelf support.



All accessories have small indentations at the bottom of the right and left edges to increase the safety.



The high rim around the shelf is a device which prevents cookware from slipping off.

Always make sure that these indentations are at the rear of the appliance. These indentations are also an anti-tip device.

10. ADDITIONAL FUNCTIONS

10.1 My Favourite Programme function

Use this function to save your favourite temperature and time settings for an oven function or programme.

1. Set the temperature and time for an oven function or programme.
2. Touch and hold ☆ for more than three seconds. An acoustic signal sounds.
3. Deactivate the appliance.

Using My Favourite Programme function:

- **To activate the function** touch ☆ . The appliance activates your favourite programme.
- **To deactivate the function** touch ① . The appliance deactivates your favourite programme.



When the function operates, you can change the time and temperature.

10.2 Child Lock

The Child Lock prevents an accidental operation of the appliance.

Activating and deactivating the Child Lock function:

1. Deactivate the appliance with ① . Do not set an oven function.

2. Touch and hold ① and ✓ at the same time for 2 seconds. An acoustic signal sounds.

SAFE comes on or goes out in the display.

10.3 Function Lock

You can activate the function only when the appliance operates. The Function Lock prevents an accidental change of the oven function.

Activating / deactivating the Function Lock function:

1. Activate the appliance.
2. Activate an oven function or setting.
3. Touch and hold ① and ✓ at the same time for 2 seconds. An acoustic signal sounds.

Loc comes on or goes out in the display. You can deactivate the appliance when the Function Lock is on. When you deactivate the appliance, the Function Lock deactivates.

10.4 Settings menu

The settings menu lets you add or remove functions from the main menu (for example: you can activate or deactivate the Residual heat indicator). The settings menu has a maximum of six settings (from SET1 to SET6). Refer to the table below to see the possible value of each setting.

Settings menu

Indicator of the setting menu	Description	Value to set
SET1	RESIDUAL HEAT INDICATOR	ON / OFF
SET2 ¹⁾	KEY TONE	CLICK / BEEP / OFF
SET3	FAULTY TONE	ON / OFF
SET4	SERVICE	---
SET5	RESTORE SETTINGS	YES / NO
SET6 ²⁾	TIME EXTENSION	ON / OFF

¹⁾ It is not possible to deactivate the tone of the ON / OFF sensor field.

²⁾ Selected models only



You can set the settings menu only when the appliance is deactivated.

Activating the settings menu:

- 1. If necessary, deactivate the appliance with .
- 2. Touch and hold for three seconds. The display shows "SET1" and "1" flashes.
- 3. Touch / to select the setting.
- 4. Touch OK .

Temperature	Switch-off time
30 °C - 115 °C	12.5 h
120 °C - 195 °C	8.5 h
200 °C - 230 °C	5.5 h

After the Automatic switch-off, touch a sensor field to operate the appliance again.



The Automatic switch-off works with all oven functions, apart from Slow Cook, Core temperature sensor, Duration, End, Time delay.

- 5. Touch / to change the value of the setting.
- 6. Touch OK .

10.5 Automatic switch-off

For safety reasons the appliance deactivates automatically after some time:

- if an oven function operates.
- if you do not change the oven temperature.

- If you touch a sensor field during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
- If the appliance is deactivated and you set the Minute Minder. When the Minute Minder function ends, the display goes back to the night brightness.

10.6 Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
 - When the appliance is activated.

10.7 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

11. HELPFUL HINTS AND TIPS



The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

11.1 Cooking with steam

Cookware for steam cooking

- Use only heat and corrosion resistant cookware.

Chrome steel food containers are correct too (see special accessories).

Oven levels

- There are the correct oven levels in the table below. Count the oven levels from the bottom to the top.

General notes

- When you cook longer than 30 minutes or when you cook large quantities of food, add water if it is necessary.

- Put the food in the correct cooking containers on the shelves. Keep the distance between the shelves to let the steam get to each food.
- If you do not use the oven for a long time, remove water from the water drawer, connecting hoses and steam generator (refer to section "Cleaning and Care").

Note on the tables for Steam Cooking

- The tables give data for typical dishes. The temperature and time are for guidance only and depend on the composition, size, quantity of food and the cookware.

Use almost the same recipe if you cannot find the settings for your recipe.

Start the cooking with the cold oven if the data in the tables does not recommend differently.

Increase the amount of water for rice to the ratio 1 : 1.5 - 1 : 2 contrary to the specifications in the table.

11.2 True Fan Cooking and Full Steam in succession

- You can cook meat, vegetables and accompaniments one after the other by combining functions. All components are ready to serve at the same time.
- Use True Fan Cooking function to initially roast the food.
- Put prepared vegetables and accompaniments in ovenproof dishes. Put in the oven with the roast.
- Cool down the oven to a temperature of around 80 °C. To cool down the appliance quicker open the oven door to the first position for approximately 15 minutes.
- Start the Full Steam function and cook it all together until ready.



Maximum water amount is 650 ml.

11.3 Steam water table

Water in the water drawer in ml	Time ¹⁾ in min.
300	15 - 20
600	30 - 40
800	50 - 60

¹⁾ The times are for guidance only

11.4 Steam cooking tables



WARNING!

Do not open the appliance door when the function is active. Risk of burns.

The function is suitable for all types of food — fresh and frozen. You can use it for cooking, warming, defrosting, poaching, or blanching vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.

Cooking of menus: You can prepare complete set in one go. To avoid under or over cooked dishes choose those which require similar cooking times. Use the

largest amount of water specified for individual component. Put the dishes on the oven shelves in the suitable cookware. Adjust the gap between the dishes to let the steam circulate.

Sterilisation

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

Vegetables

Food	Temperature °C	Water amount in ml	Time ¹⁾ in min.	Shelf position
Artichokes	96	800	50 - 60	1
Auberginen	96	450	15 - 25	1
Cauliflower, whole	96	600	35 - 45	1
Cauliflower, florets	96	500	25 - 30	1
Broccoli, whole	96	550	30- 40	1
Broccoli, flor-ets	96	400	20 - 25	1
Mushroom slices	96	400	15 - 20	1
Peas	96	450	20 - 25	1
Fennel	96	600	35 - 45	1
Carrots	96	600	35 - 45	1
Kohlrabi, strips	96	550	30 - 40	1
Peppers, strips	96	400	15 - 20	1
Leeks, rings	96	500	25 - 35	1
Green beans	96	550	35 - 45	1
Lamb's lettuce, florets	96	450	20 - 25	1
Brussels sprouts	96	550	30 - 40	1
Beetroot	96	800 + 400	70 - 90	1
Black salsify	96	600	35 - 45	1
Celery, cubed	96	500	20 - 30	1
Asparagus, green	96	500	25 - 35	1
Asparagus, white	96	600	35 - 45	1
Spinach, fresh	96	350	15	1
Peeling tomatoes	96	350	15	1
White haricot beans	96	500	25 - 35	1

Food	Temperature °C	Water amount in ml	Time ¹⁾ in min.	Shelf position
Savoy cab- bage	96	400	20 - 25	1
Courgette, slic- es	96	350	15	1

¹⁾ The times are for guidance only.

Side dishes / accompaniments

Food	Temperature °C	Water amount in ml	Time ¹⁾ in min.	Shelf posi- tion
Yeast dump- lings	96	600	30 - 40	1
Potato dump- lings	96	600	35 - 45	1
Unpeeled po- tatoes, medi- um	96	750	45 - 55	1
Rice (water / rice ratio 1.5:1)	96	600	35 - 40	1
Boiled pota- toes, quar- tered	96	600	35 - 40	1
Bread dump- ling	96	600	35 - 45	1
Tagliatelle, fresh	96	450	20 - 25	1
Polenta (liq- uid / polenta ratio 3:1)	96	750	40 - 45	1

¹⁾ The times are for guidance only.

Fish

Food	Temperature °C	Water amount in ml	Time ¹⁾ in min.	Shelf posi- tion
Trout, approx. 250 g	85	550	30 - 40	1
Prawns, fresh	85	450	20 - 25	1
Prawns, fro- zen	85	550	30 - 40	1
Salmon filets	85	500	25 - 35	1

Food	Temperature °C	Water amount in ml	Time ¹⁾ in min.	Shelf position
Salmon trout, approx. 1000 g	85	600	40 - 45	1
Mussels	96	500	20 - 30	1
Flat fish filet	80	350	15	1

¹⁾ The times are for guidance only.

Meat

Food	Temperature °C	Water amount in ml	Time ¹⁾ in min.	Shelf position
Cooked ham 1000 g	96	800 + 150	55 - 65	1
Chicken breast, poached	90	500	25 - 35	1
Chicken, poached, 1000 - 1200 g	96	800 + 150	60 - 70	1
Veal / pork loin without leg, 800 - 1000 g	90	800 + 300	80 - 90	1
Kasseler (smoked loin of pork), poached	90	800 + 300	70 - 90	1
Tafelspitz (prime boiled beef)	96	800 + 700	110 - 120	1
Chipolatas	80	400	15 - 20	1

¹⁾ The times are for guidance only.

Eggs

Food	Temperature °C	Water amount in ml	Time ¹⁾ in min.	Shelf position
Eggs, soft-boiled	96	400	10- 12	1
Eggs, medium-boiled	96	450	13 - 16	1
Eggs, hard-boiled	96	500	18 - 21	1

¹⁾ The times are for guidance only.

11.5 Half Steam + Heat Cooking Table

Type of Food	Half Steam + Heat (water amount about 300 ml)		
	Temperature °C	Time in min.	Shelf position
Custard / flan in individual dishes 1)	90	40 - 45	1
Baked eggs 1)	90	35 - 45	1
Terrine 1)	90	40 - 50	1
Thin fish fillet	85	15 - 25	1
Thick fish fillet	90	25 - 35	1
Small fish up to 350 g	90	25 - 35	1
Whole fish up to 1000 g	90	35 - 45	1
Reheating			
Dumplings	110	20 - 30	1
Pasta	110	15 - 20	1
Rice	110	15 - 20	1
One-plate dishes	110	15 - 20	1

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

11.6 Quarter Steam + Heat Table

Type of Food	Quarter Steam + Heat (water amount about 300 ml)			
	Quantity	Temperature °C	Time ¹⁾ in min.	Shelf position
Roast pork	1 kg	160 - 180	90 - 100	1
Roast beef	1 kg	180 - 200	60 - 90	1
Roast veal	1 kg	180	80 - 90	1
Meat loaf, un-cooked	0,5 kg	180	30 - 40	1
Smoked loin of pork (soak for 2 hours)	0,6 - 1 kg	160 - 180	60 - 70	1
Chicken	1 kg	180 - 200	50 - 60	1
Duck	1,5 - 2 kg	180	70 - 90	1
Potato gratin	-	160 - 170	50 - 60	1
Pasta bake	-	190	40 - 50	1
Lasagne	-	180	45 - 55	1

Type of Food	Quarter Steam + Heat (water amount about 300 ml)			
	Quantity	Temperature °C	Time ¹⁾ in min.	Shelf position
Misc. types of bread	0,5 - 1 kg	180 - 190	45 - 60	1
Rolls	40 - 60 g	180 - 210	30 - 40	2
Ready-to-bake rolls	-	200	20 - 30	2
Ready-to-bake baguettes	40 - 50 g	200	20 - 30	2
Ready-to-bake baguettes frozen	40 - 50 g,	200	25 - 35	2

¹⁾ The times are for guidance only.

11.7 Baking on one oven level

General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.

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

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
If you cannot find the settings for a special recipe, look for the one that is almost the same.
Baking time can be extended by 10 - 15 minutes, if you bake cakes on more than one level.
Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Baking in tins

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Ring cake or brioche	True Fan Cooking	1	150 - 160	50 - 70
Madeira cake / Fruit cakes	True Fan Cooking	1	140 - 160	70 - 90
Sponge cake / Sponge cake	True Fan Cooking	1	140 - 150	35 - 50
Sponge cake / Sponge cake	Convectional Cooking	1	160	35 - 50
Flan base - short pastry ¹⁾	True Fan Cooking	2	170 - 180	10 - 25
Flan base - sponge mixture	True Fan Cooking	2	150 - 170	20 - 25

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Apple pie / Apple pie (2 tins Ø 20 cm, diagonally off set)	True Fan Cooking	2	160	70 - 90
Apple pie / Apple pie (2 tins Ø 20 cm, diagonally off set)	Convectional Cooking	1	180	70 - 90
Cheesecake, tray 2)	Convectional Cooking	2	160 - 170	70 - 90

1) Preheat the oven.

2) Use the deep pan.

Cakes / pastries / breads on baking trays

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Plaited bread / bread crown	Convectional Cooking	1	170 - 190	30 - 40
Christmas stollen 1)	Convectional Cooking	1	160 - 180	50 - 70
Bread (rye bread) 1)	Convectional Cooking	1		
fist of all			230	20
then			160 - 180	30 - 60
Cream puffs / eclairs 1)	Convectional Cooking	2	190 - 210	20 - 35
Swiss Roll 1)	Convectional Cooking	2	180 - 200	10 - 20
Cake with crumble topping (dry)	True Fan Cooking	2	150 - 160	20 - 40
Buttered almond cake / sugar cakes 1)	Convectional Cooking	2	190 - 210	20 - 30
Fruit flans (made with yeast dough / sponge mixture) 2)	True Fan Cooking	2	150 - 160	35 - 55
Fruit flans (made with yeast dough / sponge mixture) 2)	Convectional Cooking		170	35 - 55
Fruit flans made with short pastry	True Fan Cooking	2	160 - 170	40 - 80

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Yeast cakes with delicate toppings (e.g. quark, cream, custard) 1)	Convectional Cooking	2	160 - 180	40 - 80

Biscuits

Food	Oven function	Shelf position	Temperature (°C)	Time (min)
Short pastry biscuits	True Fan Cooking	2	150 - 160	10 - 20
Short bread / Short bread / Pastry Stripes	True Fan Cooking	2	140	20 - 35
Short bread / Short bread / Pastry Stripes 1)	Convectional Cooking	2	160	20 - 30
Biscuits made with sponge mixture	True Fan Cooking	2	150 - 160	15 - 20
Pastries made with egg white, meringues	True Fan Cooking		80 - 100	120 - 150
Macaroons	True Fan Cooking	2	100 - 120	30 - 50
Biscuits made with yeast dough	True Fan Cooking	2	150 - 160	20 - 40
Puff pastries 1)	True Fan Cooking	2	170 - 180	20 - 30
Rolls 1)	True Fan Cooking	2	160	10 - 25
Rolls 1)	Convectional Cooking	2	190 - 210	10 - 25
Small cakes / Small cakes 1)	True Fan Cooking	2	160	20 - 35
Small cakes / Small cakes 1)	Convectional Cooking	2	170	20 - 35

Moist Fan Baking

Type of Food	Temperature (°C)	Time (min)	Shelf position
Pasta bake	180 - 200	45 - 60	1
Lasagne	180 - 200	45 - 60	1
Potato gratin	190 - 210	55 - 80	1
Sweet dishes	180 - 200	45 - 60	1
Ring cake or brioche	160 - 170	50 - 70	1

Type of Food	Temperature (°C)	Time (min)	Shelf position
Plaited bread / bread crown	170 - 190	40 - 50	1
Cake with crumble topping (dry)	160 - 170	20 - 40	2
Biscuits made with yeast dough	160 - 170	20 - 40	2

11.8 Multileveled baking

Cakes / pastries / breads on baking trays

Type of baking	True Fan Cooking Shelf positions from bottom 2 shelf positions	Temperature (°C)	Time (min)
Cream puffs / Eclairs 1)	1 / 4	160 - 180	25 - 45
Dry streusel cake	1 / 4	150 - 160	30 - 45

1) Preheat the oven.

Cakes / pastries / breads on baking trays

Type of baking	True Fan Cooking Shelf positions from bottom 2 shelf positions	Temperature (°C)	Time (min)
Short pastry biscuits	1 / 4	150 - 160	20 - 40
Short bread / Short bread / Pastry Stripes	1 / 4	140	25 - 45
Biscuits made with sponge mixture	1 / 4	160 - 170	25 - 40
Pastries made with egg white, meringues	1 / 4	80 - 100	130 - 170
Macaroons	1 / 4	100 - 120	40 - 80
Biscuits made with yeast dough	1 / 4	160 - 170	30 - 60

11.9 Slow Cook Table

- Use the function to prepare lean, tender pieces of meat and fish. Cook without a lid.
- Sear the meat in a pan in a very high heat.

- Put the meat in a roasting dish or directly on the wire shelf. Put the deep pan below the shelf to catch the fat.

Slow Cook table

Food to be cooked	Weight	Temperature (°C)	Shelf position	Time (min)
Roast beef	1 - 1,5 kg	150	1	120 - 150
Fillet of beef	1 - 1,5 kg	150	1	90 - 110
Roast veal	1 - 1,5 kg	150	1	120 - 150
Steak	200 - 300 g	120	1	20 - 40

11.10 Pizza Setting

Type of baking	Shelf position	Temperature (°C)	Time (min)
Pizza (thin crust) ¹⁾	2	200 - 230	15 - 20
Pizza (with a lot of topping) ²⁾	2	180 - 200	20 - 30
Tarts	1	180 - 200	40 - 55
Spinach flan	1	160 - 180	45 - 60
Quiche Lorraine (Savoury flan)	1	170 - 190	45 - 55
Swiss Flan	1	170 - 190	45 - 55
Cheesecake	1	140 - 160	60 - 90
Apple cake, covered	1	150 - 170	50 - 60
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread ¹⁾	2	230	10 - 20
Puff pastry flan ¹⁾	2	160 - 180	45 - 55
Flammekuchen ¹⁾	2	230	12 - 20
Piroggen (Russian version of calzone) ¹⁾	2	180 - 200	15 - 25

¹⁾ Preheat the oven.

²⁾ Use the deep pan.

11.11 Roasting table**Roasting dishes**

- Large roasting joints can be roasted directly in the deep pan or on the wire shelf above the deep pan (if present).
- Roast lean meats in a roasting tin with a lid. This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.
- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.

- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the oven.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1 / 2 - 2 / 3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

Beef

Type of meat	Quantity	Oven function	Shelf position	Temperature (°C)	Time (min)
Pot roast	1 - 1.5 kg	Conventional Cooking	1	230	120 - 150
Roast beef or fillet					
rare ¹⁾	per cm. of thickness	Turbo Grilling	1	190 - 200	5 - 6 per cm of thickness
medium	per cm. of thickness	Turbo Grilling	1	180 - 190	6 - 8 per cm of thickness
well done	per cm. of thickness	Turbo Grilling	1	170 - 180	8 - 10 per cm of thickness

¹⁾ Preheat the oven.

Pork

Type of meat	Quantity	Oven function	Shelf position	Temperature (°C)	Time (min)
Shoulder, neck, ham joint	1 - 1.5 kg	Turbo Grilling	1	160 - 180	90 - 120
Chop, spare rib	1 - 1.5 kg	Turbo Grilling	1	170 - 180	60 - 90
Meat loaf	750 g - 1 kg	Turbo Grilling	1	160 - 170	50 - 60
Pork knuckle (precooked)	750 g - 1 kg	Turbo Grilling	1	150 - 170	90 - 120

Veal

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min)
Roast veal	1 kg	Turbo Grilling	1	160 - 180	150 - 120
Knuckle of veal	1.5 - 2 kg	Turbo Grilling	1	160 - 180	120 - 150

Lamb

Type of meat	Quantity	Oven function	Shelf position	Temperature (°C)	Time (min)
Leg of lamb, roast lamb	1 - 1.5 kg	Turbo Grilling	1	150 - 180	100 - 120
Saddle of lamb	1 - 1.5 kg	Turbo Grilling	1	160 - 180	40 - 60

Game

Type of meat	Quantity	Oven function	Shelf position	Temperature (°C)	Time (min)
Saddle of hare, leg of hare ¹⁾	up to 1 kg	Conventional Cooking	1	230	30 - 40
Saddle of venison	1.5 - 2 kg	Conventional Cooking	1	210 - 220	35 - 40
Haunch of venison	1.5 - 2 kg	Conventional Cooking	1	180 - 200	60 - 90

Poultry

Type of meat	Quantity	Oven function	Shelf position	Temperature (°C)	Time (min)
Chicken, spring chicken	200 - 250 g each	Turbo Grilling	1	200 - 220	30 - 50
Chicken half	400 - 500 g each	Turbo Grilling	1	190 - 210	35 - 50
Poultry pieces	1 - 1.5 kg	Turbo Grilling	1	190 - 210	50 - 70
Duck	1.5 - 2 kg	Turbo Grilling	1	180 - 200	80 - 100

Fish (steamed)

Type of meat	Quantity	Oven function	Shelf position	Temperature (°C)	Time (min)
Whole fish	1 - 1.5 kg	Conventional Cooking	1	210 - 220	45 - 60

11.12 Grilling

Always grill with the maximum temperature setting.

**CAUTION!**

Always grill with the oven door closed.



Always preheat the empty oven with the grill functions for 5 minutes.

- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.

Grilling

Food to be grilled	Temperature	Oven level	Grilling time (min.)	
			1st side	2nd side
Roast beef, medium	210 - 230	1	30 - 40	30 - 40
Filet of beef, medium	230	1	20 - 30	20 - 30
Back of pork	210 - 230	1	30 - 40	30 - 40
Back of veal	210 - 230	1	30 - 40	30 - 40
Back of lamb	210 - 230	1	25 - 35	20 - 35
Whole Fish, 500 - 1000 g	210 - 230	1	15 - 30	15 - 30

Fast Grilling

Food to be grilled	Oven level ¹⁾	Grilling time (min.)	
		1st side	2nd side
Burgers / Burgers ¹⁾	3	9 - 13	8 - 10
Pork fillet	3	10 - 12	6 - 10
Sausages	3	10 - 12	6 - 8
Fillet steaks, veal steaks	3	7 - 10	6 - 8
Toast / Toast ¹⁾	4	1 - 3	1 - 3
Toast with topping	3	6 - 8	-

¹⁾ Preheat the oven.

11.13 Convenience food

- Remove the food packaging. Put the food on a plate.
- Do not cover it with a bowl or a plate. This can extend the defrost time.

- Use the first shelf position. The one on the bottom.

Frozen Foods

Convenience food	Shelf position	Temperature (°C)	Time (min)
Pizza, frozen	2	200 - 220	15 - 25
Pizza American, frozen	2	190 - 210	20 - 25
Pizza, chilled	2	210 - 230	13 - 25
Pizza Snacks, frozen	2	180 - 200	15 - 30
French Fries, thin	2	200 - 220	20 - 30
French Fries, thick	2	200 - 220	25 - 35
Wedges / Croquettes	2	220 - 230	20 - 35
Hash Browns	2	210 - 230	20 - 30
Lasagne / Cannelloni, fresh	2	170 - 190	35 - 45
Lasagne / Cannelloni, frozen	2	160 - 180	40 - 60
Oven baked cheese	2	170 - 190	20 - 30
Chicken Wings	2	190 - 210	20 - 30

Frozen Ready Meals Table

Food to be cooked	Oven functions	Shelf position	Temperature (°C)	Time
Frozen pizza	Conventional Cooking	2	as per manufacturer's instructions	as per manufacturer's instructions
Chips ¹⁾ (300 - 600 g)	Conventional Cooking or Turbo Grilling	2	200 - 220	as per manufacturer's instructions
Baguettes	Conventional Cooking	2	as per manufacturer's instructions	as per manufacturer's instructions
Fruit cake	Conventional Cooking	2	as per manufacturer's instructions	as per manufacturer's instructions

¹⁾ Turn chips 2 or 3 times during cooking

11.14 Defrosting

- Remove the food packaging. Put the food on a plate.
- Do not cover it with a bowl or a plate. This can extend the defrost time.

- Use the first oven shelf level. The one on the bottom.

Defrosting table

Food	Quantity	Defrosting time in min	Further defrosting time in min	Comment
Chicken	1 kg	100 - 140	20 - 30	Put the chicken on an up-turned saucer in a big plate. Turn halfway through
Meat	1 kg	100 - 140	20 - 30	Turn halfway through
Meat	0,5 kg	90 - 120	20 - 30	Turn halfway through
Trout	150 g	25 - 35	10 - 15	---
Strawberries	300 g	30 - 40	10 - 20	---
Butter	250 g	30 - 40	10 - 15	---
Cream	2 x 200 g	80 - 100	10 - 15	Whip the cream when still slightly frozen in places
Gateau	1,4 kg	60	60	---

11.15 Making preserves - Bottom Heat

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids, or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.

- Fill the jars up to the same level and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1 / 2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approx. 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100°C (see the table).

Preserves table - Soft Fruits

Preserve	Temperature (°C)	Cooking time until simmering (min)	Cooking time at 100 °C (min)
Strawberries, blueberries, raspberries, ripe gooseberries	160 - 170	35 - 45	---

Preserves table - Stone fruits

Preserve	Temperature (°C)	Cooking time until simmering (min)	Cooking time at 100 °C (min)
Pears, quinces, plums	160 - 170	35 - 45	10 - 15

Preserves table - Vegetables

Preserve	Temperature (°C)	Cooking time until simmering (min)	Cooking time at 100 °C (min)
Carrots ¹⁾	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	---
Mixed pickles	160 - 170	50 - 60	15
Kohlrabi, peas, asparagus	160 - 170	50 - 60	15 - 20

¹⁾ Keep in the oven after you stop the oven

11.16 Drying

Food	Temperature (°C)	Shelf position	Time (h)
Beans	60 - 70	2	6 - 8
Peppers	60 - 70	2	5 - 6
Vegetables for soup	60 - 70	2	5 - 6
Mushrooms	50 - 60	2	6 - 8
Herbs	40 - 50	2	2 - 3
Plums	60 - 70	2	8 - 10
Apricots	60 - 70	2	8 - 10
Apple slices	60 - 70	2	6 - 8
Pears	60 - 70	2	6 - 9

11.17 Core temperature sensor table

Beef

Food to be Cooked	Food Core Temperature
Rib steak or fillet steak	
rare	45 - 50 °C
medium	60 - 65 °C
well done	70 - 75 °C

Pork

Food to be Cooked	Food Core Temperature
Shoulder of pork, ham joint, neck	80 - 82 °C
Chop (saddle), smoked pork loin	75 - 80 °C
Meat loaf	75 - 80 °C

Veal

Food to be Cooked	Food Core Temperature
Roast veal	75 - 80 °C
Knuckle of veal	85 - 90 °C

Mutton / lamb

Food to be Cooked	Food Core Temperature
Leg of mutton	80 - 85 °C
Saddle of mutton	80 - 85 °C
Roast lamb, leg of lamb	70 - 75 °C

Game

Food to be Cooked	Food Core Temperature
Saddle of hare	70 - 75 °C
Leg of hare	70 - 75 °C
Whole hare	70 - 75 °C
Saddle of venison	70 - 75 °C
Leg of venison	70 - 75 °C

Fish

Food to be Cooked	Food Core Temperature
Salmon	65 - 70 °C
Trouts	65 - 70 °C

12. CARE AND CLEANING

**WARNING!**

Refer to the Safety chapters.



Notes on cleaning:

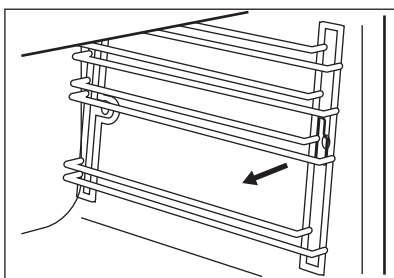
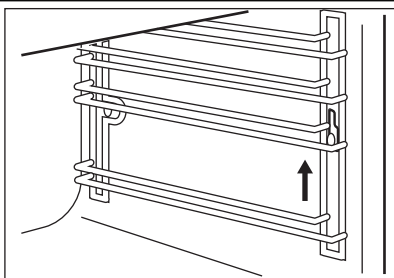
- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.

- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.

- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

12.1 Steam cleaning

1. Remove the worst of the dirt manually.
2. Put approximately 250 ml of water and 3 tablespoons of vinegar directly into the steam generator.
3. Touch  again and again until the display shows .
4. The display shows the duration (15 minutes) and the default temperature. Touch **OK** to start the cleaning.
5. An acoustic signal sounds when the steam cleaning is completed. Touch a sensor field to stop the signal.



6. Clean the appliance with soft cloth. Remove the water from the steam generator with the sponge and rub it dry.

Keep the door open for approximately 1 hour to let the appliance dry fully.



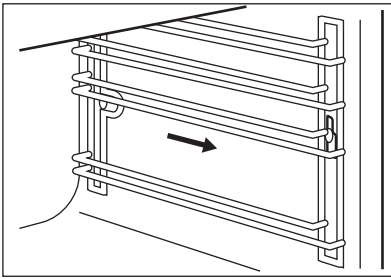
You can use the End function to delay the start of the cleaning. Refer to "Setting the END".

12.2 Shelf support

Removing the shelf support

You can remove the shelf support to clean the side walls.

1. Carefully pull the support up and out of the front catch.
2. Lightly move the support on the front catch inwards.



Installing the shelf support

To install the shelf support follow the procedure in the opposite order.

12.3 Steam generation system



CAUTION!

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



Remove the limescale with water and vinegar.



CAUTION!

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

Cleaning the water drawer and the steam generator:

1. Put the water and vinegar mixture (approximately 250 ml) **through the water drawer** into the steam generator. Wait for approximately 10 minutes.
2. Remove the water and vinegar with the sponge.
3. Put clean water (100 - 200 ml) into the water drawer to flush the steam generation system.
4. Remove the water from the steam generator with the sponge and rub it dry.
5. Keep the door open to let the appliance dry fully.

3. Pull the support out of the rear catch.

12.4 Lamp



WARNING!

There is a risk of electrical shock. The lamp and the lamp glass cover can be hot.

Before you change the lamp:

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



CAUTION!

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

Replacing the lamp at the cavity ceiling:

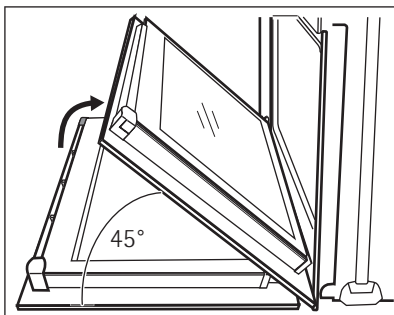
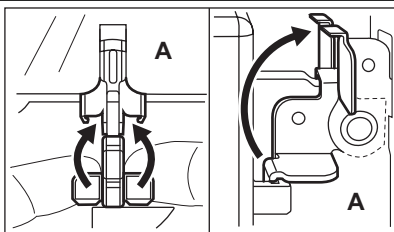
1. Turn the lamp glass cover counter-clockwise to remove it.
2. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Attach the metal ring to the glass cover.
5. Install the glass cover.

Replacing the lamp on the left side of the cavity:

1. Remove the left shelf support.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

12.5 Door and glass panels

Remove the door to clean it.



Removing the door



CAUTION!

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

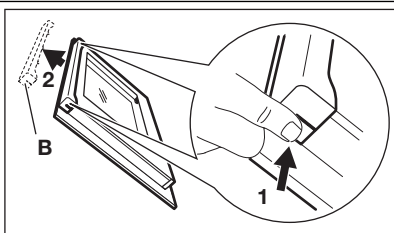
1. Open the door as far as it goes.
2. Fully lift up the clamping levers (A) on the two door hinges.
3. Close the door until it is at an angle of approximately 45°.
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.



Put the door with the outer side down on a soft and level surface to prevent scratches.

5. At this time you can remove the inner glass panels and clean them.

To install the door do the above steps in the opposite sequence.



Removing and cleaning the door glasses



The door has 2, 3 or 4 panels of glass (the number depends on the model).

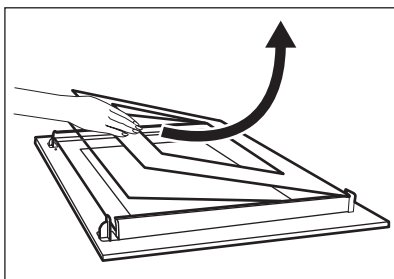


CAUTION!

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

1. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
2. Pull the door trim to the front to remove it.
3. Hold the door glass panels on their top edges one by one and pull them upwards from the guide.
4. Clean the door glass panels.

To install the panels do the above steps in the opposite sequence. Insert the smaller panel first, and then the larger one.



13. WHAT TO DO IF...



WARNING!

Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The clock is not set.	Set the clock. Refer to "Setting and changing the time".
The appliance does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The appliance does not heat up.	The automatic cut-out is activated.	Refer to "Automatic switch-off".
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display shows an error code that is not in this list.	There is an electrical fault.	<ul style="list-style-type: none"> Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. If the display shows the error code again, contact the Service Center.
If you cannot find a solution to the problem yourself, contact your dealer or the service centre.		The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.
We recommend that you write the data here:		
Model (MOD.)	
Product number (PNC)	
Serial number (S.N.)	

14. INSTALLATION INSTRUCTIONS



WARNING!

Refer to the Safety chapters.




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

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



CAUTION!

This oven must be earthed!

For UK use only

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

Connection via	Min. size Cable/ flex	Cable/flex type	Fuse
Cooker Control Circuit	2,5 mm ²	PVC / PVC twin and earth	min: 15 A max: 20 A

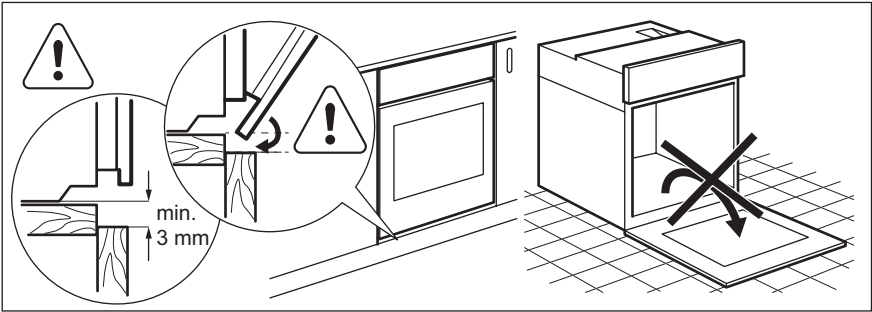
It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.

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

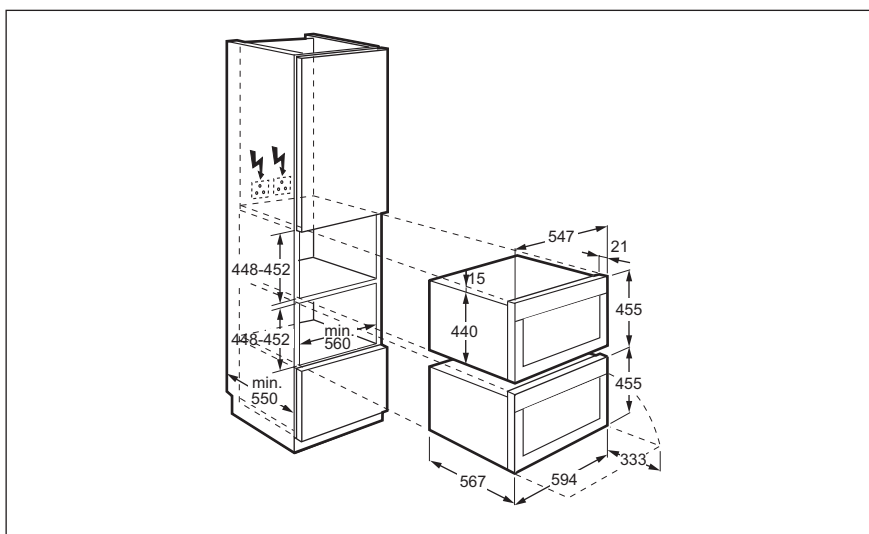
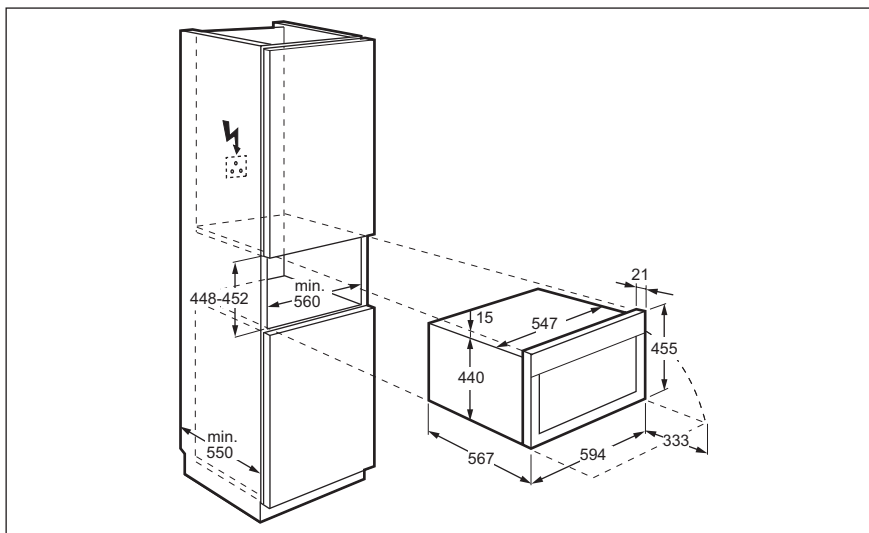
The manufacturer declines any responsibility should these safety measures not be carried out.

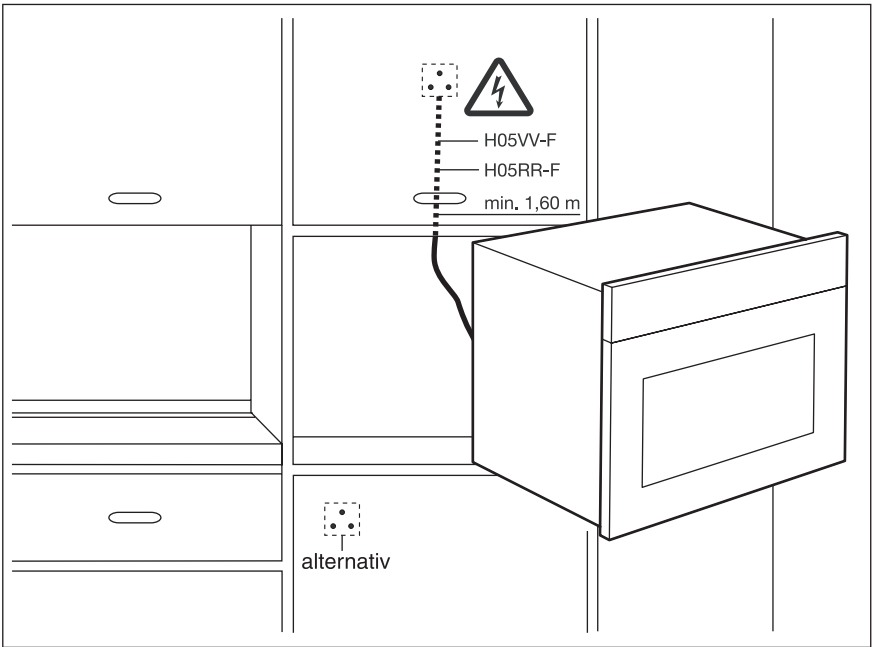
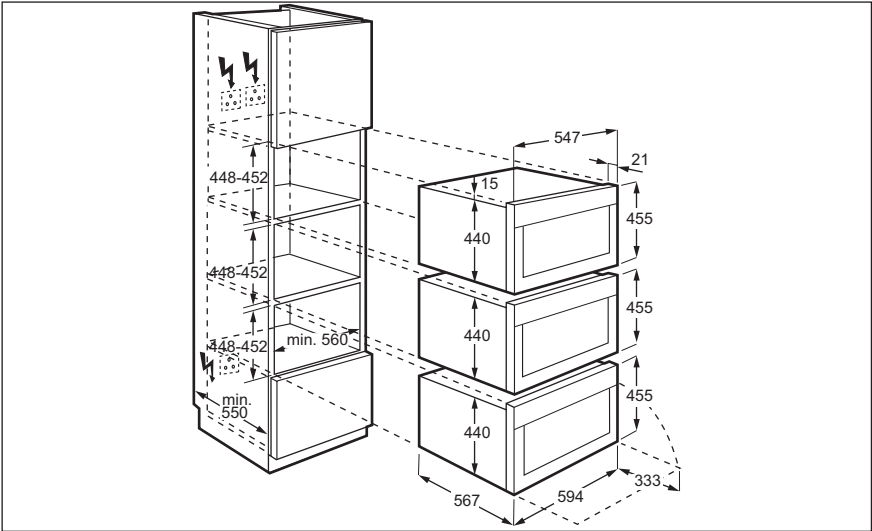


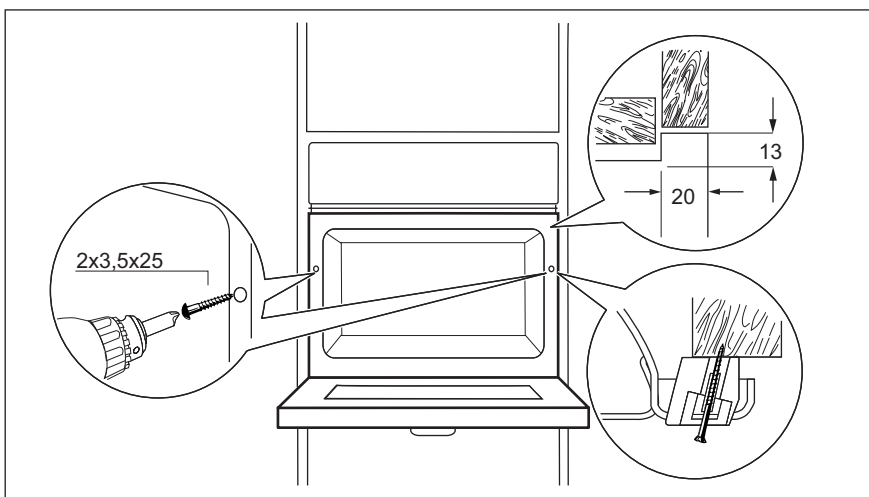
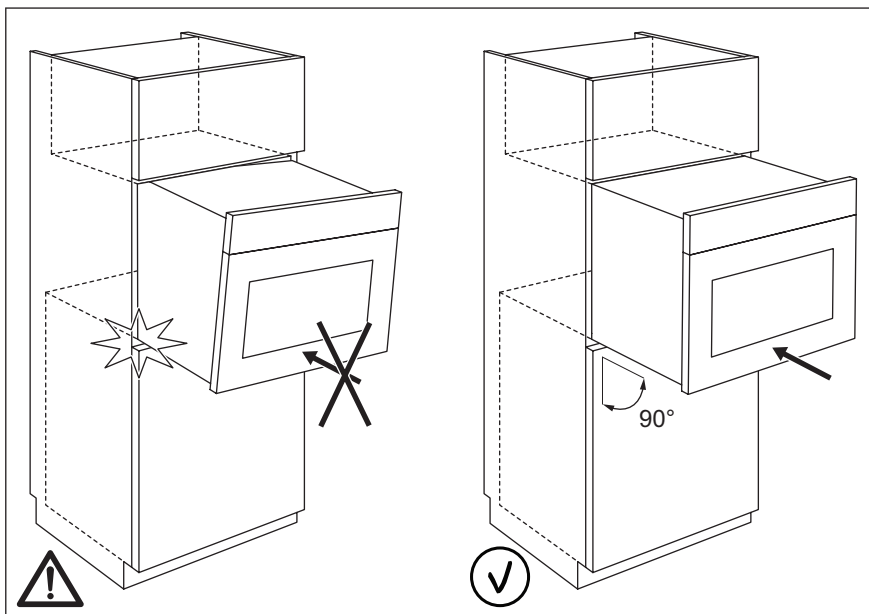
After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.
Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.




To lift the appliance, do not use the door handle.








15. ENVIRONMENT CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it.

Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol .

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

www.electrolux.com/shop



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