



Thinking of you
Electrolux



EVY8740AA

EN STEAMER

USER MANUAL



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CUSTOMER CARE AND SERVICE

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



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

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

1.1 Children and vulnerable people safety



WARNING!

Risk of suffocation, injury or permanent disability.

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

1.2 General Safety

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

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

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

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

Electrical connection



WARNING!

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shock-proof socket.

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

2.2 Use



WARNING!

Risk of injury, burns or electric shock or explosion.

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

**WARNING!**

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put ovenware or other objects in the appliance directly on the bottom.
 - do not put aluminium foil directly on the bottom of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.

- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Steam Cooking

**WARNING!**

Risk of burns and damage to the appliance.

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

2.3 Care and Cleaning

**WARNING!**

Risk of injury, fire or damage to the appliance.

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

2.4 Internal light

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

**WARNING!**

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.

- Only use lamps with the same specifications.

2.5 Disposal

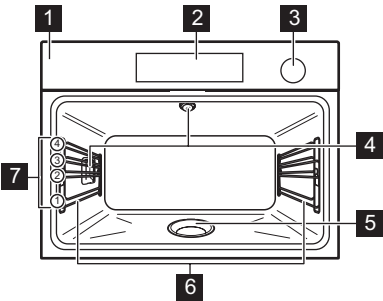


WARNING!

Risk of injury or suffocation.

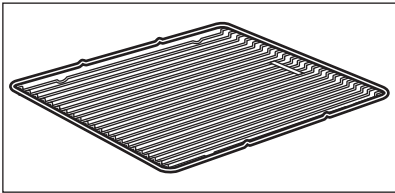
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION



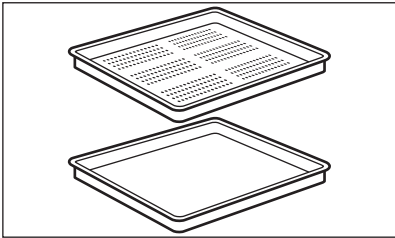
- 1 Control panel
- 2 Electronic programmer
- 3 Water drawer
- 4 Lamp
- 5 Steam generator with cover
- 6 Shelf support, removable
- 7 Shelf positions

3.1 Accessories



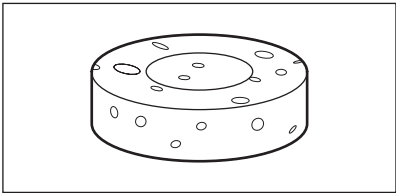
Wire shelf

For cookware, cake tins, roasts.



Steam set

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



Sponge

For absorbing the remaining water from the steam generator.

4. BEFORE FIRST USE



WARNING!

Refer to the Safety chapters.



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

4.1 Initial Cleaning

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



Refer to chapter "Care and Cleaning".






4.2 Setting and changing the time

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

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



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

Setting the time of day:

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

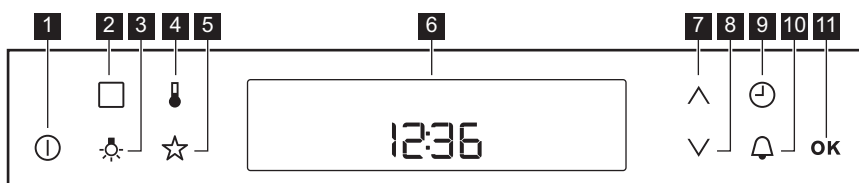
The Temperature / Time display shows the new time.

Changing the time of day





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






5. CONTROL PANEL

5.1 Electronic programmer

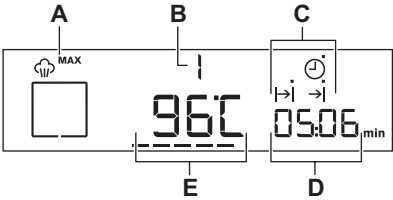


Use the sensor fields to operate the appliance.

Sensor Field	Function	Description
1 	ON / OFF	To activate and deactivate the appliance.
2 	OPTIONS	To set an oven function, an automatic programme or a cleaning function.
3 	OVEN LIGHT	To activate or deactivate the oven lamp.
4 	TEMPERATURE	To set and see the cavity temperature.

Sensor Field	Function	Description
5 	MY FAVOURITE PROGRAMME	To store your favourite programme. Use it to have access to your favourite programme directly or when the appliance is deactivated.
6 -	DISPLAY	Shows the current settings of the appliance.
7 	UP	To move up in the menu.
8 	DOWN	To move down in the menu.
9 	CLOCK	To set the clock functions.
10 	MINUTE MINDER	To set the Minute Minder.
11 OK	OK	To confirm a selection or setting. To move down in the menu.

5.2 Display



The diagram shows a digital display with several indicators labeled A through E. A is a steam icon with 'MAX' above it. B is a vertical bar. C is a clock icon with 'H' and 'I' and arrows. D is a clock icon with 'min' below it. E is a horizontal bar.

A) Full Steam function symbol




B) Number of the oven function / programme


C) Indicators for the clock functions (refer to the table "Clock functions")

D) Clock / residual heat display (also Minute Minder and Time of Day)

E) Temperature / time display

5.3 Other indicators in the display

Symbols	Name	Description
	Automatic programme	You can choose an automatic programme.
	My favourite programme	The favourite programme operates.
kg / g	kg / g	An automatic programme with weight input operates.
h / min	h / min	A clock function operates.
---	Heat-up / residual heat indicator	Shows the temperature level in the appliance.
	Temperature	You can examine or change the temperature.

Symbols	Name	Description
	Minute minder	The minute minder function operates.

5.4 Heat up indicator

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

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

6. DAILY USE



WARNING!

Refer to the Safety chapters.

To operate the appliance you can use:

- **The manual mode** - to set a heating function, the temperature and the cooking time manually.
- **automatic programmes** - to prepare a dish when you do not have knowledge or experience in cooking.

6.1 Steam cooking

The water drawer cover is in the control panel.




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

The water supply is sufficient for approximately 50 minutes.



Do not put water directly into the steam generator!

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



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



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

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





6.2 Changing the temperature

Touch  /  to change the temperature in steps of 5 °C.

When the appliance is at the set temperature, an acoustic signal sounds three times and the Heat up indicator goes out.

6.3 Checking the temperature

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

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

6.4 Energy saving






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

- **Residual heat:**
 - When the heating function or programme operates, the heating elements are deactivated 10% earlier (the lamp




and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions (Duration, End, Time delay). This feature does not operate with the grill functions.

- When the appliance is off, you can use the heat to keep food warm. The clock / residual heat display shows the re-

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



- **Cooking with the lamp off** - Touch  to deactivate the lamp during cooking.
- **Deactivating the display** - If necessary, you can fully deactivate the appliance. Touch  and  at the same time until the display goes out. This step also activates the appliance.


7. CLOCK FUNCTIONS

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






7.1 Count Up Timer



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



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


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

7.2 Setting the DURATION




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




4. Touch OK to confirm.
5. Use  or  to set the hours for DURATION.

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

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

7.3 Setting the END

1. Activate the appliance and set an oven function and temperature.
2. Touch  again and again until the display shows .  flashes in the display.






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

7.4 Check result (selected models only)





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



7.5 Setting the MINUTE MINDER

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

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

7.6 Setting the Time delay function

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

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

8. AUTOMATIC PROGRAMMES



WARNING!

Refer to the Safety chapters.

8.1 RECIPE MENU



The display shows the shelf position and the default cooking times for all automatic recipes.



There are 9 automatic programmes and recipes. Use an automatic programme or recipe when you do not have the knowledge or experience on how to prepare a dish.




8.2 Automatic programmes

Programme number	Programme name
1	STUFFED CHICKEN BREAST
2	FISH TERRINE

Programme number	Programme name
3	FLAN CARAMEL
4	CHOCOLATE CREAM
5	STUFFED LETTUCE
6	ASPARAGUS FLAN
7	VEGETABLES, MEDITERRANEAN
8	BOILED POTATOES
9	RICE




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

3. Touch  or  to choose the automatic recipe.
4. Touch **OK** or the automatic recipe activates automatically after five seconds.
5. When the set time ends, an acoustic signal sounds for two minutes. The symbol  flashes. The appliance de-activates.
6. Touch a sensor field or open the door to stop the acoustic signal.

8.3 Automatic recipes

Setting an automatic recipe:

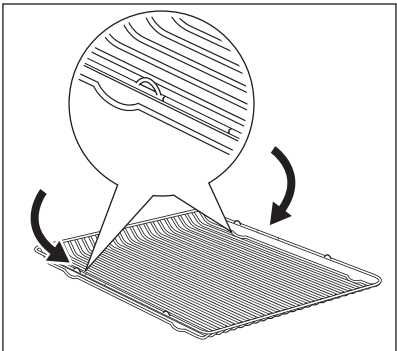
1. Activate the appliance.
2. Touch . The display shows the number of the automatic programme (P1 – P9).

9. USING THE ACCESSORIES



WARNING!
Refer to the Safety chapters.

9.1 Installing the accessories



Wire shelf:

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



All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices.

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

10. ADDITIONAL FUNCTIONS

10.1 My Favourite Programme function

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

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

Using My Favourite Programme function:

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



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

10.2 Child Lock

The Child Lock prevents an accidental operation of the appliance.

Activating and deactivating the Child Lock function:

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

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

SAFE comes on or goes out in the display.

10.3 Function Lock

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

Activating / deactivating the Function Lock function:

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

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

10.4 Settings menu

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

Settings menu

Indicator of the setting menu	Description	Value to set
SET1	RESIDUAL HEAT INDICATOR	ON / OFF



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

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

²⁾ Selected models only







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

5. Touch  /  to change the value of the setting.

6. Touch OK .

Activating the settings menu:

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

10.5 Automatic switch-off

For safety reasons the appliance deactivates automatically after some time:

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

Temperature	Switch-off time
50 °C - 96 °C	12.5 h

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



The Automatic switch-off works with all oven functions, apart from Duration, End and Time delay.

- If the appliance is deactivated and you set the Minute Minder. When the Minute Minder function ends, the display goes back to the night brightness.

10.6 Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
 - When the appliance is activated.
 - If you touch a sensor field during the night brightness (apart from ON /

10.7 Cooling fan

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

11. HELPFUL HINTS AND TIPS



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

11.1 Cooking with steam

Cookware for steam cooking

- Use only heat and corrosion resistant cookware.

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

Oven levels

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

General notes

- When you cook longer than 30 minutes or when you cook large quantities of food, add water if it is necessary.
- Put the food in the correct cooking containers on the shelves. Keep the

distance between the shelves to let the steam get to each food.

- If you do not use the oven for a long time, remove water from the water drawer, connecting hoses and steam generator (refer to section "Cleaning and Care").

Note on the tables for Steam Cooking

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

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

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

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

11.2 Steam water table

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

¹⁾ The times are for guidance only

11.3 Steam cooking tables



WARNING!

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

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

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

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

Sterilisation

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

Vegetables

Food	Temperature °C	Water amount in ml	Time¹⁾ in min.	Shelf position
Artichokes	96	800	50 - 60	1
Auberginen	96	450	15 - 25	1
Cauliflower, whole	96	600	35 - 45	1
Cauliflower, florets	96	500	25 - 30	1
Broccoli, whole	96	550	30- 40	1
Broccoli, flor-ets	96	400	20 - 25	1
Mushroom slices	96	400	15 - 20	1
Peas	96	450	20 - 25	1
Fennel	96	600	35 - 45	1
Carrots	96	600	35 - 45	1
Kohlrabi, strips	96	550	30 - 40	1
Peppers, strips	96	400	15 - 20	1
Leeks, rings	96	500	25 - 35	1
Green beans	96	550	35 - 45	1
Lamb's lettuce, florets	96	450	20 - 25	1
Brussels sprouts	96	550	30 - 40	1
Beetroot	96	800 + 400	70 - 90	1
Black salsify	96	600	35 - 45	1
Celery, cubed	96	500	20 - 30	1
Asparagus, green	96	500	25 - 35	1
Asparagus, white	96	600	35 - 45	1
Spinach, fresh	96	350	15	1
Peeling tomatoes	96	350	15	1
White haricot beans	96	500	25 - 35	1

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

¹⁾ The times are for guidance only.

Side dishes / accompaniments

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

¹⁾ The times are for guidance only.

Fish

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

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

¹⁾ The times are for guidance only.

Meat

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

¹⁾ The times are for guidance only.

Eggs

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

¹⁾ The times are for guidance only.

12. CARE AND CLEANING



WARNING!

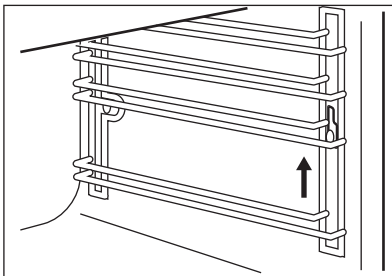
Refer to the Safety chapters.



Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

12.1 Steam cleaning

1. Remove the worst of the dirt manually.
2. Put approximately 250 ml of water and 3 tablespoons of vinegar directly into the steam generator.



3. Touch  again and again until the display shows .
4. The display shows the duration (15 minutes) and the default temperature. Touch **OK** to start the cleaning.
5. An acoustic signal sounds when the steam cleaning is completed. Touch a sensor field to stop the signal.
6. Clean the appliance with soft cloth. Remove the water from the steam generator with the sponge and rub it dry.

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



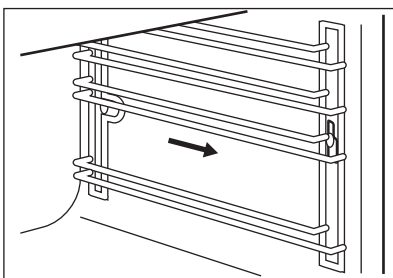
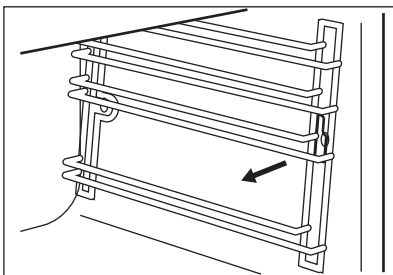
You can use the End function to delay the start of the cleaning. Refer to "Setting the END".

12.2 Shelf support

Removing the shelf support

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

1. Carefully pull the support up and out of the front catch.



2. Lightly move the support on the front catch inwards.
3. Pull the support out of the rear catch.

Installing the shelf support

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

12.3 Steam generation system



CAUTION!

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



Remove the limescale with water and vinegar.



CAUTION!

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

Cleaning the water drawer and the steam generator:

1. Put the water and vinegar mixture (approximately 250 ml) **through the water drawer** into the steam generator. Wait for approximately 10 minutes.
2. Remove the water and vinegar with the sponge.
3. Put clean water (100 - 200 ml) into the water drawer to flush the steam generation system.

4. Remove the water from the steam generator with the sponge and rub it dry.
5. Keep the door open to let the appliance dry fully.

12.4 Lamp



WARNING!

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

Before you change the lamp:

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



CAUTION!

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

Replacing the lamp at the cavity ceiling:

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

4. Attach the metal ring to the glass cover.
5. Install the glass cover.

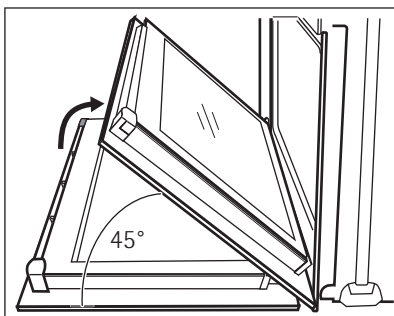
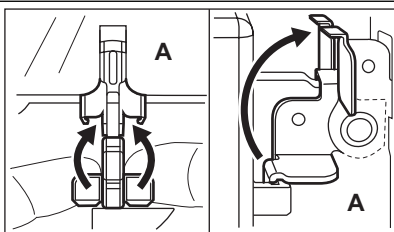
Replacing the lamp on the left side of the cavity:

1. Remove the left shelf support.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.

4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

12.5 Door and glass panels

Remove the door to clean it.



Removing the door



CAUTION!

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

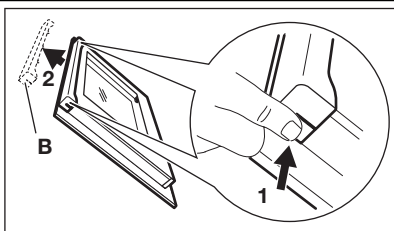
1. Open the door as far as it goes.
2. Fully lift up the clamping levers (A) on the two door hinges.
3. Close the door until it is at an angle of approximately 45°.
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.



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

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

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



Removing and cleaning the door glasses



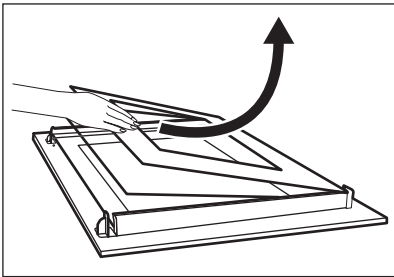
The door has 2, 3 or 4 panels of glass (the number depends on the model).



CAUTION!


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

1. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



- 2. Pull the door trim to the front to remove it.
 - 3. Hold the door glass panels on their top edges one by one and pull them upwards from the guide.
 - 4. Clean the door glass panels.
- To install the panels do the above steps in the opposite sequence. Insert the smaller panel first, and then the larger one.

13. WHAT TO DO IF...

 **WARNING!**
Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The clock is not set.	Set the clock. Refer to "Setting and changing the time".
The appliance does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The appliance does not heat up.	The automatic cut-out is activated.	Refer to "Automatic switch-off".
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display shows an error code that is not in this list.	There is an electrical fault.	<ul style="list-style-type: none">• Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again.• If the display shows the error code again, contact the Service Center.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.)

Product number (PNC)

Serial number (S.N.)

14. INSTALLATION

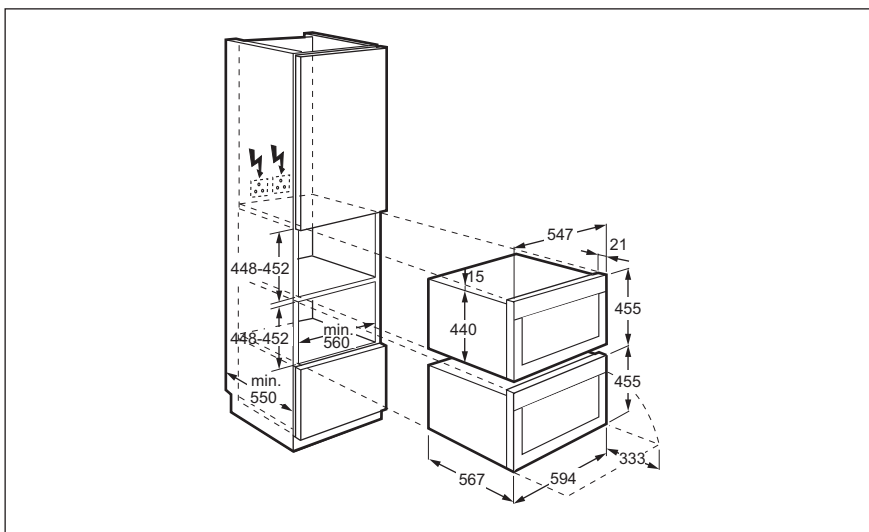
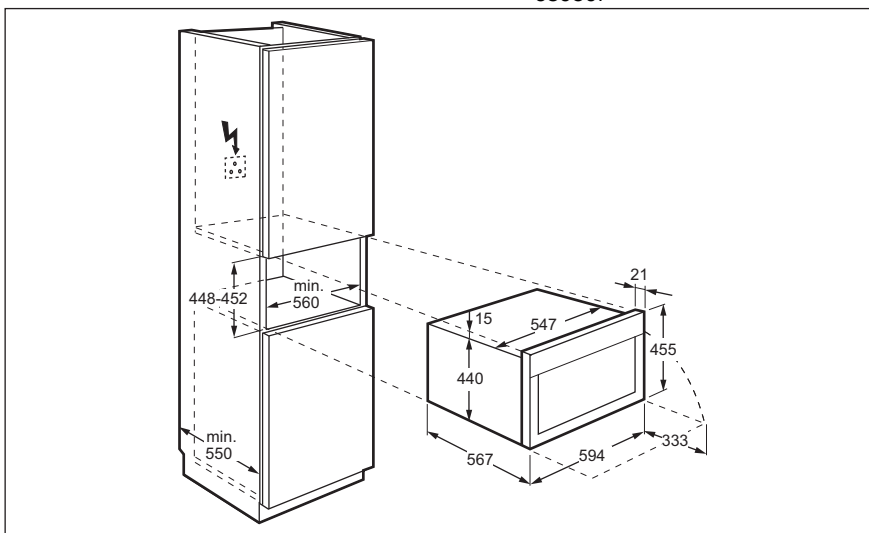


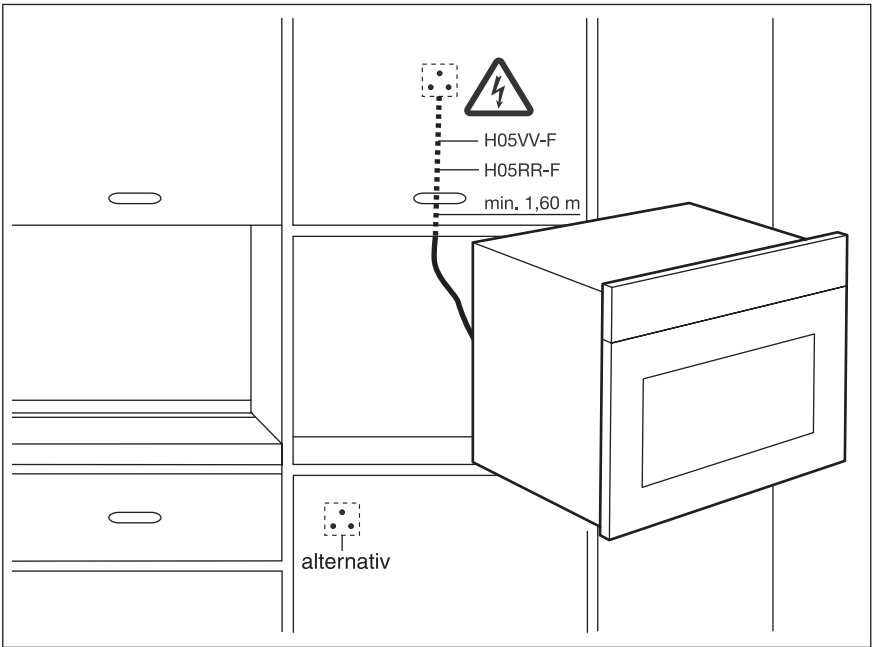
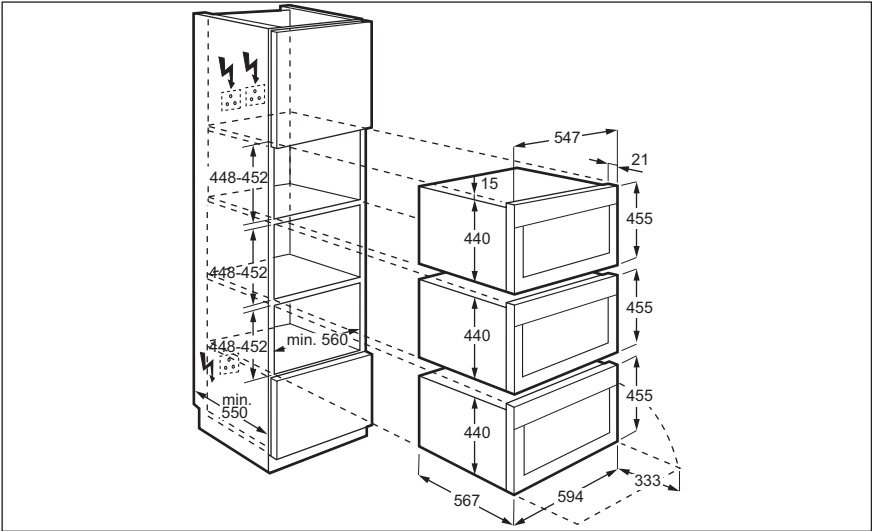
WARNING!

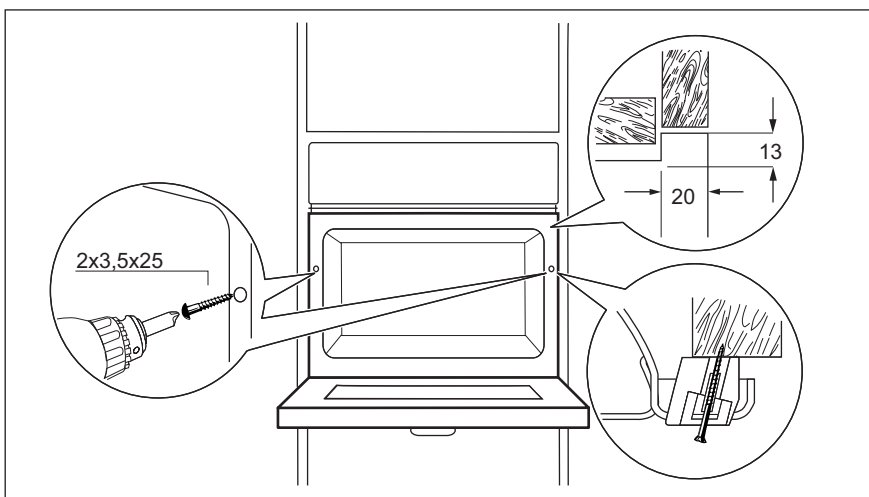
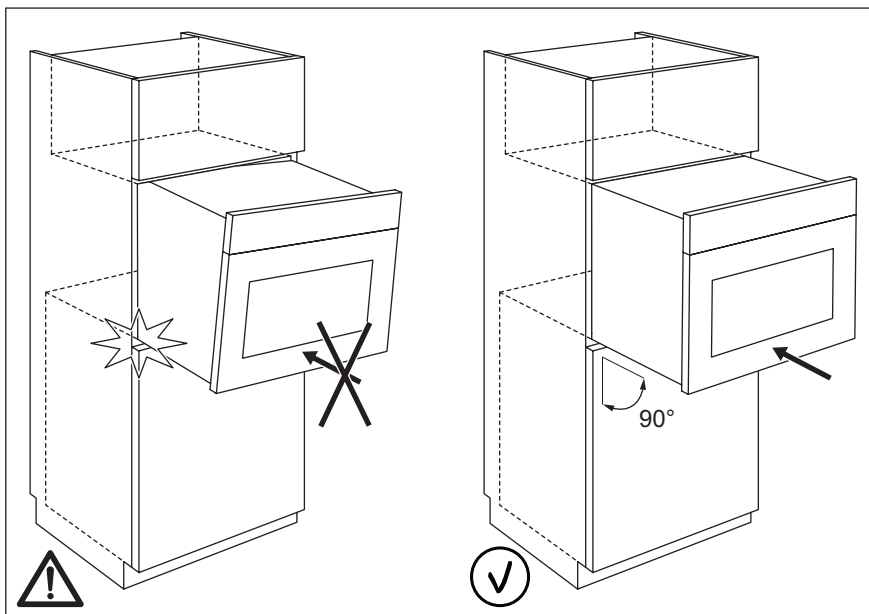
Refer to the Safety chapters.




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








15. ENVIRONMENT CONCERNS

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

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

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

www.electrolux.com/shop



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