

User  
information

Built-in  
oven

## **Thank you for selecting our appliance**

We wish you lots of enjoyment with your new appliance and we hope that you will consider our brand again when purchasing household appliances.

Please read this user manual carefully and keep it throughout the product life cycle as a reference document. The user manual should be passed on to any future owner of the appliance.

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## Guide to using the user instructions



Safety instructions



Step by step instructions



Hints and Tips



This appliance conforms with the following **ECC**

**Directives:**

- **2006/95** (Low Voltage Directive);
  - **89/336** (EMC Directive);
  - **93/68** (General Directive);
- and subsequent modifications.

### MANUFACTURER:

ELECTROLUX HOME PRODUCTS ITALY S.p.A.  
Viale Bologna 298  
47100 FORLÌ (Italy)



## Important Safety Information

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

This will allow you to obtain best performance, avoid improper actions, use the appliance in complete safety and also respect the environment.

If you need assistance, contact our Customer Care Department on 08705 727 727

### Installation

- This oven must be installed by qualified personnel to the relevant British Standards.
- 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.
- 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.

### During use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- 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.
- Appliances become very hot with use, and retain their heat for long periods after use. Care should be taken to avoid touching heating elements inside the oven.
- 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.
- Before cleaning the oven, either turn the power off or pull the mains plug out.
- Ensure that all controls 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.

## People Safety

- This oven is designed to be operated by adults. Do not allow children to play near or with the oven.
- The oven gets hot when it is in use. Children should be kept away until it has cooled.
- 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.

## Maintenance and Cleaning

- Only clean this oven in accordance with the instructions.
- Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.
- 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.
- Never use steam or high pressure steam cleaners to clean the appliance.
- 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.

## Service

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



## Environmental Information

- 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.



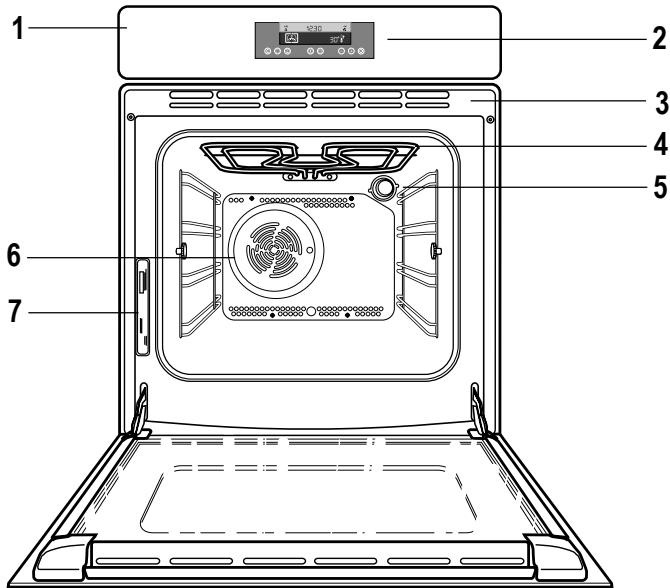
The symbol  on the product or on its packaging

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.

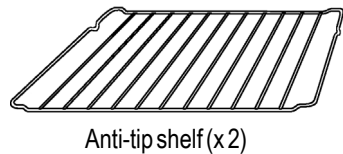
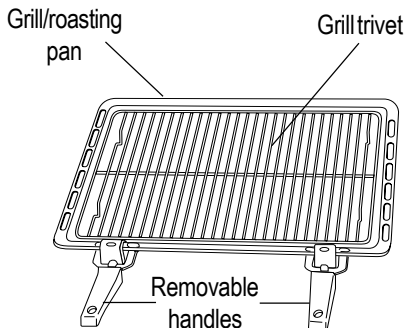
**Always keep these user instructions with the appliance. Should the appliance be passed on to third persons or sold, or if you leave this appliance behind when you move house, it is very important that the new user has access to these user instructions and the accompanying information.**

## Description of the appliance

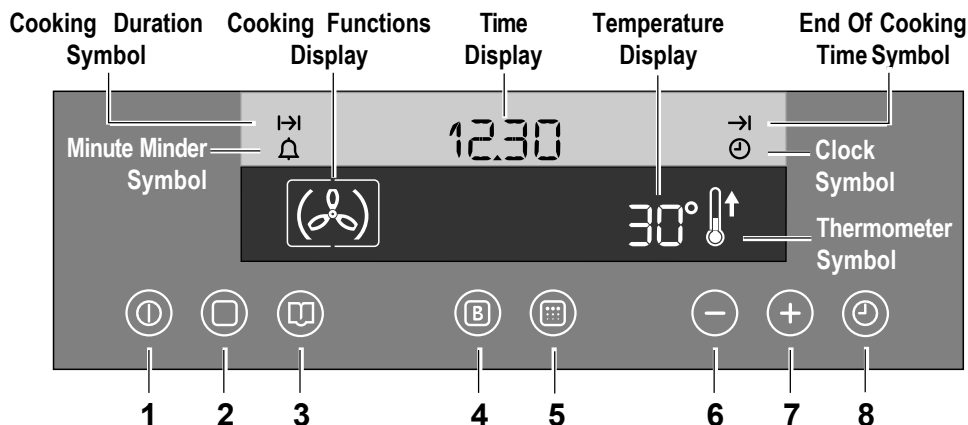


- |                              |                 |
|------------------------------|-----------------|
| 1. Control Panel             | 5. Oven light   |
| 2. Electronic programmer     | 6. Oven Fan     |
| 3. Air Vents for Cooling Fan | 7. Rating plate |
| 4. Grill                     |                 |

## Oven accessories



## Control panel



## General Features of The Oven Electronic Control

### The touch controls

All the oven functions are controlled by an electronic device. You can select any combination of cooking function, cooking temperature and automatic timing using the touch controls. Make sure you touch just one control at a time. If you press the control for a longer time, the cooking function which follows the desired one will be selected.

### The display

The upper section of the display gives information about the time (the current time of day, the programmed cooking duration, the programmed end of cooking time, etc.), and shows the name of the selected cooking function or recipe.

The lower section gives information about the selected cooking function, the selected temperature and the current temperature inside the oven.

## The Oven Electronic Controls

1. ON / OFF Touch control
2. Cooking Functions Touch Control
3. Recipe Selection Touch Control
4. Fast Heat Up Function Touch Control
5. Pyrolytic Function Touch Control
6. Decreasing Touch Control (Time or Temperature)
7. Increasing Touch Control (Time or Temperature)
8. Time Function Touch Control



In the event of a power failure, the programmer will keep all the settings (time of day, programme setting or programme in operation) for about 3 minutes. If power is not restored within 3 minutes, all the settings will be cancelled. When the power is restored, you will have to re-set the programmer.

## The oven safety devices

### Safety thermostat

To prevent dangerous overheating (through incorrect use of the appliance or defective components), the oven is fitted with a safety thermostat, which interrupts the power supply. The oven switches back on again automatically, when the temperature drops.

Should the safety thermostat trigger due to incorrect use of the appliance, it is enough to remedy the error after the oven has cooled down; if on the other hand, the thermostat triggers because of a defective component, please contact the local customer service.

### The cooling fan

The cooling fan is designed to cool the oven and the control panel. The fan switches on automatically after a few minutes of cooking. Warm air is blown out through the aperture near the oven door handle. When the oven is switched off, the fan may run on after the oven is switched off to keep the controls cool. This is quite normal.



The action of the cooling fan will depend on how long the oven 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.



## When the oven is first installed

When the oven is first connected to the electrical supply, or when supply is restored after a long power failure, the upper section of the display shows this message:

**"WELCOME TO \* KRONOS -3 \* PYRO 1\*  
DANSK \* DEUTSCH \* ENGLISH \* ESPANOL  
\* FRANCAIS \* ΕΛΛΗΝΙΚΑ \* ITALIANO \*  
NEDERLANDS \* NORSK \* PORTUGUES \*  
SVENSKA \* РУССКИЙ"**

This message lists all the languages which can be chosen to operate with the Oven Electronic Control (Fig. 1).



Fig. 1

Symbol ► flashing near the "Clock Symbol" ⌚ means that you need to set the current time of day before using the oven.

### To set the correct time of day:

1. Touch the "TimeFunction Control" ⌚. While symbol ► flashes near the "Clock Symbol" ⌚, set the current time of day touching controls "—" or "+" (Fig. 2). Once you have set the time, the symbol ► keeps flashing for 5 seconds and then comes off. This means that the setting has been stored in the Electronic Control memory.
2. If symbol ► stops flashing before you have had time to set the clock, touch the "Time Function Control" ⌚ twice. The symbol ► starts flashing again.

Then, proceed as described at point 1.

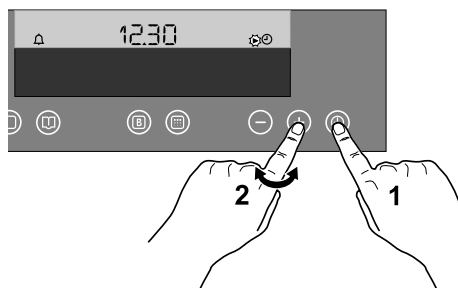







Fig. 2

## To Select the Language

You can choose the language to be used in the Oven Electronic Control display.

The oven must be OFF when carrying out this operation.

1. Touch the "Cooking Function Control"  and the "Recipe Selection Control"  at the same time and keep them pressed for 2 seconds at least. The Electronic Control beeps once and the display shows the current language selection (Fig. 3).
2. Within 5 seconds, touch control "+" to select your language (Fig. 4).
3. Once you selected your language, you have 5 seconds to confirm your selection by touching the "Cooking Function Control"  and the "Recipe Selection Control"  at the same time and keeping them pressed for 2 seconds at least.

 Please note that any time you carry out a step of this procedure, you have 5 seconds of time to carry out the following step. If you wait more than 5 seconds the Electronic Control switches off and the selection is not stored in its memory.

Here follows the list of available languages:

Danish (**DANSK**), German (**DEUTSCH**), English (**ENGLISH**), Spanish (**ESPAÑOL**), French (**FRANCAIS**), Greek (**ΕΛΛΗΝΙΚΑ**), Italian (**ITALIANO**), Dutch (**NEDERLANDS**), Norwegian (**NORSK**), Portuguese (**PORTUGUES**) Swedish (**SVENSKA**) and Russian (**РУССКИЙ**).

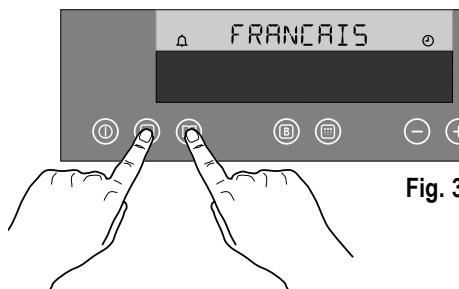


Fig. 3

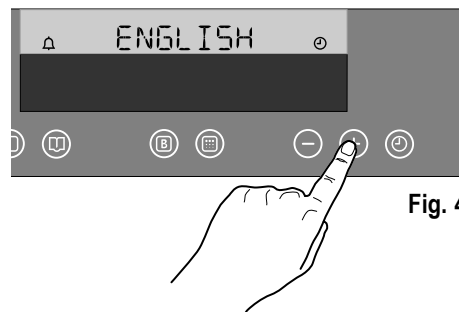


Fig. 4

## Before the first use of the oven



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

The oven will work only if the time of day has been set.



### To switch the oven on and off

The oven must be switched on before setting any cooking function or programme. When control ① is touched, the oven light will switch on. The oven symbol and the message "LIGHT" appear on the display (Fig. 5).

To switch off the oven, you can touch control ① at any time. Any cooking function or programme will stop, the oven light will switch off and the time display will show the time of day only.



Before first use, the oven should be heated without food.

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

Ensure the room is well ventilated.



1. Set the time of day with the electronic programmer (see paragraph "To set the correct time of day").
2. Touch the "ON/OFF" control ① to switch on the oven.
3. Touch the "Cooking Functions" control  twice and select the "Conventional Cooking" function  (Fig. 6).
4. Set the temperature to 250°C using control "+" (Fig. 7).
5. Allow the oven to run **empty** for approximately 45 minutes.



Fig. 5



Fig. 6

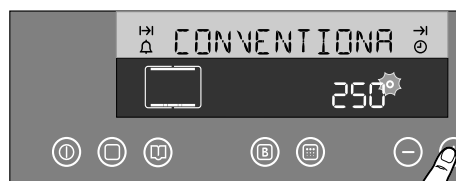




Fig. 7




## 6. Open a window for ventilation.



This procedure should be repeated with the "Fan Cooking"  function and the "Double Grill"  function for approximately 5-10 minutes.

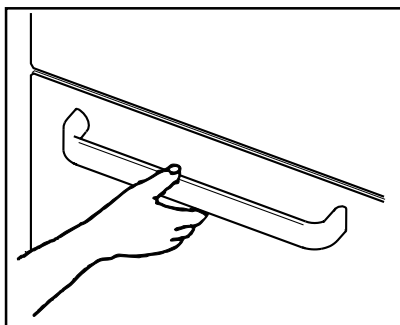
**i** Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm water to which a little mild washing-up liquid has been added.

**i** Before cooking for the first time, carefully wash the oven accessories.

## To select a Cooking Function

1. Switch on the oven by touching the "ON/OFF" control .
2. Touch the "Cooking Functions" control  to select the required oven function. Each time control  is touched, a different cooking symbol appears in the lower section of the display and the description of the cooking function appears as a message in the upper section. The pre-set temperature for each function is shown in the lower section, and symbol "●" flashes on the right hand (Fig. 8).
3. Symbol "●" flashing means that it is possible to adjust the pre-set temperature by touching control "—" or "+" (Fig. 9). Temperature level is adjusted in 5 degree steps. Please note that symbol "●" will flash for 5 seconds.
4. When 5 seconds elapse, symbol "●" will come off showing that the temperature level has been stored in the Electronic Control memory.

The thermometer symbol rises slowly  , indicating the degree to which the oven is currently heated.



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



Fig. 8

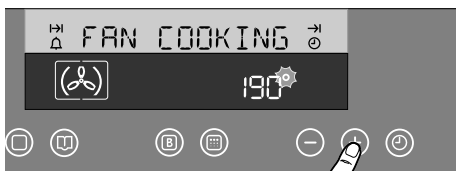
























Fig. 9




5. When the required temperature is reached, an acoustic alarm will sound for a short time and the thermometer symbol  will light permanently.

## **To set the temperature and time**











Control “” and “” are used to adjust both the temperature and the time settings. Details about using them according to the different functions of the Oven Electronic Control are given in the following chapters.

### **As a general rule, please note that:**

- > Controls “” and “” are used to increase or decrease the temperature settings while symbol “” flashes on the right hand of the temperature display. When you choose a cooking function, symbol “” keeps flashing for 5 seconds only. This is the useful interval to touch controls “” or “” and select your temperature setting. Once these 5 seconds elapse, symbol “” comes off and the thermometer symbol  comes on: this means that the current selection has been stored in the Oven Electronic Control memory and that the oven is currently heating up.
- > Controls “” and “” are used to increase or decrease the time settings while the symbol  is flashing near the "Clock" symbol , the "Minute Minder" symbol , the "Cooking Duration" symbol  or the "End Of Cooking Time" symbol . When you choose a time function, symbol  keeps flashing for 5 seconds only. This is the useful interval to touch control “” or “” and select your time setting. Once these 5 seconds elapse, symbol  stops flashing: this means that the current selection has been stored in the Oven Electronic Control memory.







 **If you want to adjust the temperature and symbol “” is not flashing, touch control  once.**

## Function symbols

- 1  **Fan Cooking** - This setting allows you to roast or roast and bake simultaneously using any shelf, without flavour transference. Pre-set temperature: 175 °C
- 2  **Conventional Cooking** - The heat comes from both the top and bottom element, ensuring even heating inside the oven. Pre-set temperature: 200 °C
- 3  **Double Grill** - The full grill element will be on. Recommended for large quantities. Pre-set temperature: 250°C. Temperature adjustment range: from minimum 200°C to maximum 250°C.
- 4  **Grill** - can be used for grilling small quantities. Pre-set temperature: 250°C. Temperature adjustment range: from minimum 200°C to maximum 250°C.
- 5  **Thermal Grilling** - This function offers an alternative method of cooking food items, normally associated with conventional grilling. The grill element and the oven fan operate together, circulating hot air around the food. Pre-set temperature: 180 °C  
**Select a maximum temperature of 200°C.**
- 6  **Pizza** - The bottom element provides direct heat to the base of pizzas, quiches or pies, while the fan ensures air is circulated to cook the pizza toppings or pie fillings.  
Pre-set temperature: 175 °C
- 7  **Bottom** - The heat comes from the bottom of the oven only, to allow you to finish your dishes. Pre-set temperature: 250 °C
- 8  **Top** - The heat comes from the top of the oven only, to allow you to finish your dishes. Pre-set temperature: 250 °C
- 9  **Defrost** - The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This function is particularly suitable for defrosting delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.
- 10  **Pyrolytic Cleaning** - This function allows you to clean thoroughly the oven cavity.

## Programming the oven

### How to set the minute minder

1. Touch the "Time Function" control . The symbol  flashes near the "Minute Minder" symbol  and the time display shows "0.00" (Fig. 10).
2. Symbol  will flash for 5 seconds. Within this time, touch control "+" to select the required time (Fig. 11). Maximum time is 23 hours 59 minutes. After another 5 seconds after you have set the time, the symbol  stops flashing. This means that the setting has been stored in the Electronic Control memory and that the countdown started.
3. When the programmed time has elapsed, you hear an acoustic alarm while symbol  flashes and the time display shows "0.00".
4. To switch off the acoustic alarm, touch any control.

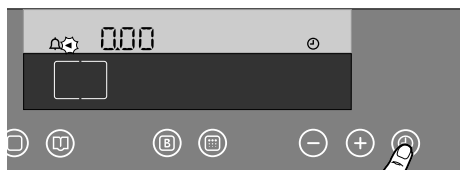


Fig. 10

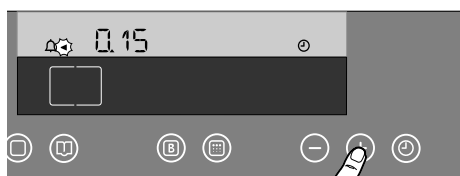









Fig. 11

 **The oven will NOT switch off if in use. The Minute Minder function can also be used when the oven is off.**







### To change the Minute Minder setting

Touch the "Time Function" control : the symbol  flashes near the "Minute Minder" symbol . It is now possible to change the Minute Minder setting by touching control "-" or "+" (Fig.11).

### To cancel the Minute Minder:

Touch time function control : the symbol  flashes near the "Minute Minder" symbol . Then touch control "-" until the time display shows "0.00".

## To programme the Oven to switch off

1. Switch the oven on, place food in the oven, select a cooking function and adjust the cooking temperature, if required.
2. Touch the "Time Function" control . The symbol  flashes near the "Cooking Duration" symbol . The time display shows "0.00" at the left hand and the current time of day at the right hand (Fig. 12).
3. Symbol  will flash for 5 seconds. Within this time, touch control "+" to select the required time. Maximum time is 23 hours 59 minutes. Note that the time indication on the right hand will also change as you touch control "+", showing at which time the oven will automatically switch off (Fig. 13).
4. After another 5 seconds after you have set the time, the symbol  stops flashing. This means that the setting has been stored in the Electronic Control memory and that the countdown started.
5. When cooking time is over, the oven automatically switches off. You hear an acoustic alarm while symbol  flashes and the time display shows "0.00".
6. To switch off the acoustic alarm, touch any control.

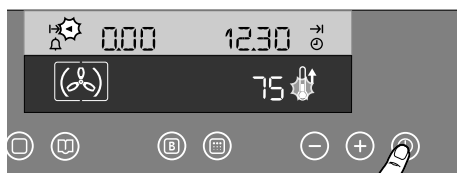


Fig. 12

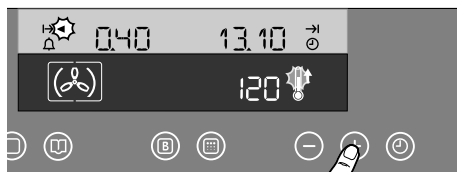





Fig. 13








### To cancel the Cooking Duration Time:

Touch time function control : the symbol  flashes near the "Cooking Duration" symbol . Then touch control "-" until the time display shows "0.00".

Please note that, if you cancel the "Cooking Duration", the oven does not switch off.



## To programme the Oven to switch on and off

1. Carry out the "Cooking Duration" setting as described at points 1 to 3 in the previous chapter.
2. Touch the "Time Function" control  twice: the symbol  flashes near the "End of Cooking Time" symbol  (Fig. 14).
3. Within 5 seconds, touch control "+" to select the required end of cooking time, which is shown at the right hand of the time display (Fig. 15).
4. After another 5 seconds after you have set the time, the symbol  stops flashing, the thermometer symbol  comes off, the temperature display shows "30" and the oven switches off. This means that the setting has been stored in the Electronic Control memory and that the countdown started.
5. The oven will switch on and off automatically according to your settings. When cooking is completed, you hear an acoustic alarm while both symbols  and  flash. The time display shows "0.00" at the left hand.
6. To switch off the acoustic alarm, touch any control.

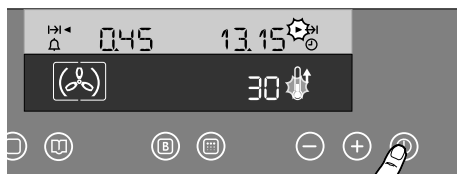


Fig. 14

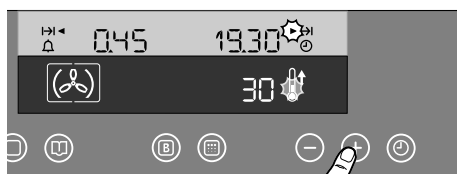


Fig. 15

To cancel the programme, simply cancel the Cooking Duration time as described at the end of the previous chapter.

## Special functions

### Automatic Switch-Off Function

The oven will switch off automatically if any change of setting is made, according to the table below (Fig. 16).

| If temperature setting is: | the oven will switch off: |
|----------------------------|---------------------------|
| 250°C                      | after 3 hours             |
| from 200 up to 245°C       | after 5,5 hours           |
| from 120 up to 195°C       | after 8,5 hours           |
| less than 120°C            | after 12 hours            |

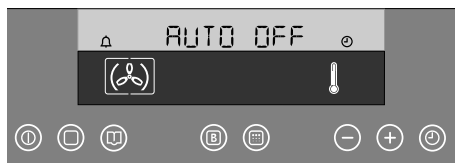






Fig. 16



### Child Lock Function

To avoid children switching on the oven, it is possible to lock the oven controls.

** The oven must be off for the Child Lock Function to be activated. If the oven is on, turn it off by touching the "ON/OFF" control .**

1. Press controls  and  at the same time and keep them pressed for about 3 seconds. The Electronic Control beeps once and the message 'SAFE' appears in the display (Fig. 17).
2. The oven is now locked. Neither oven functions nor temperatures can be selected.

#### To unlock the oven:

Press controls  and  at the same time and keep them pressed for about 3 seconds. The Electronic Control beeps once and the message 'SAFE' goes off. The oven can now be operated.

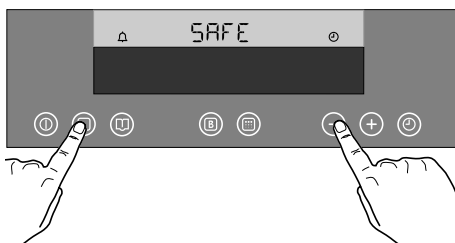







Fig. 17

## "Fast Heat Up" Function (Booster)

After a cooking function has been selected and the temperature has been adjusted, the cavity will gradually heat up until the selected temperature is reached. This will take from 10 to 15 minutes, depending on selected function and temperature. If it is necessary to reach the required temperature in a shorter time, the fast heat up function can be used.

1. Switch the oven on by touching the "ON/OFF" control .
2. Set the required cooking function and temperature as described in the previous pages.
3. Set the temperature by touching control "—" or "+".
4. Touch the "Fast Heat Up Function" control . The temperature display shows "FHU" (Fig. 18).
5. If you touch the "Cooking Function" control , the temperature display reverts to the selected temperature and symbol "●" flashes for 5 seconds (Fig. 19). During this interval, you can adjust the temperature setting by touching control "—" or "+".
6. When the required temperature is reached, the Electronic Control beeps for a short time, and the temperature display reverts to the selected temperature.

 This function can be used with any cooking function or temperature.

 This function will not be available when using the "Recipes" function.

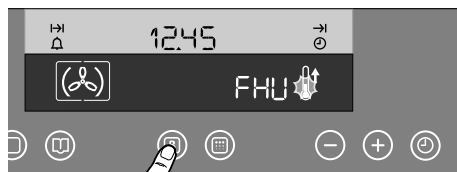


Fig. 18

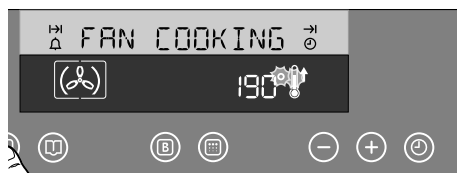


Fig. 19


## Residual Heat Function

When a Cooking Duration time is set, the heating elements of the oven will automatically go off a few minutes before the end of the programmed time, and the oven will use the residual heat to finish your dishes without energy consumption. All current settings will be displayed until the Cooking Duration time is over.



This function will not operate when the Cooking Duration time is less than 15 minutes.


## "Demo" Function

This function is intended to be used in shops to demonstrate the oven functionality without any power consumption except the interior light, the display and the fan. This function can only be switched on when the appliance is first connected or when the power supply is restored again after a power failure.

It is possible to activate the demo function while the symbol ► flashes next to the "Clock Symbol" .

 Then, proceed as follows:

1. Press control  for approximately 2 seconds. A short acoustic alarm will be heard for a short time.
2. Press controls  and "—" at the same time. A short acoustic alarm will be heard and the indication 12:00 will appear in the display (Fig. 20).

When the oven is switched on the symbols ► and  appear in the display. This means that the demo function is activated.

All oven functions can be selected.

The oven is not really working and the heating elements do not switch on.

To disable the demo function:

Switch off the oven and follow the procedure above in reverse to switch off the demo function again.

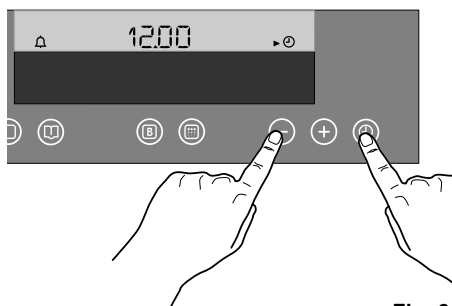




Fig. 20

 The Demo function remains saved in the programme in the event of a power failure.

## "Beep" Mode

You can choose to make the electronic control beep each time that a control is touched.

To enable this function, the oven must be off.

1. Press controls  and "+" at the same time for about 3 seconds. The Electronic Control beeps once (Fig. 21).

### To disable the "Beep" Function:



1. If the oven is on, touch control  to switch it off.
2. Press controls  and "+" at the same time for about 3 seconds. The electronic control beeps once.



Fig. 21


## Error code








The Oven Electronic Control does a continuous diagnostic check of the system. If some parameters are not correct, the control unit will stop the activated functions and the corresponding error code will be displayed (letter "F" followed by digits).

## The "Recipe Selection" function

Some recipes have been stored into the Oven Electronic Control memory to allow you to cook ten different dishes using pre-set cooking functions, temperatures and cooking times.

The available recipes are listed at the bottom of this page.

 To choose a recipe:

1. Touch the ON/OFF control  to switch on the oven.
2. Touch the "Recipe Selection Function" control : the upper section of the display will show the name of the recipe, and symbol  will come on near the "Cooking Duration" symbol . This means that a cooking duration is already set in the memory. The lower section will show the symbol of the pre-set cooking function and the pre-set cooking temperature. Symbol "●" will flash at the right hand of the temperature display (Fig. 22).
3. When 5 seconds elapse, symbol "●" disappears and the thermometer symbol rises slowly  , indicating the degree to which the oven is currently heated. The upper section of the display will now show the cooking duration at the left hand and the end of cooking time at the right hand (Fig. 23).
4. If you want, you can adjust both the cooking duration and the end of cooking time by touching the time function button  to select the cooking duration or end of cooking time and, then, using button "—" or "+" to adjust the time.  
Follow the instructions given in the previous pages.

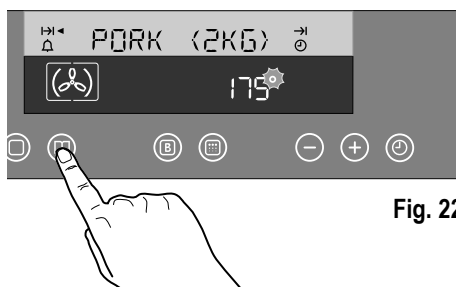


Fig. 22

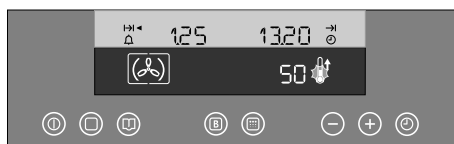





Fig. 23

6. When cooking time is over, the oven automatically switches off. You hear an acoustic alarm while symbol  flashes and the time display shows "0.00".

6. To switch off the acoustic alarm, touch any control.

 You can interrupt the execution of the recipe at any time by touching control ①.

 You cannot use the "Fast Heat Up" function once you selected a recipe with the "Recipe Selection" function.

| Dish             | Cooking Function  | Pre-set temperature | Pre-set cooking time |
|------------------|-------------------|---------------------|----------------------|
| Pork (2 kg)      | Fan Oven          | 175°C               | 1 hour 25 minutes    |
| Roastbeef (1 kg) | Fan Oven          | 200°C               | 50 minutes           |
| Lamb             | Fan Oven          | 175°C               | 1 hour 45 minutes    |
| Duck             | Fan Oven          | 160°C               | 2 hours              |
| Turkey           | Fan Oven          | 160°C               | 3 hours 5 minutes    |
| Quiches          | Conventional Oven | 190°C               | 50 minutes           |
| Potato Gratin    | Conventional Oven | 180°C               | 55 minutes           |
| Pizza            | Pizza Oven        | 190°C               | 25 minutes           |
| Apple Pie        | Fan Oven          | 175°C               | 40 minutes           |
| Sponge Cake      | Fan Oven          | 160°C               | 40 minutes           |

## 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.



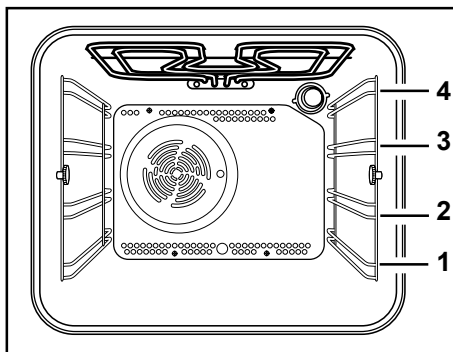
**Attention!** - Do not place objects on the oven base and do not cover any part of the oven with aluminium foil while cooking, as this could cause a heat build-up which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium trays on the shelf 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, and is supplied with two shelves. 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.**



## Fan cooking

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

**The advantages of cooking with this function are:**

### - **Faster Preheating**

As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

### - **Lower Temperatures**



Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the cooking chart. Remember to reduce temperatures by about 20-25 °C for your own recipes which use conventional cooking.

### - **Even Heating for Baking**

The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one.

This is quite usual. There is no mixing of flavours between dishes.

## **How to use the fan oven**



1. Switch the oven on.
2. Select the fan cooking function by touching the cooking functions control  until the symbol  appears in the display.
3. If necessary adjust temperature setting using the “+” or “-” controls.

## Conventional Cooking

- The middle shelf position allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.
- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Always place dishes centrally on the shelf to ensure even browning.
- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.
- **Do not** place dishes, tins or baking trays directly on the oven base as it becomes very hot and damage will occur. When using this setting, heat comes from both the top and bottom elements. This allows you to cook on a single level and is particularly suitable for dishes which require extra base browning such as quiches and flans.

Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven.

## **How to use the conventional oven**

1. Switch the oven ON.
2. Select the conventional cooking function by touching the cooking functions control  until the symbol  appears in the display.
3. If necessary adjust temperature setting using the “+” or “-” controls.

## **Top**

This function is suitable for finishing cooked dishes, e.g. lasagne, shepherds pie, cauliflower cheese etc.



## Bottom

This function is particularly useful when blind-baking pastry. It may also be used to finish off quiches or flans to ensure the base pastry is cooked through.

## Grilling

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air and 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.
- The food should be turned over during cooking, as required.

## How to use the Double Grill



1. Switch the oven ON.
2. Select the double grill by touching the cooking functions control  until the symbol  appears in the display.
3. If necessary adjust temperature setting using the “+” or “-” controls.
4. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the 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.

During cooking, the cooling fan and the thermostat control light will operate in the same way as described for the fan cooking function.

## How to use the Grill



The grill provides quick direct heat to the central area of the grill pan. By using the grill for cooking small quantities, it can help to save energy.

1. Switch the oven ON.
2. Select the grill element by touching the cooking functions control  until the symbol  appears on the display.
3. If necessary adjust temperature setting using the “+” or “-” controls.
4. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

## How to Use the Thermal Grilling

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling. The grill element and the oven fan operate at the same time, circulating hot air around the food. The need to check and turn the food is reduced. Thermal grilling helps to minimise cooking smells in the kitchen.

With the exception of toast and rare steaks, you can thermally grill all the foods you would normally cook under a conventional grill. Cooking is more gentle, therefore food generally takes a little longer to cook with thermal grilling compared with conventional grilling. One of the advantages is that larger quantities can be cooked at the same time.

1. Switch the oven ON.
2. Select the thermal grill cooking function by touching the cooking functions control  until the symbol  appears on the display.
3. If necessary, press “+” or “-” buttons to adjust the temperature setting.





**When using Thermal Grill, do not select temperatures over 200°C.**

4. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

## Pizza



The bottom element provides direct heat to the base of pizzas, quiches or pies, while the fan ensures air is circulated to cook the pizza toppings or pie fillings.

To obtain the best results use the lower shelf levels.

1. Switch the oven ON.
2. Select the pizza cooking function by touching the cooking functions control  until the symbol  appears on the display.
3. If necessary, press “+” or “-” controls to adjust the temperature setting.

## Defrost

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting. This function is particularly suitable for defrosting delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

1. Switch the oven ON.
  2. Select the defrosting by touching the cooking functions control  until the symbol  appears in the display.
  3. The display will show the indication “DEFROST”.
- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
  - ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
  - Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
  - Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

## Hints and Tips

### On baking:

Cakes and pastries usually require a medium temperature (150°C-200°C) and therefore it is necessary to preheat the oven for about 10 minutes.

Do not open the oven door before 3/4 of the baking time has elapsed.

Shortcrust pastry is baked in a springform tin or on a tray for up to 2/3 of the baking time and then garnished before being fully baked. This further baking time depends on the type and amount of topping or filling. Sponge mixtures must separate with difficulty from the spoon. The baking time would be unnecessarily extended by too much liquid.

If two baking trays with pastries or biscuits are inserted into the oven at the same time, a shelf level must be left free between the trays.

If two baking trays with pastries or biscuits are inserted into the oven at the same time, the trays must be swapped and turned around after about 2/3 of the baking time.

### On Roasting:

Do not roast joints smaller than 1 kg. Smaller pieces could dry out when roasting. Dark meat, which is to be well done on the outside but remain medium or rare inside, must be roasted at a higher temperature (200°C-250°C).

White meat, poultry and fish, on the other hand, require a lower temperature (150°C-175°C). The ingredients for a sauce or gravy should only be added to the roasting pan right at the beginning if the cooking time is short. Otherwise add them in the last half hour.

You can use a spoon to test whether the meat is cooked: if it cannot be depressed, it is cooked through. Roast beef and fillet, which is to remain pink inside, must be roasted at a higher temperature in a shorter time.

If cooking meat directly on the oven shelf, insert the roasting pan in the shelf level below to catch the juices.

Leave the joint to stand for at least 15 minutes, so that the meat juices do not run out.

To reduce the build up of smoke in the oven, it is recommended to pour a little water in the roasting pan. To prevent condensation forming, add water several times. The plates can be kept warm in the oven at minimum temperature until serving.



**Caution!**

**Do not line the oven with aluminium foil and do not place a roasting pan or baking tray on the floor, as otherwise the oven enamel will be damaged by the heat build-up.**

## **Cooking times**

Cooking times can vary according to the different composition, ingredients and amounts of liquid in the individual dishes.

Note the settings of your first cooking or roasting experiments to gain experience for later preparation of the same dishes.

Based upon your own experiences you will be able to alter the values given in the tables.




## Baking table

### Conventional and Fan Cooking



Timings do not include pre-heating.

The empty oven should always be pre-heated for 10 minutes.

| TYPE OF DISH            | Conventional Cooking   |         | Fan Cooking  |         | Cooking times in minutes<br> | NOTES          |
|-------------------------|--|---------|--|---------|---|----------------|
|                         |  4<br>3<br>2<br>1 | temp °C |  4<br>3<br>2<br>1 | temp °C |   |                |
| <b>CAKES</b>            |  |         |  |         |   |                |
| Whisked recipies        | 2  | 170     | 2 (1and3)*   | 160     | 45-60   | In cake mould  |
| Shortbread dough        | 2  | 170     | 2 (1and3)*   | 160     | 20-30   | In cake mould  |
| Butter-milk cheese cake | 1  | 175     | 2  | 165     | 60-80   | In cake mould  |
| Apple cake (Apple pie)  | 1  | 170     | 2lef+right.  | 160     | 90-120  | In cake mould  |
| Strudel                 | 2  | 180     | 2  | 160     | 60-80   | In baking tray |
| Jam- tart               | 2  | 190     | 2(1and3)*  | 180     | 40-45   | In cake mould  |
| Fruit cake              | 2  | 170     | 2  | 150     | 60-70   | In cake mould  |
| Sponge cake             | 1  | 170     | 2(1and3)*  | 165     | 30-40   | In cake mould  |
| Christmas cake          | 1  | 150     | 2  | 150     | 120-150   | In cake mould  |
| Plum cake               | 1  | 175     | 2  | 160     | 50-60   | In bread tin   |
| Small cake              | 3  | 170     | 2  | 160     | 20-35   | In baking tray |
| Biscuits                | 2  | 160     | 2(1and3)*  | 150     | 20-30   | In baking tray |
| Meringues               | 2  | 135     | 2(1and3)*  | 150     | 60-90   | In baking tray |
| Buns                    | 2  | 200     | 2  | 190     | 12~20   | In baking tray |
| Pastry: Choux           | 2 or 3   | 210     | 2(1and3)*  | 170     | 25-35   | In baking tray |
| Plate tarts             | 2  | 180     | 2  | 170     | 45-70   | In cake mould  |
| <b>BREAD AND PIZZA</b>  |  |         |  |         |   |                |
| White bread             | 1  | 195     | 2  | 185     | 60-70   |                |
| Rye bread               | 1  | 190     | 1  | 180     | 30-45   | In bread tin   |
| Bread rolls             | 2  | 200     | 2(1and3)*  | 175     | 25-40   | In baking tray |
| Pizza                   | 2  | 200     | 2  | 200     | 20-30   | In baking tray |
| <b>FLANS</b>            |  |         |  |         |   |                |
| Pasta flan              | 2  | 200     | 2(1and3)*  | 175     | 40-50   | In mould       |
| Vegetable flan          | 2  | 200     | 2(1and3)*  | 175     | 45-60   | In mould       |
| Quiches                 | 1  | 210     | 1  | 190     | 30-40   | In mould       |
| Lasagne                 | 2  | 200     | 2  | 200     | 25-35   | In mould       |
| Cannelloni              | 2  | 200     | 2  | 200     | 25-35   | In mould       |

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements. If you wish to cook more than one dish at the same time, we suggest that you change the cooking levels of your dishes during the last 5-10 minutes in order to obtain a more uniform colour of your dishes.

(\*) If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets. Shelf positions are counted from bottom of the oven.

## Roasting Table

### Conventional Cooking and Fan Cooking



Timings do not include pre-heating.

The empty oven should always be pre-heated for 10 minutes.

| TYPE OF DISH       | Conventional Cooking |         | Fan Cooking      |         | Cooking times in minutes<br> | NOTES         |
|--------------------|----------------------|---------|------------------|---------|------------------------------|---------------|
|                    | 4<br>3<br>2<br>1     | temp °C | 4<br>3<br>2<br>1 | temp °C |                              |               |
| <b>MEAT</b>        |                      |         |                  |         |                              |               |
| Beef               | 2                    | 190     | 2                | 175     | 50-70                        | On grid       |
| Pork               | 2                    | 180     | 2                | 175     | 100-130                      | On grid       |
| Veal               | 2                    | 190     | 2                | 175     | 90-120                       | On grid       |
| English roast beef |                      |         |                  |         |                              |               |
| rare               | 2                    | 210     | 2                | 200     | 50-60                        | On grid       |
| medium             | 2                    | 210     | 2                | 200     | 60-70                        | On grid       |
| well done          | 2                    | 210     | 2                | 200     | 70-80                        | On grid       |
| Shoulder of pork   | 2                    | 180     | 2                | 170     | 120-150                      | With rind     |
| Shin of pork       | 2                    | 180     | 2                | 160     | 100-120                      | 2 pieces      |
| Lamb               | 2                    | 190     | 2                | 175     | 110-130                      | Leg           |
| Chicken            | 2                    | 190     | 2                | 200     | 70-85                        | Whole         |
| Turkey             | 2                    | 180     | 2                | 160     | 210-240                      | Whole         |
| Duck               | 2                    | 175     | 2                | 220     | 120-150                      | Whole         |
| Goose              | 2                    | 175     | 1                | 160     | 150-200                      | Whole         |
| Rabbit             | 2                    | 190     | 2                | 175     | 60-80                        | Cut in pieces |
| Hare               | 2                    | 190     | 2                | 175     | 150-200                      | Cut in pieces |
| Pheasant           | 2                    | 190     | 2                | 175     | 90-120                       | Whole         |
| Meat loaf          | 2                    | 180     | 2                | 170     | tot.150                      | in bread pan  |
| <b>FISH</b>        |                      |         |                  |         |                              |               |
| Trout/Sea bream    | 2                    | 190     | 2(1and3)*        | 175     | 40-55                        | 3-4 fishes    |
| Tuna fish/Salmon   | 2                    | 190     | 2(1and3)*        | 175     | 35-60                        | 4-6 fillets   |

(\*) If you cook more than one dish at the same time, we recommend you place them on the levels quoted between brackets.



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



Timings do not include pre-heating.

The empty oven should always be pre-heated for 10 minutes.

## Grilling

| TYPE OF DISH         | Quantity |      | Grilling |          | Cooking time in minutes |          |
|----------------------|----------|------|----------|----------|-------------------------|----------|
|                      | Pieces   | g.   |          | temp. °C | 1st side                | 2nd side |
| Fillet steaks        | 4        | 800  | 3        | 250      | 12~15                   | 12~14    |
| Beef-steaks          | 4        | 600  | 3        | 250      | 10~12                   | 6~8      |
| Sausages             | 8        | /    | 3        | 250      | 12~15                   | 10~12    |
| Pork chops           | 4        | 600  | 3        | 250      | 12~16                   | 12~14    |
| Chicken (cut in two) | 2        | 1000 | 3        | 250      | 30~35                   | 25~30    |
| Kebabs               | 4        | /    | 3        | 250      | 10~15                   | 10~12    |
| Chicken (breast)     | 4        | 400  | 3        | 250      | 12~15                   | 12~14    |
| Hamburger*           | 6        | 600  | 2        | 250      | 20-30                   |          |
| *Preheat 5'00"       |          |      |          |          |                         |          |
| Fish (fillets)       | 4        | 400  | 3        | 250      | 12~14                   | 10~12    |
| Sandwiches           | 4~6      | /    | 3        | 250      | 5~7                     | /        |
| Toast                | 4~6      | /    | 3        | 250      | 2~4                     | 2~3      |

## Thermal Grilling



With Thermal Grilling select a maximum temperature of 200°C.

| TYPE OF DISH           | Quantity |      | Thermal Grilling |          | Cooking time in minutes |          |
|------------------------|----------|------|------------------|----------|-------------------------|----------|
|                        | Pieces   | g.   |                  | temp. °C | 1st side                | 2nd side |
| Rolled joints (turkey) | 1        | 1000 | 3                | 200      | 30~40                   | 20~30    |
| Chicken (cut in two)   | 2        | 1000 | 3                | 200      | 25~30                   | 20~30    |
| Chicken legs           | 6        | —    | 3                | 200      | 15~20                   | 15~18    |
| Quail                  | 4        | 500  | 3                | 200      | 25~30                   | 20~25    |
| Vegetable gratin       | —        | —    | 3                | 200      | 20~25                   | —        |
| St. Jacques shells     | —        | —    | 3                | 200      | 15~20                   | —        |
| Mackerel               | 2-4      | —    | 3                | 200      | 15~20                   | 10~15    |
| Fish slices            | 4-6      | 800  | 3                | 200      | 12~15                   | 8~10     |

## Pizza Oven

| TYPE OF DISH  | Pizza Function |          | Cooking time in minutes | NOTES                     |
|---------------|----------------|----------|-------------------------|---------------------------|
|               |                | temp. °C |                         |                           |
| Pizza , large | 1              | 200      | 15~25                   | on baking tray            |
| Pizza , small | 1              | 200      | 10~20                   | on baking tray or on grid |
| Bread rolls   | 1              | 200      | 15~25                   | on baking tray            |



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

## Cleaning and Maintenance



**Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity 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.**

**The appliance must not be cleaned with a superheated steam cleaner or a steam jet cleaner.**

**Important:** Before carrying out any cleaning operation, the appliance must be disconnected from the power supply.

To ensure a long life for your appliance, it is necessary to perform the following cleaning operations regularly:

- Only perform when the oven has cooled down.
- Clean the enamelled parts with soapy water.
- Do not use abrasive cleaners.
- Dry the stainless steel parts and glass with a soft cloth.
- If there are stubborn stains, use commercially available for stainless steel or warm vinegar.

The oven's enamel is extremely durable and highly impermeable. The action of hot fruit acids (from lemons, plums or similar) can however leave permanent, dull, rough marks on the surface of the enamel. However such marks in the brightly polished surface of the enamel does not affect the operation of the oven. Clean the oven thoroughly after every use. This is the easiest way to clean dirt off. It prevents dirt being burnt on.

### 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.

### 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 liquid detergent 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. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite is used. Do not use paint scrapers to remove soilage.

### Oven Cavity

The enamelled base of the 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.



## Pyrolytic cleaning

The oven cavity is coated with a special enamel resistant to high temperatures.

During the pyrolytic cleaning operation, the temperature inside the oven can reach about 500°C thus burning food residuals.

For your security, during the pyrolytic cleaning operation, the oven door automatically locks when the temperature inside the oven approaches about 300°C.

**Upon completion of the cleaning operation, the oven door will be locked until the oven cavity has cooled down.**

The cooling fan operates during cooking until the oven has cooled down. After cooking, it is advisable to remove all the food residues with a wet sponge.

However, from time to time, it will be necessary to do a more complete and thorough cleaning, using the pyrolytic cleaning function. You can select two different levels of pyrolytic cleaning depending on how dirty the oven is.

If the oven cavity is not very dirty, we recommend that you select the pyrolytic 1 function (**Pyro 1**) on the programmer display.

It is advisable to wipe the oven over with a soft sponge soaked in warm water after each pyrolytic cleaning cycle is carried out.

If the oven cavity is very dirty, we advise you to select the pyrolytic 2 function (**Pyro 2**) on the programmer display.

During the pyrolytic cleaning function, it is not possible to use the oven for 2 hours when selecting the **Pyro 1** function and up to 2 1/2 hours when the **Pyro 2** function is active.

## How to use the pyrolytic cleaning function



Before activating the pyrolytic cleaning function, remove any excessive spillage and make sure that the oven is empty. Do not leave anything inside it (e.g. pans, grids, baking tray, dripping pan, etc.) as this could heavily damage them.



Ensure that the oven door is closed before activating the pyrolytic cleaning function.



During the pyrolytic cleaning cycle the oven door becomes hot. Children should be **kept away** until it has cooled.



When the pyrolytic cleaning function is on, it is advisable not to use the hob as this could cause overheating and damage the appliance.



If the oven has been installed under a built-in hob, do not switch the hob cooking zones on while pyrolytic cleaning is running.

Choose this function to clean the oven by pyrolysis.




The following pyro levels are available:

Pyrolytic 1 (PYRO 1) time : 2 h = 30 min heat-up + 1 h at 480°C + 30 min cooling down.

Pyrolytic 2 (PYRO 2) time : 2 h 30 min. = 30 min heat-up + 1 h 30 min at 480°C + 30 min cooling down.

The pyro duration time cannot be changed.

To activate the pyrolytic cleaning function proceed as follows:

1. Touch control  to switch on the oven.
2. Touch control  as often as necessary, until the "Pyro" function symbol  (PYRO 1-level 1) will appear on the display (Fig. 24).

The indication **"REMOVE SHELF SUPPORTS"** will appear on the display.

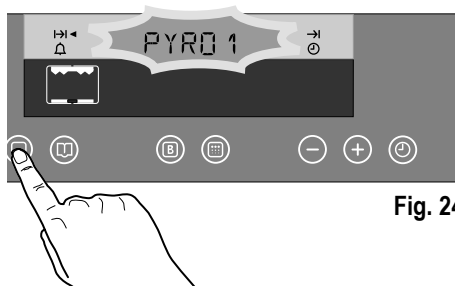


Fig. 24

- i** Remove the shelf supports and all oven accessories before activating the pyrolytic cleaning cycle.

3. To remove the shelf supports, proceed as follows:

- remove the front screw while keeping the shelf support in position with the other hand (Fig. 25);
- disengage the rear hook and take off the shelf support (Fig. 26);
- once the cleaning is carried out, refit the shelf supports following the procedure in reverse.



**Please, ensure the retaining nuts are secure when refitting the shelf support.**

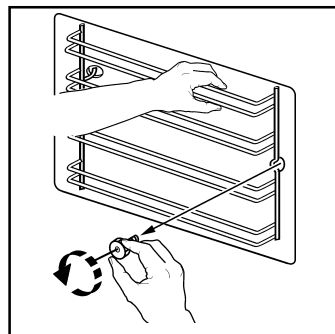


Fig. 25

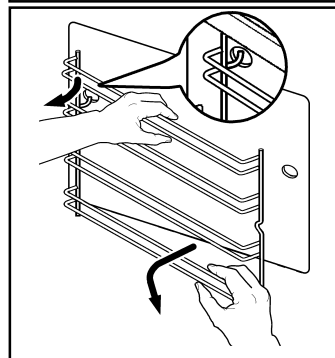





Fig. 26

4. While symbol  flashes, touch controls '—' or '+' to select the pyrolytic 1 (PYRO 1) or pyrolytic 2 (PYRO 2) function (Fig. 27).
5. Once you have chosen the desired pyrolytic function, the "Pyro" writing will flash on the display waiting for confirmation to start the pyrolytic cleaning function.
6. To confirm which pyrolytic function you desire, touch control , the "Pyro" text will stop flashing, the oven lamp will switch off and the pyrolytic cleaning cycle starts (Fig. 28).

As soon as the oven heats up, the thermometer symbol  rises slowly, indicating that the temperature inside the oven is increasing.

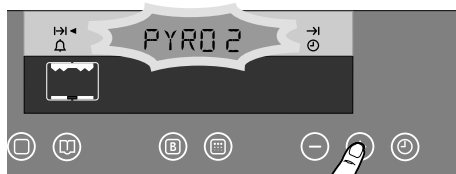



Fig. 27




Fig. 28

7. When temperature inside the oven reaches 300°C, the door lock will be activated and the corresponding symbol  will be displayed (Fig. 29).


At this time control  is no more active.

At the end of the pyrolytic cleaning process, the display shows the time of day. The oven door is locked.

Once the oven has cooled down, an acoustic signal will be emitted and the door will unlock.

To stop the pyrolytic cleaning cycle at any time, touch control .

NOTE: The time indication includes the cooling down time.

 If you select a cooking function while the pyrolytic function is active, the cleaning cycle will be interrupted.

If the oven door lock is activated, it is impossible to select any cooking function until the door lock is off.

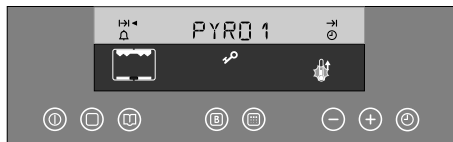






Fig. 29


## To programme the pyrolytic cleaning cycle (delayed start, automatic stop)

If you desire, you can programme the starting and ending time of the pyrolytic cleaning cycle.




1. Touch control  to switch on the oven.
2. Touch control  as often as necessary, until the "Pyro" function symbol  (PYRO 1-level 1) appears flashing in the display.


The indication **"REMOVE SHELF SUPPORTS"** will appear in the display.

 Remove the shelf supports (as explained in the previous chapter) and all oven accessories before activating the pyrolytic cleaning cycle.

3. While symbol  flashes, touch controls '-' or '+' to select the pyrolytic 1 (PYRO 1) or pyrolytic 2 (PYRO 2) function.
4. Once you have chosen the desired pyrolytic function, "the "Pyro" writing will flash in the display waiting for confirmation to start the pyrolytic cleaning function.


At this time, touch the time function control

 until The "End of Cooking" symbol  and the arrow symbol  will flash (Fig. 30). The control panel will display the end of the cleaning cycle (that is, the actual time + cooking duration time).

5. Touch controls '-' or '+' to select the required end of cycle time. Then, the "Pyro" writing starts flashing, the oven lamp switches off and the pyrolytic cleaning cycle will start at the set time.
6. At the programmed time, the pyrolytic cleaning cycle will automatically start.
7. When temperature inside the oven reaches 300°C, the door lock will be activated and the related symbol  will be displayed.

At the end of the pyrolytic cleaning process, the display shows the time of day. The oven door is locked.

Once the oven has cooled down, an acoustic signal will be emitted and the door will unlock.

To stop the pyrolytic cleaning cycle at any time, touch control .

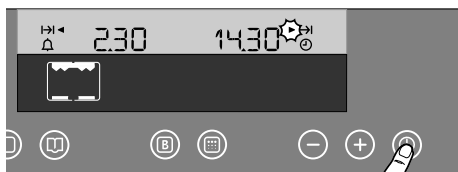


Fig. 30

## Cleaning the oven door

The oven door is made up of four glasses. It is possible to remove them for easier cleaning.



Warning - The oven door may bang shut if you try to extract the inner glasses when the oven door is still fitted to the oven.

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



Proceed as follows:

1. open the oven door completely and locate the two hinges which link the door to the oven (Fig. 31).
2. Unlock and turn the small levers located on the two hinges (Fig. 32).
3. Handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed; at this point, gently pull the oven door away from the oven frame (Fig. 33).
4. Place the oven door on a solid surface, being careful to avoid the glass becoming scratched. Then remove the two screws located on the sides of the oven door (Fig. 34).

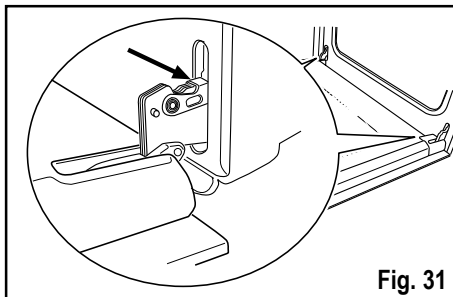


Fig. 31

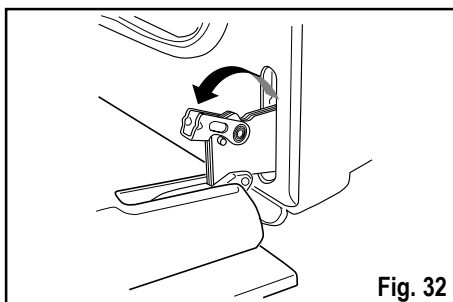


Fig. 32

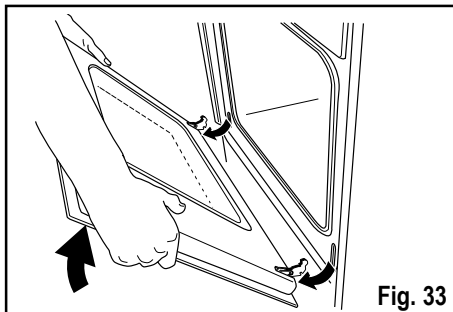


Fig. 33

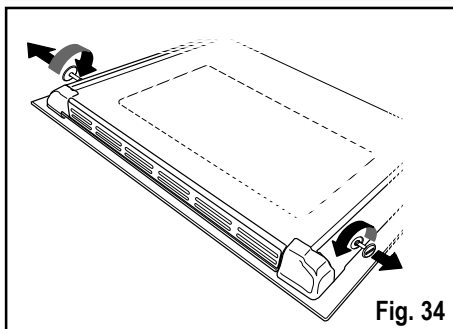
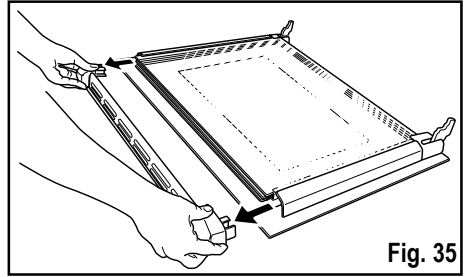
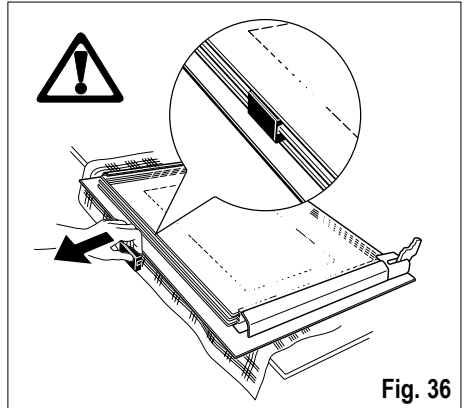


Fig. 34

5. Extract the inner glass support (Fig. 35).

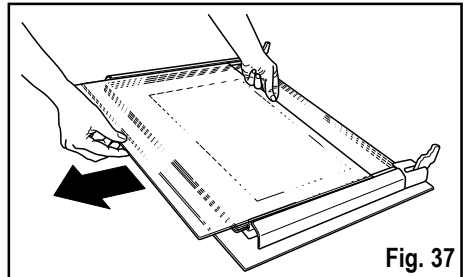


6. Before extracting the inner glasses, remove the rubber distance holder as shown in the picture (Fig. 36).

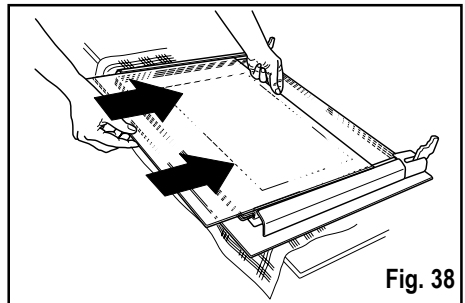


7. Gently extract the three inner glasses, starting with the uppermost one first (Fig. 37).

Clean the oven door glass with warm water and a soft cloth only. Never use harsh abrasives as they could damage the special heat-resistant surface of the inner glasses.



8. Once the cleaning is carried out, refit the oven door, following the procedure in reverse (Fig. 38).



The two glasses in the middle are special glasses that have been treated to resist heat. They are marked with a small dot located on a corner and a black frame respectively.

It is important that, when refitting the oven door, the inner glasses are fixed in the right position.

9. To check if this operation has been carried out correctly, when inserting the glass, make sure that the surface of the glass marked with a black frame looks upwards and that the dot is located on the upper left corner of the glass (see Fig. 39).

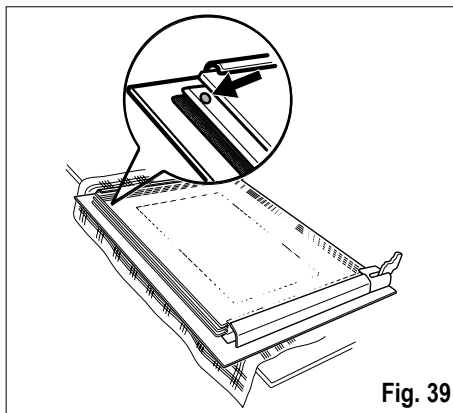


Fig. 39

10. As soon as the inner glasses are inserted in the oven door, fix the rubber distance holder (see Fig. 40).

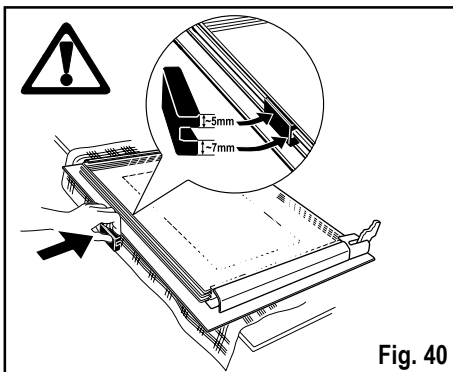


Fig. 40

11. Insert the inner glass support (Fig. 41).

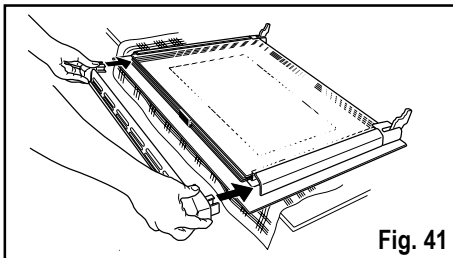


Fig. 41

12. Fix the two screws located on the sides of the oven door (Fig. 42).

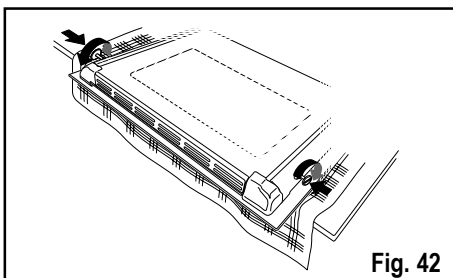


Fig. 42

13. To re-fit the oven door to the oven, carry out the operations described at points 1 to 3 in reverse.



**DO NOT** clean the oven door while the glass panels are warm. If this precaution is not observed the glass panels may shatter.

If the door glass panels become chipped or have deep scratches, the glasses will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Force Centre who will be pleased to advise further.



## Oven Shelves and Shelf Supports

To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad.

Rinse well and dry with a soft cloth.

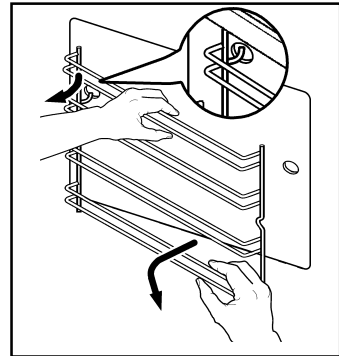
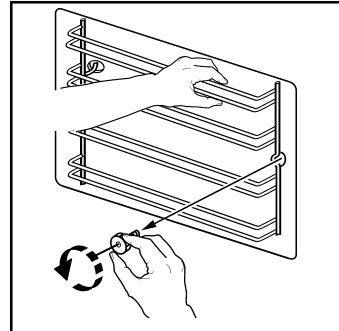
The shelf supports can be removed for easy cleaning.



Proceed as follows:

1. remove the front screw while keeping the shelf support in position with the other hand;
2. disengage the rear hook and take off the shelf support;
3. once the cleaning is carried out, refit the shelf supports following the procedure in reverse.

**Please, ensure the retaining nuts are secure when refitting the shelf support.**



## Replacing the oven light

Disconnect the appliance

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

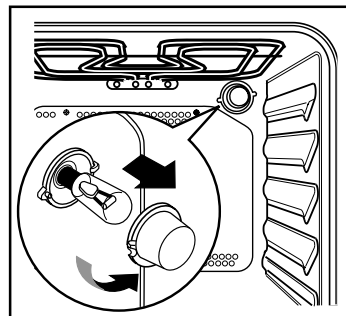
- Electric power: 40 W,
- Electric rate: 230 V (50 Hz),
- Resistant to temperatures of 300°C,
- Connection type: E14.

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 check the following before contacting an authorised Service Centre.

| PROBLEM  | SOLUTION  |
|--|---|
| <p>■ The oven is not heating up.</p>   | <p>◆ Touch the ① control, then select a cooking function.<br/>or<br/>◆ Has the fuse in the domestic electrical installation been tripped?<br/>or<br/>◆ Is the child safety device or the automatic On/Off cut-off function switched on?<br/>or<br/>◆ Was the Demo function accidentally activated? Follow the instructions given in the relevant paragraph to deactivate it.<br/>or<br/>◆ Check whether the appliance is correctly connected and the socket switch or the mains supply to the oven is ON.</p> |
| <p>■ The oven light does not come on.</p>                                      | <p>◆ Switch on the oven using touch control ①.<br/>or<br/>◆ Check the light bulb, and replace it , if necessary (see chapter "Cleaning and Maintenance").</p>   |
| <p>■ It takes too long to cook the dishes or they cook too quickly.</p>        | <p>◆ Following the advice contained in these instructions, especially the section "Practical Tips".</p>   |
| <p>■ Steam and condensation settle on the food and in the oven cavity.</p>     | <p>◆ When the cooking process is completed, do not leave the dishes standing in the oven for longer than 15-20 minutes.</p>   |
| <p>■ The oven fan is noisy.</p>  | <p>◆ Check that shelves and bakeware are not vibrating in contact with the oven back panel.</p>   |
| <p>■ The display shows "12.00".</p>  | <p>◆ Set the time of day (see chapter "How to set the time of day").</p>  |
| <p>■ The error code (letter "F followed by digits) appears in the display.</p> | <p>◆ Please take note of the error code and contact an authorised Service Centre.</p>   |

## Technical data

### Heating element ratings

|                                   |               |
|-----------------------------------|---------------|
| Bottom                            | 1000 W        |
| Top                               | 800 W         |
| Conventional cooking (top+bottom) | 1800 W        |
| Grill                             | 1650 W        |
| Double grill                      | 2450 W        |
| Fan cooking                       | 2000 W        |
| Pizza                             | 1000/2000 W   |
| Thermal Grilling                  | 1675 W        |
| Pyrolitic Cleaning Function       | 2450 W        |
| Oven light                        | 40 W          |
| Convection fan                    | 25 W          |
| Cooling fan                       | 25 W          |
| <b>Total rating</b>               | <b>2515 W</b> |
| Operating voltage (50 Hz)         | 230 V         |

### Dimensions of the recess

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

### Dimensions of the oven cavity

|               |        |
|---------------|--------|
| Height        | 335 mm |
| Width         | 405 mm |
| Depth         | 400 mm |
| Oven capacity | 53 l   |

## Electrical Connection



**The oven must be installed according to the instructions supplied.**



**This oven must be installed by qualified personnel to the relevant British Standards.**

The oven is designed to be connected to 230V (50 Hz) electricity supply.

The oven has an easily accessible terminal block which is marked as follows:

Letter L - Live terminal

Letter N - Neutral terminal



or E - Earth terminal

### THIS OVEN MUST BE EARTHED

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point.

The yellow and green earth cable should be 2-3 cm longer than the other cables.

### Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load and that the power supply is properly earthed.

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

| Connection via       | Min. size Cable/flex | Cable / flex type      | Fuse                   |
|----------------------|----------------------|------------------------|------------------------|
| 13 A socket outlet   | 2.5 mm <sup>2</sup>  | 3 core butyl insulated | 13 A min.              |
| 13 A spur box        |                      |                        |                        |
| Oven Control Circuit | 2.5 mm <sup>2</sup>  | PVC/PVC twin and earth | 15 A min.<br>20 A max. |

### For Europe use only

| Min. size Cable/flex | Cable / flex type  | Fuse |
|----------------------|--|------|
| 2.5 mm <sup>2</sup>  | H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F | 15 A |

## Instructions for Building In

For problem-free functioning of the built-in appliance, the kitchen unit or the recess into which the appliance is built must have suitable dimensions.

In accordance with the regulations in force, all parts which ensure the shock protection of live and insulated parts must be fastened in such a way that they cannot be undone without tools.

These also include the fixing of any end walls at the beginning or end of a line of built-in units.

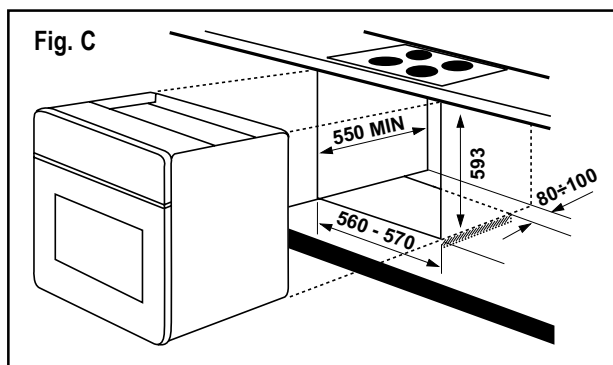
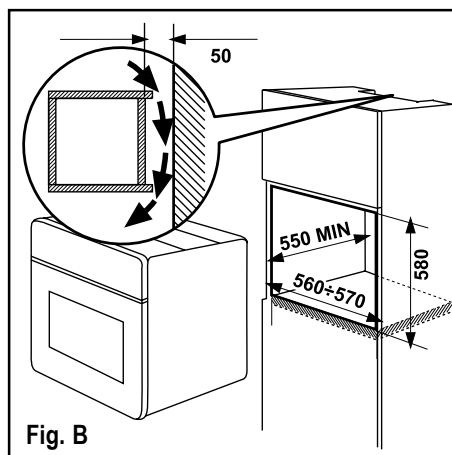
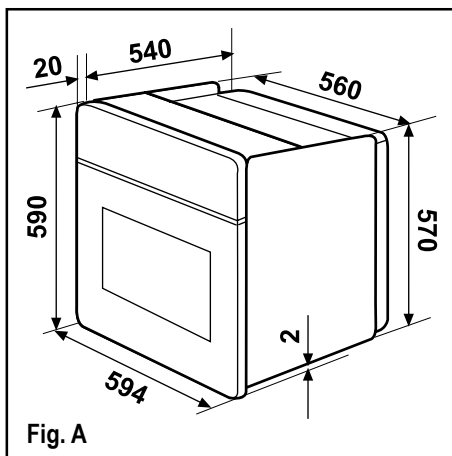
The shock protection must in any case be ensured by the building in of the appliance.

The appliance can be placed with its back or a side wall against higher kitchen units, appliances or walls. However, only other appliances or units of the same height as the appliance can be placed against the other side wall.

### Oven dimensions (Fig. A)

### Instructions for Building In

For problem-free functioning of the built-in appliance, the kitchen unit or the recess into which the appliance is built must have suitable dimensions (Fig. B-C).



## Securing the Appliance to the Cabinet

- Open the oven door;
- fasten the oven to the cabinet placing the four distance holders (Fig.D - A) which fit exactly into the holes in the frame and then fit the four wood screws (Fig. D - B) provided.

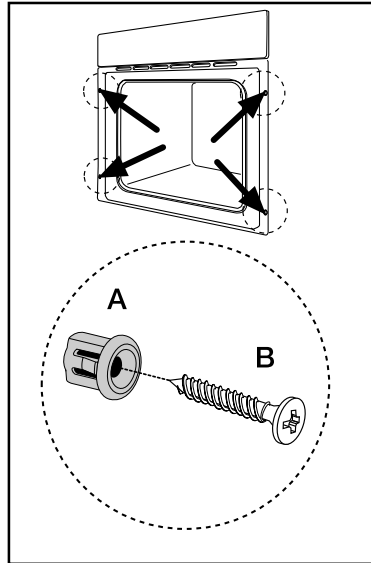


Fig. D

## Guarantee/Customer Service

### Standard guarantee conditions

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

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

### Exclusions

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

### Service and Spare Parts

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

**0870 5 929 929**

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

For the address of your local Service Force Centre and further information about Service Force, please visit the website at **[www.serviceforce.co.uk](http://www.serviceforce.co.uk)**

Before calling out an engineer, please ensure you have read the details under the heading "Something not working".

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

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

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

## Customer Care

For general enquiries concerning your Electrolux appliance, or for further information on Electrolux products please contact our Customer Care Department by letter or telephone at the address below or visit our website at [www.electrolux.co.uk](http://www.electrolux.co.uk)

Customer Care Department  
Electrolux Major Appliances  
Addington Way  
Luton  
Bedfordshire, LU4 9QQ  
Tel: 08705 727 727 (\*)

(\*) Calls may be recorded for training purposes

## 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.



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

|  |  |             |
|--|---|--|
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| Belgique/België/Belgien  | +32 2 363 04 44   | Bergensesteenweg 719, 1502 Lembeek   |
| Česká republika  | +420 2 61 12 61 12  | Budějovická 3, Praha 4, 140 21   |
| Danmark  | +45 70 11 74 00   | Sjællandsgade 2, 7000 Fredericia   |
| Deutschland  | +49 180 32 26 622   | Muggenhofer Str. 135, 90429 Nürnberg   |
| Eesti  | +37 2 66 50 030   | Pärnu mnt. 153, 11624 Tallinn  |
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