

*Thinking of you*

 **Electrolux**

user manual

EOB43100

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Subject to change without notice



## SAFETY INFORMATION

Before the installation and use, read this manual carefully:

- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.

The manufacturer is not responsible if incorrect installation or use results in damage.

**Children and vulnerable people safety**

- 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 have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- **WARNING:** Keep children and animals away from the appliance when the door is open or the appliance is in the operation, because it becomes hot. There is the risk of injury or other permanent disability.
- If the appliance has Child Lock or Key Lock (Control Lock) function, use it. It prevents children and animals from accidental operation of the appliance.

**General safety**

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.

- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

**Installation**

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not lift the appliance by the handle.
- 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.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.
- Make sure that the appliance is installed below and adjacent safe structures.

- Keep the minimum distances to the other appliances and units.
- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.
- To prevent damage or discoloration to the enamel:
  - Do not put any objects directly on the appliance floor and do not cover it with aluminium foil.
  - Do not put water directly into the hot appliance.
  - Do not keep moist dishes and food in the appliance after you finish the cooking.

### Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shock-proof socket.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

### Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- The interior of the appliance becomes hot during use. There is the risk of burns. Do not touch the heating elements in the appliance. Use gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.

- Discoloration of the enamel has no effect on the performance of the appliance so it is not a defect in the sense of the warranty law.
- Do not apply pressure on the open door.
- Always close the appliance door when you cook, even while grilling.

### Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- Use a deep baking tray for very moist cakes to prevent that fruit juices cause stains that can be permanent.
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.

- Be careful when you remove the door from the appliance. The door is heavy!
- Do not clean catalytic enamel (if applicable).

**Risk of fire**

- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance.

**Oven lamp**

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.
- If it becomes necessary to replace the lamp, use one of the same power and

specifically designed for household appliances only.

- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock.

**Service centre**

- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

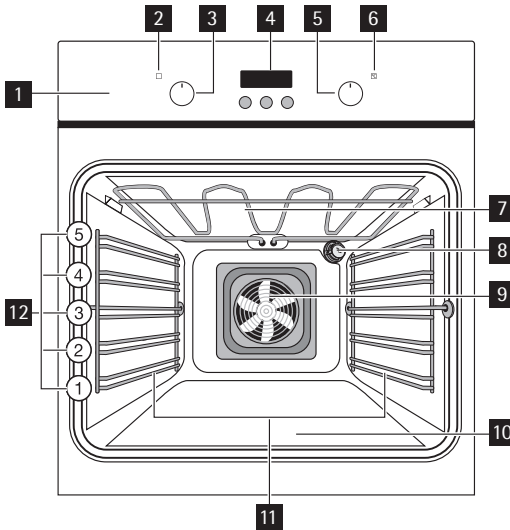
**Disposal of the appliance**

- To prevent the risk of physical injury or damage
  - Disconnect the appliance from the power supply.
  - Cut off the mains cable and discard it.
  - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

PRODUCT DESCRIPTION

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**General overview**



- 1 Control panel
- 2 Power indicator

- 3 Control knob for oven functions
- 4 Display

- 5 Control knob for temperature
- 6 Temperature light
- 7 Heating element
- 8 Oven lamp
- 9 Fan
- 10 Bottom heat
- 11 Oven shelf runners, removable
- 12 Shelf positions

## Oven accessories

- **Oven shelf**  
For cookware, cake tins, roasts.
- **Flat baking tray**  
For cakes and biscuits.
- **Deep roasting pan**  
To bake and roast or as pan to collect fat.

## BEFORE FIRST USE

### Initial Cleaning

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

**Caution!** Do not use abrasive cleaning agents! This can damage the surface. Refer to chapter "Care and Cleaning".

### Setting the time

- i** The oven only operates after time set.



When you connect the appliance to the electrical supply or in case of a power cut, the Time function indicator flashes automatically.

To set the current time use "+" or "-" button.

After approximately 5 seconds, the flashing stops and the display shows the time of day set.

- i** For time change you must not set an automatic function (Duration I→) or End →) at the same time.

## DAILY USE

- i** To use the oven, push the retractable control knob. The knob then comes out.

### Switching the Oven On and Off









1. Turn the oven functions control knob to an oven function.
2. Turn the temperature control knob to a temperature.  
The power indicator comes on while the oven is in operation.  
The temperature indicator comes on while the oven temperature increases.

3. To switch off the oven, turn the oven functions control knob and the temperature control knob to the Off position.

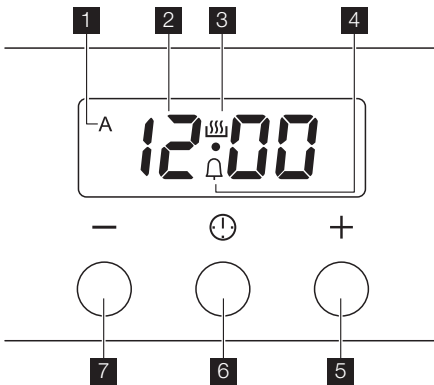
### Cooling fan

When the appliance operates, the cooling fan switches on automatically to keep the surfaces of the appliance cool. If you switch off the appliance, the cooling fan continues to operate until the appliance cools down.

### Oven Functions

Oven function	Application
 Light	Use this function to light up the oven interior.
 Convection	To bake on a maximum of two oven levels at the same time. Set the oven temperatures (20-40°C) lower than for Conventional. To dry food.
 Conventional	To bake and roast on one oven level.
 Bottom heat	To bake cakes with crispy or crusty bases and to preserve food.
 Defrost	To defrost frozen food.
 Grill	To grill flat food items in the middle of the grill and to toast.
 Dual grill	To grill flat food items in large quantities and to toast.
 Convection grilling	To roast larger joints of meat or poultry on one level. Also to gratinate.

### Electronic programmer

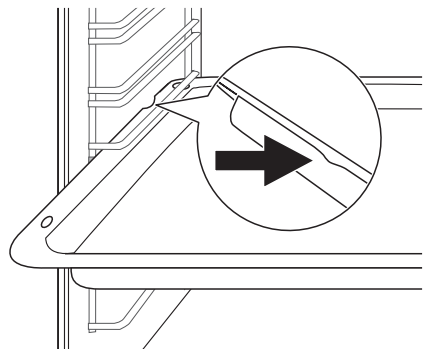


- 1** Duration and End time indicator
- 2** Time display
- 3** Timer active indicator
- 4** Minute minder indicator
- 5** Button "+"
- 6** Selection button
- 7** Button "-"

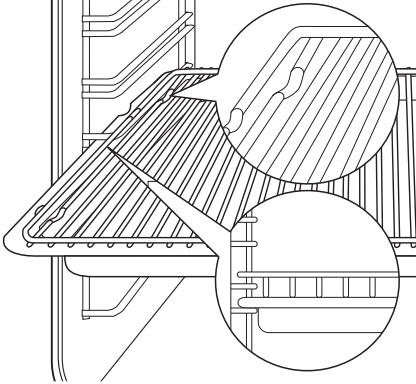
### Inserting the oven accessories

Put in the slide-in accessories so that the double side edges are at the back of the oven and point down to the bottom. Push the slide-in accessories between the guide-bars of one of the oven levels.

**i** The deep roasting pan and the oven shelf have double side edges. These edges and the shape of the guide-bars causes the anti-tilt safety for the oven accessories.









## Inserting the oven shelf and deep roasting pan together












Put the oven shelf on the deep roasting pan. Push the deep roasting pan between the guide-bars of one of the oven levels.

## Setting the clock functions



1. Push the Selection button again and again until necessary function indicator flashes.
2. To set the time for Minute minder , Duration  or End , use "+" or "-" button. The related function indicator comes on. When the time period is completed, the function indicator flashes and an acoustic signal sounds for 2 minutes.
  -  With the functions Duration  and End  the oven switches off automatically.
3. Push any button to stop the signal.

Clock function		Application
	Time of day	Shows the time. To set, change or check the time.
	Minute minder	To set a countdown time. A signal sounds, after the time period is completed. <b>This function has no effect on the operation of the oven.</b>
	Duration	To set how long the oven has to be in operation.
	End	To set the switch-off time for an oven function.

-  Duration  and End  can be used at the same time, if the oven is to be switched on and off automatically later. In this case first set Duration , then End .

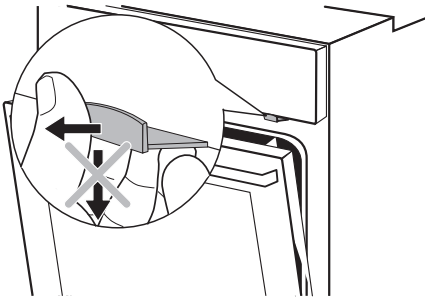
## labelling Cancelling the clock functions

1. Push the Selection button again and again until necessary function indicator flashes.

2. Push and hold button "-".  
After some seconds the clock function goes out.

**Door lock**

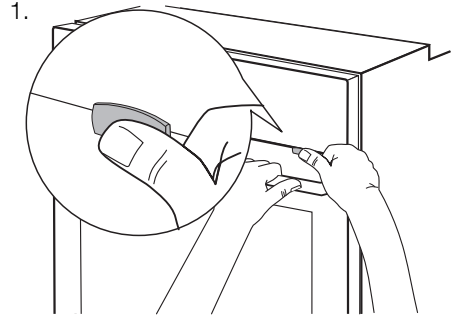
The door lock is deactivated when the appliance comes from the factory.



**Activating the door lock:** Pull the door lock forward until it locks in place.

**Deactivating the door lock:** Push the door lock back into the panel.

Opening the appliance door:



1. Push and hold the door lock.
2. Open the door.  
Do not push the door lock when closing the appliance door!

**Important!** Switching off the appliance does not cancel the mechanical door lock.

HELPFUL HINTS AND TIPS

**Baking**

**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.**


**Beef**

**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.





Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)	
Port roast	1 - 1,5 kg	☰	Conventional	1	200 - 250	2:00 - 2:30
Roast beef or fillet						for each cm of thickness
- rare <sup>1)</sup>	for each cm of thickness	☼	Convection grilling	1	190 - 200	0:05 - 0:06
- medium	for each cm of thickness	☼	Convection grilling	1	180 - 190	0:06 - 0:08





Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
- well done	for each cm of thickness	 Convection grilling	1	170 - 180	0:08 - 0:10

1) preheat the oven



## Pork

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Shoulder, neck, ham joint	1 - 1.5 kg	 Convection grilling	1	160 - 180	1:30 - 2:00
Chop, spare rib	1 - 1.5 kg	 Convection grilling	1	170 - 180	1:00 - 1:30
Meat loaf	750 g - 1 kg	 Convection grilling	1	160 - 170	0:45 - 1:00
Porkknuckle (precooked)	750 g - 1 kg	 Convection grilling	1	150 - 170	1:30 - 2:00




## Veal

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Roast Veal	1 kg	 Convection grilling	1	160 - 180	1:30 - 2:00
Knuckle of veal	1,5 -2 kg	 Convection grilling	1	160 - 180	2:00 - 2:30

## Lamb








Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Leg of lamb, roast lamb	1 - 1,5 kg	 Convection grilling	1	150 - 170	1:15 - 2:00
Saddle of lamb	1 - 1,5 kg	 Convection grilling	1	160 - 180	1:00 - 1:30

## Game


Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Saddle of hare, leg of hare <sup>1)</sup>	up to 1 kg	 Conventional	3	220 - 250	0:25 - 0:40
Saddle of venison	1,5 - 2 kg	 Conventional	1	210 - 220	1:15 - 1:45
Haunch of venison	1,5 - 2 kg	 Conventional	1	200 - 210	1:30 - 2:15

1) preheat the oven

## Poultry

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)	
Poultry portions	200 - 250 g each		Convection grilling	1	200 - 220	0:35 - 0:50
Half chicken	400 - 500 g each		Convection grilling	1	190 - 210	0:35 - 0:50
chicken, poulard	1 - 1,5 kg		Convection grilling	1	190 - 210	0:45 - 1:15
Duck	1.5 - 2 kg		Convection grilling	1	180 - 200	1:15 - 1:45
Goose	3.5 - 5 kg		Convection grilling	1	160 - 180	2:30 - 3:30
Turkey	2.5 - 3.5 kg		Convection grilling	1	160 - 180	1:45 - 2:30
Turkey	4 - 6 kg		Convection grilling	1	140 - 160	2:30 - 4:00

## Fish ( steamed)

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)	
Whole fish	1 - 1,5 kg		Conventional	1	210 - 220	0:45 - 1:15

## Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned sufficiently below	Incorrect oven level	Put the cake on a lower oven level
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a lower setting
The cake sinks (becomes soggy, lumpy, streaky)	Baking time is too short	Set a longer baking time <b>Do not set higher temperatures to decrease baking times</b>
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Look at the mixing times, specially when you use mixing machines
Cake is too dry	Oven temperature too low	Set a higher oven temperature
Cake is too dry	Baking time too long	Set a shorter baking time
Cake does not brown equally	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake does not brown equally	No equal mixture	Put the mixture equally on the baking tray
Cake does not cook in the baking time set	Temperature too low	Use a slightly higher oven temperature setting








## Pizza setting table

**i** To see which oven function you must use please refer to the oven functions list in Daily use chapter.

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


*1) Pre-heat the oven*




## Table for Bakes and Gratin

Dish	Oven function	Shelf level	Temperature °C	Time Hr : Min
Pasta bake	 Conventional	1	180-200	0:45-1:00
Lasagne	 Conventional	1	180-200	0:25-0:40
Vegetables au gratin <sup>1)</sup>	 Convection grilling	1	160-170	0:15-0:30
Baguettes topped with melted cheese <sup>1)</sup>	 Convection grilling	1	160-170	0:15-0:30
Sweet bakes	 Conventional	1	180-200	0:40-0:60
Fish bakes	 Conventional	1	180-200	0:30-1:00
Stuffed vegetables	 Convection grilling	1	160-170	0:30-1:00

*1) preheat the oven*

## Ready meals

Food to be cooked	Oven function	Shelf level	Temperature °C	Time
Frozen pizza	 Conventional	3	refer to instructions of the manufacturer	refer to instructions of the manufacturer

Food to be cooked	Oven function	Shelf level	Temperature °C	Time
Chips <sup>1)</sup>		3	200-220	refer to instructions of the manufacturer
Baguettes		3	refer to instructions of the manufacturer	refer to instructions of the manufacturer
Fruit flans		3	refer to instructions of the manufacturer	refer to instructions of the manufacturer


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

## Roasting

**Important!** Set in the fat filter when you roast!

### Roasting dishes





- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep roasting pan or on the oven shelf above the deep roasting 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.

 The data in the table is for guidance only.

### Tips on using the roasting table.


- Roast meat and fish that weighs more than 1 kg .
- Put some water in the roasting tray to prevent meat juices or fat from burning to the pan.
- Turn the meat if it is necessary (after 1/2 - 2/3 of the cooking time).
- For better results, baste large pieces of meat and poultry with the cooking juices several times during the cooking time.
- Stop the oven approximately 10 minutes before the end of roasting time to use the residual heat.




## Beef

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Port roast	1 - 1,5 kg		1	200 - 250	2:00 - 2:30
Roast beef or fillet					for each cm of thickness
- rare <sup>1)</sup>	for each cm of thickness		1	190 - 200	0:05 - 0:06
- medium	for each cm of thickness		1	180 - 190	0:06 - 0:08
- well done	for each cm of thickness		1	170 - 180	0:08 - 0:10



1) preheat the oven

## Pork



Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Shoulder, neck, ham joint	1 - 1.5 kg		1	160 - 180	1:30 - 2:00

Type of meat	Quantity	Oven function	Shel f level	Tempera- ture °C	Time (h:min)	
Chop, spare rib	1 - 1.5 kg		Convection grilling	1	170 - 180	1:00 - 1:30
Meat loaf	750 g - 1 kg		Convection grilling	1	160 - 170	0:45 - 1:00
Porkknuckle (precooked)	750 g - 1 kg		Convection grilling	1	150 - 170	1:30 - 2:00




## Veal

Type of meat	Quantity	Oven function	Shel f level	Tempera- ture °C	Time (h:min)	
Roast Veal	1 kg		Convection grilling	1	160 - 180	1:30 - 2:00
Knuckle of veal	1,5 - 2 kg		Convection grilling	1	160 - 180	2:00 - 2:30

## Lamb





Type of meat	Quantity	Oven function	Shel f level	Tempera- ture °C	Time (h:min)	
Leg of lamb, roast lamb	1 - 1,5 kg		Convection grilling	1	150 - 170	1:15 - 2:00
Saddle of lamb	1 - 1,5 kg		Convection grilling	1	160 - 180	1:00 - 1:30




## Game

Type of meat	Quantity	Oven function	Shel f level	Tempera- ture °C	Time (h:min)	
Saddle of hare, leg of hare <sup>1)</sup>	up to 1 kg		Conventional	3	220 - 250	0:25 - 0:40
Saddle of venison	1,5 - 2 kg		Conventional	1	210 - 220	1:15 - 1:45
Haunch of venison	1,5 - 2 kg		Conventional	1	200 - 210	1:30 - 2:15

1) preheat the oven

## Poultry

Type of meat	Quantity	Oven function	Shel f level	Tempera- ture °C	Time (h:min)	
Poultry portions	200 - 250 g each		Convection grilling	1	200 - 220	0:35 - 0:50
Half chicken	400 - 500 g each		Convection grilling	1	190 - 210	0:35 - 0:50
chicken, poulard	1 - 1,5 kg		Convection grilling	1	190 - 210	0:45 - 1:15
Duck	1.5 - 2 kg		Convection grilling	1	180 - 200	1:15 - 1:45

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)	
Goose	3.5 - 5 kg		Convection grilling	1	160 - 180	2:30 - 3:30
Turkey	2.5 - 3.5 kg		Convection grilling	1	160 - 180	1:45 - 2:30
Turkey	4 - 6 kg		Convection grilling	1	140 - 160	2:30 - 4:00


### Fish ( steamed)

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)	
Whole fish	1 - 1,5 kg		Conventional	1	210 - 220	0:45 - 1:15


### Grilling

**Always use the grilling function with maximum temperature setting**

**Important!** Always grill with the oven door closed

-  Always pre-heat 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.

 To see which oven function you must use please refer to the oven functions list in Daily use chapter.


Food to grill	Shelf level	Time	
		1st side	2nd side
Burgers	4	8 - 10 mins.	6 - 8 mins.
Pork fillet	4	10 - 12 mins.	6 - 10 mins.
Sausages	4	8 - 10 mins.	6 - 8 mins.
Filet steaks, veal steaks	4	6 - 7 mins	5 - 6 mins.
Filet of beef, roast beef ( approximately 1 kg)	3	10 - 12 mins.	10 - 12 mins.
Toast <sup>1)</sup>	3	4 - 6 mins.	3 - 5 mins.
Toast with topping	3	6 - 8 mins.	-----

1) Do not pre-heat

### Preserving

- Only use usual preserving jars of the same dimension.
- Do not use jars with twist-off or bayonet type lids and metal tins.
- Use the first shelf level from the bottom.
- Use the baking tray. You can put six 1-litre jars maximum on it.
- Fill all the jars to the same level and close them correctly.
- Put the jars on the shelf, make sure that they do not touch each other.

- Fill approximately 1/2 litre of water into the flat baking tray to have sufficient moisture in the oven.
- When the liquid lightly starts to bubble in the first jars (after about 35-60 minutes with 1 litre jars), switch off the oven or decrease the temperature to 100°C ( see table).

 To see which oven function you must use please refer to the oven functions list in Daily use chapter.

## Soft fruit

Preserve	Temperature in °C	Time until simmering in mins.	Continue to cook at 100°C in mins.
Strawberries, blueberries, raspberries, ripe gooseberries	160 - 170	35 - 45	---
Unripe gooseberries	160 - 170	35 - 45	10 - 15

## Stone fruit

Preserve	Temperature in °C	Time until simmering in mins.	Continue to cook at 100°C in mins.
Pears, quinces, plums	160 - 170	35 - 45	10 - 15


## Vegetables

Preserve	Temperature in °C	Time until simmering in mins.	Continue to cook at 100°C in mins.
Carrots <sup>1)</sup>	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) Leave standing in oven when switched off

## Drying

- Cover the oven shelves with baking parchment.

 To see which oven function you must use please refer to the oven functions list in Daily use chapter.

## Vegetables

Food to be dried	Temperature in °C	Shelf level		Time in hours (Guideline)
		1 level	2 levels	
Beans	60 - 70	3	1 / 4	6 - 8
Peppers (strips)	60 - 70	3	1 / 4	5 - 6
Vegetables for soup	60 - 70	3	1 / 4	5 - 6
Mushrooms	50 - 70	3	1 / 4	6 - 8
Herbs	40 - 50	3	1 / 4	2 - 3

## Fruit

Food to be dried	Temperature in °C	Shelf level		Time in hours (Guideline)
		1 level	2 levels	
Plums	60 - 70	3	1 / 4	8 - 10
Apricots	60 - 70	3	1 / 4	8 - 10
Apple slices	60 - 70	3	1 / 4	6 - 8
Pears	60 - 70	3	1 / 4	6 - 9

## Defrosting

- Put the food out of the packaging and set it on a plate on the oven shelf.
- Do not cover with a plate or bowl. This can extend the time to defrost very much.
- Put the oven shelf in the first shelf level from the bottom.

**i** To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Dish	Defrosting time (mins)	Further defrosting time (mins)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150g	25-35	10-15	-----
Strawberries, 300g	30-40	10-20	-----
Butter, 250g	30-40	10-15	-----
Cream, 2 x 200g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400g	60	60	-----

### Information on acrylamides

**Important!** According to the newest scientific knowledge, if you brown food (specially the one which contains starch),

acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

## CARE AND CLEANING

**Warning!** Before you clean the appliance, switch it off. Make sure that the appliance is cold.

**Warning!** Do not clean the appliance with steam cleaners or high-pressure cleaners.

**Caution!** Do not use corrosive or scouring cleaning agents, sharp objects, stain removers or abrasive sponges.

**Warning!** Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can damage.

**Caution!** If you use an oven spray, follow the instructions from the manufacturer.

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

- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!

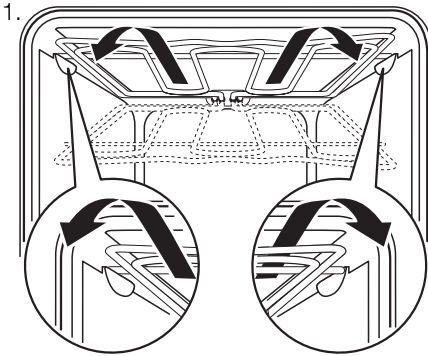
### Oven Ceiling

You can fold down the heating element on the oven ceiling to clean the oven ceiling easily.

**Warning!** Before you fold down the heating element switch off the appliance. Make sure that the appliance is cold.  
There is a risk of burns!



## Folding down the heating element



Remove the shelf support rails.

2. Hold the heating element with the two hands at the front
3. Pull it forwards against the spring pressure and out along the support on both sides.
4. The heating element folds down. The oven ceiling is ready to clean.

## Installing the heating element

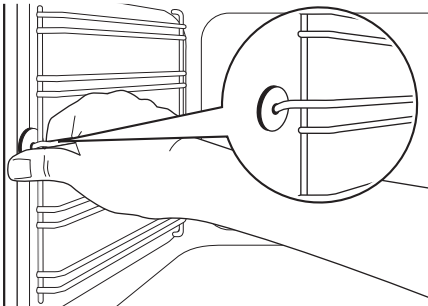
1. Install the heating element in opposite sequence.

- Important!** Install the heating element correctly on the two sides above the support on the inner wall of the oven.
2. Insert shelf support rails.

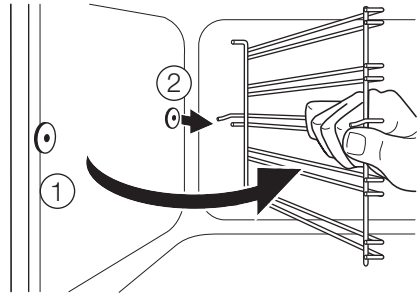
## Shelf Support Rails

## Removing the shelf support rails

1. Pull the front of the shelf support rail away from the side wall.



2. Pull the rear shelf support rail away from the side wall and remove it.



## Installing the shelf support rails

Install the shelf support rails in opposite sequence.

- i** The rounded ends of the shelf support rails must point to the front!

## Oven lamp

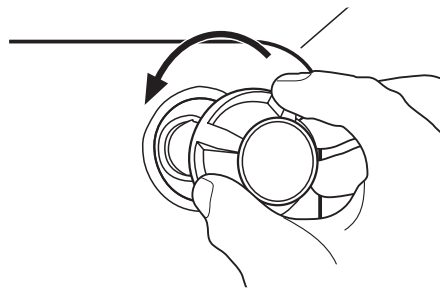
- !** **Warning!** There is a danger of electrical shock!

## Before you change the oven lamp:

- Switch off the oven.
  - Remove the fuses in the fuse box or switch off the circuit breaker.
- i** Put a cloth on the bottom of the oven for protection of the oven light and glass cover.

Replacing the oven light bulb/cleaning the glass cover

1. Turn the glass cover anti-clockwise to remove it.



2. Clean the glass cover.
3. Replace the oven light bulb with applicable 300°C heat-resistant oven light bulb.

4. Install the glass cover.

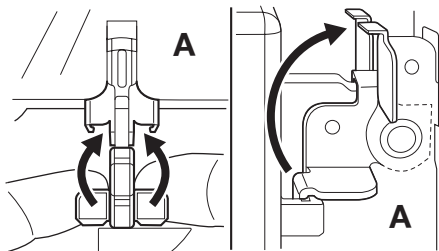
### Oven door and glass panels

To clean the oven door remove it.

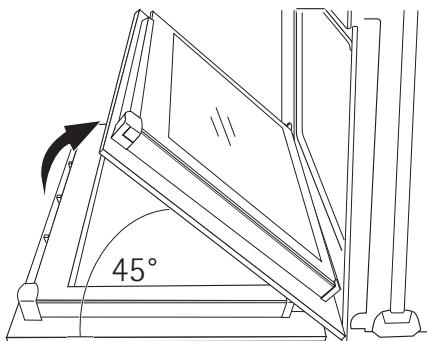
- !** **Caution!** Be careful when you remove the door from the appliance. The door is heavy!

Removing the oven door

1. Open the oven door as far as it goes.
2. Lift up clamping levers (A) on the two door hinges fully.



3. Close the oven door until the first position (angle approx. 45°).



4. Hold of the oven door with one hand on each side and pull it away from the oven at an upwards angle.
- i** Put the oven door with the outer side down on a soft and level surface to prevent scratches.
5. Now you can remove the inner glass panels and clean them.  
To install the door follow the procedure in reverse.

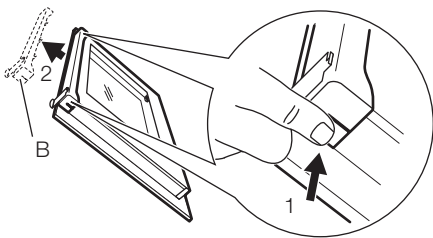
- !** **Caution!** Be careful with the glass, it can break.

- i** The oven door has 2, 3 or 4 panels of glass (depends on the model)

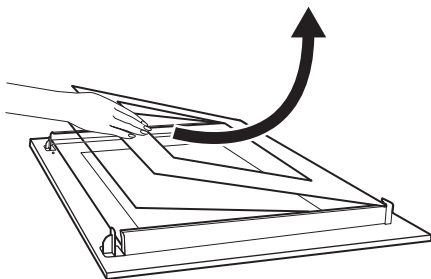
- !** **Caution!** Rough handling, especially around the edges of the front panel, can cause the glass to break.

Removing and cleaning the door glasses

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 edge one by one and pull them upwards out of the guide
4. Clean the door glass panels.  
To install panels follow the procedure in reverse. Insert the smaller panel first, then the larger.

## WHAT TO DO IF...

Problem	Possible cause	Remedy
The oven does not heat up	The oven is not switched on	Switch on the oven
The oven does not heat up	The clock is not set	Set the clock
The oven does not heat up	The necessary settings are not set	Control the settings
The oven does not heat up	The fuse in the fuse box is released	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp

If you can not find a solution to the problem, refer to your dealer or the Service Force Centre.

 **Warning!** Let a qualified electrician or competent person do repairs to the appliance.


**Important!** If you do not operate the appliance correctly, the visit from the

Service Force Centre or dealer will not be free of charge, even during the warranty period.

 **Hints for appliances with metal fronts:**

If you open the door during or immediately after the baking or roasting procedure, steam can show on the glass.

## ENVIRONMENT CONCERNS

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate 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 council, your household waste disposal service or the shop where you purchased the product.



**Packaging material**

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

## SERVICE AND SPARE PARTS

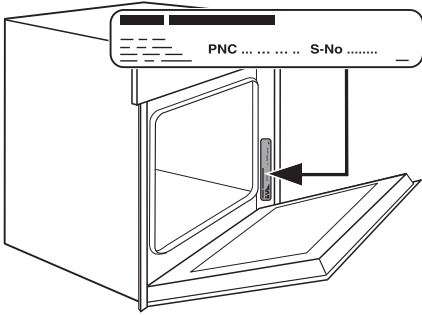
If there is a fault, first try to find a solution to the problem yourself. Refer to “What to do if...”.

If you cannot find a solution to the problem yourself, contact your dealer or the Service Force Centre.

These data are necessary to help you quickly and correctly.

For these data, refer to the rating plate.

Write them here:



- Model description .....
- Product number ("PNC") .....
- Serial number ("S No.") .....
- Type of fault
- Error messages

Use the original spare parts only. They are available at Service Center and authorized spare parts shops.









[www.electrolux.com/shop](http://www.electrolux.com/shop)

