



User manual



Gas built-in oven

EOG 21302 X

**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 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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## Guide to use the instructions



Safety instructions



Step by step instructions



Hints and Tips



Environmental Information

## ENGLISH



### Important safety information

**These warnings are provided for the safety of the users and those living with them. So read them carefully before connecting and/or using the appliance.**

**Always keep these user instructions with the appliance. Should the appliance be passed on to third persons or sold, or if you leave this appliance behind when you move house, it is very important that the new user has access to these user instructions and the accompanying information.**

### Installation

- This oven must be installed by qualified personnel in accordance with existing rules and regulations.
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven, before using the oven.
- Do not attempt to modify the oven in any way.
- This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation,

for example increasing the level of mechanical ventilation where present.

### People safety

- This oven is designed to be operated by adults. Do not allow children to play near or with the oven.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- The oven gets hot when it is in use. Children should be kept away until it has cooled.

### During use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Appliances become very hot with use, and retain their heat for a long period after use. Care should be taken to avoid touching heating elements inside the oven.

- **Always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.**
- Do not block any of the oven vents. Never line any part of the oven with aluminium foil.
- Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
- Never place plastic or any other material which may melt in or on the oven.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Do not hang towels, dishcloths or clothes from the oven or its handle.
- Do not use this oven if it is in contact with water and never operate it with wet hands.
- Take great care when heating fats and oils as they will ignite if they become too hot.
- Always use oven gloves to remove and replace food in the oven.
- The forks and the spit of the turnspit are pointed and sharp. When using, manipulate them with caution to avoid any injury.
- Ensure that all control knobs are in the OFF position when not in use.
- Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the oven.

- Do not use harsh abrasive cleaners or sharp metal scraper to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- The manufacturer disclaims any responsibility should these safety measures not be carried out.



## Environmental information

### Maintenance and cleaning

- Only clean this oven in accordance with the instructions.
- This appliance cannot be cleaned with steam or with a steam cleaning machine.
- Do not use abrasive cleaners or sharp metal scrapers. These can scratch the glass in the oven door, which may result in the shattering of the glass.
- The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

### Service

- This oven should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.



- 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.

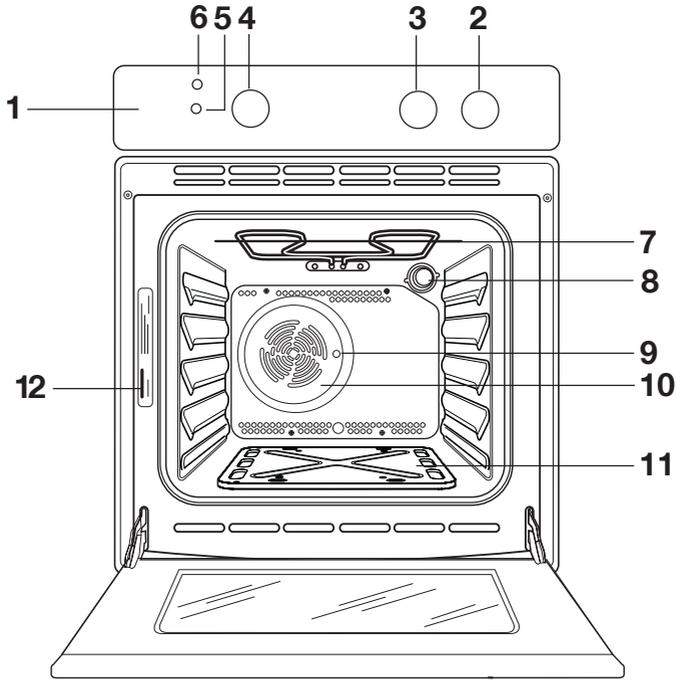
**CE** This appliance conforms with the following **ECC Directives**:

- **2006/95** (Low Voltage Directive);
  - **2004/108** (EMC Directive);
  - **90/396** (Gas Appliances);
- and subsequent modifications.

### MANUFACTURER:

ELECTROLUX ITALIA S.p.A.  
C.so Lino Zanussi 30  
33080 Porcia (PN) - Italy

## Description of the appliance



1. Control panel
2. Minute minder
3. Oven function (Light, Grill & Fan) control knob
4. Gas oven control knob
5. Grill control light
6. Mains on light
7. Grill
8. Oven lamp
9. Turnspit hole
10. Oven fan
11. Oven cavity bottom plate
12. Rating plate

## Controls

### Oven function control knob (Light, Grill & Fan)



The oven is off.



**Oven Light** - The oven light will be on without any cooking function.



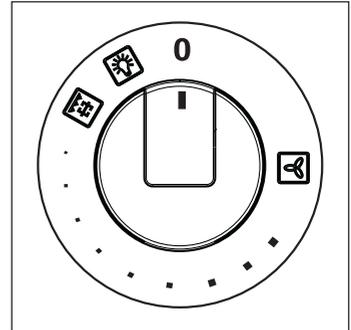
**Electric grill and rotisserie operation**



**Range of temperature adjustment** for the electric grill (from a minimum of about 50°C to a maximum of about 200°C).



**Fan cooking** - It can be used in combination with the gas oven burner ("Fan cooking" function).



The oven gas burner can also be used without the fan.

### Mains on light

The mains on light will come on when the "Light-Grill & Fan" control knob is set.

### Grill control light

The grill control light will come on when the grill cooking function has been selected. The light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

## Gas oven control knob

■ Oven burner off

**min. - 240** Range of temperature adjustment for conventional cooking

## Minute minder

The minute minder will mark the end of a timed period with an acoustic alarm.

The maximum timing is 60 minutes.

Turn the minute minder knob clockwise to the maximum time position, then turn it back to the required time.

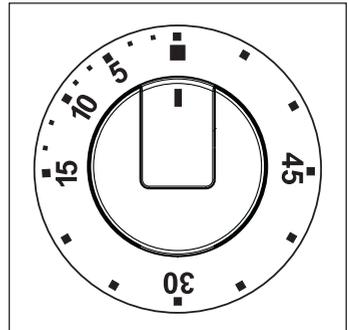
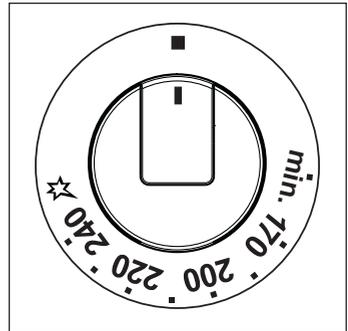
The minute minder **will not affect** in any way the oven operation, if it is in use.

## The cooling fan

The cooling fan switches off automatically after a few minutes of cooking. The cooling fan operates during cooking.

Air is expelled through vents between the oven door and the control panel, as shown in the diagram.

**The cooling fan may run on after the oven is switched off to keep the controls cool.**



## Before using the oven for the first time

**i** Remove **all packaging**, both inside and outside the oven, before using the oven.

Before using for the first time, the oven should be heated up without food.

During this time, an unpleasant odour may be emitted. This is absolutely normal. It is caused by manufacturing residues.

Ensure the room is well ventilated.

1. Switch the oven function control knob to fan cooking .
2. Switch the gas oven control knob to 240.
3. Open a window for ventilation.
4. Allow the oven to run empty for approximately 60 - 90 minutes.

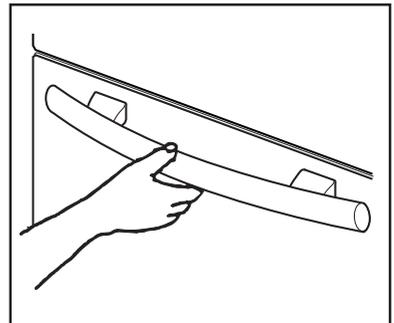
Repeat this operation with the electric grill and rotisserie cooking function  for approximately 5-10 minutes.

Then let the oven cool down. Then dampen a soft cloth with warm water and a little mild washing-up liquid and use this to clean the oven cavity.

**i** Before using for the first time, carefully wash the oven accessories as well.



**To open the oven door, always hold the handle in the centre.**



## Using the oven

The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam.

This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal.



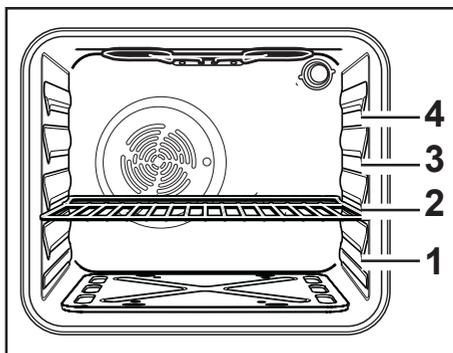
However, always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.



**Attention!** - Do not place objects on the oven base and do not cover any part of the oven with aluminium foil while cooking, as this could cause a heat build-up which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium trays on the shelf which has been inserted in the shelf runners. When food is heated, steam is created, like in a kettle. When the steam comes into contact with the glass in the oven door, it condenses and creates water droplets.

**To reduce condensation, always preheat the empty oven for 10 minutes.**

We recommend you wipe the water droplets away after every cooking process.



**Always cook with the oven door closed.** Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support the door using the door handle, until it is fully open.



The oven has four shelf levels. The shelf positions are counted from the bottom of the oven as shown in the diagram.

It is important that these shelves are correctly positioned as shown in the diagram.

**Do not place cookware directly on the oven base.**

### Cooking times

Cooking times vary according to the type of food to be cooked, its consistency, and volume. We suggest that you take particular note of your first cooking experiments with the oven, since operating in the same conditions for the same dishes you will of course obtain similar results.

Only experience will enable you to make the appropriate changes to values given on charts.

## Using the gas oven



**Always cook with the oven door closed.**



**To ignite the oven gas burner:**

1. Open the oven door.
2. Press the gas oven control knob, turn it to 240 and wait for the flame to come on. This may take 10-15 seconds. Do not release the knob until the burner ignites. It is possible to check the flame through the holes in the bottom of the oven.
3. Upon ignition, keep the knob pressed for about 10-15 seconds, then release it and turn it to the required setting.



If the oven burner does not light even after 15 seconds:

1. Release the gas oven control knob and turn it to the “Off position”.
2. Open the oven door and wait for at least one minute before trying to light the oven burner again.



**If the oven burner accidentally goes out, turn the gas oven knob to the “Off” position and wait at least one minute before trying to light the burner again.**



The gas oven and the electric grill cannot be used at the same time. The ignition of the gas oven burner prevents the electric grill control knob to operate.

### Oven safety device

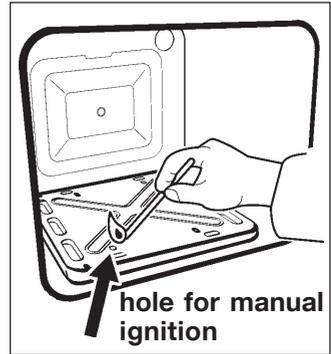
The gas oven features a thermocouple; if for any reason the flame should extinguish, the device will stop the gas flow.

 **Manual ignition (in case of lack of electrical supply)**

1. Open the oven door.
2. Hold a flame near the hole in the bottom of the oven cavity as shown in the relevant picture.
3. At the same time press the gas oven control knob and turn it anti-clockwise until the maximum temperature ("240") is reached.

It is possible to check the flame through the holes in the bottom of the oven.

4. When the oven burner is lit, keep the gas oven control knob for approximately 10-15 seconds.
5. Release the control knob and then gently close the oven door. To adjust the temperature, turn the knob to the required setting after a few minutes.



**If the oven burner accidentally goes out or does not light, turn the oven knob to the "Off" position and wait at least one minute before trying to light the burner again.**

## Cooking chart - Gas oven

**i** Cooking times do not include pre-heating time. A short oven pre-heating (about 10 minutes) is necessary before any cooking.

FOOD	TEMP. (°C)	SHELF POSITIONS	COOKING TIME
<b>MEAT &amp; POULTRY</b>			
Beef with bone	min.	2 or 3	20 minutes per lb + 20 minutes
Beef without bone	190	2 or 3	25 minutes per lb + 25 minutes
Lamb	min.	2 or 3	20-25 minutes per lb + 20-25 minutes
Pork	175	2 or 3	25 minutes per lb + 25 minutes
Chicken	225	2 or 3	25 minutes per lb + 25 minutes
Duckling	190	2 or 3	30 minutes per lb + 30 minutes
Turkey	180	2 or 3	30 minutes per lb + 30 minutes
Casseroles	min.	2 or 3	2 1/2 hours
<b>BAKED VEGETABLES</b>	min.	2	varies according to the vegetable
<b>PASTRY</b>			
Fruit Tart	175	2	35 minutes
Fruit Pie	175	2 or 3	35 minutes
Sausage Rolls	200	2 or 3	20 minutes
Choux Pastry	190	2 or 3	25-30 minutes
Vol au Vents	200	2 or 3	15 minutes
Jam Tarts	200	2 or 3	10-15 minutes
<b>PUDDINGS</b>			
Egg Custard in a Bain Marie	min.	2 or 3	1-1 1/4 hours
Pavlova	min.	2 or 3	1 1/2 hours
Meringues	min.	2 or 3	1 1/2 hours
<b>CAKES</b>			
Rich Fruit Cake (diam. approx. 20 cm)	min.	2 or 3	3 1/2-4 hours
Plain Fruit Cake	min.	2 or 3	2 1/2 hours
Madeira Cake	min.	2 or 3	1 3/4-2 hours
Small Cakes	min.	3	20-30 minutes
Ginger Bread	min.	3	35-45 minutes
<b>BREAD</b>			
Bread (Kg. 0,5)	200	2 or 3	30-40 minutes
Bread (Kg. 1,0)	200	2 or 3	40-50 minutes
Rolls and Buns	200	2 or 3	15-20 minutes
Biscuits	190	2 or 3	25-35 minutes

Change trays over halfway through the cooking time.

## Using the fan oven



**Always cook with the oven door closed.**



The air inside the oven is heated by the gas burner and the fan circulates hot air to maintain an even temperature inside the oven.



**To use the fan oven:**

1. Light the oven gas burner as described in “Using the gas oven”.
2. Upon ignition, turn the “Light-Grill & Fan” control knob to position .

**NOTE:**

The oven fan will start approximately after 10 minutes of cooking.

## Cooking chart-Fan oven

**i** Cooking times do not include pre-heating time. A short oven pre-heating (about 10 minutes) is necessary before any cooking.

FOOD	TEMP. (°C)	SHELF POSITIONS	COOKING TIME
<b>MEAT &amp; POULTRY</b>			
Beef with bone	min.	2 or 3	20 minutes per lb + 20 minutes
Beef without bone	190	2 or 3	25 minutes per lb + 25 minutes
Lamb	min.	2 or 3	20-25 minutes per lb + 20-25 minutes
Pork	175	2 or 3	25 minutes per lb + 25 minutes
Chicken	210	2 or 3	25 minutes per lb + 25 minutes
Duckling	190	2 or 3	30 minutes per lb + 30 minutes
Turkey	180	2 or 3	30 minutes per lb + 30 minutes
Casseroles	min.	2 or 3	2 1/2 hours
<b>BAKED</b>	min.	2	varies according to the vegetable
<b>VEGETABLES</b>			
<b>PASTRY</b>			
Fruit Tart	min.	2	35 minutes
Fruit Pie	min.	2 or 3	35 minutes
Sausage Rolls	180	2 or 3	20 minutes
Choux Pastry	175	2 or 3	25-30 minutes
Vol au Vents	175	2 or 3	15 minutes
Jam Tarts	180	2 or 3	10-15 minutes
<b>PUDDINGS</b>			
Egg Custard in a Bain Marie	min.	2 or 3	1-1 1/4 hours
Pavlova	min.	2 or 3	1 1/2 hours
Meringues	min.	2 or 3	1 1/2 hours
<b>CAKES</b>			
Rich Fruit Cake (diam. approx. 20 cm)	min.	2 or 3 2 or 3	3 1/2-4 hours
Plain Fruit Cake	min.	2 or 3	2 1/2 hours
Madeira Cake	min.	2 or 3	1 3/4-2 hours
Small Cakes	min.	3	20-30 minutes
Ginger Bread	min.	3	35-45 minutes
<b>BREAD</b>			
Bread (Kg. 0,5)	190	2 or 3 2 or 3	30-40 minutes
Bread (Kg. 1,0)	190	2 or 3 2 or 3	40-50 minutes
Rolls and Buns	180	2 or 3	15-20 minutes
Biscuits	180	2 or 3	25-35 minutes

Change trays over halfway through the cooking time.

Choose these shelf positions when cooking more than one tray simultaneously.

## Grilling



**Grilling must be carried out with the oven door closed.**



### How to use the grill

1. Turn the oven function control knob (Light-Grill & Fan) clockwise to position . The symbol ■ - ■ on the control knob indicates the temperature range (from a minimum of about 50°C to a maximum of about 200°C).
2. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the top element for faster cooking and further away for more gentle cooking.

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking.

- The grill control light will come on when the "Light-Grill & Fan" control knob is set.

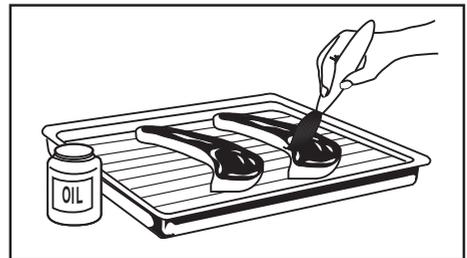
It will remain on until the correct temperature is reached. It will then cycle on and off to show that the temperature is being maintained.

### NOTE

The action of the cooling fan will depend on how long the grill has been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the oven has only been used for a short time.

### Hints and Tips

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.
- When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position.
- The food should be turned over during cooking, as required.



## Cooking chart - Grilling

**i** **Cooking times do not include pre-heating time.**  
**A short oven pre-heating (about 10 minutes) is necessary before any cooking.**

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	g.		temp.°C	1st side	2nd side
Fillet steaks	4	800	3	max	12~15	12~14
Beef-steaks	4	600	3	max	10~12	6~8
Sausages	8	—	3	max	12~15	10~12
Pork chops	4	600	3	max	12~16	12~14
Chicken (cut in two)	2	1000	3	max	30~35	25~30
Kebabs	4	—	3	max	10~15	10~12
Chicken (breast)	4	400	3	max	12~15	12~14
Hamburger	6	600	2	max	13~15	12~14
Fish (fillets)	4	400	3	max	12~14	10~12
Sandwiches	4~6	—	3	max	5~7	/
Toast	4~6	—	3	max	2~4	2~3

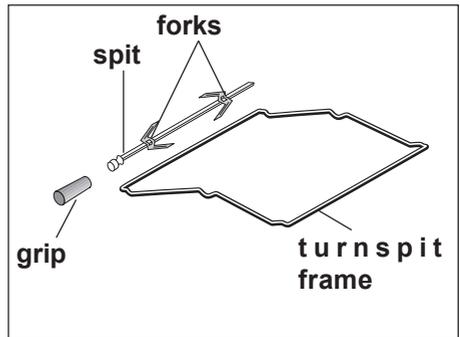
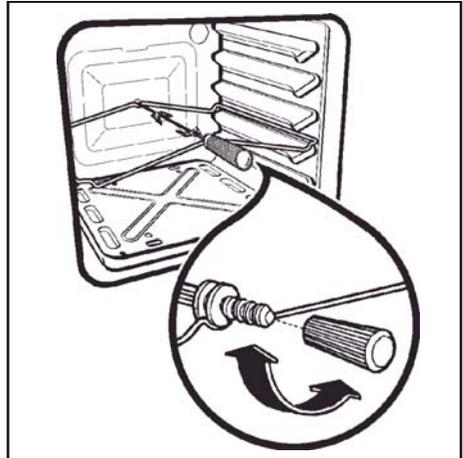
**i** The temperatures quoted are guidelines. The temperatures may have to be adapted to personal requirements.

# Turnspit

**⚠ The forks and the spit of the turnspit are pointed and sharp. When using, manipulate them with caution to avoid any injury.**

To use the turnspit, proceed as follows:

1. Insert the spit frame on the second guide from the bottom, as shown in the figure.
2. Insert the first fork in the spit, skewer the food to be cooked and secure it by inserting the second fork; fix the two forks by tightening the special screws.
3. Insert the tip of the spit in the hole of the turnspit motor, clearly visible in the middle of the rear wall of the oven.
4. Place the front part of the spit on the spit frame.
5. Unscrew the grip.
6. Turn the "Light-Grill & Fan" knob to the symbol  and select the maximum range of temperature.



**i** It is advisable to insert the dripping pan on the first guide from the bottom, after pouring about two cups of water in it.

## Cooking with the turnspit

**i** **Cooking times do not include pre-heating time. A short oven pre-heating (about 10 minutes) is necessary before any cooking.**

Food type	Quantity Gr.	Shelf level 	Temperature °C	Cooking time (minutes) 
Poultry	1000	2	max.	50/60
Roasts	800	2	max.	50/60

## Cleaning and Maintenance



**Before any maintenance or cleaning can be carried out, you must DISCONNECT the appliance from the electrical supply.**



**The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.**



**This appliance cannot be cleaned with steam or with a steam cleaning machine.**

### Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer. Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

- Never use steam or steam machines to clean the appliance.

### External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.

**To prevent damaging or weakening the door glass panels avoid the use of the following:**



- Household detergent and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Steel wool pads
- Chemical oven pads or aerosols

- Rust removers
- Bath/Sink stain removers.

Clean the outer and inner door glass using warm soapy water.

### Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm.

Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

### Controls - Sundries

Periodically check the condition of the flexible pipe of gas connection and make it replaced by skilled technicians as soon as it shows abnormalities.

## Cleaning the oven door

Before cleaning the oven door, we recommend you to remove it from the oven.

 Proceed as follows:

1. open the oven door completely;
2. find the hinges linking the door to the oven (Fig. A);
3. unlock and turn the small levers located on the two hinges (Fig. B);
4. handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed (Fig. C);
5. gently pull the oven door off its site (Fig. C);
6. place it on a steady plan;

Clean the oven door glass with warm soapy water and a soft cloth only. Never use harsh abrasives. Once the cleaning is carried out, refit the oven door, following the procedure in reverse.

### Stainless steel or aluminium appliances:

We recommend that the oven door is only cleaned using a wet sponge and dried after cleaning with a soft cloth.

Never use steel wool, acids or abrasive products as they can damage the oven surface. Clean the oven control panel following the same precautions.



**DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter. If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the**

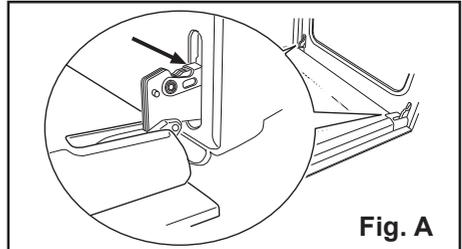


Fig. A

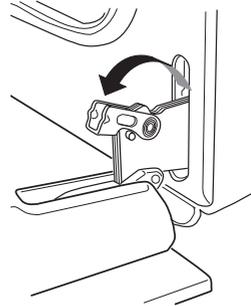


Fig. B

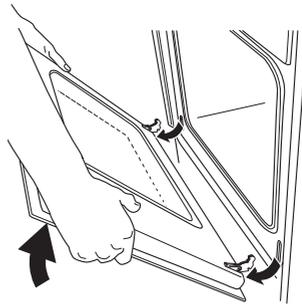


Fig. C

**possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.**

## Replacing The oven light

Disconnect the appliance from the electrical supply.

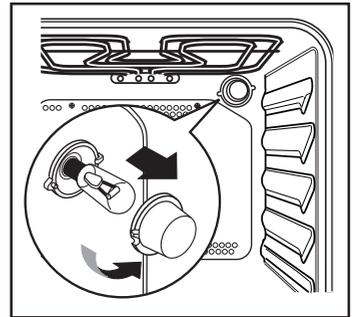
If the oven bulb needs replacing, it must comply with the following specifications:

- Electric power: 15 W/25 W,
- Electric rate: 220 V (50 Hz),
- Resistant to temperatures of 300°C,
- Connection type: E14.

These bulbs are available from your local Service Force Centre.

 To replace the faulty bulb:

1. Ensure the oven is isolated from the electrical supply.
2. Push in and turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover and restore the electrical supply.



## Something not working

If the appliance is not working correctly, please carry out the following checks, before contacting your local Service Force Centre.

**IMPORTANT:** If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

PROBLEM	SOLUTION
<ul style="list-style-type: none"> <li>■ The oven or grill does not light.</li> </ul>	<ul style="list-style-type: none"> <li>◆ Check that the oven is switched on at the wall <i>or</i></li> <li>◆ Check that the power supply has not been interrupted before the cooling fan has had time to cool the oven down <i>or</i></li> <li>◆ Check that there is not a problem with your gas supply</li> </ul>
<ul style="list-style-type: none"> <li>■ Food is cooking too quickly or too slowly.</li> </ul>	<ul style="list-style-type: none"> <li>◆ Check that you are using the recommended temperature settings and shelf positions.</li> </ul>
<ul style="list-style-type: none"> <li>■ The oven light does not come on.</li> </ul>	<ul style="list-style-type: none"> <li>◆ Check the light bulb, and replace it if necessary (see "Cleaning the Oven").</li> </ul>
<ul style="list-style-type: none"> <li>■ The oven is not cooking evenly.</li> </ul>	<ul style="list-style-type: none"> <li>◆ Check that the oven is installed properly. <i>or</i></li> <li>◆ Check that you are using the recommended temperature settings and shelf positions.</li> </ul>
<ul style="list-style-type: none"> <li>■ Steam and condensation settle on the food and in the oven cavity.</li> </ul>	<ul style="list-style-type: none"> <li>◆ When the cooking process is completed, do not leave the dishes standing in the oven for longer than 15-20 minutes. <i>or</i></li> <li>◆ Refer to the contents of this booklet, especially to the chapter "Using the Gas Oven".</li> </ul>
<ul style="list-style-type: none"> <li>■ The oven fan does not work.</li> </ul>	<ul style="list-style-type: none"> <li>◆ Hot air does not circulate inside the oven cavity. Switch the oven off and contact an authorised service centre.</li> </ul>
<ul style="list-style-type: none"> <li>■ The cooling fan does not work.</li> </ul>	<ul style="list-style-type: none"> <li>◆ Air is not expelled through vents between the oven door and the control panel. Switch the oven off and contact an authorised service centre.</li> </ul>

If after all these checks, your oven still does not operate correctly, contact your local Electrolux Service Force Centre.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

**In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.**

## Technical data

### Heating element ratings

Oven burner	2,50 W (Liquid gas G30/G31) 2,70 W (Natural Gas G20)
Electric grill heating element	1,51 W
Oven light	0,02 W
Oven fan	0,02 W
Cooling fan	0,02 W
Turnspit motor	0,004 W

### Total rating

Electric	1,58 W
Gas	2,70 W (Natural Gas) / 2,50 W (Liquid gas)

### Appliance Gas Supply

Injectors supplied for Liquid gas G30/G31 28-30/37 mbar

### Appliance Gas Category

Natural gas G20 (2H) / 20 mbar

II2H3+

Operating voltage (50 Hz)

220 V

### Appliance Class

3

### Dimensions of the recess

Height	under top	mm 593
	in column	mm 580
Width		mm 560
Depth		mm 550

### Oven

Height	mm 335
Width	mm 405
Depth	mm 400

## Important safety requirements

### Installation

The following instructions about installation and maintenance are meant for a qualified installer, in order that the operations of installation, regulation, and service are executed according to the existing regulations.

Whenever changes are made involving the disconnection of the appliance it is necessary to proceed with maximum caution.



**THE MANUFACTURING COMPANY DECLINES ANY RESPONSIBILITY FOR POSSIBLE DAMAGES RESULTING FROM AN INSTALLATION WHICH DOES NOT COMPLY WITH THE RULES IN FORCE.**

to gas combustion can naturally flow in the room. (The installer must follow the rules in force).

The air flow into the room must come directly through openings of external walls. These openings (or opening) should be realized in such a way not to be occluded both from inside and outside.

Installation and maintenance must be carried out by a qualified technician, in compliance with rules in force.

The electric connection must be carried out in compliance rules in force.

**Our responsibility will not be involved in case of accidents caused by a defective or non existent earth connection.**

### Provision for ventilation

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with the current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

### Installation environment

**Warning** - This unit can be installed and can work only in constantly ventilated rooms, according to rules in force.

In order to make the gas unit work properly, it is necessary that air sufficient

## Gas connection



The use of rubber flexible hoses is not permitted.

### Connecting the appliance to the gas supply

The gas supply connection ramp is located in the upper side of the oven, right behind the control panel.

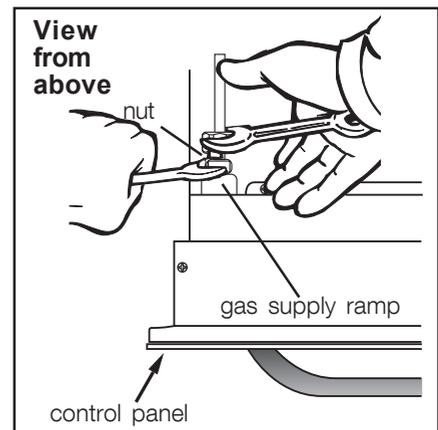
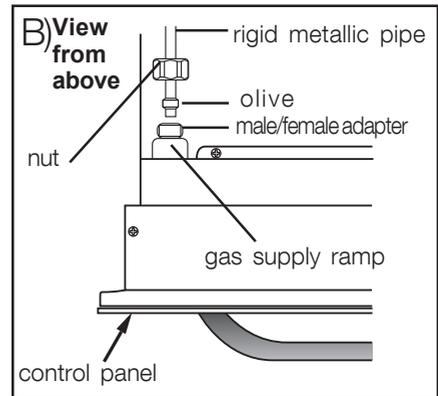
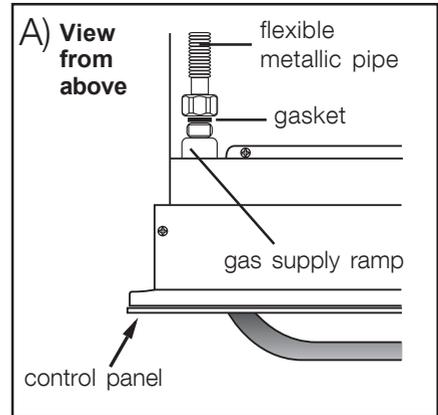
To carry out the gas connection:

1. Partially insert the oven in the recess (about 30 cm) and operate on the connection ramp from above. The gas connection can be carried out according to one of the following procedures:

**A) connection with flexible metallic pipes** (with maximum length up to 2 metres only) — screw the feed pipe to the 1/2" connection ramp, inserting the supplied gasket between the pipe and the ramp;

**B) connection with rigid metallic pipe** (soft copper - minimum diameter: 8 mm) — insert the copper pipe into the connection ramp after fitting the proper nut and olive onto the copper pipe using a male / female adapter (not supplied).

2. Tighten the nuts by means of a 22 mm spanner. Care must be taken to keep the ramp in position and not to cause any stress to the gas supply circuit.
3. Completely insert the oven in the recess and secure it as indicated in the relevant paragraph.
4. Check the perfect sealing of the



connection using leak detection fluid.

**Never use a flame for the leak-proof test !**



**Check the gas supply ramp and the gas connection pipe are not squeezed while the oven is positioned into the recess.**

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

## Adaptation to different types of gas

### IMPORTANT



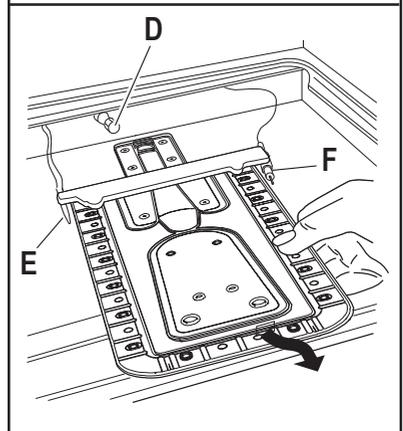
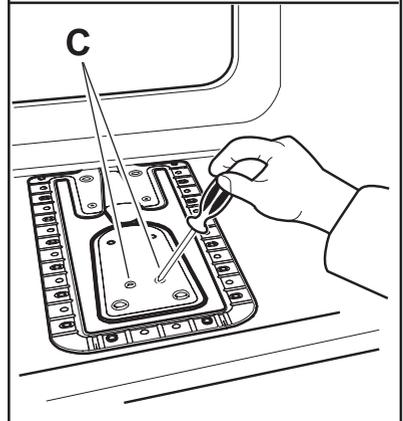
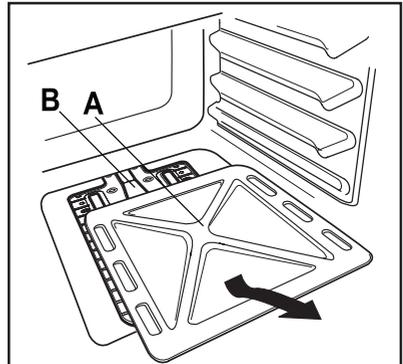
The adaptation to different types of gas should only be undertaken by a competent and qualified engineer.

It is important to note that this model is designed for use with natural gas but can be converted for use with LPG providing the correct injectors are fitted. The gas rate is adjusted to suit.

### Replacement of gas oven burner injector

To replace the gas burner oven injector, follow this procedure:

1. Remove the bottom plate of the oven cavity ("A") to access the gas oven burner ("B").
2. Undo the two fixing screws ("C") which keep the gas oven burner in place.
3. Gently slide the oven gas burner off the injector support ("D") and slowly move it to the left hand side. Check that the burner bush does not slip off the burner mouthpiece, and take care not to cause stress to the spark candle connection wire ("E") and the thermocouple conductor ("F").
4. With a 7 mm socket spanner unscrew and remove the gas burner injector ("D"), and replace it with the required one (see Table on the following page);
5. Reassemble the burner following the same procedure backwards.
6. Replace the gas type sticker (it is located near the gas connection ramp) with the one relevant to the new gas type which is supplied with the injector kit.



The oven burner does not require any primary air regulation.

## Gas Oven Burner Data

GAS TYPE	INJECTOR MARK 1/100 mm	NOMINAL GAS POWER (kW)	NOMINAL GAS FLOW		REDUCED GAS POWER (kW)	BY-PASS NEEDLE (1/100 mm)	NOMINAL GAS PRESSURE (mbar)
			m <sup>3</sup> /h	g/h			
Natural Gas (G20)	114	2,7	0,257	-	1,0	Reg.	20
Liquid Gas (G30/G31)	078	2,5	-	182	1,0	52	28-30/37

### Minimum level adjustment of gas oven burner



**This procedure must be undertaken by a competent and qualified engineer only.**

1. **Disconnect the appliance from the mains supply.**

2. Remove the gas oven control knob.

3. Adjust the by-pass screw ("A") using a thin bladed screwdriver.

When changing from natural gas to liquid gas, completely tighten the adjustment screw in.

When changing from liquid gas to natural gas, undo the by-pass screw about 3/4 of a turn.

4. Refit the gas oven control knob.

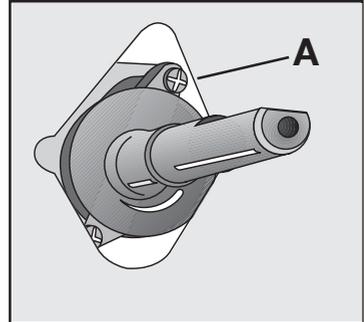
5. Restore the mains supply.



**Do not restore the mains supply if all the removed parts have not been fitted back in their original position.**

6. Light the oven gas burner (see the relevant chapter), set the gas oven control knob on 240 and let the oven heat for 10 minutes at least.

7. Check that the oven gas burner flame does not fail when quickly turning the



gas oven control knob from 240 to **min.**

8. Should the oven gas burner flame fail when performing point 7, repeat the whole procedure from point 1 to point 7, until a small regular flame is obtained on the complete gas oven burner crown.

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

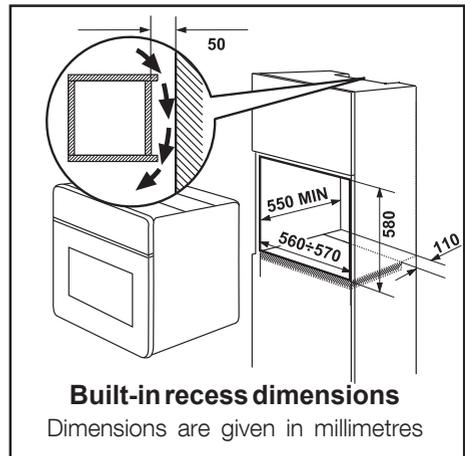
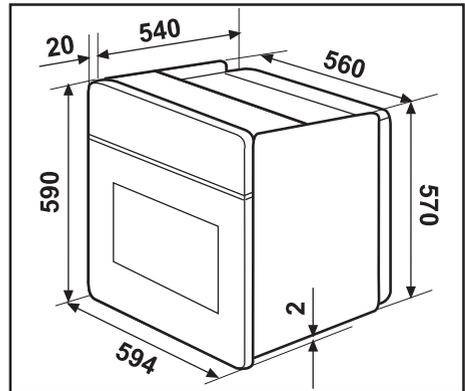
## Instructions for building In

### Location of appliance

The appliance may be located in a kitchen, a kitchen/diner or bedsitting room but not in a bathroom, shower room or bedroom.

It is essential that there is a minimum clearance of 4 mm between the top surface of the appliance and the inside top of the cabinet. The unit must be fitted into a cabinet conforming to dimensions given in these pages.

This oven unit may be used in a Built-in or a Built-under situation (see relevant diagrams). If the appliance is to be built-under a hob, it is recommended that the hob be installed before the oven unit.



**Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown.**

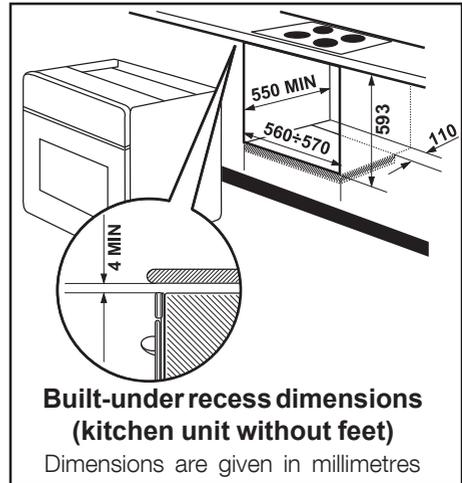
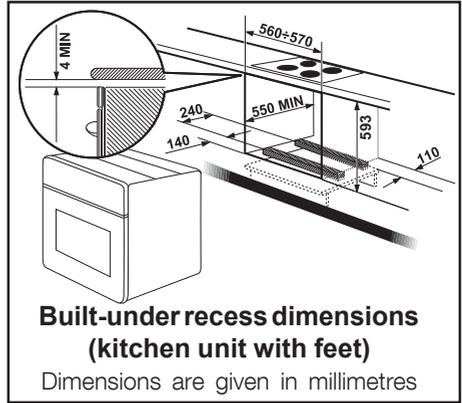
**BUILDING IN**

The surround or cabinet into which the oven will be built must comply with these specifications:

- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60°C above the ambient temperature;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

Dimensions of the oven and recess required are given in the relevant diagrams (in millimetres).

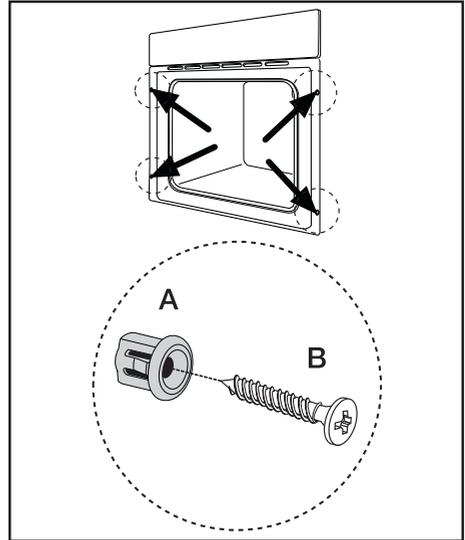
**i** In highly ventilated rooms, it is recommended to make a 130 cm<sup>2</sup> minimum opening in the oven cabinet.



## Securing the appliance to the cabinet

1. Open the oven door.
2. Fasten the oven to the cabinet placing the four distance holders "A" (supplied with the appliance) which fit exactly into the holes in the frame and then fit the four wood screws "B" (not supplied with the appliance).

When installing a hob over the oven, the hob electrical connection and the oven one have to be carried out separately for security reasons and to let the oven be taken off the cabinet easier, if necessary. Any extensions must be made with cables suitable for the required power.



## Electrical connection



**The instructions given below are designed specifically for a qualified installer and should aid him or her to perform all installation, adjustment, and maintenance operations with absolute precision and in compliance with all current legislation and regulations. We strongly recommend that all operations for the installation of your oven be carried out by Qualified Personnel in accordance with existing rules and regulations.**

### Electrical connection

Prior to making the electrical connection, make sure that:

- the protection fuse and the domestic wiring system are suitable to carry the total electric load of the oven (see rating plate);
- your domestic wiring system has an efficient earth connection in compliance with rules and laws in force;
- the wall socket or the omnipole switch used for the electrical connection can easily be reached after the oven is built in.

This appliance is delivered with an electric supply cable.

A proper plug, according to the electric load specified on the rating plate, must be fitted to the cable. The plug is to be inserted into a suitable wall socket.

If you require a direct connection to the electric network (mains), it will be

necessary to fit between the appliance and the mains an omnipole switch, with a minimum gap between contacts of 3 mm, suitable for the required load and in compliance with rules in force.

The green & yellow ground wire must not be interrupted by the switch and it should be 2-3 cm. longer than the other cables.

The supply cable must in all cases be laid out in such a way as to ensure that it does not reach at any given point a temperature 50°C higher than the ambient temperature.

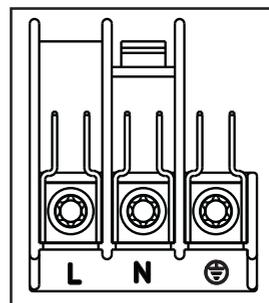
Suitable power supply cables are the following types, considering the respective necessary section of cable: H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F.

**The replacement of electric cable must be carried out exclusively by the service force centre or by personnel with similar competencies, in accordance with the current regulations.**

## Terminal block

The oven has an easily accessible terminal block, which is meant to work with an electric single-phase rate of 220 V.

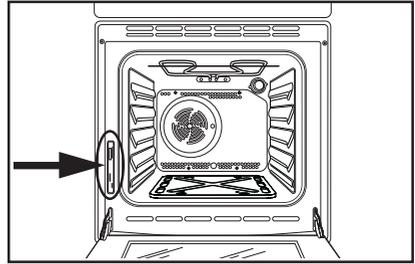
**The Manufacturer disclaims any liability in case these accident-preventing rules are not observed.**



## Service and spare parts

If after the checks listed in the chapter "Something not working", the appliance still does not work correctly, contact your local Service Centre, specifying the type of malfunctioning, the appliance model (**Mod.**), the product number (**Prod. No.**) and the serial number (**Ser. No.**) marked on the identification plate.

This plate is placed on the front external edge of the oven cavity.



Original spareparts, certified by the product manufacturer and carrying this symbol are only available at our Service Centre and authorized spareparts shops.



## 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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