

B9831-5

User manual

Built-in Electric Oven

Thank you for choosing one of our high-quality products.

To ensure optimal and regular performance of your appliance please read this instruction manual carefully. It will enable you to navigate all processes perfectly and most efficiently. To refer to this manual any time you need to, we recommend you to keep it in a safe place. And please pass it to any future owner of the appliance.

We wish you much joy with your new appliance.

CONTENTS

SAFETY INFORMATION	3	Inserting the Oven Accessories	11
Children and vulnerable people safety		Meatprobe	11
	3	Automatic programmes	12
General safety	3	Meat programmes with weight input	13
Installation	3	Meat programmes with meat probe	13
Electrical connection	4	Options menu	13
Use	4	RECIPE MENU	14
Care and cleaning	4	Setting a recipe	14
Risk of fire	5	Memory menu	14
Oven lamp	5	Saving settings for "personal recipes"	15
Service centre	5		
Disposal of the appliance	5	Finding settings for "personal recipes"	15
PRODUCT DESCRIPTION	6	Overwriting a memory position	15
General overview	6	SETTINGS MENU	15
Inside of door	6	Adjusting the SETTINGS MENU	16
Oven accessories	6	More hints for SETTINGS MENU	17
BEFORE FIRST USE	7	Pre-heating with the RAPID HEAT UP function	17
Initial Cleaning	7	Clock functions	18
Setting the language	7	Setting the clock functions	18
Setting the time	7	CHILD LOCK	19
Activating the SMELL FILTER YES/NO	7	BUTTON LOCK	19
DAILY USE	7	Automatic cut-out	19
Indicators	8	CARE AND CLEANING	20
Menu status bar	8	Shelf Support Rails	20
Symbol status bar	8	Oven Ceiling	21
Oven buttons	8	Oven lamp	21
Menu operation	9	Oven door and glass panels	22
Switching on/off the appliance	9	WHAT TO DO IF...	24
Setting the oven function	9	INSTALLATION	25
Changing the oven temperature	9	ENVIRONMENT CONCERNS	26
Stopping the oven function	9	WWW.ELECTROLUX.COM	27
Cooling fan	9		
Residual heat indicator	9		
Oven functions	10		
Meat programmes	10		



SAFETY INFORMATION

Before the installation and use, read this manual carefully:

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

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

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

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Child lock or Key lock function, use it. It prevents children and animals from accidental operation of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

Installation

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not lift the appliance by the handle.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.
- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.
- The appliance cannot be positioned on a base.

- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.

Electrical connection

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

Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- The interior of the appliance and the accessories become hot during use. There is the risk of burns. Use safety gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.
- To prevent damage or discoloration to the enamel:
 - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
 - do not put hot water directly into the appliance;
 - do not keep moist dishes and food in the appliance after you finish the cooking.
- Discoloration of the enamel has no effect on the performance of the appliance
- Do not apply pressure on the open door.
- Always close the appliance door when you cook, even while grilling.

Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- Use a deep baking tray for very moist cakes to prevent that fruit juices cause stains that can be permanent.

- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Do not clean catalytic enamel (if applicable).

Risk of fire

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

Oven lamp

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

Service centre

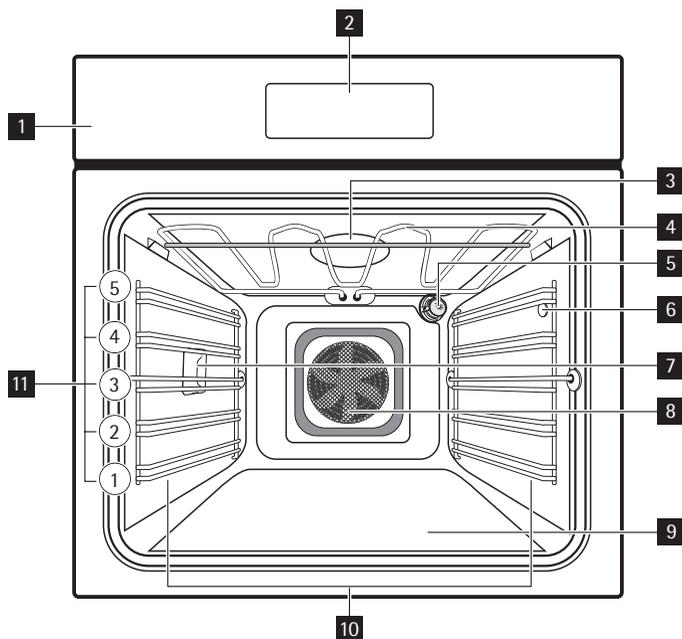
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

Disposal of the appliance

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

PRODUCT DESCRIPTION

General overview



- 1** Control panel
- 2** Electronic programmer
- 3** Smell filter
- 4** Heating element
- 5** Oven lamp
- 6** Meat probe socket
- 7** Oven lamp
- 8** Fan
- 9** Bottom heat
- 10** Oven shelf runners, removable
- 11** Shelf positions

Inside of door

You will find the shelf position number on the inside of the oven door.

Oven accessories

- **Oven shelf**
For cookware, cake tins, roasts.
- **Flat baking tray**

- For cakes and biscuits.
- **Deep roasting pan**
To bake and roast or as pan to collect fat.
- **Meat probe**
To measure how far the meat is cooked.

BEFORE FIRST USE



WARNING!

Refer to "Safety information" chapter.

Initial Cleaning

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



Refer to chapter "Care and Cleaning".

Setting the language

1. Connect the appliance to the power supply.
The display shows SPRACHE EINSTELLEN - LANGUAGE MENU .
2. Use  or  to set the language.
3. Use  to confirm.
The texts in the display are in the set language.

Setting the time

The display shows TIME OF DAY .
You cannot use the appliance if the time is not set.

1. Use  or  to set the correct time.
2. Use  to confirm.

The appliance is now ready to use.
Refer to "Settings menu" to change the settings.

Activating the SMELL FILTER YES/NO

After the language is set, the display shows SMELL FILTER MENU .



The smell filter limits odours.
When the smell filter is on, it sets on and off automatically.

1. Use  or  to choose between SMELL FILTER ON and SMELL FILTER OFF .
2. Use  to confirm.

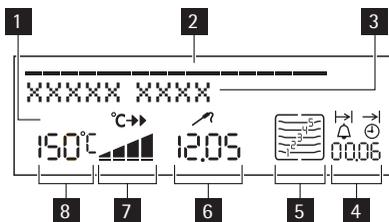
DAILY USE



WARNING!

Refer to "Safety information" chapter.

Indicators



- 1** Symbol status bar
- 2** Menu status bar
- 3** Text line
- 4** Clock functions. Period of operation
- 5** Shelf levels
- 6** Time. Meat core temperature
- 7** Heat indicator
- 8** Temperature

Menu status bar

Indication	Function
A bar in the status bar flashes.	The position in a menu is shown.
The status bar is not shown.	<ul style="list-style-type: none"> • The appliance starts to heat. • The set time starts to count down.
Every second bar is shown.	The Smell filter is operating.

Symbol status bar

Symbol	Function
	RAPID HEAT UP RAPID HEAT UP is in operation.
	MEATPROBE The MEATPROBE is installed.

Oven buttons

Button	Function	Description
	DOWN, UP	To set the oven function. To move up and down in the menu.
	OPTION	To open the Options menu. To close the Options menu (push and hold the button).
	OK	To confirm or open the submenu.
	ON/OFF	To switch the appliance on or off.

Button	Function	Description
	RAPID HEAT UP	To switch the rapid heat up function on or off.
	SELECTION	To select oven function, clock function and MEATPROBE.
	PLUS, MINUS	To set values (e.g. temperature, time, weight, degree of cooking).

Menu operation

Use  or  to move in menu

Use  to access the Options menu from the Oven functions menu

Use  to access the Options submenu from the Options menu

Switching on/off the appliance

Use  to switch on the appliance.

The display shows the OVEN FUNCTIONS menu.

Use  to switch off the appliance.

Setting the oven function

Use  or  to set the oven function.

The display shows the recommended temperature.

The appliance starts to heat.

 When the appliance operates at the set temperature, you can hear an acoustic signal.

Changing the oven temperature

Use  or  to set the temperature.

 Showing the oven temperature

When you use  and  at the same time the display shows the temperature in the oven.

Stopping the oven function

To stop an oven function touch  or  again and again until the display shows OVEN FUNCTIONS .

Cooling fan

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

Residual heat indicator

When you switch off the oven, the bars on the display show the residual heat.

Oven functions

Function	Application
TRUE FAN	To bake food on maximum three levels at the same time. Set the oven temperature 20 °C - 40 °C lower than for CONVENTIONAL .
FAN BAKING	To bake food with more intensive browning and a crispy base on one level. Set the oven temperature 20 - 40 °C lower than for CONVENTIONAL .
SLOW COOK	To prepare very tender, juicy roasted food.
CONVENTIONAL	To bake and roast food on one level.
ROTITHERM	To roast larger meat joints or poultry with bones on one level. To brown food or to cover food with breadcrumbs or cheese.
DUAL GRILL	To grill flat food in large quantities. To toast bread.
SINGLE GRILL	To grill flat food in the middle of the grill. To toast bread.
KEEP WARM	To keep food warm.
DEFROST	To defrost frozen food.
BASE HEAT	To bake cakes with a crispy base.

Meat programmes

Meat programmes with weight input	Application	Weight
POULTRY	Chicken, duck, goose	0.9 - 4.7 kg
PORK	Roast pork, shoulder of pork	1.0 - 3.0 kg
BEEF	Roast beef, pot roast	1.0 - 3.0 kg
VEAL	Roast veal	1.0 - 3.0 kg
GAME	Venison, rabbit	1.0 - 3.0 kg
Meat programmes with weight input	Application	Weight
TOP SIDE BEEF	<ul style="list-style-type: none"> • TOP SIDE BEEF RARE • TOP SIDE BEEF MED. • TOP SIDE BEEF WELL 	-
BEEF SCAN	<ul style="list-style-type: none"> • BEEF SCAN RARE • BEEF SCAN MED. • BEEF SCAN WELL 	Roast beef- Scandinavian style (no browning)
PORK JOINT	-	-
VEAL	-	-
LAMB JOINT	-	-
GAME	-	-

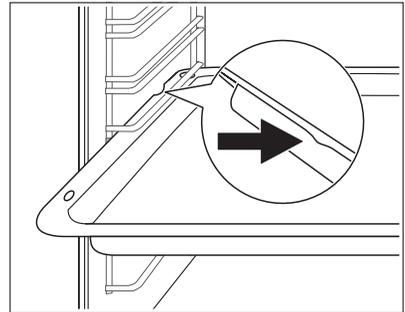
Meat programmes with weight input	Application	Weight
BONED POULTRY	-	-

i Refer to the booklet „Tables, Tips and Recipes“ for information on the oven functions, oven programmes and automatic recipes.

Inserting the Oven Accessories

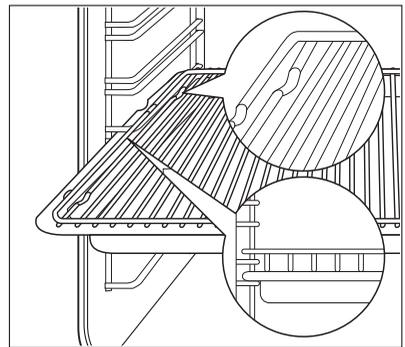
Put in the slide-in accessories so that the double side edges are at the back of the oven and point down to the bottom. Push the slide-in accessories between the guide-bars of one of the oven levels.

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



Inserting the oven shelf and deep roasting pan together

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



Meatprobe

Meat probe measures the core temperature of the meat. When the meat is at the set temperature, the oven switches off automatically.

There are 2 temperatures to be set:

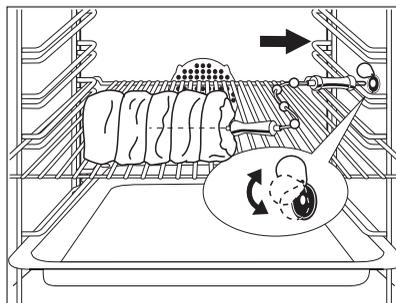
- The oven temperature: See Roasting Table in the booklet „Tables, Tips and Recipes“
- The core temperature: See Meat probe Table in the booklet „Tables, Tips and Recipes“



Only use the meat probe supplied or original replacement parts.

1. Switch on the appliance.
2. Put the point of the meat probe into the centre of the meat.
3. Put the meat probe plug into the socket on the side wall of the oven.
4. The display shows MEATPROBE and .
5. Use  or  in less than 5 seconds to set the core temperature.

After 5 seconds the display changes to the current core temperature.



-  If the display shows OVEN FUNCTIONS before you set the core temperature, use  until  flashes. Set the core temperature.
6. Set the oven function and, if necessary, the oven temperature.

-  The appliance calculates an approximate end time. An end time is different for the different quantities of the food, the set oven temperatures (minimum 120°C) and the operating modes. The appliance calculates the end time in approximately 30 minutes.

-  The meat probe must stay in the meat and in the meat probe socket during the cooking procedure. While the appliance calculates an approximate end time, the display shows a square that flashes.

7. When the meat is at the set core temperature, an acoustic signal sounds. The appliance switches off automatically.

Use any button to stop the signal.

8. Remove the meat probe plug from the socket and remove the meat from the oven.

-  **WARNING!**
The meat probe is hot! There is the risk of burns! Be careful when you remove the point of the meat probe and the meat probe.

9. Switch off appliance.

-  For the meat programmes with the meat probe, refer to the automatic programmes.

Changing the core temperature

1. Use  again and again until the display shows MEATPROBE .
2. Use  or  to change the core temperature.

-  The core temperature is displayed from 30°C.

Automatic programmes

These 3 automatic programmes give optimum settings for each type of meat or other recipes:

- Meat programmes with weight input (OVEN FUNCTIONS menu)
- Meat programmes with meat probe (OVEN FUNCTIONS menu)
- Automatic recipes (Options menu)

Meat programmes with weight input

If you set the weight of the meat, the appliance calculates the roasting time.

1. Use  or  to set the meat programme.

The weight flashes.

2. While the weight flashes, use  or  to set the weight of the meat.

The setting changes in steps of 0.1 kg (for POULTRY in steps of 0.2 kg).

The display shows the length of the programme. The time counts down.

 If you do not change the weight in less than 5 seconds, the meat programme starts. To change the weight after the programme starts, use  in less than 2 minutes after the programme starts.

3. For POULTRY meat programme turn the food when you hear an acoustic signal and the display shows TURN-OVER MEAT .

When the meat programme is completed, you will hear an acoustic signal.

Meat programmes with meat probe

 When you install the meat probe, you can find more meat programmes in the OVEN FUNCTIONS menu.

1. Switch on the appliance and install the meat probe.

The display shows MEATPROBE and  flashes.

2. Use  or  to set the MEATPROBE programme.

When the MEATPROBE programme is completed, you can hear an acoustic signal.

Use any button to switch off the acoustic signal.

3. Remove the meat probe.

 **WARNING!**
The meat probe is very hot. There is a risk of burns when you remove the meat probe.

Options menu

OPTIONS MENU
RECIPE MENU
MEMORY MENU
CLEANING MENU
SETTINGS MENU

1. Use  to open the Options menu.
2. Use  or  to set the menu option.

The menu status bar shows the position in the menu.

3. Use  to open the menu.

Going back in the menu

Use the menu option BACK to go back to a higher menu.

Canceling a selection

Push and hold  to cancel a setting procedure.

The display shows OVEN FUNCTIONS menu.

RECIPE MENU

RECIPE MENU		
BAKING RECIPES	ROASTING RECIPES	OTHER RECIPES
LEMON SPONGE CAKE	PIZZA	CAKE MIX
SWEDISH CAKE	POTATO GRATIN	FROZEN PIZZA
SPONGE CAKE	ONION TARTE	DRYING HERBS
CHEESE CAKE	QUICHE LORRAINE	PRESERVING
FRUIT CAKE	LASAGNE	
STREUSEL PLAIT	CANNELLONI	
YEAST PLAIT	MEAT CASSEROLE	
WHITE BREAD	FISH STEAKS	

 Refer to the booklet "Tables, Tips and Recipes" for more data on the oven functions, oven programmes and automatic recipes.

Setting a recipe

1. Use  to open the Options menu.
2. Use  to open RECIPE MENU .
3. Use  or  to set the recipe category.
4. Use  to open, for example ROASTING RECIPES menu.
5. Use  or  to set the recipe.

If you do not change the setting in some seconds, the appliance starts to heat up in this setting.

 Recipe Category OTHER RECIPES :

For CAKE MIX and FROZEN PIZZA use  or  to increase or decrease the recommended temperature by 5°C.

6. When the cooking time is completed, "00:00" and  flash, the oven heating switches off and you can hear an acoustic signal.

Use any button to switch off the acoustic signal.

 Delaying the start time

If the programme operates for less than 2 minutes, you can delay the start of a programme (refer to clock function END).

 Stopping the cooking time early

- Push and hold  or
- Use  or  or
- Set the menu option BACK .

Memory menu

You can save the optimum settings for your personal recipes.

- There are 10 memory positions for recipes;
- There are 10 memory positions for recipes with set core temperatures for the meat probe.

Saving settings for "personal recipes"

1. Set the oven function and the oven temperature.
2. If necessary, use  to open the clock function DURATION  and set the cooking time (refer to "Clock functions")
or
use  to open the MEATPROBE function and set the core temperature (refer to "Meatprobe" section).
3. Use  to open the Options menu.
4. Use  to set the menu option STORE MEMORY .
The display shows the first free memory position.
5. Use  to set the memory position
The first letter in the text line flashes.
6. Use  or  to set the correct letter.
7. Use  or  to move the cursor to the right or to the left.
The subsequent letter flashes. You can change the letter.
8. Do these steps again for the full name of your "personal recipe".

 There are 18 fields for names of personal recipes.

9. Use and hold  to save the name of your personal recipe.
The displays shows *SAVED* .

 You can also change settings during or at the end of a baking process or roasting process.

Finding settings for "personal recipes"

1. Switch on the appliance.
2. Use  to set the "personal recipe".

 You can find your first 3 "personal recipes" directly in the OVEN FUNCTIONS menu.

You can find more personal recipes in the MEMORY MENU under the START MEMORY menu option.

Overwriting a memory position

You can overwrite full memory positions. Refer to "Saving settings for personal recipes".
At step 4 of the procedure, use  to set the recipe that you want to overwrite.

SETTINGS MENU

MENU	DESCRIPTION
SMELL FILTER MENU	
SMELL FILTER ON	The function is on, when a baking or roasting process is started.

MENU	DESCRIPTION
SMELL FILTER OFF	The function only switches itself on for self-cleaning (after about 100 hours).
HEAT+HOLD MENU	
HEAT+HOLD ON	The function is switched on after the clock function DURATION or END is completed.
HEAT+HOLD OFF	The function is switched off.
EXTRA TIME MENU	
EXTRA TIME ON	The function is switched on after the clock function DURATION or END is completed. Touch  if you want to set 10 minutes extra or  to finish cooking.
EXTRA TIME OFF	The function is switched off.
RAPID HEAT UP MENU	
RAPID HEAT UP ON	The function is switched on with the applicable oven functions.
RAPID HEAT UP OFF	The function is not switched on with the applicable oven functions.
RESIDUAL HEAT MENU	
INDICATOR ON	If the appliance is switched off, the residual heat indicator comes on. Touch  to manually switch it off for individual baking or roasting. .
INDICATOR OFF	If the appliance is switched off, the residual heat indicator does not come on. Touch  to manually switch it on for individual baking or roasting.
SOUND MENU	
BUTTON TONE MENU	TONE ON : If you touch a button, the appliance confirms with an acoustic signal.
BUTTON TONE MENU	TONE OFF : If you touch a button, the appliance does not confirm with an acoustic signal.
ERROR TONE MENU	TONE ON : If you do a step that cannot be done, you can hear an acoustic signal.
ERROR TONE MENU	TONE Off : If you do a step that cannot be done, you cannot hear an acoustic signal.
LANGUAGE MENU	
<ul style="list-style-type: none"> • English • 	To set the language in the display.
FACTORY SETTINGS	
RESTORE SETTINGS	To go back to the factory settings.

Adjusting the SETTINGS MENU

1. Use  to open the Options menu.
2. Use  or  to set SETTINGS MENU .

3. Use  to open SETTINGS MENU .
4. Use  or  to go to the necessary setting.
5. Use  .

The display shows the set value.

6. Use  or  to set the new value.
7. Use  .

The display shows SAVED for some seconds and goes back to the OVEN FUNCTIONS menu.

More hints for SETTINGS MENU



You can change different base settings permanently.

MENU	DESCRIPTION
SMELL FILTER	<ul style="list-style-type: none"> • The energy consumption is higher when the SMELL FILTER is activated. • If you deactivate the smell filter, it activates itself after 100 hours of baking or roasting, in order to self-clean. • The SMELL FILTER also activates itself during pyrolytic cleaning.
HEAT+HOLD MENU	<p>HEAT+HOLD function keeps prepared food warm at 80° for 30 minutes, after the baking procedure or roasting procedure is completed.</p> <p>Conditions for the HEAT+HOLD function:</p> <ul style="list-style-type: none"> • The set temperature is more than 80°C. • The HEAT+HOLD function has a constant duration. <p>When the function is completed, you will hear an acoustic signal. HEAT+HOLD function operates for 30 minutes. After 30 minutes the appliance switches off. HEAT+HOLD function stays on if you change to other oven functions.</p>
EXTRA TIME MENU	<p>EXTRA TIME MENU makes the oven function continue after the set time ends.</p> <ul style="list-style-type: none"> • Applicable for all oven functions with DURATION or Auto Weight. • Not applicable for oven functions with MEATPROBE . <p>When the cooking time is completed, you will hear an acoustic signal.</p>

Pre-heating with the RAPID HEAT UP function

RAPID HEAT UP function decreases the pre-heating time.

You can switch on RAPID HEAT UP function with these oven functions:

- TRUE FAN
- FAN BAKING
- CONVENTIONAL
- ROTITHERM

Pre-heat an empty oven for these types of food:

- Biscuits
- Bread rolls
- Swiss rolls

It is not necessary to pre-heat an empty oven for most baking programmes and roasting programmes.

Refer to the booklet „Tables, Tips and Recipes“ for information on the oven functions, oven programmes and automatic recipes.



Do not put the food into the appliance until RAPID HEAT UP function is completed and the appliance operates with the set function.

1. Set the oven function.
2. If necessary, change the recommended temperature.
3. Use . The display shows .

If the heat indicator bars flash one after the other, RAPID HEAT UP function is on.

If the appliance is at the set temperature, the heat indicator bars are on.

You can hear an acoustic signal. The display stops to show .

The appliance continues to heat in the set oven function and oven temperature.

4. Put the food in the appliance.



If you generally prefer to put food into a pre-heated oven, you can switch on RAPID HEAT UP function permanently (refer to SETTINGS MENU). Then you can switch off RAPID HEAT UP function with the button .

Clock functions

SYMBOL	FUNCTION	DESCRIPTION
	MINUTE MINDER	To set a countdown (max. 99 minutes). This function has no effect on the operation of the appliance.
	DURATION	To set how long the appliance has to be in operation.
	END	To set the switch-off time for an oven function. You can use DURATION and END at the same time, if the appliance is to be switched on and off automatically later.
	TIME OF DAY	To set, change or control the time of day.

- If you set a clock function, the symbol flashes for approximately 5 seconds. In these 5 seconds, touch  or  to set the time.
- If you set the time, the symbol continues to flash for approximately 5 seconds. After these 5 seconds, the symbol comes on. The time starts to count down.
- If you do not set one of the clock functions MINUTE MINDER , DURATION  or END , the display shows the duration of the oven function.



If you use the clock functions DURATION  and END , the appliance switches off the heating elements when 90% of the time is completed. The appliance uses the residual heat to continue the cooking process until the time is completed (3-20 minutes).

Setting the clock functions

1. Set the oven function (not necessary for MINUTE MINDER and TIME OF DAY).
2. Use  again and again until the display shows the necessary clock function and the related symbol, for example MINUTE MINDER .
3. Use  or  to set the necessary time.

You can hear an acoustic signal for 2 minutes when the time is completed. The appliance switches off.

"00.00" and the related function indicator flash.

4. Use any button to switch off the acoustic signal.

 With DURATION  and END  the oven switches off automatically. After  and  used at the same time, the display shows PROGRAMMED .

-  **You can only change the TIME OF DAY if :**
- the CHILD LOCK is not switched on;
 - none of the clock functions DURATION and END are set;
 - no oven function is set.

CHILD LOCK



WARNING!

Switch on CHILD LOCK when there are children. CHILD LOCK makes sure that children do not accidentally switch on the appliance.

Switching on the child lock

1. If necessary, switch on the appliance.



Do not set an oven function.

2. Use  and  at the same time until the display shows CHILD LOCK .
The CHILD LOCK is on.

Switching off the child lock

1. If necessary, switch on the appliance.
2. Use  and  at the same time until the display stops to show CHILD LOCK .
CHILD LOCK switches off.

BUTTON LOCK

BUTTON LOCK prevents that you accidentally change the oven functions.

Switching on BUTTON LOCK

1. If necessary, switch on the appliance.
2. Set the oven function.
3. Use  and  at the same time until the display shows BUTTON LOCK .
BUTTON LOCK is on.

Switching off BUTTON LOCK

1. Use  and  at the same time for approximately 2 seconds until the display stops to show BUTTON LOCK .
BUTTON LOCK switches off.



BUTTON LOCK does not prevent that you accidentally switch off the appliance. If you switch off the appliance, BUTTON LOCK switches off.

Automatic cut-out

The appliance switches off after some time:

- if you do not switch off the appliance;
- if you do not change the oven temperature.

Oven temperature	Switch-off time
30 °C -120 °C	12.5 h.

Oven temperature	Switch-off time
120 °C - 200 °C	8.5 h.
200 °C -250 °C	5.5 h.
250 °C -maximum °C	3.0 h.

After an automatic cut-out, use any button to operate the appliance again.



If you set the clock function DURATION  or END  , the automatic cut-out switches off.

CARE AND CLEANING



WARNING!

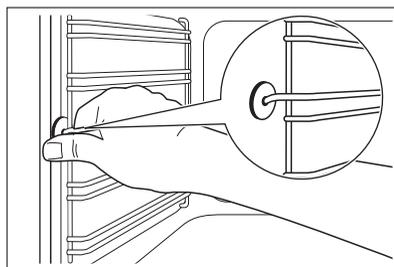
Refer to "Safety information" chapter.

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

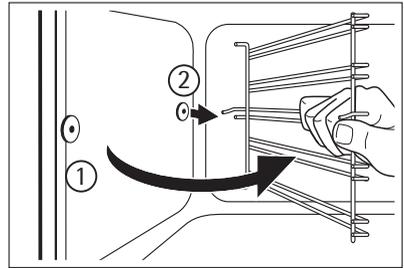
Shelf Support Rails

Removing the shelf support rails

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



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



Installing the shelf support rails

Install the shelf support rails in opposite sequence.



Important! The rounded ends of the shelf support rails must point to the front!

Oven Ceiling

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

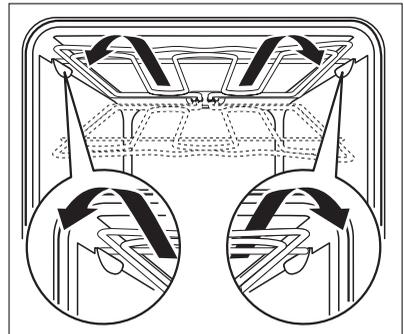


WARNING!

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

Folding down the heating element

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



Installing the heating element

- Install the heating element in opposite sequence.



Install the heating element correctly on the two sides above the support on the inner wall of the oven.

- Insert shelf support rails.

Oven lamp



WARNING!

There is a danger of electrical shock!

Before you change the oven lamp:

- Switch off the oven.
- Remove the fuses in the fuse box or switch off the circuit breaker.

- i** Put a cloth on the bottom of the oven for protection of the oven light and glass cover.

Replacing the oven lamp

1. You can find the lamp glass cover at the back of the cavity.
Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with applicable 300°C heat-resistant oven lamp.



Use the same oven lamp type.

4. Install the glass cover.

Replacing the oven lamp:

1. You can find the lamp glass cover at the left side of the cavity.

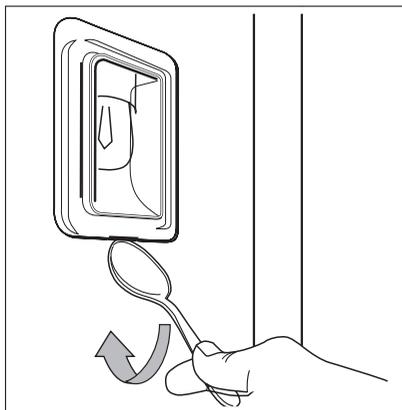
Remove the left shelf support rail.

2. Use a narrow, blunt object (e.g. a tea-spoon) to take off the glass cover and clean it.
3. If necessary: Replace the oven light bulb with applicable 300°C heat-resistant oven light bulb.



Use the same oven lamp type.

4. Install the glass cover.
5. Install the left shelf support rail.



Oven door and glass panels

To clean the oven door remove it.

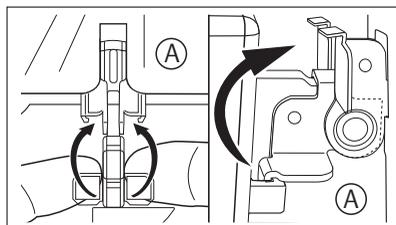


CAUTION!

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

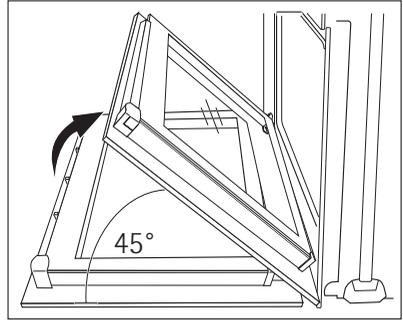
Removing the oven door

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



3. Close the oven door until the first position (angle approximately 45°).
4. Hold of the oven door with one hand on each side and pull it away from the oven at an upwards angle.
5. Now you can remove the inner glass panels and clean them.

To install the door follow the procedure in reverse.



CAUTION!

Be careful with the glass, it can break.



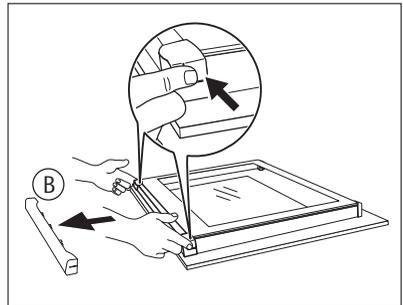
The oven door has 2, 3 or 4 panels of glass (depends on the model)



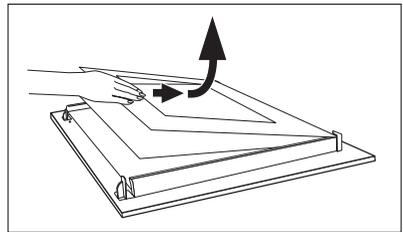
Put the oven door with the outer side down on a soft and level surface to prevent scratches

Removing and cleaning the door glasses

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



2. Pull the door trim to the front to remove it.



3. Hold the door glass panels on their top edge one by one and pull them upwards out of the guide
4. Clean the door glass panels.

To install panels follow the procedure in reverse. Insert the smaller panel first, then the larger.

WHAT TO DO IF...



WARNING!

Refer to "Safety information" chapter.

Problem	Possible cause	Solution
The oven does not heat up	The appliance is switched off	Switch on the appliance
The oven does not heat up	The clock is not set	Set the clock. Refer to "Setting the clock"
The oven does not heat up	The necessary settings are not set	Make sure, the settings are correct
The oven does not heat up	The automatic cut-out is switched on	Refer to „Automatic cut-out“
The oven does not heat up	The fuse is released	Make sure, if the fuse is the cause for the malfunction. If the fuse releases again and again, refer to an authorized electrician
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp.
The display shows F11	<ul style="list-style-type: none"> There is a short circuit of the meat probe The meat probe plug is not correctly installed into the meat probe socket 	Install the meat probe plug as far as possible
The display shows an error code that is not in this list	There is an electronic fault	<ul style="list-style-type: none"> Switch off the appliance with the house fuse or the safety switch in the fuse box and switch it on again If the display shows the error code again, refer to the Customer Care Department

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 oven cavity.

We recommend that you write the data here:

Model (MOD.)

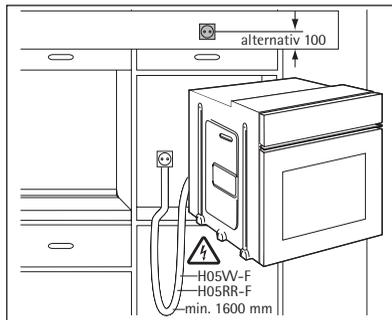
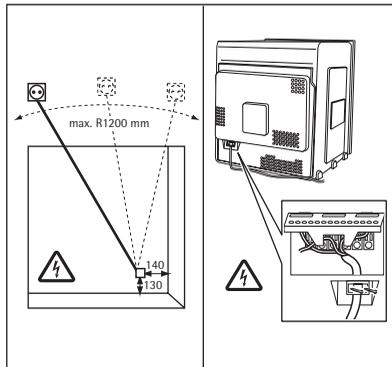
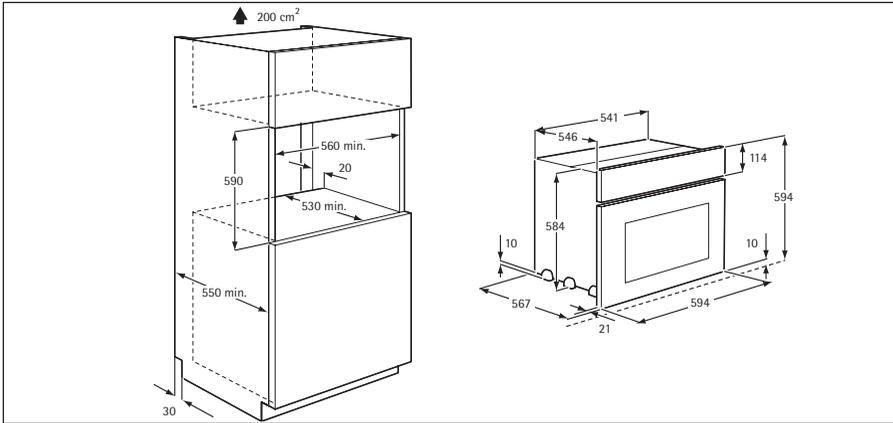
Product number (PNC)

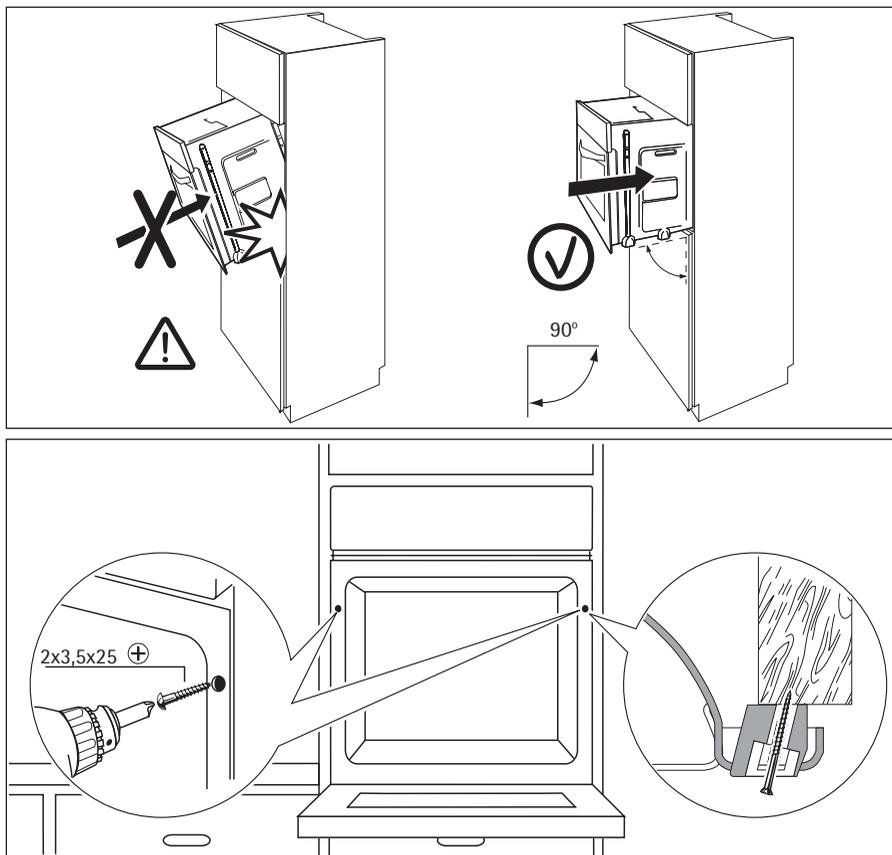
Serial number (S.N.)

INSTALLATION

WARNING!
Refer to "Safety information" chapter.

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





ENVIRONMENT CONCERNS

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



Packaging material

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

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