



user manual

Built-In Electric Oven

EOK76030

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




**Welcome to the world of Electrolux**

Thank you for choosing a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. The Electrolux ambition is to offer a wide variety of quality products that make your life more comfortable. You will find some examples on the cover in this manual. Please take a few minutes to study this manual so that you can take advantage of the benefits of your new machine. We promise that it will provide a superior User Experience delivering Ease-of-Mind. Good luck!

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The following symbols are used in this user manual:

-  Important information concerning your personal safety and information on how to avoid damaging the appliance.
-  General information and tips
-  Environmental information



## Safety instructions



### This appliance conforms with the following EU Directives:

- 73/23/EEC dated 19.02.1973 Low Voltage Directive
- 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
- 93/68/EEC dated 22.07.1993 CE Marking Directive

### Electrical safety

- This appliance must be connected by a **qualified electrician** only.
- In the event of a fault or damage to the appliance: take the fuses out or switch off.
- Should the door seal and the door seal surfaces be damaged, the appliance must not be operated until they are repaired.
- **Repairs** to the appliance must **only be carried out by qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact your local Service Force Centre.

### Children's safety

- Small children must be kept away from the appliance. Make sure that children do not touch the appliance when playing.
- Always heat baby food in jars or bottles with the lid or top off. After heating, stir well or shake so that the heat is evenly distributed. Before you give

the baby food to the child, **please be sure to test the temperature.**

- When operating the grill (alone or in combination with the microwave) the viewing window becomes hot. Therefore keep small children away from the door of the appliance.
- The appliance is fitted with a child safety device.

### Safety whilst Using

- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

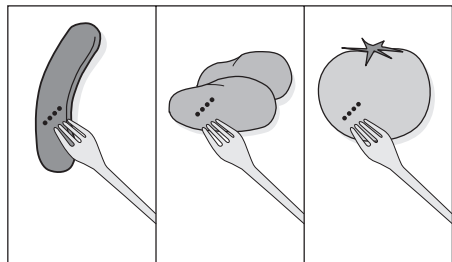
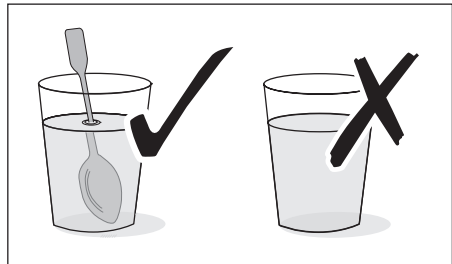


### Information about acrylamides

**According to the latest scientific research, intensive browning of food, especially in products containing starch, may present a health risk due to acrylamide. Therefore we recommend cooking at low temperatures and not browning foods too much.**

### **Microwave**

- Only switch the appliance on when there is food inside it. Without food inside it, the appliance could be overloaded.
- Only use **microwave-safe** cookware (see chapter Usage, Tables and Tips / Suitable Cookware and Material).
- To protect the interior or the door of the appliance from corrosion through escaping steam (condensed water), please dry the appliance with a cloth after each use.
- Do not leave the appliance unattended if food is being heated or cooked in disposable containers made of plastic, paper or other flammable materials.
- If smoke appears, keep the appliance closed. Switch off the appliance and disconnect from the power supply. Do not use the appliance under any circumstances if it is no longer working correctly.
- When heating liquids always put a coffee spoon or a glass rod in the container to avoid delay in boiling. With delay in boiling the boiling temperature is reached without the typical steam bubbles rising. If the container is shaken even slightly the liquid can suddenly boil over or spray violently. **Risk of burns!**
- Prick food with „skin“ or „peel“, such as potatoes, tomatoes, sausages, with a fork several times before cooking so that the food does not burst.

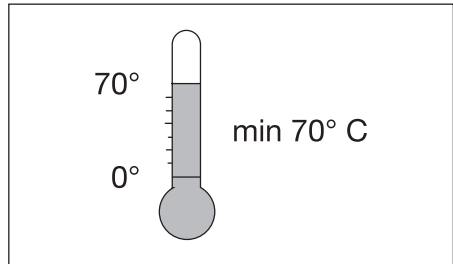


Ensure that a minimum temperature of **70°C** is reached when cooking/ heating food. For this please refer to the power and time data in the tables. Never use mercury or liquid thermometers to measure the temperature of the food.

- Foods heated with microwaves give off heat to the cookware. **Use oven gloves or something similar.**
- Do not overcook the dishes by using powers and times that are too high. The food can dry out, burn or set itself alight in certain places.
- The interior of the oven, the grill heating element and the accessories become hot when the appliance is operating. Please be careful when handling them and use oven gloves or similar.

#### **Risk of burns!**

- Metal objects must be at least 2 cm from the walls of the interior and the oven interior door. Otherwise spark discharge can occur and the appliance can be damaged.
- If not advised otherwise, do not use aluminium foil.
- Do not get anything caught between the door and the door frame.
- Always keep the door seal, the door seal surfaces and the interior clean. Lack of cleanliness in the appliance can lead to dangerous situations.
- Do not store any flammable objects inside the oven. These could ignite when the oven is switched on.



## **How to avoid damage to the appliance**

- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to the enamel and discoloration.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.
- After switching off the cooling fan, do not keep uncovered dishes in the oven. Moisture may condense in the oven interior or on the glass doors and may get into the units.



### **Note on enamel coating**

Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.



**Do not use the appliance...**

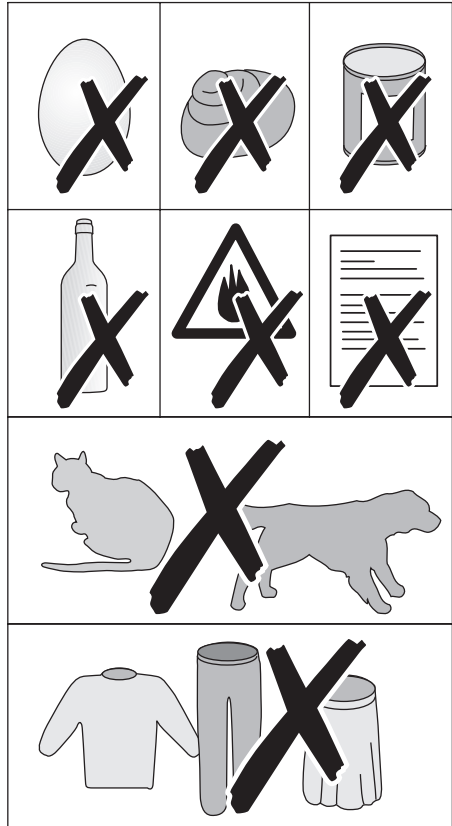
... for cooking **eggs** in their shells (with fried eggs, pierce the yolks first) and snails, as otherwise these burst,

... for heating large amounts of cooking oil (fondue, deep frying) and drinks with high alcohol content. **Spontaneous combustion! Risk of explosion!**

... for heating tightly closed containers, e. g. tins, bottles, screw top jars,

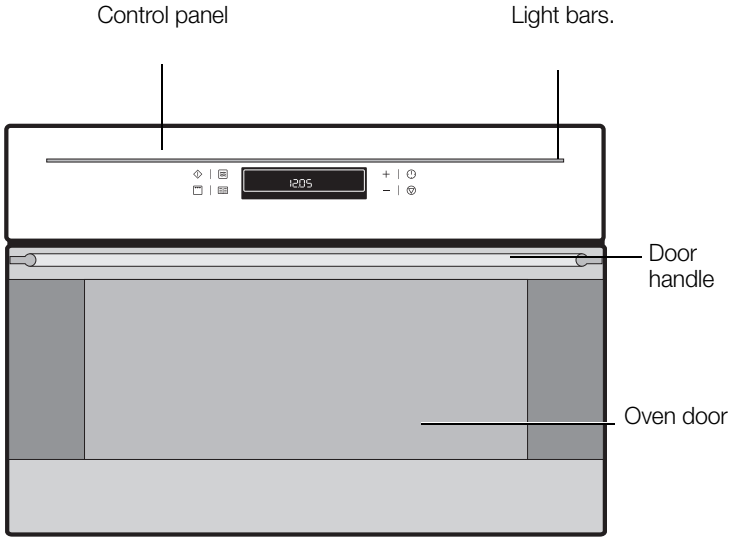
... for drying animals, textiles, seeds and gel pillows, and other inflammable materials: **Danger of fire!**

... for cookware made of porcelain, ceramic or earthenware that has small holes, e. g. on handles or unglazed bottoms. Moisture penetrating small holes can cause the cookware to crack when it is heated.





# Description of the Appliance

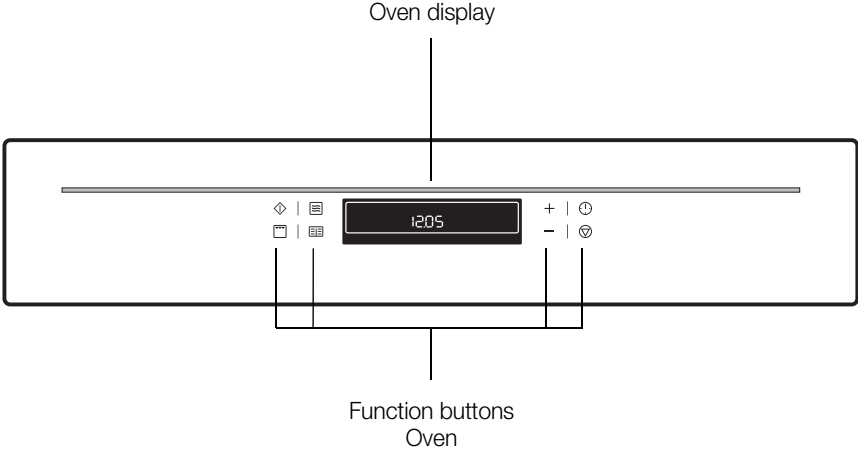
## General Overview



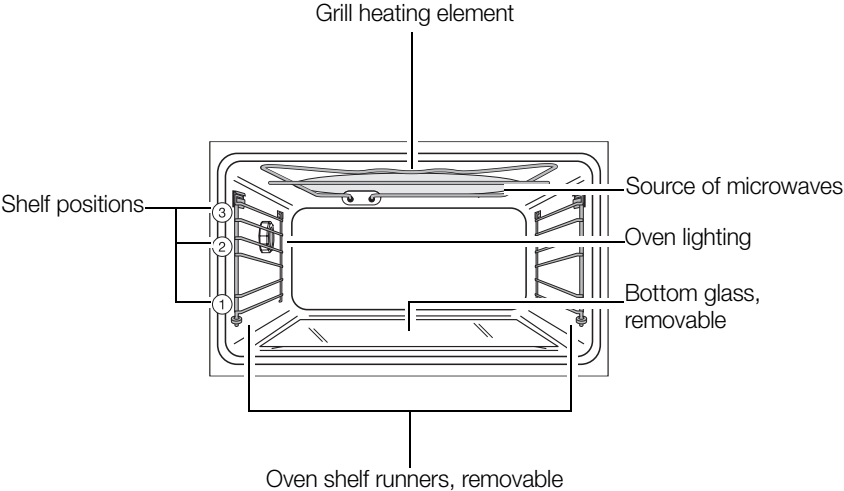
**If no function is selected and nothing is changed on the appliance, the appliance switches itself off, but the light bars remain on.**

**To switch the light bars off, switch the appliance on using the Start button and switch it off again using the  Stop  button (press twice).**

# Control Panel



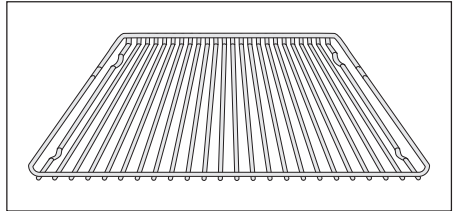
# Oven Features



## Oven Accessories

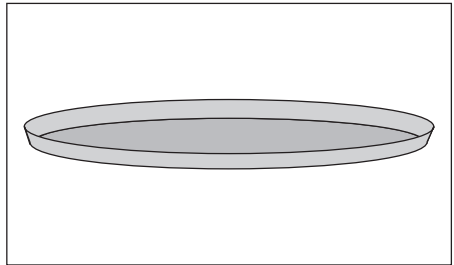
### **Shelf**

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



### **Crunch tray**

(not scratchproof and knifeproof)






## Before using for the first time

### Setting and changing the current time



#### The oven only operates when the time has been set.




When the appliance is connected to the electrical supply or when there has been a power cut, the symbol for Time  flashes automatically.

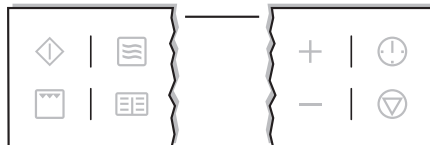
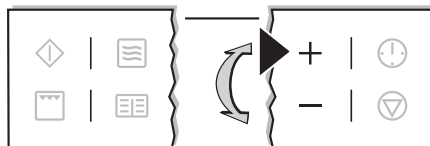
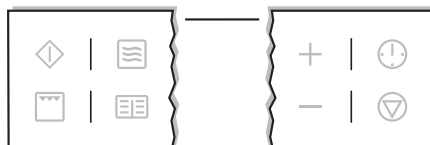
1. To change a time that has already been set, press the Clock Functions  button repeatedly until the symbol for Time  flashes.
2. Using the + or – button, set the current time.

After about 5 seconds, the flashing stops and the clock displays the time of day set.

The appliance is now ready to use.



**The time can only be modified, if the child safety device is deactivated, none of the clock functions Countdown , Cook time  or End time  and no oven function is set.**



## Initial cleaning

Clean the oven before using it for the first time.



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





**For the metal surfaces, use commercially available cleaning agents.**

1. Open the oven door.  
The oven light is lit.
2. Remove all oven accessories, and clean them with warm water and a scouring agent.
3. Wash the oven in the same way, and wipe dry.
4. Wipe the front of the appliance with a damp cloth.



## Getting to know the appliance

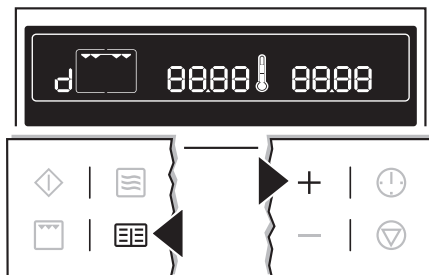
The appliance can be operated in test mode for testing or performing all operating steps. The oven is not heating up

### Switching on the test mode

1. Switch off the appliance using the Stop  **button**.
2. Press and hold Baking and Roasting Programmes  and + buttons at the same time until an acoustic signal sound and "d" lights up in the display.

### Switching off the test mode

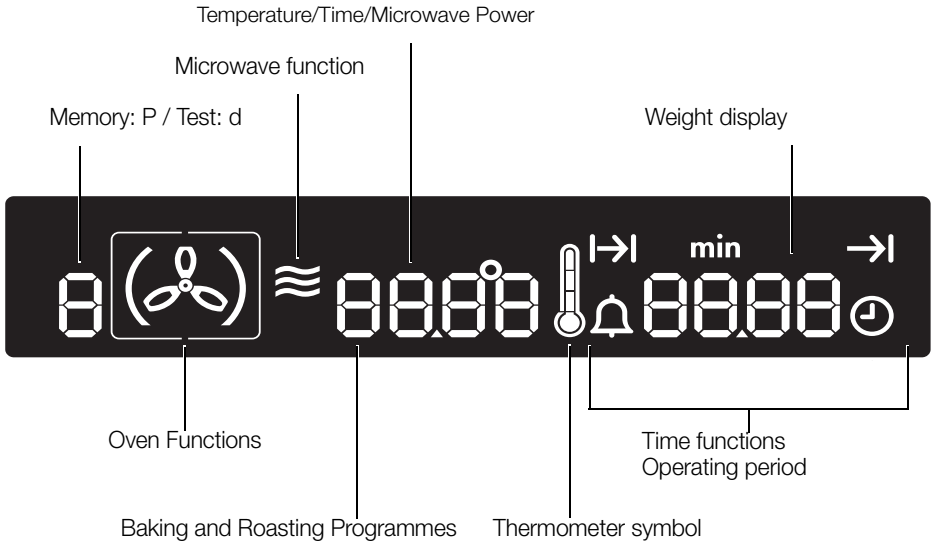
1. Switch off the appliance using the Stop  **button**.
2. Press and hold Baking and Roasting Programmes  and + buttons at the same time until an acoustic signal sounds and "d" goes out in the display.



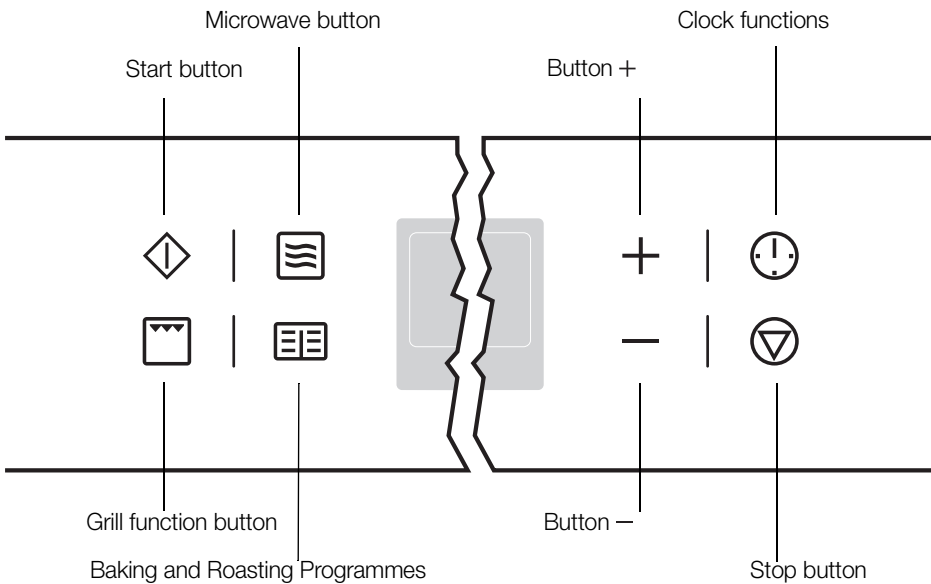
# Operating the Oven

## The Electronic Oven Control

### The display field









### The control field







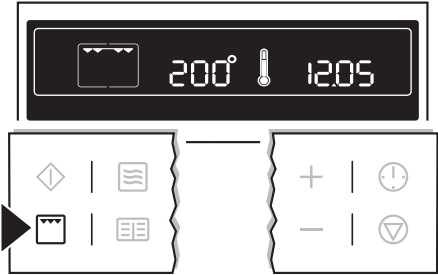
## General instructions

- Always confirm the selected function with the Start  button. If the selected function is not started within 120 seconds, the appliance switches off.
- When the selected function is started, the oven begins to heat up or the time set begins to count down.
- If the oven door is opened during operation, the function stops. After closing the door continue with the Start  button. If the Start  button is not pressed within 120 seconds, the appliance switches off.
- The oven light is switched on as long as an oven function is started or the oven door is opened. The oven light goes off after 10 minutes when the door is open and the appliance switched off.
- Stop operation with the Stop  button, continue with the Start  button. Switch off the appliance by pressing the Stop  button repeatedly.

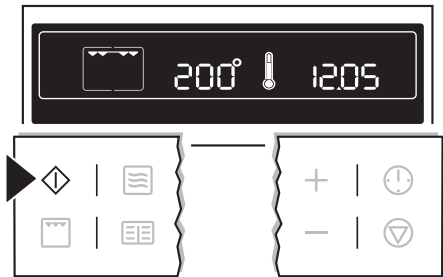
### Switching the oven on

1. Press Grill  button. The oven function Grill  appears.

A suggested temperature appears on the temperature display.



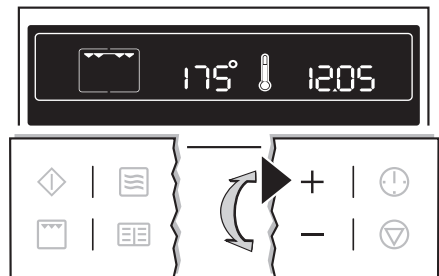
2. Press Start  button to start the oven function Grill .




### Changing the oven temperature

Press the + or - button to raise or lower the temperature.


The setting changes in steps of 5°C.



### Thermometer symbol

- The slowly rising thermometer symbol  indicates how far the oven has already heated up.
- When the selected temperature is reached, an audible signal sounds.

### Switching the oven off

To switch off the oven, press the Stop  button repeatedly until the time and the residual heat, if any, is displayed.









### Cooling fan





**The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.**

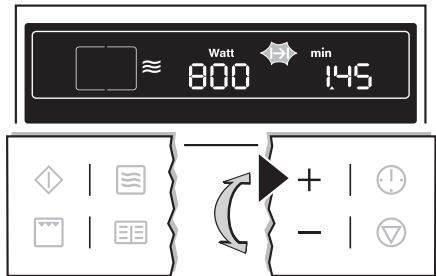
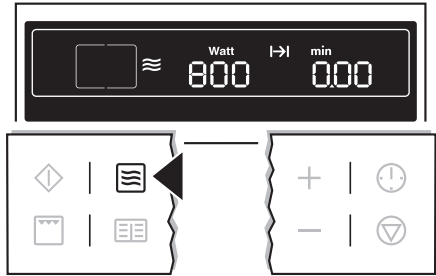
## Oven Functions

The oven has the following functions:

	Oven function	Use	Heating element/ fan
	<b>Grill</b>	For <b>grilling</b> flat food items and for <b>toasting</b> .	Grill
	<b>Mikrowelle</b>	For <b>heating</b> ready meals and drinks, for <b>defrosting</b> meat or fruit and for <b>cooking</b> vegetables and fish.	Microwave generator
	<b>Combi function</b>	For the style of heating for the oven function(s), the function <b>Mikrowelle</b>  can be switched on. The dishes are cooked in the shortest time and browned at the same time..	
	<b>Mikrowelle</b>  <b>Quick Start</b>	Quick Start of the maximum microwave power when the appliance is switched off using the Start  button. Length of time from 30 seconds to 7 minutes. Each press of the button adds 30 seconds to the operating time displayed.	



## Microwave


1. If necessary, switch off the appliance using the Stop  button.
2. By repeatedly pressing the Microwave  button, set the desired power.
  - The settings options offered are in 100 Watt steps from 1000 Watt to 100 Watt.
  - Repeatedly pressing the Microwave  button makes the power display begin again at 1000 Watt.
3. Using the + or – button, set the desired cook time. The symbol for Cook time  flashes.

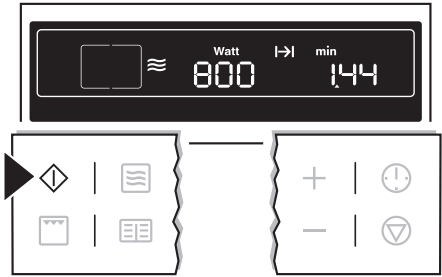



- The cooking times can be set as follows:
  - From 0 to 2 mins. in 5 second steps,
  - from 2 to 5 mins. in 10 second steps,
  - from 5 to 10 mins. in 20 second steps,
  - from 10 to 20 mins. in 30 second steps,
  - from 20 mins. onwards in 1 minute steps.
- The maximum length of operation that can be set is:
  - At 700 Watt to 1000 Watt 0 to 7 mins. 40 secs.,
  - at 100 Watt to 600 Watt 0 to 59 mins.


## 22 electrolux **operating the oven**

- When the Start  button is pressed, the time set begins to count down. The symbol for Cook time  illuminates.

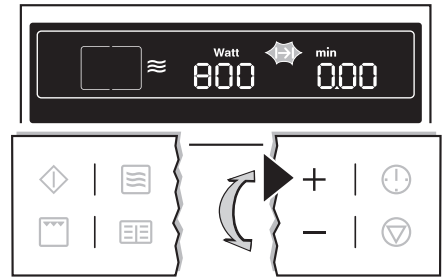
  - While the time counts down, the power can be changed using the Microwave  button.




- While the time counts down, using the buttons  and + the cook time can be increased or – reduced.

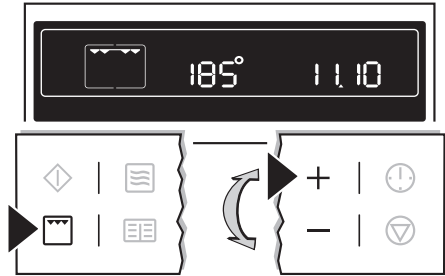
When the time has elapsed, an audible signal sounds for 2 minutes. The microwave switches itself off. The symbol for Cook time  flashes and time indicator appears.



To turn off the audible signal:  
Press any button.

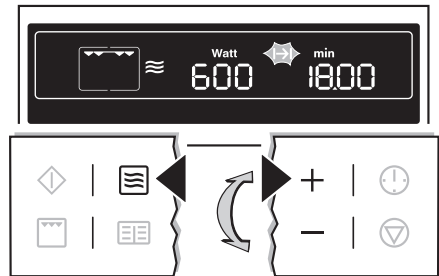


## Combi Function

1. If required, switch off the appliance using the Stop  button.
2. Press Grill button. The oven function Grill appears.
3. Using the + or – button, set the desired temperature.







4. By repeatedly pressing the Microwave  button, set the desired microwave power (max. 600 Watts).
5. Using the + or – button, set the desired cook time. The symbol for Cook time  flashes.



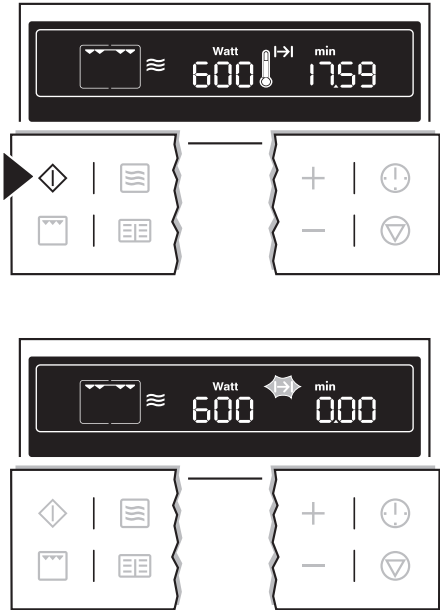
- The cooking times can be set as follows:
  - From 0 to 2 mins. in 5 second steps,
  - from 2 to 5 mins. in 10 second steps,
  - from 5 to 10 mins. in 20 second steps,
  - from 10 to 20 mins. in 30 second steps,
  - from 20 mins. in 1 minute steps.

The maximum operating period that can be set is 59 minutes.

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




6. By pressing the Start  button, the time set begins to count down. Oven and microwave are on. The symbol for Cook time  lights up.
- While the time counts down, the power can be changed using the Microwave  button.
  - While the time counts down, the cook time can be increased using the + button or decreased using the – button.
7. When the time has elapsed, an audible signal sounds for 2 minutes. The appliance switches itself off. The symbol for Cook time  flashes and the time display appears.

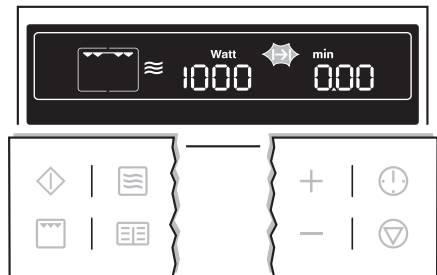
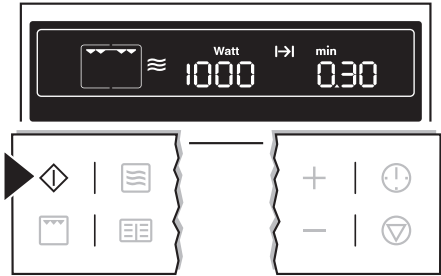
To turn off the audible signal:  
Press any button.






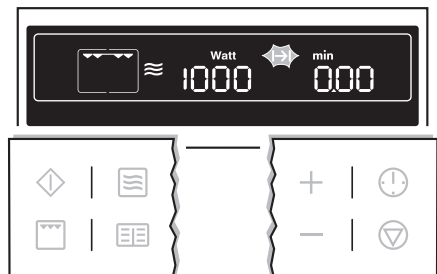
## Microwave Quick Start

1. If necessary, switch off the appliance using the Stop  button.
2. Press the Start  button repeatedly until the desired period of operation appears. The appliance switches itself on at maximum microwave power.
  - Each press of the button adds 30 seconds to the period displayed. Maximum of 7 mins. at maximum microwave power.
  - While the time counts down, using the buttons  and + the period can be increased or — reduced.
  - By repeatedly pressing the Microwave  button, the microwave power can be changed.
  - By pressing the Stop  button once, operation can be interrupted. Continue operation using the Start  button. Pressing the Stop  button twice switches the appliance off.



When the time has elapsed, an audible signal sounds for 2 minutes. The appliance switches itself off. The symbol for Cook time  flashes and the clock display appears.

To turn off the audible signal:  
Press any button.



## Information on the power setting

The overview shows at which power setting certain processes can be per-

formed. The powers given are guidelines.

Microwave power	Suitable for
<p><b>1000 Watts</b>  <b>900 Watts</b>  <b>800 Watts</b>  <b>700 Watts</b></p>	<ul style="list-style-type: none"> <li>- Heating liquids</li> <li>- Searing at the beginning of a cooking process</li> <li>- Cooking vegetables</li> <li>- Cooking foodstuffs</li> <li>- Melting gelatine and butter</li> </ul>
<p><b>600 Watts</b>  <b>500 Watts</b></p>	<ul style="list-style-type: none"> <li>- Defrosting frozen meals</li> <li>- Heating one-plate meals</li> <li>- Simmering stews</li> <li>- Cooking egg dishes</li> </ul>
<p><b>400 Watts</b>  <b>300 Watts</b>  <b>200 Watts</b></p>	<ul style="list-style-type: none"> <li>- Continuing to cook meals</li> <li>- Cooking delicate foodstuffs</li> <li>- Heating baby food</li> <li>- Simmering rice</li> <li>- Warming delicate dishes</li> <li>- Melting cheese</li> </ul>
<p><b>100 Watts</b></p>	<ul style="list-style-type: none"> <li>- Defrosting meat, fish, bread</li> <li>- Defrosting cheese, cream, butter</li> <li>- Defrosting fruit and cakes (gateaux)</li> <li>- Raising yeast dough</li> <li>- Warming up cold dishes and drinks</li> </ul>

## Inserting the Oven Shelf



### Shelf runner safety and anti-tip device

**As a shelf runner safety device, all insertable components have a small curved indentation at the bottom on the right and left-hand edge.**

**Always insert insertable components so that this indentation is at the back of the oven interior. This indentation is also important for preventing the insertable components from tipping.**

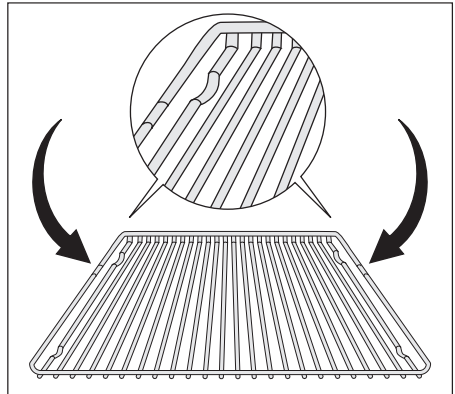
### Inserting the oven shelf:

Insert the oven shelf so that the feet point downwards.

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



The high rim around the oven shelf is an additional device to prevent cookware from slipping.



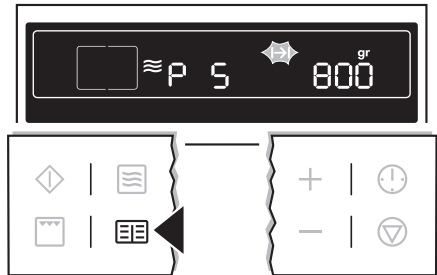
## Additional functions

### Microwave Programmes

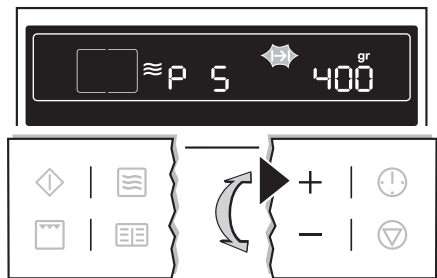





**For this function, use the pre-set programmes (see the chapter “Usage, Tables and Tips”).**

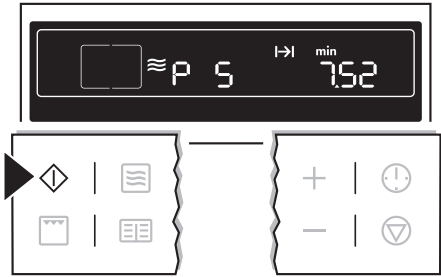
1. If necessary, switch off the appliance using the Stop  **button.**
2. By repeatedly pressing the Baking and Roasting Programmes  button, select the desired programme (P 1 to P10).
  - In the display the preset weight **“gr”** is displayed. The symbol for Cook time  flashes. **Weight = Cook Time**




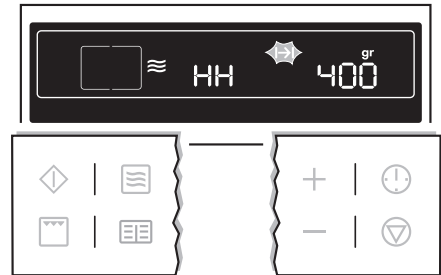
3. By pressing the + or – button the weight display can be matched to the weight of the food, from a minimum of 100 g, to a maximum of 1500 g (P 5 to P10 maximum 1000 g).
  - By inputting the weight, the microwave operating period is automatically controlled.
  - First of all always input the lower weight, e. g. bread weighs 460 g: Set the weight to 400 g.



4. By pressing the Start  button, the time set begins to count down. The symbol for Cook time  and “min” light up.
- When the time has elapsed, an audible signal sounds for 2 minutes. The microwave switches itself off. The symbol for Cook time  flashes.









**With some programmes a Keep Warm function is started after the time has elapsed. A signal sounds and "HH" lights up in the display. After the end of the Keep Warm function, an audible signal sounds for 2 minutes. The microwave switches itself off. The symbol for Cook time  flashes and the display for the time appears.**




To turn off the audible signal:  
Press any button.

## Memory function




The Memory function can be used to save **one** setting which is used very frequently.

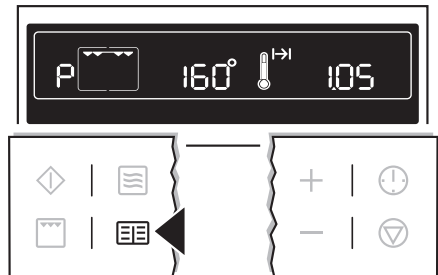
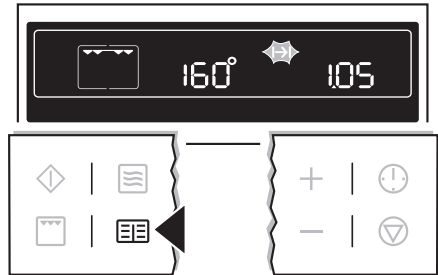
1. Set oven function, temperature and if necessary the clock functions Cook time  and/or End time .  
or  
set microwave power and Cook time .
2. Press and hold the Baking and Roasting Programmes  button for approx. 2 seconds, until an acoustic signal sounds. The setting is saved.
3. Continue by pressing the Start  button or switch the appliance off using the Stop  button.



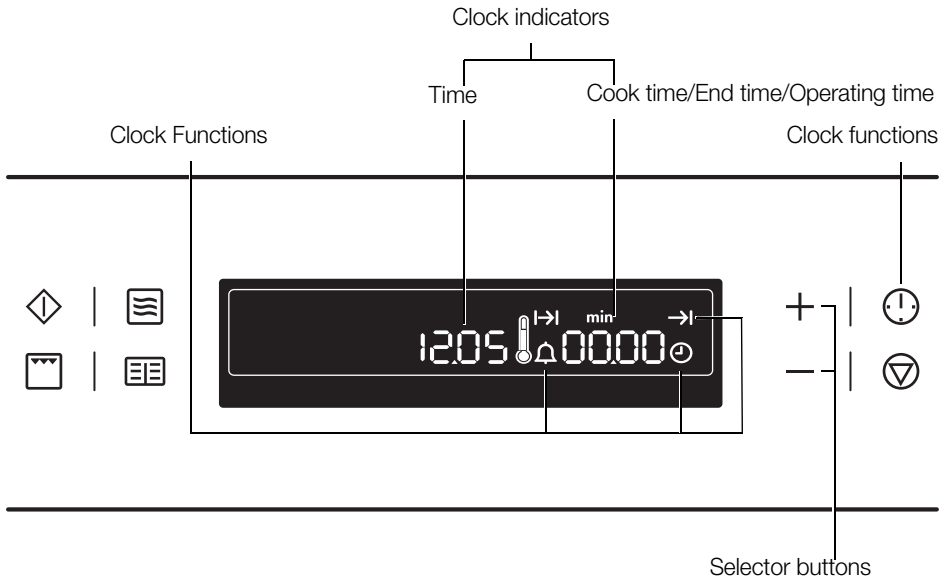
**To save another setting, press the Baking and Roasting Programmes  button again for approx. 2 seconds. The previously saved setting is replaced by the new one.**

## Starting the Memory function

1. If required, switch off the appliance using the Stop  button.
2. Using the Baking and Roasting Programmes  button, call up the saved setting.
3. Press the Start  button.



## Clock Functions



### Countdown

To set a Countdown. When it has counted down, an audible signal sounds. This function has no effect on the operation of the microwave and the oven.

### Microwave cook time min

To set how long the microwave is to operate.

### Cook time

To set how long the oven is to be in use.

### End time




To set when the oven is to switch off again.

### Time



To set, change or check the time (See also section “Before Using for the First Time”).



### General instructions

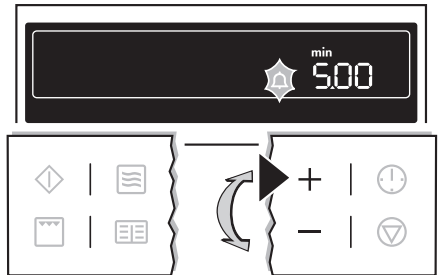
- After a clock function has been selected, the corresponding symbol flashes for approx. 5 seconds. During this time, the desired times can be set or modified using the + or – button.
- When the desired time has been set, the symbol continues to flash for approx. 5 seconds. After this the symbol lights up. The set Countdown  begins to count down.
- The time set for Cook time  and End time  begins to count down after the selected function starts.

### Countdown

1. Press the Clock Functions  button repeatedly until the symbol for Countdown  flashes.



2. Set the desired Countdown time using the + or - button (max. 99.00 minutes).




After about 5 seconds the display shows the time remaining.

The symbol for Countdown  illuminates:



When the time set has elapsed, an audible signal sounds for 2 minutes.





"0.00" illuminates and the symbol for Countdown  flashes.

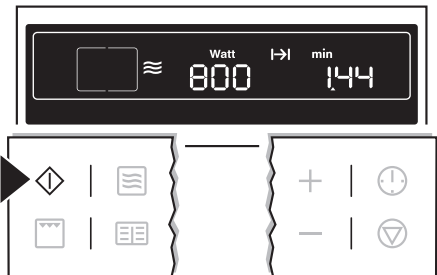
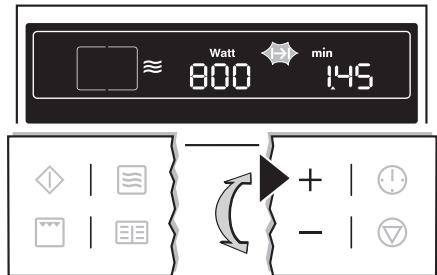
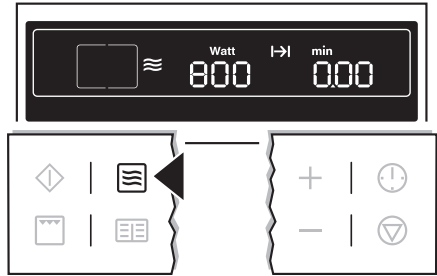
To turn off the audible signal:  
Press any button.






**Microwave cook time  mins.**


1. Select microwave function and by repeatedly pressing the Mikrowelle  button set the power.
2. Using the + or – button, set the desired cooking time. The symbol for Cook time  flashes.
3. When the Start  button is pressed, the time set begins to count down. The symbol for Cook time  illuminates.



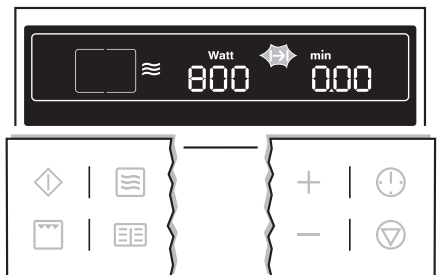
**By repeatedly pressing the Clock Functions  button the current time can be displayed.**

**While the time counts down, using the  and + buttons the cook time can be increased or – reduced.**



When the time has elapsed, an audible signal sounds for 2 minutes. The microwave switches itself off.

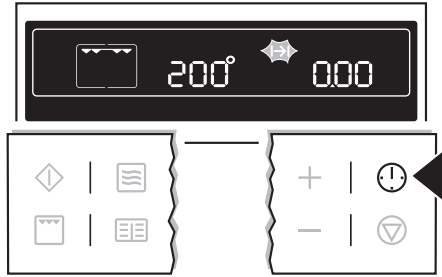
“0.00” is displayed and the symbol for Cook time  flashes.

To turn off the audible signal:  
Press any button.

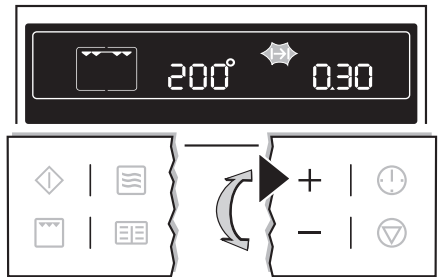




**Cook time** 

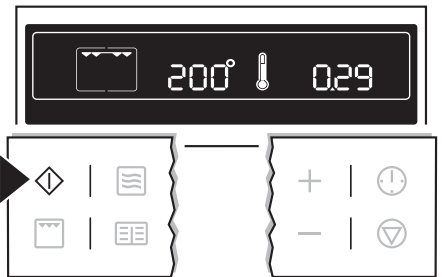
1. Select oven function and using + or – button select temperature.
2. Press the Clock Functions  button repeatedly until the symbol for Cook time  flashes.



3. Using the + or – button, set the desired cooking time.




4. When the Start  button is pressed, the time set begins to count down. The symbol for Cook time  illuminates.

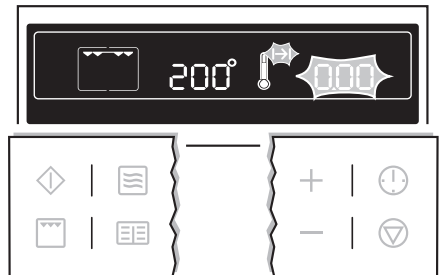


**By repeatedly pressing the Clock Functions  button, the current time can be displayed.**



When the time has elapsed, an audible signal sounds for 2 minutes. The oven switches itself off.

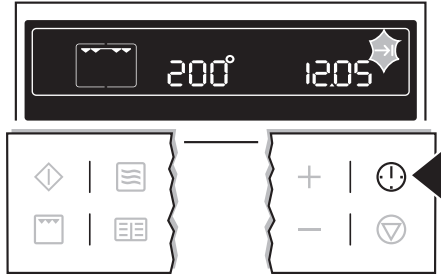
“0.00” is displayed and the symbol for Cook time  flashes.

To turn off the audible signal:  
Press any button.

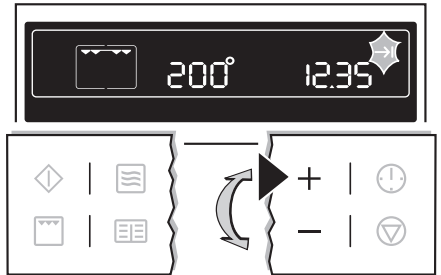




**End time** 

1. Select oven function and using + or – button, select temperature.
2. Press the Clock Functions  button repeatedly until the symbol for End time  flashes.



3. Using the + or – button, set the desired switch-off time.

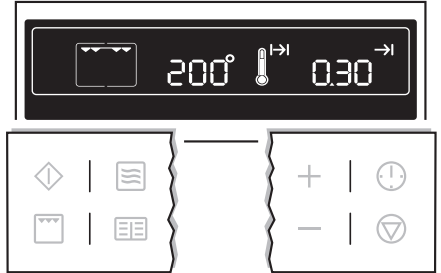


The symbols for End time  and Cook time  illuminate.

The oven automatically switches itself on.



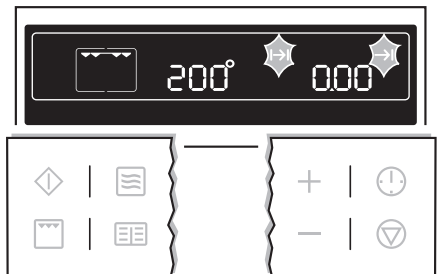
**By repeatedly pressing the Clock Functions  button, the current time can be displayed.**



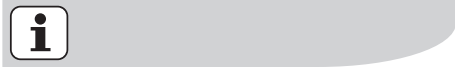
When the time has elapsed, an audible signal sounds for 2 minutes. The oven switches itself off.



“0.00” is displayed and the symbols for End time  and Cook time  flash.


To turn off the audible signal:  
Press any button.

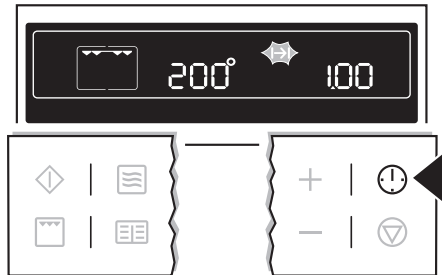



### Cook time and End time combined

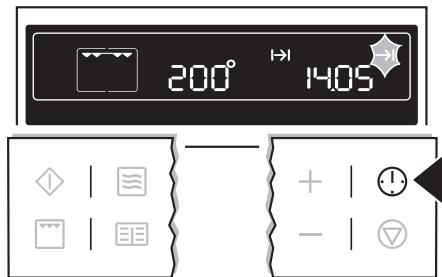




**Cook time  and End time  can be used simultaneously, if the oven is to be switched on and off automatically at a later time.**

1. Select oven function and temperature.
2. Using the Cook time  function, set the time that the dish needs to cook, e.g. 1 hour

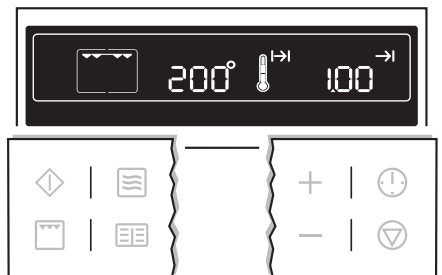


3. Using the End time  function, set the time at which the dish is to be ready, e. g. 14:05.



The symbols for Cook time  and End time  illuminate. The oven switches itself on automatically at the time calculated, e. g. 13:05.

When the set cooking time has elapsed, an audible signal sounds for 2 minutes and the oven switches itself off, e. g. 14:05.



## Other Functions

### Switching off the display



**You can save energy by switching off the display.**

#### Switching off the display

1. If required, **switch off** the appliance using the Stop (⏻) button. No residual heat should be displayed.
2. Press the Clock Functions (🕒) button and the — button at the same time until the display goes out.



**As soon as the appliance is switched on again, the display comes on automatically.**

**When the appliance is next switched off, the display goes out again.**

**To display the time permanently again, you must switch the clock on again.**

#### Switching on the display


1. If required, **switch off** the appliance using the Stop (⏻) button.
2. Press the Clock Functions (🕒) button and the — button at the same time until the display comes on again.



### **Child safety device**

As soon as the child safety device is engaged, the appliance can no longer be switched on.



#### **Activating the child safety device**

1. If necessary, **switch off** appliance using the Stop  button.  
**No oven function may be selected.**
2. Press and hold the Baking/Roasting Programme button Baking and Roasting Programmes  and the — button at the same time, until **SAFE** appears in the display.

The child safety device is now operating.




#### **Deactivating the child safety device**

1. If necessary, switch off appliance using the Stop  button.
2. Press and hold the Baking/Roasting Programme button Baking and Roasting Programmes  and the — button at the same time, until **SAFE** goes out in the display.

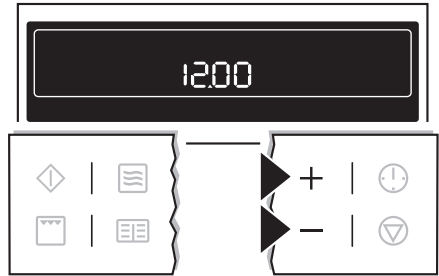
The child safety device is now deactivated and the appliance is again ready for use.

## Button Beep

### Switching off button beep

1. If necessary, **switch off** the appliance using the Stop  button.
2. Press and hold + and – buttons at the same time until a signal sounds (approx. 2 seconds).

The button beep is now switched off.



### Switching on button beep

Press and hold + and – buttons at the same time until a signal sounds (approx. 2 seconds).

The button beep is switched on again.

## The oven's safety cut-out function



**The oven automatically switches itself off if it is not switched off after a certain period of time or if the temperature is not adjusted.**

**The last temperature to have been set flashes in the temperature display and a signal sounds.**

**The oven switches itself off at a temperature of:**

30	- 120 °C	after	12.5 hours
120	- 200 °C	after	8.5 hours
200	- 250 °C	after	5.5 hours

In the display **OFF** appears.

### **Operating the oven following the safety cut-out**

Switch the oven off completely.

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



# Usage, Tables and Tips

## Microwave

### Information about operation

#### General

- After switching off the appliance let the food stand for a few minutes (see Microwave Tables: Standing Time).
- Remove aluminium foil packaging, metal containers, etc. before preparing the food.

#### Cooking

- If possible, cook food covered with microwave safe material. Only cook food uncovered, if a crust is to be retained.
- Chilled or frozen foods require a longer cooking time.
- Dishes containing sauce should be stirred from time to time.
- Cook vegetables that have a firm structure, such as carrots, peas or cauliflower, in water.
- Turn larger pieces about halfway through the cooking time.
- Cut vegetables in to similarly sized pieces, if possible.
- Use flat, wide dishes.

#### Defrosting meat, poultry, fish

- Place the frozen, unwrapped food on a small upturned plate with a container underneath or on a defrosting rack or plastic sieve so that the defrosting liquid can run off.
- Turn the food after half of the defrosting time. If possible, divide, remove pieces that have started to defrost.

#### Defrosting butter, portions of gâteaux, quark

- Do not defrost completely in the appliance but leave to defrost at

room temperature. This gives a more even result. Remove any metal or aluminium packaging or parts before defrosting completely.



#### Defrosting fruit, vegetables

- Do not completely defrost fruit and vegetables, which are to be further prepared while still raw, in the appliance, but at room temperature.
- Fruit and vegetables that are to be cooked, can be cooked directly using a high microwave power, without being defrosted.

#### Ready Meals

- Ready meals in metal packaging or plastic trays with metal covers may only be defrosted or heated in the microwave if these are expressly designated as suitable for defrosting in the microwave.
- You must follow the manufacturer's instructions printed on the packaging (e.g. remove metal cover and pierce plastic film).

### Suitable cookware and material

Cookware/Material	Mikrowelle 			Oven Grill 
	Defrost	Heating	Cooking	
Ovenproof glass and porcelain (with no metal components, e. g. Pyrex, heatproof glass)	X	X	X	X
Non-ovenproof glass and porcelain <sup>1)</sup>	X	--	--	--
Glass and glass ceramic made of ovenproof/frostproof material (e. g. Arcoflam), Grill shelf	X	X	X	X
Ceramic <sup>2)</sup> , stoneware <sup>2)</sup>	X	X	X	--
Heat-resistant plastic to 200°C <sup>3)</sup>	X	X	X	--
Cardboard, paper	X	--	--	--
Clingfilm	X	--	--	--
Roasting film with microwave-safe closure <sup>3)</sup>	X	X	X	--
Roasting dishes made of metal, e. g. enamel, cast iron	--	--	--	X
Baking tins, black lacquer or silicon-coated <sup>3)</sup>	--	--	--	X
Baking tray	--	--	--	X
Browning dishes, e. g. Crostino or Crunch plate	--	X	X	--
Ready meals in packaging <sup>3)</sup>	X	X	X	X

1) with no silver, gold, platinum or metal plating/ decorations  
 2) with no quartz or metal parts, no metallic glaze  
 3) Please observe the maximum temperatures quoted by the manufacturer

- When heating with the microwave the heat is produced in the food itself. For this reason all places cannot be heated at the same time. The heated dishes should therefore be stirred or turned, above all in the case of larger amounts of food.
- In the tables **standing time** is given. Let the food stand, in the appliance or outside it, so that the heat is distributed more evenly.
- You get better results in cooking rice in flat, wide containers.

**X Suitable**

-- Not suitable




#### To be taken into consideration...

- Foods have different shapes and compositions. They are prepared in different amounts. Therefore the necessary times and powers for defrosting, heating and cooking are all different. As a rough guide: **Double the amount = almost double the time**


## Microwave Cooking Table

### Defrosting

Dish	Mikrowelle 				
	Size (g)	Power (Watts)	Cooking time (Mins.)	Standing time (Mins.)	Notes
<b>Meat</b>					
Meat generally	500	200	10-12	10-15	Turn halfway through cooking time
Steaks	200	200	3-5	5-10	Turn halfway through cooking time, remove defrosted parts
Mixed minced meat	500	200	10-15	10-15	
Goulash	500	200	10-15	10-15	
<b>Poultry</b>					
Chicken	1000	200	25-30	10-20	Turn halfway through cooking time, cover defrosted parts with aluminium foil
Chicken breasts	100-200	200	3-5	10-15	
Chicken thighs	100-200	200	3-5	10-15	
Duck	2000	200	45-60	20-30	
<b>Fish</b>					
Fish generally	500	100	10-15	15-20	Turn halfway through cooking time
Fish fillet	500	100	10-12	15-20	
<b>Sausage</b>					
Sliced sausage	100	100	2-4	20-40	Turn halfway through cooking time
<b>Dairy products</b>					
Quark	250	100	10-15	25-30	Remove aluminium parts, turn halfway through cooking time
Butter	250	100	3-5	15-20	
Cheese	250	100	3-5	30-60	
Cream	200	100	7-12	20-30	Remove aluminium top, stir halfway through cooking time
<b>Cakes/Biscuits</b>					
Yeast dough	1 item	100	2-3	15-20	Turn plate halfway through cooking time
Cheesecake	1 item	100	2-4	15-20	
Cake (Cream gateau)	1 item	100	1-2	15-20	

Dish	Mikrowelle 				Notes
	Size (g)	Power (Watts)	Cooking time (Mins.)	Standing time (Mins.)	
Dry cake (e.g. stirred cake)	1 item	100	2-4	15-20	Turn plate halfway through cooking time
Fruit flan	1 item	100	1-2	15-20	
Bread	1 kg	100	15-20	10-15	
Bread in slices	0.5 kg	100	8-12	10-15	Turn halfway through cooking time
Rolls	4 items	100	5-8	5-10	
<b>Fruit</b>					
Strawberries	300	100	8-12	10-15	Defrost covered, stir halfway through time
Plums, cherries, raspberries, blackcurrants, apricots	250	100	8-10	10-15	
<b>Melting</b>					
Chocolate / Chocolate coating	150	600	2-3	---	Stir halfway through time
Butter	100	200	2-4	---	
<b>Heating</b>					
Baby food in jars	200	300	2-3	---	Stir halfway through cooking time, test temperature
Baby milk (180 ml bottle)	200	1000	0:20-0:40	---	Put spoon in the bottle, stir, test temperature!
Ready meal	400-500	600	4-6	5	Remove any aluminium covers, turn halfway through cooking time
Frozen ready meal	400-500	400	14-20	5	
Milk	1 cup approx. 200 ml	1000	1:15-1:45	---	Put spoon in the container
Water	1 cup approx. 200 ml	1000	1:30-2	---	
Sauce	200 ml	600	1-2	---	Stir halfway through cooking time
Soup	300 ml	600	2-4	---	

## Cooking




Dish	Mikrowelle 				Notes
	Size (g)	Power (Watts)	Cooking time (Mins.)	Standing time (Mins.)	
Fish generally	500	500	8-10	---	Cook covered, turn container several times during cooking
Fish fillet	500	500	6-8	---	
Vegetables, short cooking time, fresh <sup>1)</sup>	500	600	12-16	---	Add approx. 50 ml water, cook covered, stir halfway through cooking time
Vegetables, short cooking time, frozen <sup>1)</sup>	500	600	14-18	---	
Vegetables, long cooking time, fresh <sup>1)</sup>	500	600	14-20	---	
Vegetables, long cooking time, frozen <sup>1)</sup>	500	600	18-24	---	
Boiled potatoes	800 g + 600 ml	1000	5-7	300 W / 15-20	Cook covered, stir halfway through cooking time
Rice	300 g + 600 ml	1000	4-6	---	




<sup>1)</sup> Cook all vegetables covered.

The times given are guidelines only and depend upon the type and qualities of the foodstuffs.

### Combi-Function Table

#### Oven Functions: Grill + Mikrowelle

Dish	Bakeware/ Roasting dishes	Oven function	Temp. in °C	Mikrowell e  Watt	Oven level	Time in mins	Com- ments
2 Chicken halves 2 x 600 g	Ovenproof glassware on oven shelf	 + 	220	300	2	40	Turn over af- ter 20 mins. 5 mins. standing time
Potatoes au gratin 1000 g			200	300	2	40	10 mins. standing time
Roast neck of pork 1100 g			200	300	1	70	Turn over x1 partway through 10 mins. standing time
Apple tarts (CH)			220	400	---	25	Turn partway through

Dish	Bakeware/ Roasting dishes	Oven function	Temp. in °C	Mikrowell e  Watt	Oven level	Time in mins	Com- ments
Frozen cheese- cake, 2 x 70 g	Crunch plate on bottom glass, preheat max. 4 mins. / 700 W turn 1 x	 + 	230	200	---	25	Turn partway through
Frozen toasted sandwich with ham and cheese, 2 x 100 g			230	200	---	20	Turn partway through, turn over af- ter 15 mins.
Frozen hamburger, 2 x 90 g			250	300	---	20	Turn partway through, turn over af- ter 12 mins.
Frozen piz- za Ø 26cm 320 g			250	200	---	15	Turn partway through

The cooking times and temperatures given are guidelines only and depend upon the type and the qualities of the food.

### Tips for the microwave

Result	Remedy
You cannot find details for the amount of food prepared.	Look for a similar food. Increase or shorten the length of the cooking time according to the following rule: <b>Double the amount = almost double the time</b> <b>Half the amount = half the time</b>
The food has got too dry.	Set shorter cooking time or select lower microwave power.
The food is still not defrosted, hot or cooked after the time has elapsed.	Set longer cooking time or select higher microwave power. Please note that taller dishes need longer.
After the cooking time has elapsed, the food is overheated at the edge but is not ready in the middle.	Next time select a lower power and a longer time. Stir liquids, e.g. soup, part way through.

### Test dishes in accordance with IEC 60705

(Microwave power 1,000 Watts)

The quality and function of microwave appliances is tested by test institutes with special dishes.

Dish	Power (Watts)	Oven level	Cook time (Mins.)	Standin g time (Mins.)	Comment
Egg custard (12.3.1)	300	Glass floor	30-40	120	Turn dish once halfway through cooking time
Sponge (12.3.2)	600	Glass floor	8-10	5	---
Cooking meat loaf (12.3.3)	500	Glass floor	20-22	5	Cover, turn dish once halfway through cooking time
Defrosting meat loaf (13.3.)	100	Glass floor	15-20	5	Turn halfway through cooking time, remove parts that are defrosted
Defrosting rasp-berries (B.2.1)	100	Glass floor	11-13	5	Cover



## Grill

**Oven function: Grill  with maximum temperature setting**



**Important: Always grill with the oven door closed.**


- When grilling, use the oven shelf and drip pan together.
- The grilling times are for guidance only.
- Grilling is particularly suitable for flat pieces of meat or fish.

### Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	3	8-10 Min.	6-8 Min.
Pork fillet	2	10-12 Min.	6-10 Min.
Sausages	3	8-10 Min.	6-8 Min.
Filet steaks, veal steaks	3	6-7 Min.	5-6 Min.
Filet of beef, roast beef (approx. 1 kg)	2	10-12 Min.	10-12 Min.
Toast <sup>1)</sup>	3	4-6 Min.	3-5 Min.
Toast with topping	2	8-10 Min.	---




1) Use the grill pan without the drip tray.

## Programmes

The appliance has 10 programmed functions which can be selected one after the other via the Baking and Roasting Programmes  button.

For settings, see chapter Options: Microwave Programmes.

Programme	Function	Recipe		Weight			Time as per Pre-setting	Keep warm function "HH"
				Pre-setting	mins.	max.		
<b>P1</b>	Defrost 1)	Poultry		1,000 g	100 g	1,500 g	19 mins. 40 secs.	No
<b>P2</b>		Meat		800 g	100 g	1,500 g	17 mins. 36 secs.	No
<b>P3</b>		Fish		1,000 g	100 g	1,500 g	15 mins. 20 secs.	No
<b>P4</b>		Bread		500 g	100 g	1,500 g	6 mins.	No

Pro-gramme	Func-tion	Recipe	Weight			Time as per Pre-setting	Keep warm func-tion "HH"
			Pre-setting	mins.	max.		
<b>P5</b>	 Boil <sup>1)</sup>	Frozen vegeta-bles (small) + 50 ml water 	800 g	100 g	1,000 g	15 mins. 44 secs.	Yes
<b>P6</b>		Frozen vegeta-bles (large) + 50 ml water 	800 g	100 g	1,000 g	22 mins. 56 secs.	Yes
<b>P7</b>		Fresh vegetable s (small) + 50 ml water 	800 g	100 g	1,000 g	24 mins.	No
<b>P8</b>		Fresh vegetable s (large) + 50 ml water 	800 g	100 g	1,000 g	26 mins. 40 secs.	No
<b>P9</b>		Potatoes + 100 ml water 	600 g	100 g	1,000 g	17 mins. 12 secs.	No
<b>P10</b>		Fish 	1,000 g	100 g	1,000 g	21 mins. 40 secs.	Yes

<sup>1)</sup> With the functions Defrost and Boil turn the food several times

## Cleaning and care



**Warning: For cleaning, the appliance must be switched off and cooled down.**

**Warning: For safety reasons, do not clean the appliance with steam jet or high-pressure cleaning equipment.**

**Important: Do not use any abrasive cleaners, sharp scrapers or abrasive items.**

### Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of washing-up liquid and warm water.
- With metal fronts use the cleaners that are commercially available.

### Oven interior

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

1. When the oven door is opened, the oven light switches itself on automatically.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.



**Clean stubborn dirt with a special oven cleaner.**



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

### Accessories

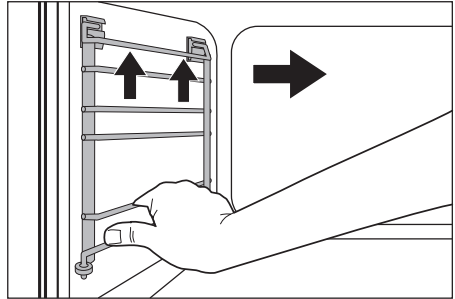
Wash all slide-in units (shelf unit, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

## Side rails

For cleaning of the sides of the oven, the left and right side rails can be removed from the oven.

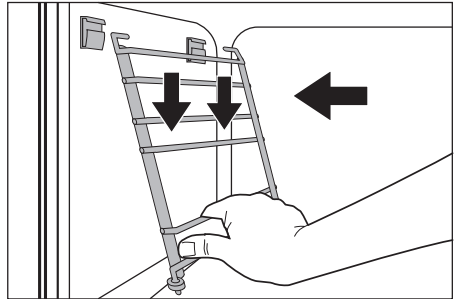
### Taking out the side rails

To remove rails, take hold of them and then raise and lift them out of the mounts.



### Replacing the side rails

To insert rails, re-insert them into the mounts and lower them.



## Oven lighting



**Warning: There is a danger of electric shock! Prior to changing the oven light bulb:**

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

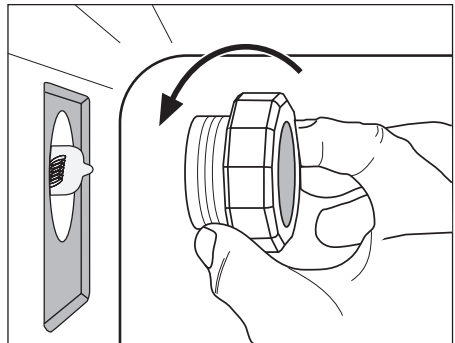


**Place a cloth on the oven floor to protect the oven light and glass cover.**

### **Changing side oven light/ Cleaning glass cover**

1. Remove the left shelf support rail.
2. Remove the glass cover by turning it anti-clockwise and then clean it.
3. If necessary:




**replace halogen oven light bulb with a 20 watt, 12 V, 300°C heat-resistant, halogen oven light bulb.**



**Always use a cloth to take hold of a halogen light to avoid burning on fatty deposits.**

4. Refit the glass cover.
5. Insert the shelf support rail.

## What to do if ...

Problem	Possible cause	Remedy
The oven is not heating up	The oven has not been switched on	Switch oven on
	The clock has not been set	Set the current time on the clock
	The required settings have not been set	Check the settings
	Oven safety cut-out has been triggered	See Oven Safety Cut-out
	The child safety device is activated.	Deactivate child safety device
	The house wiring fuse (in the fuse box) has tripped	Check fuse. If the fuses trip several times, please call a qualified electrician
The microwave is not working	The oven door is not properly closed	Close the oven door
	The door seals and door seal surfaces are dirty	Clean door seals and door seal surfaces
	The Start  button was not touched	Press the Start  button.
The oven lighting is not operating	The oven light bulb is faulty	Replace oven light bulb
“d” lights up in the display and the oven does not heat up Fan not operating	Test mode is switched on	Switch off appliance Press and hold  and + buttons at the same time until acoustic signal sounds and “d” indicator goes out

**If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.**



**Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.**



**If the appliance has been operated incorrectly, the visit from the service technician or dealer may not take place free of charge, even during the warranty period.**



**Advice on cookers with metal fronts:**

**Because of the cooler surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.**



# Installation Instructions



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

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

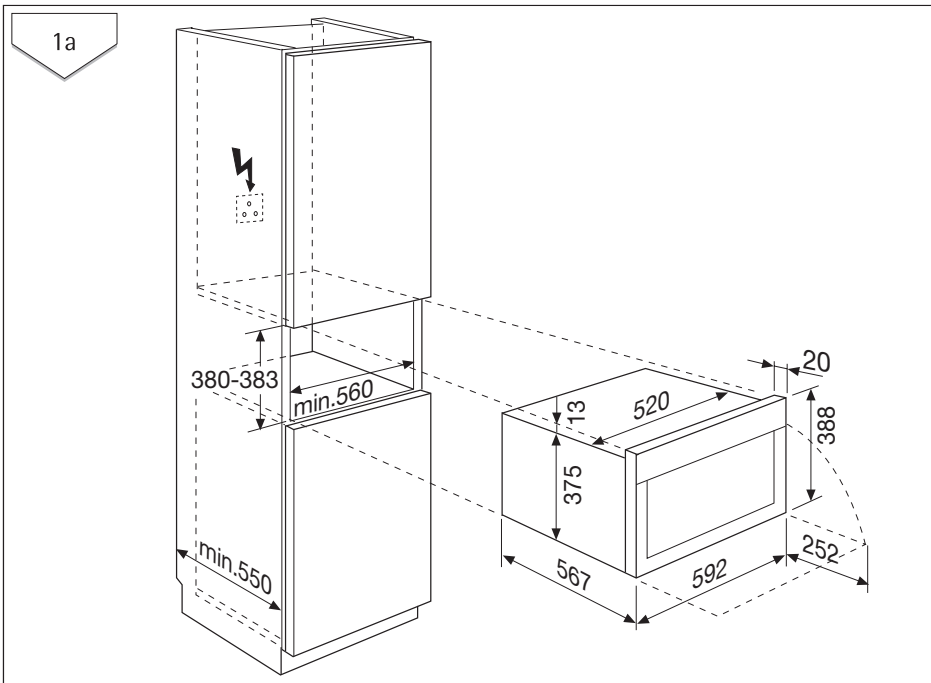


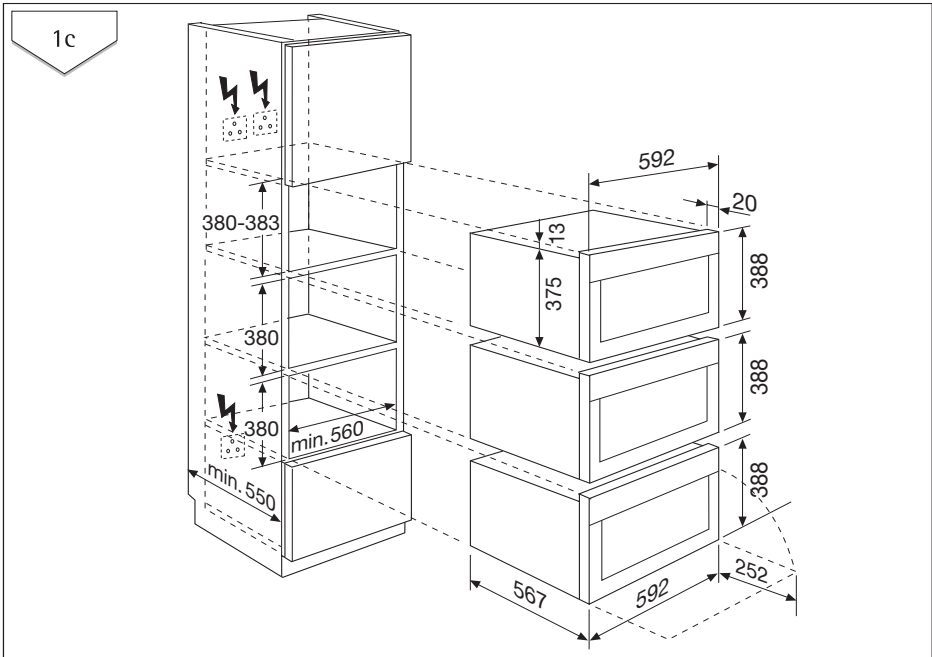
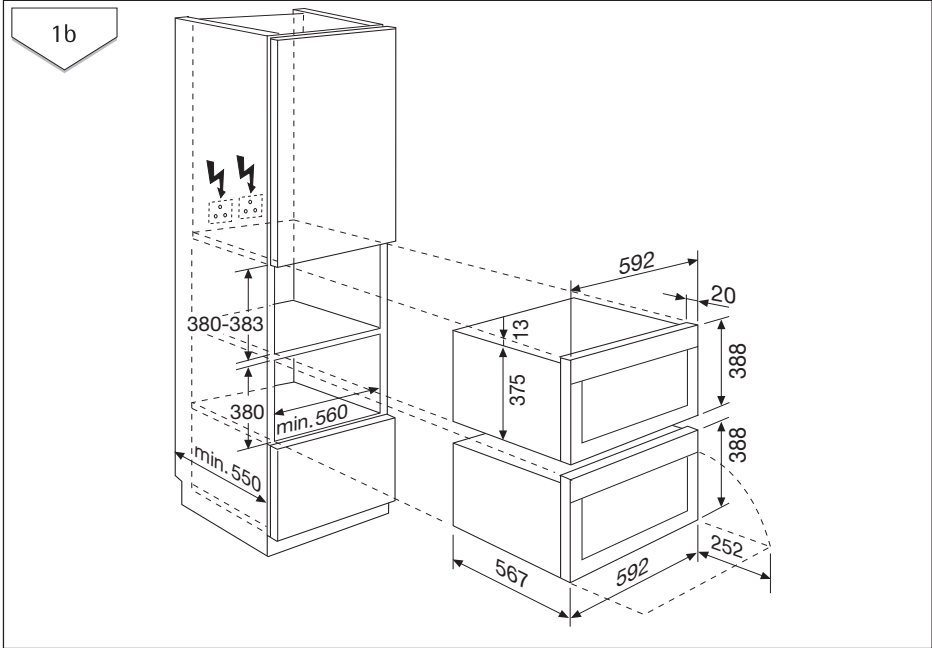
## Safety information for the installer

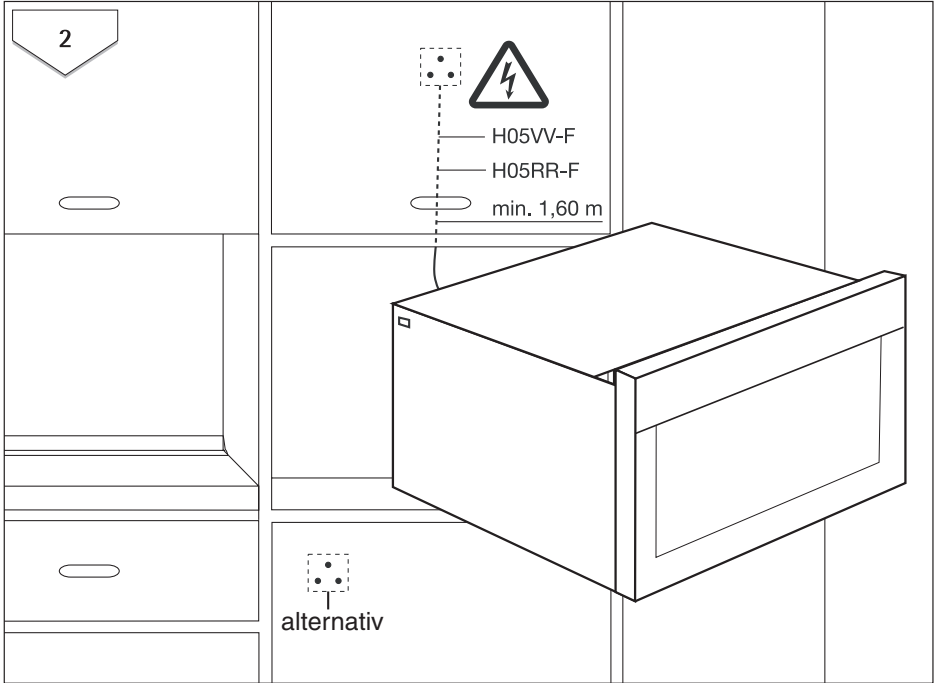
- The electrical installation is to be set up so that the appliance can be iso-

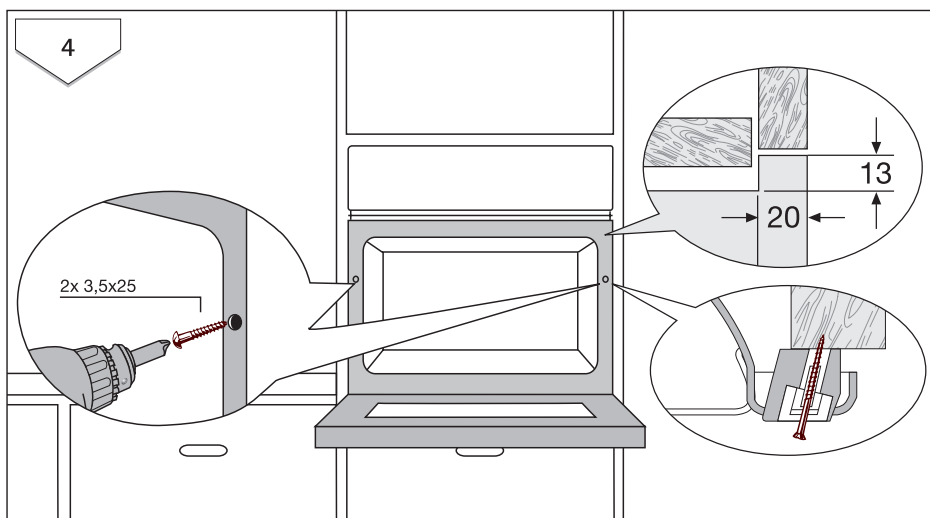
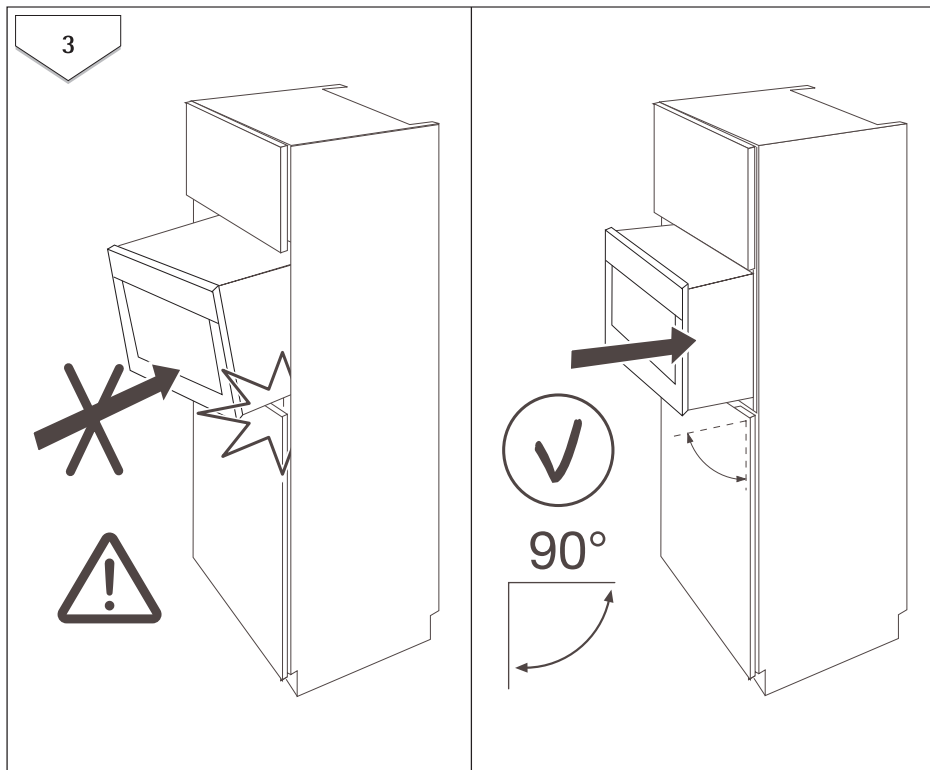
lated from the mains with a minimum 3mm all-pole contact separation. Suitable separation devices include e.g. cut-outs, fuses (screw fuses are to be taken out of the holder), RCD's and contactors.

- The site must provide a connection to the electrical supply by means of a socket such that the socket is accessible and outside the coordination space.
- The built-in unit must meet the stability requirements of DIN 68930.
- Built-in ovens and built-in cooking surfaces are fitted with special connection systems. For safety reasons, they must only be combined with appliances from the same manufacturer.









## Disposal




### Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.



### Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



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

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

## Guarantee/Customer Service

### Standard guarantee conditions

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

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

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

### Exclusions

#### This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacture which are not marketed by Electrolux.

### European Guarantee

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

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

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

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## Service and Spare Parts

If the event of your appliance requiring service, or if you wish to purchase spare parts, please contact Service Force by telephoning:

**0870 5 929 929**

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

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

**www.serviceforce.co.uk**

Before calling out an engineer, please ensure you have read the details under the heading „What to do if...“

When you contact the Service Force Centre you will need to give the following details:

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

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

### Customer Care

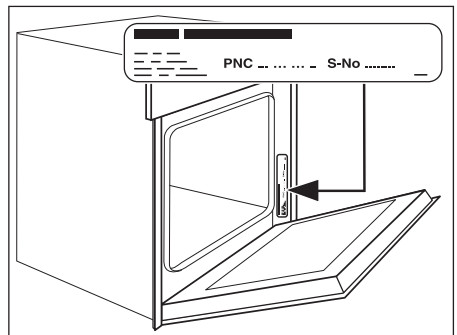
For general enquiries concerning your Electrolux appliance, or for further information on Electrolux products please contact our Customer Care Department by letter or telephone at the address below or visit our website at

**www.electrolux.co.uk.**

Customer Care Department  
Major Appliances  
Electrolux  
Addington Way  
Luton  
Bedfordshire, LU4 9QQ  
Tel: 08705 350350 (\*)

**For Customer Service in the Republic of Ireland** please contact us at the address below:

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Long Mile Road/ Dublin 12  
Republic of Ireland  
Tel: +353 (0) 1 4090753  
Email: [service.eid@electrolux.ie](mailto:service.eid@electrolux.ie)  
purposes



(\*) Calls may be recorded for training



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