

User
information

Built under
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);
 - **2004/108** (EMC Directive);
- and subsequent modifications.

MANUFACTURER:

ELECTROLUX ITALIA S.p.A.
 Viale Bologna 298
 47100 FORLÌ (Italy)

English



Warnings and Important Safety Information

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.

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.

Installation

- The installation must be performed by a qualified person in accordance with the rules and regulations in force. The individual operations for installing the appliance are described under the instructions for the installer.
- Have the appliance installed and connected by a qualified person with specialist knowledge, who will carry it out in accordance with the directives.
- If any modifications to the power supply are required because of the installation, these should also be carried out by a qualified electrician.
- During the baking, roasting and grilling process, the oven window and the other parts of the appliance get hot, so children should be kept away from the appliance. Take care, if connecting electrical appliances to sockets near the oven, that cables do not come into contact with hot rings or get caught in the oven door.
- Always use oven gloves to take hot oven-proof dishes or pots out of the oven.
- Regular cleaning prevents the surface material from deteriorating.
- Before cleaning the oven, either turn the power off or pull the mains plug out.
- Make sure that the oven is in the "OFF" position, when the oven is no longer being used.

Operation

- This oven is designed for cooking foodstuffs; never use it for other purposes.
- **When opening the oven door during or at the end of cooking be careful of the stream of hot air, which comes out of the oven.**
- Be very careful when using the cooker. The extreme heat of the heating elements makes the shelves and other parts very hot.
- If you should for whatever reason use aluminium foil to cook food in the oven, never allow it to come into direct contact with the floor of the oven.
- When cleaning the oven, proceed with care: never spray anything onto the grease filter (if fitted), the heating elements and the thermostat sensor.
- This oven (even if it is linked to an electrical cooking table) is made to function at 230 V mono, double or three-phase with neutral.
- A polyphase linking without neutral (400 V) can induce the destruction of the oven and of the eventual cooking table.
- 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 appliance must not be cleaned with a superheated steam cleaner or a steam jet cleaner.


- It is dangerous to make modifications of any kind to this appliance or to its specifications.

Child Safety

- This appliance is intended for use by adults. It is dangerous to allow children to use it or play with it.
- Children should be kept away while the oven is working. Also, after you have switched the oven off, it remains hot for a long time.
- 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.

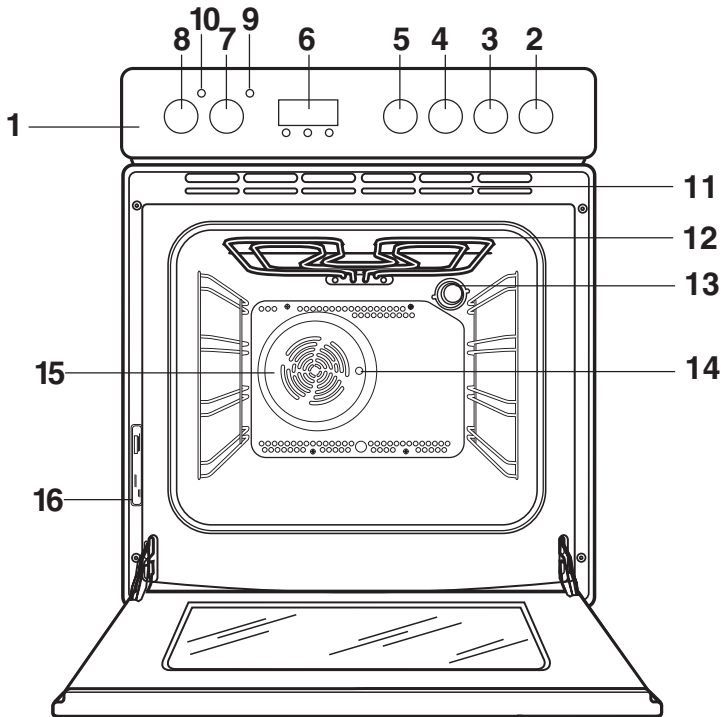
Customer Service

- Have checks and/or repairs carried out by the manufacturer's service department or by a service department authorised by the manufacturer and use only original spare parts.
- Do not attempt to repair the appliance yourself in the event of malfunctions or damage. Repairs carried out by untrained persons may cause damage or injury.

The symbol  on the product or its packaging

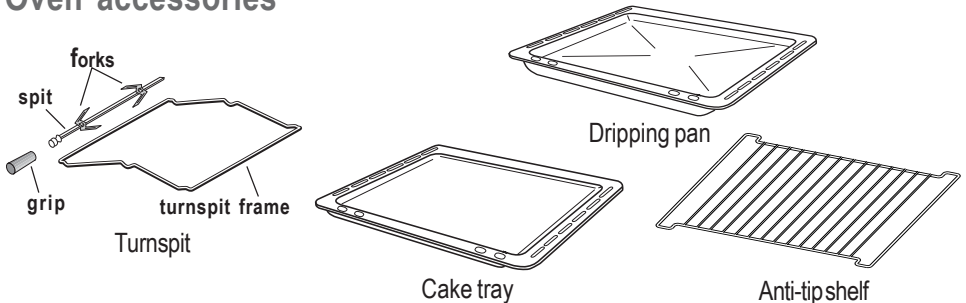
indicates that this product is not to be treated as normal household waste. Instead it must be handed over to a collection point for the recycling of electrical and electronic equipment. The correct disposal of this product will help to protect the environment and human health. Environment and health are endangered by incorrect disposal. For more detailed information about recycling of this product, please contact your local town hall, your household waste disposal service or the shop where you purchased the product.

Description of the appliance



- | | |
|---|-----------------------------------|
| 1. Control panel | 9. Operating control light |
| 2. Front right hotplate/cooking zone control knob | 10. Oven thermostat control light |
| 3. Rear right hotplate/cooking zone control knob | 11. Air Vents for Cooling Fan |
| 4. Rear left hotplate/cooking zone control knob | 12. Grill |
| 5. Front left hotplate/cooking zone control knob | 13. Oven lamp |
| 6. Electronic programmer | 14. Turnspit hole |
| 7. Oven function control knob | 15. Oven Fan |
| 8. Oven thermostat control knob | 16. Rating plate |

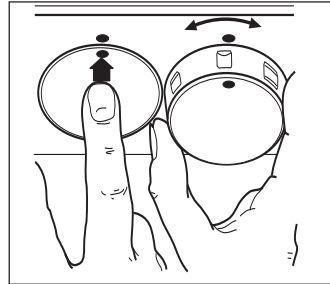
Oven accessories



Controls

Push-Pull control knobs

Some models are provided with push-pull control knobs. These knobs can be completely sunken inside the control panel when the oven is not working.



Oven Function Control Knob



The oven is off



Defrost Setting - This setting is intended to assist in thawing of frozen food.



Fan cooking - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference



Full Grill - The full grill element will be on. Recommended for large quantities.



Grill turnspit - The turnspit can be used for either spit roasting meat or for kebabs and smaller pieces of meat.



Inner grill element only - Can be used for grilling small quantities



Bottom heating element - The heat comes from the bottom of the oven only



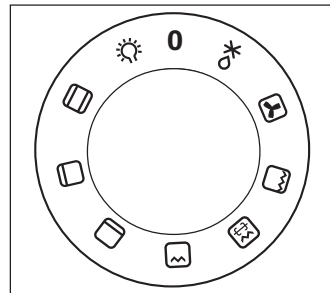
Top heating element - The heat comes from the top of the oven only



Conventional cooking - The heat comes from both the top and bottom element, ensuring even heating inside the oven



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



Mains on Indicator

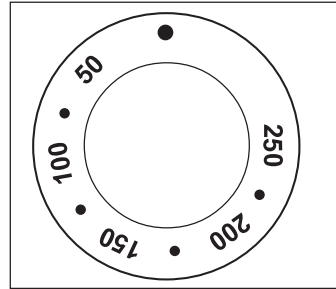
The mains on light will come on when the oven function control knob is set.

Thermostat Control Knob

Turn the thermostat control knob anti-clockwise to select temperatures between 50°C and 250°C.

Thermostat Control Indicator

The thermostat control indicator will come on when the thermostat control knob is turned. The indicator will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.



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 Customer Service.

The cooling fan

The cooling fan is designed to cool the 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.

Hotplate control knobs

The Control Knobs for the hotplates (Fig. 4) can be found on the oven control panel. The energy regulator of the hotplates can be set by means of a 7-position control knob:

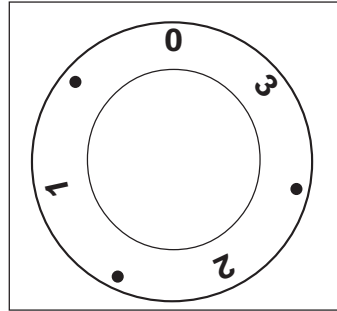
- 0 = Off
- 1 = Minimum
- 3 = Maximum

The intermediate positions give an increasing heating power.

Double circuit cooking zone (where present)

If you wish to have the two electric circuits work simultaneously, turn the knob to Max position (3) and then turn it towards symbol "0". You will hear a click. Now the 2 circuits work together.

Then, you can regulate the power of the cooking zone by turning the control knob anticlockwise.



Carefully supervise cookings with oil or fats, since these types of food can result in a fire, when over-heated.



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.

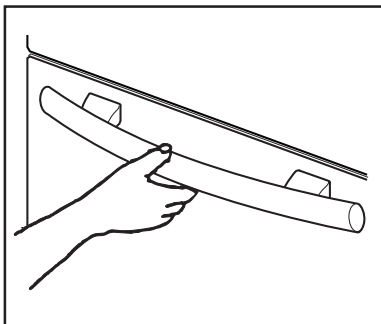
Ensure the room is well ventilated.


-  1. Switch the oven function control knob to fan cooking .
2. Set the thermostat control knob to 250.
3. Open a window for ventilation.
4. Allow the oven to run empty for approximately 45 minutes.

This procedure should be repeated with the full grill  and conventional cooking  function for approximately 5-10 minutes.

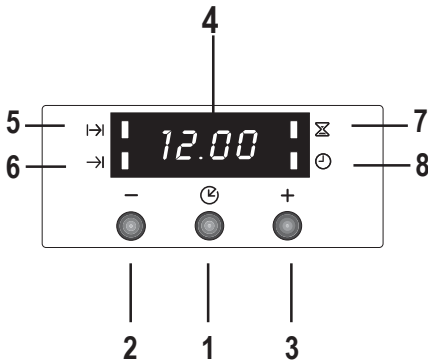
i Then let the oven cool down. Then dampen a soft cloth with warm water and a little mild washing-up liquid and use this to clean the oven cavity.

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.**

Electronic programmer



1. Push button for selecting a function
2. Decreasing control button “-”
3. Increasing control button “+”
4. Display
5. “Cooking Duration” pilot lamp
6. “End of cooking” pilot lamp
7. “Minute minder” pilot lamp
8. “Time of day” pilot lamp

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

However, the oven can also be operated without any programme.

i In the event of a power failure, all the settings (time of day, programme setting or programme in operation) will be cancelled. When the power is restored, the numbers in the display will flash, and the clock/timer has to be reset.

Setting the time of day

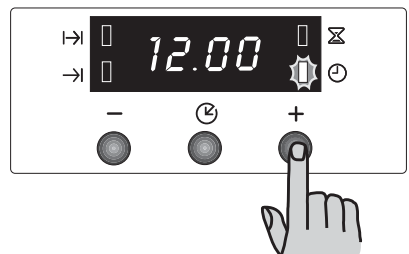
When the power supply is switched on, or after a power failure, the “Time of day” pilot lamp will flash on the display.

To set the correct time of day:

1. Press button “+” or “-”.
2. After the setting is carried out, wait for 5 seconds: the “Time of day” pilot lamp will go out and the display will show the set time. The appliance is ready for use.

To reset the correct time of day:

1. Press button repeatedly to select the “Time of day” function. The relevant pilot lamp will



start flashing. Then proceed as described above.

The time of day can only be reset if no automatic function (cooking duration $I \rightarrow I$) or end of cooking $\rightarrow I$) has been set.

“Cooking Duration” function $I \rightarrow I$

This function allows the oven to automatically switch off at the end of a programmed cooking duration time. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button ⌚ repeatedly to select the “Cooking Duration” function. The relevant pilot lamp $I \rightarrow I$ will start flashing. Then, proceed as follows:

To set the duration time:

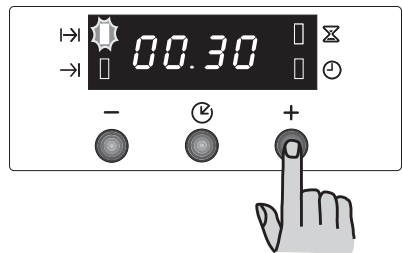
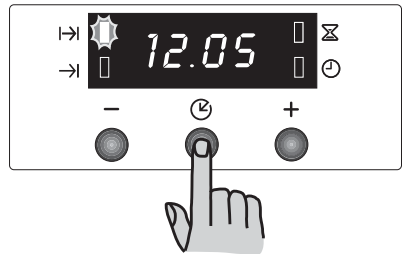
1. Press button “+” or “-”.
2. After the setting is carried out, wait for 5 seconds: the “Cooking Duration” pilot lamp $I \rightarrow I$ will come on and the display will revert to the time of day.
3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, while the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero.

To switch off the acoustic alarm, press any button.

NOTE: turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again.

To cancel the duration time:


1. Press button ⌚ repeatedly to select the “Cooking Duration” function. The relevant pilot lamp $I \rightarrow I$ will flash and the display will show



the remaining cooking time.

2. Press button “**—**” until the display shows “0:00”. After 5 seconds the pilot lamp will go out and the display will revert to the time of day.

“End of cooking” function →


With this function, you can set the oven to switch off automatically when a programmed end of cooking time is over. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button  repeatedly to select the “End of cooking” function. The relevant pilot lamp → will start flashing. Then, proceed as follows:

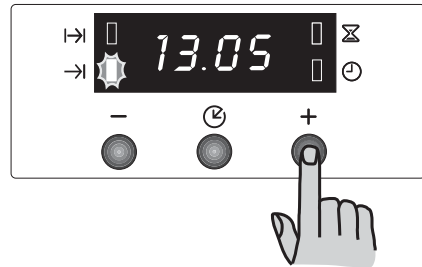
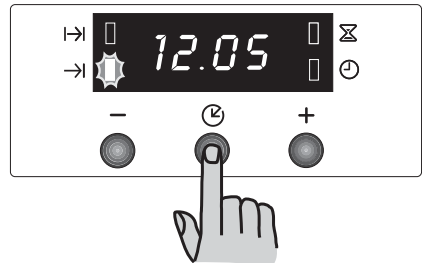
To set the End of cooking time:

1. Press button “**+**” or “**—**”.
2. After the setting is carried out, wait for 5 seconds: the “End of cooking” pilot lamp → will come on and the display will revert to the time of day.
3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, and the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero.

To switch off the acoustic alarm, press any button. **NOTE:** turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again.

To cancel the End of cooking time:

1. Press button  repeatedly to select the “End of cooking” function. The relevant pilot lamp → will flash and the display will show the programmed End of cooking time.
2. Press button “**—**” until the display shows the current time of day. The programmer will beep and the pilot lamp will go out.



“Cooking duration” $\rightarrow|$ and “End of cooking time” $\rightarrow|$ combined

The functions “Cooking duration” and “End of cooking time” can be used simultaneously to set the oven to switch on and off automatically at a later time.

1. With the “Cooking duration” function $\rightarrow|$ (carry out the cooking duration setting as described in the relevant chapter) set the duration time. Then, press button \odot : the display will show the programmed setting.

2. With the “End of cooking time” function $\rightarrow|$ (carry out the End of cooking setting as described in the relevant chapter) set the end of cooking time.

The relevant pilot lamps will come on and the display will show the time of day. The oven will switch on and off according to the set programmes.

2. Press button “—” until the display shows “0:00”. After 5 seconds the pilot lamp will go out and the display will revert to the time of day.

“Minute minder” function \otimes

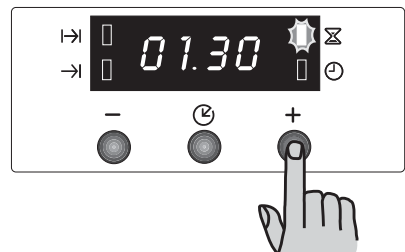
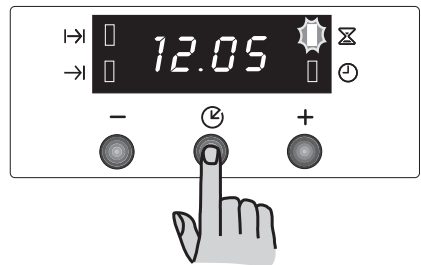
The minute minder alarm will sound at the end of a timed period, but the oven will remain on, if it is in use.

To set the minute minder:

1. Press button \odot repeatedly to select the “Minute minder” function. The relevant pilot lamp \otimes will start flashing.
2. Then, press button “+” or “—” (maximum: 2 hours, 30 minutes).
3. After the setting is carried out, wait for 5 seconds: the “Minute minder” pilot lamp \otimes will come on.
4. At the end of the timed period, the pilot lamp will start flashing and an acoustic alarm will be heard. To switch off the acoustic alarm, press any button.

To cancel the minute minder:

1. Press button \odot repeatedly to select the “Minute minder” function. The relevant pilot lamp \otimes will flash and the display will show the remaining time.



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.



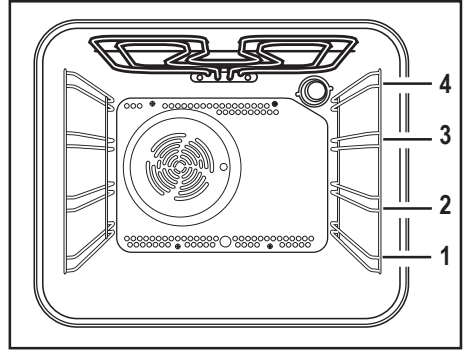
Attention! - Do not place objects on the oven base and do not cover any part of the oven with aluminium foil while cooking, as this could cause a heat build-up which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium trays on the shelf which 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 food is cooked by means of preheated air force blown evenly round the inside of the oven by a fan set on the rear wall of the oven itself.
- Heat thus reaches all parts of the oven evenly and fast and this means that you can simultaneously cook different types of foods positioned on the various oven shelves. Fan cooking ensures rapid elimination of moisture and the dryer oven environment stops the different aromas and flavours from being transmitted from one food to another.
- The possibility of cooking on several shelf heights means that you can cook several different dishes at the same time and up to three tins of biscuits and mini pizzas to be eaten immediately or subsequently deep frozen.
- Naturally the oven can also be used for cooking on just one shelf. In this case you should use the lowest set of runners so that you can keep an eye on progress more easily.
- In addition, the oven is particularly recommended for sterilizing preserves, cooking home-made fruit in syrup, and for drying mushrooms or fruit.

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 Full Grill

1. Turn the oven control function knob on .
2. Turn the thermostat control knob on the required temperature.
3. 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 oven function.

How to use the Inner Grill Element


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

1. Turn the oven control function knob on .
2. Turn the thermostat control knob on the required temperature.
3. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.


The grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating..

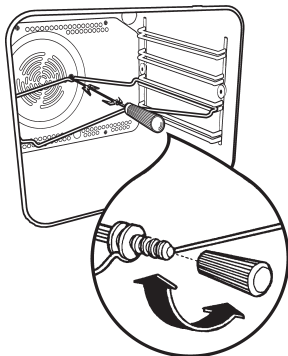
Grill - Turnspit

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 the thermostat knob to "250".

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




Top oven element only

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

Bottom oven element only

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.


-  The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

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. Turn the oven function control knob to the required cooking function .

- Turn the thermostat control knob to the required temperature.

Defrosting

The oven fan operates without heat and circulates the air, at room temperature, inside the oven.

Ensure the thermostat control knob is in the OFF position.

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 and Roasting Table

Conventional 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 	NOTES
	 temp °C	temp °C	 temp °C	temp °C		
CAKES						
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+riqh.	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	2or 3	210	2(1and3)*	170	25-35	In braking tray
Plate tarts	2	180	2	170	45-70	In cake mould
BREAD AND PIZZA						
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
FLANS						
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
MEAT						
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
FISH						
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.

Grilling -


i Timings do not include pre-heating.
The empty oven should always be pre-heated for 10 minutes.

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

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

Cooking with turnspit

i Timings do not include pre-heating.
The empty oven should always be pre-heated for 10 minutes.

TYPE OF DISH	Quantity		temp.°C	Cooking time in minutes
Poultry	1000	2	250	50/60
Roasts	800	2	250	50/60

Cleaning and Maintenance



Before cleaning switch the oven off and let it cool down.

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
- Brillo/Ajax pads or 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.



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

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.

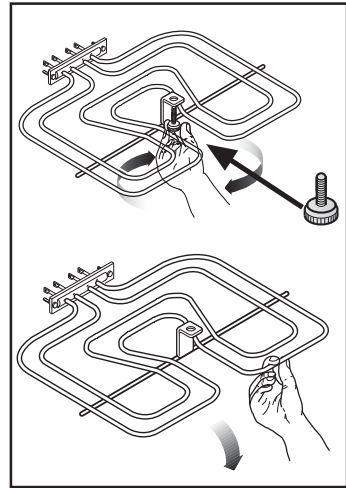
Grill heating element

This model has been fitted with a hinged grill element to make the roof of the oven especially easy to clean.

⚠ Before proceeding ensure the oven is cool and disconnected from the electricity supply.

- 1) Undo the screw fastening the grill element (see Fig). When carrying out this operation for the first time, we recommend using a screwdriver.
- 2) Then gently pull the grill downwards to allow access to the oven roof (see Fig).
- 3) Clean the oven roof with a suitable cleaner and wipe dry before returning the hinged grill element to its original position.
- 4) Carefully push the grill element up into its original position and re-tighten the retaining nut.

⚠ Ensure the retaining nut on the grill element is properly tightened so that it does not fall down when in use.



Oven Shelves and Shelf Supports

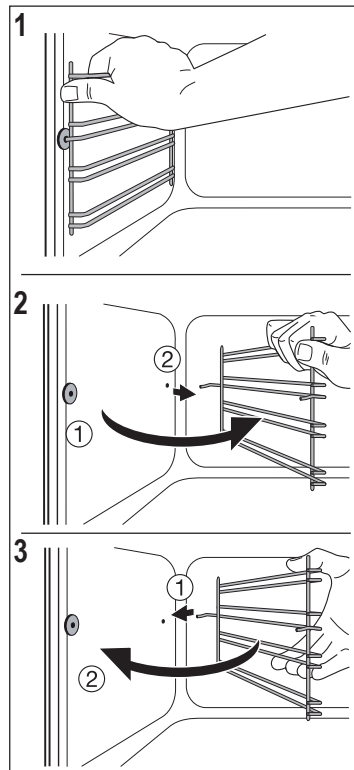
The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

Removing the shelf support rails

First pull the front of the rail away from the oven wall and then unhitch at the back (1, 2).

Fitting the shelf support rails

To install, first reattach the rails at the back, then put them into position at the front and press them into place (3). To clean the shelf support rails, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.



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

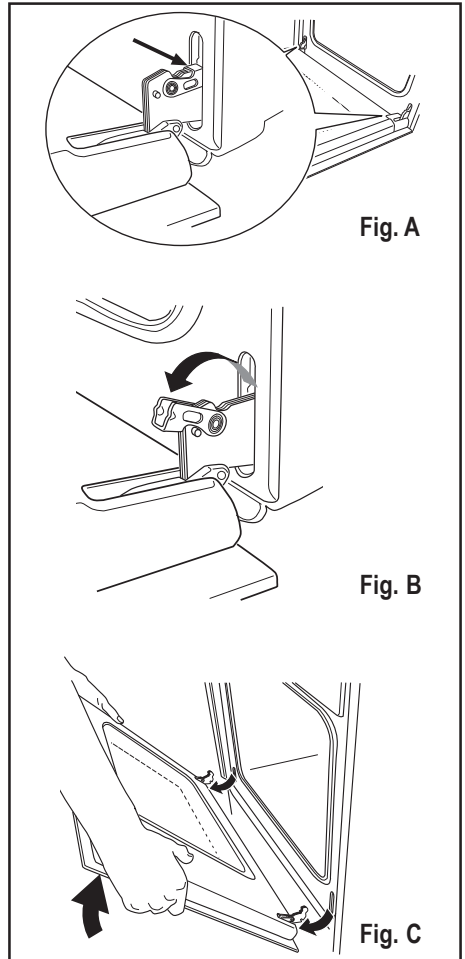


Fig. A

Fig. B

Fig. C

Replacing The Oven Light

Disconnect the appliance

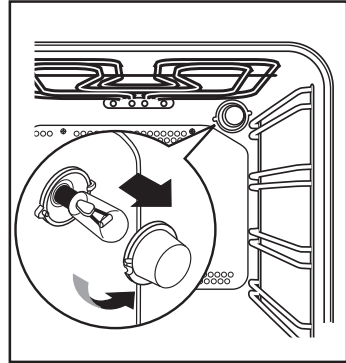
If the oven bulb needs replacing, it must comply with the following specifications:

- Electric power: 15 W/25 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.



What happens if something goes wrong

If the appliance is not working correctly, please check the following before contacting the Electrolux Service Centre:

PROBLEM	SOLUTION
<ul style="list-style-type: none"> ■ The oven is not switching on. 	<ul style="list-style-type: none"> ◆ Check that both a cooking function and temperature have been selected or ◆ Check whether the appliance is correctly connected and the socket switch or the mains supply to the oven is ON.
<ul style="list-style-type: none"> ■ The oven temperature light does not come on. 	<ul style="list-style-type: none"> ◆ Select a temperature with the thermostat control knob or ◆ Select a function with the oven function control knob.
<ul style="list-style-type: none"> ■ The oven light does not come on. 	<ul style="list-style-type: none"> ◆ Select a temperature with the thermostat control knob or ◆ Check the light bulb, and replace it if necessary (see "Cleaning the Oven")
<ul style="list-style-type: none"> ■ It takes too long to cook the dishes or they cook too quickly. 	<ul style="list-style-type: none"> ◆ The temperature may need adjusting or ◆ Following the advice contained in these instructions, especially the section "Practical Tips".
<ul style="list-style-type: none"> ■ Steam and condensation settle on the food and in the oven cavity. 	<ul style="list-style-type: none"> ◆ When the cooking process is completed, do not leave the dishes standing in the oven for longer than 15-20 minutes.
<ul style="list-style-type: none"> ■ The oven fan is noisy. 	<ul style="list-style-type: none"> ◆ Check that shelves and bakeware are not vibrating in contact with the oven back panel.
<ul style="list-style-type: none"> ■ The electronic programmer does not work. 	<ul style="list-style-type: none"> ◆ Check the instructions for the timer.
<ul style="list-style-type: none"> ■ The display shows "12.00". 	<ul style="list-style-type: none"> ◆ Set the time of day (see chapter "Setting the time of day").

Technical Data

Heating element ratings

Bottom heating element	1000 W
Top Heating element	800 W
Full oven (Top+Bottom)	1800 W
Fan cooking	2000 W
Grill	1650 W
Full Grill	2450 W
Oven light	25 W
Hot air fan motor	25 W
Cooling fan motor	25 W
Turnspit motor	4 W

Total rating	2500 W
Operating voltage (50 Hz)	400 V 3N~

Dimensions of the recess

Height	mm 593
Width	mm 560
Depth	mm 550

Oven

Height	mm 335
Width	mm 395
Depth	mm 400
Oven capacity	53 l

This appliance can be connected to various ceramic hobs:

- **Ceramic hobs**

- Type: ZC 6685**

- Maximum power absorbed 6500 W

- Type: ZC 6695**

- Maximum power absorbed 6400 W

- Type: ZK 630**

- Maximum power absorbed 7600 W

- Type: ZK 660**

- Maximum power absorbed 6300 W

Power supply voltage (50 Hz) 230 V

Nominal heating power

- Oven with ceramic hob
9000 W - 8900 W - 10100 W - 8800 W

Instructions for the Installer



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 cooker 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 without an electric supply cable, therefore, you will have to fit to it a supply cable with standard plug, suitable for the total electric load shown on the rating plate. 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 should be 2-3 cm longer than the phase and neutral wires. 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.


Connecting the terminal board

The appliance incorporates an easily accessible 6-pole terminal board whose jumpers (bridges) are already pre-set for operation on 400 V tri-phase with neutral wire (Fig. A). In case a different mains voltage is present, the jumpers on the terminal board must be rearranged as shown in the diagram (Fig. B). The ground cable must be connected to terminal . After connecting the supply cable to the terminal board, secure it with a junction clamp.

Electrical connection with the hob

This oven can be connected to hobs indicated in the paragraph "Technical data". The socket for connecting the hob is located at the top of the oven cabinet. The hobs come complete with connecting leads for the hot plates/heat areas and ground cable; these leads feature plug-in connectors. Connection of the hob to the oven is carried out by plugging-in these connectors to the corresponding oven socket.

The plug-to-socket connection design is such as to prevent possible wrong plugging-ins.

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

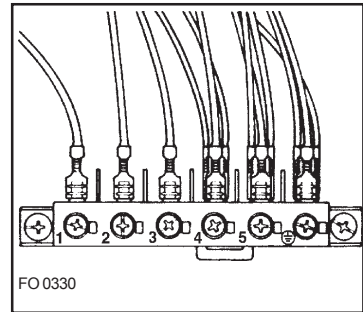


Fig.A

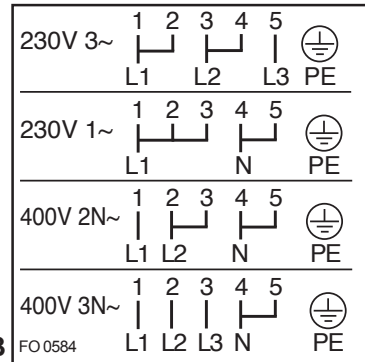


Fig. B

Instructions for Building In

To ensure correct operation of the built-in assembly, the kitchen cabinet and the recess for the built-in appliance must have suitable dimensions. When the appliance is fitted-in, there must be no open spaces left and it must be closed on all sides by the kitchen furniture to prevent the possibility of inadvertently touching "live" (current carrying) parts of the oven. All parts ensuring such a protection, including any covering panel (for instance, if the appliance is installed at the end or at the beginning of a kitchen counter) must be fastened in such a way as to prevent removal of the same without the aid of some tool. This appliance can be placed with its back and with one side close to appliances or walls of higher height. The other side, instead, must be placed close to furniture or appliances, having the same height.

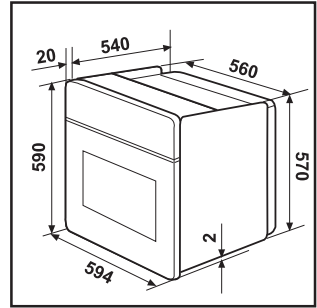


Fig. C

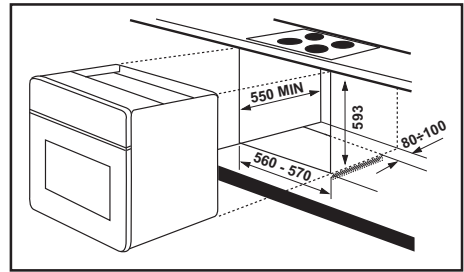


Fig. D

Oven dimensions (Fig. C)

Instructions for Building In

Before carrying out the building-in of the oven, connect it to the hob (see corresponding chapter) 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. D).

Securing the Appliance to the Cabinet

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

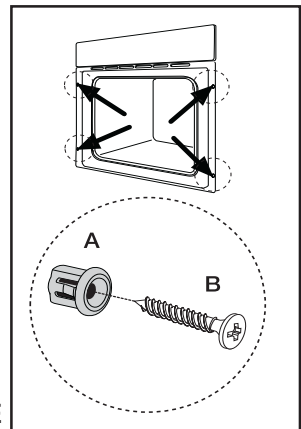
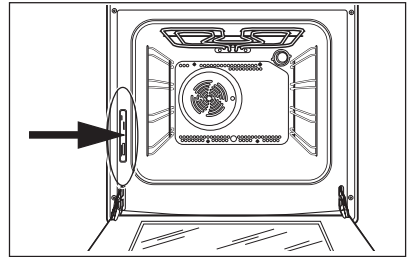


Fig. E

Service and spare parts

If after the checks listed in the chapter "What happens if something goes wrong", 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 spare parts, certified by the product manufacturer and carrying this symbol, are only available at our Service Centre and authorized spare parts 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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