



*Thinking of you*  
**Electrolux**



EI24EW45LS

EN OVEN

USER MANUAL



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## WE'RE THINKING OF YOU

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## CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.

When contacting Service, ensure that you have the following data available.

The information can be found on the rating plate. Model, PNC, Serial Number.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.

# 1. SAFETY INFORMATION

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

## 1.1 Children and vulnerable people safety



### **WARNING!**

Risk of suffocation, injury or permanent disability.

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

## 1.2 General Safety

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

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

## 2. SAFETY INSTRUCTIONS

### 2.1 Installation



#### **WARNING!**

Only a qualified person must install this appliance.

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

### Electrical connection



#### **WARNING!**

Risk of fire and electrical shock.

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

## 2.2 Use



### **WARNING!**

Risk of injury, burns or electric shock or explosion.

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



### **WARNING!**

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - Do not put ovenware or other objects in the appliance directly on the bottom.
  - Do not put aluminium foil directly on the bottom of the appliance.

– do not put water directly into the hot appliance.

– do not keep moist dishes and food in the appliance after you finish the cooking.

– be careful when you remove or install the accessories.

- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

## 2.3 Care and Cleaning



### **WARNING!**

Risk of injury, fire or damage to the appliance.

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

## Pyrolytic cleaning



### **WARNING!**

Risk of fire and burns.

- Read carefully all the instructions for Pyrolytic cleaning.

- Keep children away from the appliance while the Pyrolytic cleaning is in operation. The appliance becomes very hot.
- Provide good ventilation during and after each Pyrolytic cleaning.
- Provide good ventilation during and after the first use at maximum temperature operation.
- Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well ventilated area.
- Some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens when the Pyrolytic self cleaning program is in operation.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as descri-

bed are not harmful to humans, including infants or persons with medical conditions.

## 2.4 Internal light

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



### WARNING!

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

## 2.5 Disposal

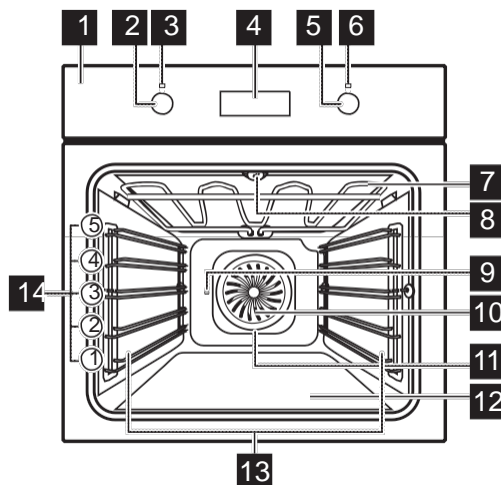


### WARNING!

Risk of injury or suffocation.

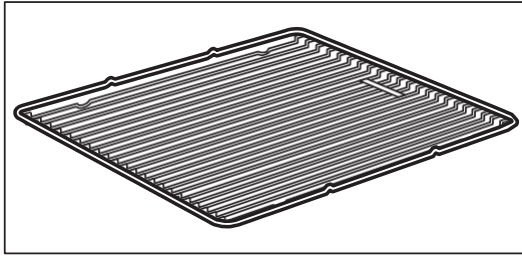
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

## 3. PRODUCT DESCRIPTION



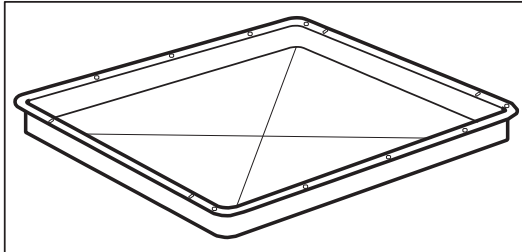
- 1 Control panel
- 2 Knob for the oven functions
- 3 Power lamp / symbol
- 4 Electronic programmer
- 5 Knob for the temperature
- 6 Power lamp
- 7 Heating element
- 8 Lamp
- 9 Turnspit hole
- 10 Fan
- 11 Rear wall heating element
- 12 Bottom heat
- 13 Shelf support, removable
- 14 Shelf positions

### 3.1 Accessories



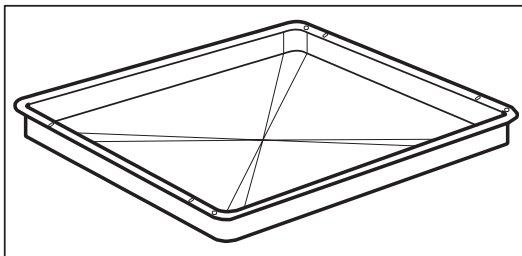
#### Wire shelf

For cookware, cake tins, roasts.



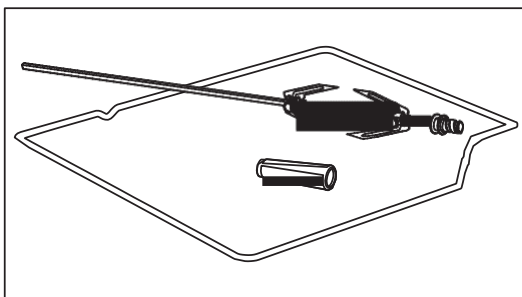
#### Baking tray

For cakes and biscuits.



#### Grill- / Roasting pan

To bake and roast or as a pan to collect fat.



#### Turnspit

For roasting larger joints of meat and poultry.

## 4. BEFORE FIRST USE



#### WARNING!

Refer to "Safety information" chapter.

### 4.1 Initial Cleaning

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



Refer to chapter "Care and Cleaning".

### 4.2 Setting the time


After the first connection to the mains, all symbols in the display are on for some seconds. For the subsequent few seconds the display shows the software version.

After the software version goes off, the display shows **hr** and "**12:00**". "**12**" flashes.

1. Press **+** or **-** to set the current hour.
2. Press **!** to confirm (necessary only for the first setting. Later the new time

will be saved automatically after 5 seconds).



The display shows **min** and the set hour. "00" flashes.

3. Press **+** or **-** to set the current minutes.
4. Press  to confirm (necessary only for the first setting. Later the new time will be saved automatically after 5 seconds).

The Temperature/ Time display shows the new time.

## Changing the time of day

You can change the time of day only if the oven is off.

Press . The set time and symbol  flash in the display. To set a new time, use the procedure "Setting the time".

## 5. DAILY USE



### WARNING!

Refer to "Safety information" chapter.

To use the appliance, press the control knob. The control knob comes out.

### 5.1 Activating and deactivating the appliance

1. Turn the knob for the oven functions to select an oven function.
2. Turn the knob for the temperature **+** / **-** to set a temperature.
3. To deactivate the appliance, turn the knob for the oven functions to the off position ("**0**").



**Knob symbol, indicator or lamp (depends on the model - refer to the product description):**

- The indicator comes on when the oven heats up.
- The lamp comes on when the appliance operates.
- The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.

### 5.2 Oven Functions

Oven function	Application
Fast Heat Up	To decrease the heat up time.
True Fan Cooking	To bake in the maximum temperature on three oven levels at the same time. When you use this function, decrease the oven temperature by 70 - 100 °F from the standard temperatures you use for Conventional Cooking. Also to dry food.
Pizza Setting	To bake food on one oven level for a more intensive browning and a crispy bottom. When you use this function, decrease the oven temperature by 70 - 100 °F from the standard temperatures you use for Conventional Cooking.



Oven function	Application
Conventional Cooking	To bake and roast on one oven level.
Bottom Heat	To bake cakes with crispy or crusty bases. To preserve food.
Defrost	To defrost frozen food.
Grilling + Turnspit	To grill flat food in the middle of the grill. To toast.
Fast Grilling + Turnspit	To grill flat food in large quantities. To toast.
Turbo Grilling + Turnspit	To roast larger joints of meat or poultry on one level. To gratinate and to brown.
Pyro Cleaning	To activate the pyrolytic cleaning of the oven. This function burns off the remaining dirt in the oven. The oven operates in approximately 930 °F.

### 5.3 Fast heat up function

The fast heat up function decreases the heat up time.

1. Set the fast heat up function. Refer to the Oven functions table.
2. Turn the knob for the temperature + / - to set the temperature.

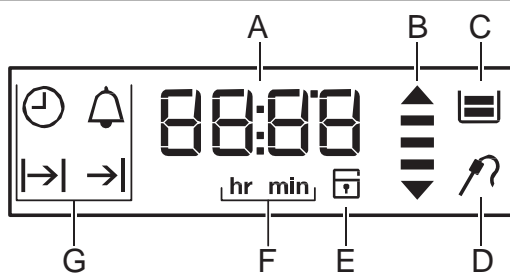
3. An acoustic signal sounds when the appliance is at the set temperature.



The fast heat up function does not deactivate after the acoustic signal. You must deactivate the function manually.

4. Set an oven function.

### 5.4 Display



- A) Timer
- B) Heat-up and residual heat indicator
- C) Water drawer (selected models only)
- D) Core temperature sensor (selected models only)
- E) Door lock (selected models only)
- F) Hours / minutes
- G) Clock functions


### 5.5 Buttons

Button	Function	Description
	CLOCK	To set the clock function.
,	MINUS, PLUS	To set a value for time

Button	Function	Description
	MINUTE MINDER	To set the minute minder. Hold the button for more than 3 seconds to activate or deactivate the light in the oven cavity.
	TEMPERATURE	To check the temperature inside the oven cavity and to check the Core Temperature Sensor temperature when it is connected (if applicable). Use only when an oven function is set.

### 5.6 Heat-up / Residual heat indicator


The bars show that the oven temperature increases or decreases.

If you activate an oven function, the bars in the display  come on one by one.


## 6. CLOCK FUNCTIONS

SYMBOL	FUNCTION	DESCRIPTION
	MINUTE MINDER	To set a countdown time. This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time, also when the appliance is off.
	TIME OF DAY	To set, change or check the time of day. Refer to "Setting the time".
	DURATION	To set how long the appliance must operate. First set an oven function before you set this function.
	END	To set when the appliance must be deactivated. First set an oven function before you set this function. You can use Duration and End at the same time (Time Delay) to set the time when the appliance must be activated and then deactivated.







Press  again and again to change the clock function.














Press  to confirm the settings of the clock functions, or wait 5 seconds for the setting to be confirmed automatically.

### 6.1 Setting the DURATION or END





1. Press  again and again until the display shows  or .

 or  flashes in the display.


2. Press  or  to the set minutes.
3. Press  to confirm.
4. Press  or  to set the hour.
5. Press  to confirm. An acoustic signal sounds for 2 minutes after the time ends.  or  symbol and time setting flash in the display. The oven stops.
6. Press any button or open the oven door to stop the acoustic signal.


- i** If you press  when you set the hours for DURATION , the appliance goes to setting of the END  function.

## 6.2 Setting the MINUTE MINDER



1. Press  .  
 and "00" flash in the display.
2. Press  or  to set the MINUTE MINDER. At first, the time is calculated in minutes and seconds. When the time you set is longer than 60 minutes, the symbol **hr** comes on in the display. The appliance now calculates the time in hours and minutes.
3. The MINUTE MINDER starts automatically after five seconds.

- i** After 90% of the set time, an acoustic signal sounds. Press a button to stop the signal.

4. When the set time ends, an acoustic signal sounds for two minutes. "00:00" and  flash in the display. Press a button to stop the signal.


- i** If you set the MINUTE MINDER when the DURATION or END function operates, the symbol  comes on in the display.

## 6.3 Count Up Timer

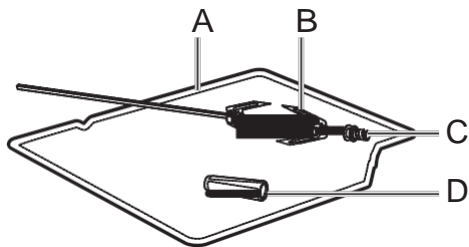
Use the Count Up Timer to monitor how long the oven operates. It is on immediately when the oven starts to heat. To reset the Count Up Timer, press and hold  and .

- i** You cannot use the Count Up Timer when Duration or End function operates.


# 7. USING THE ACCESSORIES


-  **WARNING!**  
Refer to "Safety information" chapter.

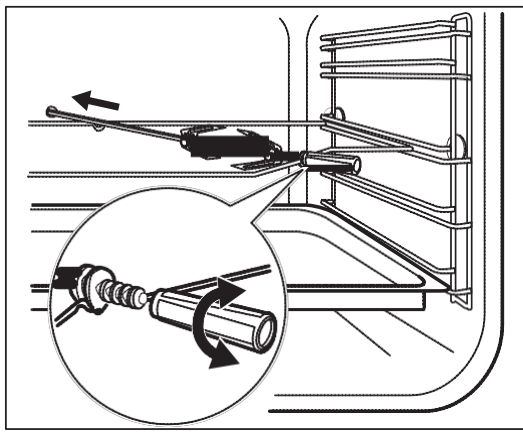
## 7.1 Turnspit



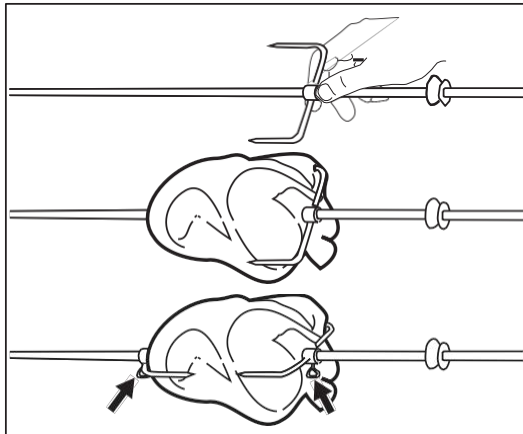
- A) Turnspit frame  
B) Forks  
C) Spit  
D) Handle

-  **WARNING!**  
Be careful when you use the turnspit. The forks and the spit are sharp. There is a risk of injury.

-  **WARNING!**  
Use oven gloves when you remove the turnspit. The turnspit is hot. There is a risk of burns.



1. Put the deep pan on the lowest shelf level.
2. Put the spit frame on the third shelf position from the bottom.
3. Install the first fork on the spit, then put the meat on the turnspit and install the second fork.
4. Use the screws to tighten the forks.

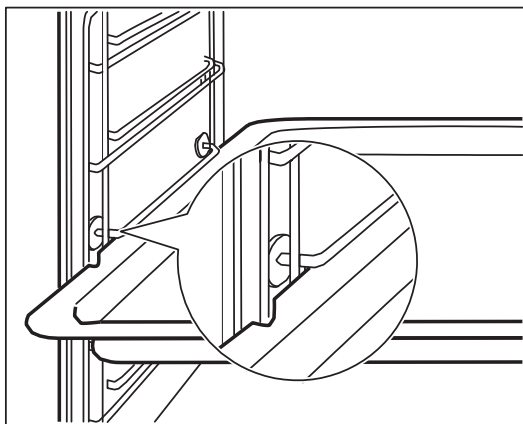


5. Put the tip of the spit into the turnspit hole. Refer to "Product description".
6. Put the front part of the spit on the turnspit frame.
7. Remove the turnspit handle.
8. Set an oven function with the turnspit. Refer to "Oven functions".
9. Set the necessary temperature. Refer to the cooking tables or the recipe book.

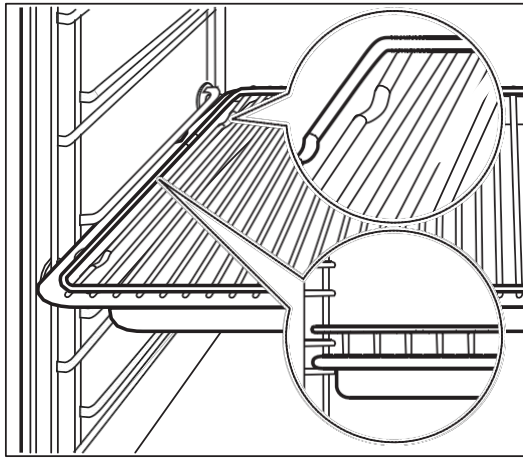


If you open the oven door, the turnspit stops.  
If a clock function (Duration or End) ends and you do not deactivate the appliance, the turnspit continues to operate for the next 10 minutes.

## 7.2 Inserting the oven accessories



The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.



### Installing the wire shelf and the deep pan together



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


## 8. ADDITIONAL FUNCTIONS

### 8.1 Child Lock


The Child Lock prevents an accidental operation of the appliance.

#### Activating and deactivating the Child Lock function:

1. Do not set an oven function.
2. Press and hold  and  at the same time for 2 seconds.
3. An acoustic signal sounds. SAFE comes on / goes out in the display (when you activate or deactivate the Child Lock).

 If the oven has Pyro Cleaning function and the function operates, the door is locked. SAFE comes on in the display when you turn a knob or press a button.



### Function Lock


 Applicable to models with Pyro Cleaning function.

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


#### Activating and deactivating the Function Lock function:

1. Activate the appliance.
2. Activate an oven function or setting.

3. Press and hold  and  at the same time for 2 seconds.
4. An acoustic signal sounds. Loc comes on / goes out in the display (when you activate or deactivate the Function Lock).

 If the oven has Pyro Cleaning function and the function operates, the door is locked. You can deactivate the appliance when the Function Lock is on. When you deactivate the appliance, the Function Lock deactivates. Loc comes on in the display when you turn a knob or press a button.

### 8.2 Residual heat indicator

Display shows the residual heat indicator  after end of every cooking sessions when the temperature inside oven cavity is more than 100 °F. Use Temperature knob to show the oven temperature on the display.

### 8.3 Cooling fan

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

## 8.4 Automatic switch-off

For safety reasons the appliance deactivates itself after some time:

- if an oven function is running.
- if you do not change the oven temperature.

Oven temperature	Switch-off time
80 °F - 245 °F	12.5 h
250 °F - 395 °F	8.5 h

Oven temperature	Switch-off time
400 °F - 480 °F	5.5 h
485 °F - maximum °F	3.0 h

After an automatic switch-off, press a any button to operate the appliance again.




The Automatic switch-off works with all oven functions, except Light, Duration and End.

## 9. HELPFUL HINTS AND TIPS

### 9.1 Inner side of the door

In some models, on the inner side of the door you can find:

- The numbers of the shelf positions.
- Information about the heating functions, recommended shelf positions and temperatures for typical dishes.

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

### 9.2 Baking

#### General instructions

- Your new oven can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- With longer baking times, you can deactivate the oven approximately 10 mi-

minutes before the end of the baking time and then use the residual heat.

**When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.**

#### How to use the Baking Tables

- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

### 9.3 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.

Baking results	Possible cause	Remedy
The cake sinks and becomes soapy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. <b>You cannot decrease baking times by setting higher temperatures.</b>
The cake sinks and becomes soapy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

## 9.4 Baking on one level:

### Baking in tins

Type of baking	Oven function	Shelf position	Temperature °F	Time in min.
Ring cake or brioche	True Fan Cooking	1	300 - 320	50 - 70
Madeira cake / fruit cakes	True Fan Cooking	1	280 - 320	70 - 90
Fatless sponge cake / Fatless sponge cake	True Fan Cooking	2	280 - 300	35 - 50
Fatless sponge cake / Fatless sponge cake	Conventional Cooking	2	320	35 - 50
Flan base - short pastry	True Fan Cooking	2	340 - 360 <sup>1)</sup>	10 - 25
Flan base - sponge mixture	True Fan Cooking	2	300 - 340	20 - 25

Type of baking	Oven function	Shelf position	Temperature °F	Time in min.
Apple pie / Apple pie (2tins Ø20cm, diagonally off set)	True Fan Cooking	2	320	60 - 90
Apple pie / Apple pie (2tins Ø20cm, diagonally off set)	Conventional Cooking	1	360	70 - 90
Cheesecake	Conventional Cooking	1	340 - 380	60 - 90

1) Preheat the oven

### Cakes / pastries / breads on baking trays

Type of baking	Oven function	Shelf position	Temperature °F	Time in min.
Plaited bread / bread crown	Conventional Cooking	3	340 - 380	30 - 40
Christmas stollen	Conventional Cooking	2	320 - 360 1)	50 - 70
<b>Bread (rye bread):</b>				
1. First part of baking process.	Conventional Cooking	1	1. 450 <sup>1)</sup>	1. 20
2. Second part of baking process			2. 320 - 360	2. 30 - 60
Cream puffs / eclairs	Conventional Cooking	3	380 - 410 1)	20 - 35
Swiss roll	Conventional Cooking	3	360 - 400 <sup>1)</sup>	10 - 20
Cake with crumble top- ping (dry)	True Fan Cooking	3	300 - 320	20 - 40
Buttered al- mond cake / sugar cakes	Conventional Cooking	3	380 - 410 1)	20 - 30



Type of baking	Oven function	Shelf position	Temperature °F	Time in min.
Fruit flans (made with yeast dough / sponge mixture) <sup>2)</sup>	True Fan Cooking	3	300	35 - 55
Fruit flans (made with yeast dough / sponge mixture) <sup>2)</sup>	Conventional Cooking	3	340	35 - 55
Fruit flans made with short pastry	True Fan Cooking	3	320 - 340	40 - 80
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Conventional Cooking	3	320 - 360 <sup>1)</sup>	40 - 80

1) Preheat the oven

2) Use deep pan

### Biscuits

Type of baking	Oven function	Shelf position	Temperature °F	Time in min.
Short pastry biscuits	True Fan Cooking	3	300 - 320	10 - 20
Short bread / Short bread / Pastry Stripes	True Fan Cooking	3	280	20 - 35
Short bread / Short bread / Pastry Stripes	Conventional Cooking	3	320 <sup>1)</sup>	20 - 30
Biscuits made with sponge mixture	True Fan Cooking	3	300 - 320	15 - 20
Pastries made with egg white, merungues	True Fan Cooking	3	180 - 210	120 - 150
Macaroons	True Fan Cooking	3	210 - 250	30 - 50
Biscuits made with yeast dough	True Fan Cooking	3	300 - 320	20 - 40

Type of baking	Oven function	Shelf position	Temperature °F	Time in min.
Puff pastries	True Fan Cooking	3	340 - 360 <sup>1)</sup>	20 - 30
Rolls	True Fan Cooking	3	320 <sup>1)</sup>	10 - 25
Rolls	Conventional Cooking	3	380 - 410 <sup>1)</sup>	10 - 25
Small cakes / Small cakes (20 per tray)	True Fan Cooking	3	300 <sup>1)</sup>	20 - 35
Small cakes / Small cakes (20 per tray)	Conventional Cooking	3	340 <sup>1)</sup>	20 - 30

<sup>1)</sup> Preheat the oven

## 9.5 Multileveled Baking

### Cakes / pastries / breads on baking trays

Type of baking	True Fan Cooking		Temperature in °F	Time in min.
	Shelf position			
	2 levels	3 levels		
Cream puffs / Eclairs	1 / 4	-	320 - 360 <sup>1)</sup>	25 - 45
Dry streusel cake	1 / 4	-	300 - 320	30 - 45

<sup>1)</sup> Preheat the oven

### Biscuits / small cakes / small cakes / pastries / rolls

Type of baking	True Fan Cooking		Temperature in °F	Time in min.
	Shelf position			
	2 levels	3 levels		
Short pastry biscuits	1 / 4	1 / 3 / 5	300 - 320	20 - 40
Short bread / Short bread / Pastry Stripes	1 / 4	1 / 3 / 5	280	25 - 50
Biscuits made with sponge mixture	1 / 4	-	320 - 340	25 - 40
Biscuits made with egg white, merin- gues	1 / 4	-	180 - 210	130 - 170

Type of baking	True Fan Cooking		Temperature in °F	Time in min.
	Shelf position			
	2 levels	3 levels		
Macaroons	1 / 4	-	210 - 250	40 - 80
Biscuits made with yeast dough	1 / 4	-	320 - 340	30 - 60
Puff pastries	1 / 4	-	340 - 360 <sup>1)</sup>	30 - 50
Rolls	1 / 4	-	360	30 - 55
Small cakes / Small cakes (20 per tray)	1 / 4	-	300 <sup>1)</sup>	25 - 40

<sup>1)</sup> Preheat the oven

### Bakes and gratins

Dish	Oven function	Shelf position	Temperature °F	Time in min.
Pasta bake	Conventional Cooking	1	360 - 400	45 - 60
Lasagne	Conventional Cooking	1	360 - 400	25 - 40
Vegetables au gratin <sup>1)</sup>	Turbo Grilling or True Fan Cooking	1	320 - 340	15 - 30
Baguettes topped with melted cheese	Turbo Grilling or True Fan Cooking	1	320 - 340	15 - 30
Sweet bakes	Conventional Cooking	1	360 - 400	40 - 60
Fish bakes	Conventional Cooking	1	360 - 400	30 - 60
Stuffed vegetables	Turbo Grilling or True Fan Cooking	1	320 - 340	30 - 60

<sup>1)</sup> Preheat the oven

## 9.6 Roasting

### Roasting dishes

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.

- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.

## 9.7 Roasting with Turbo Grilling

### Beef

Type of meat	Quantity	Oven function	Shelf position	Temperature °F	Time min.
Pot roast	1 - 1.5 kg	Conventional Cooking	1	450	120 - 150
Roast beef or fillet: rare	per cm. of thickness	Turbo Grilling	1	380 - 400 <sup>1)</sup>	5 - 6
Roast beef or fillet: medium	per cm. of thickness	Turbo Grilling	1	360 - 380 <sup>1)</sup>	6 - 8
Roast beef or fillet: well done	per cm. of thickness	Turbo Grilling	1	340 - 360 <sup>1)</sup>	8 - 10

1) Preheat the oven

### Pork

Type of meat	Quantity	Oven function	Shelf position	Temperature °F	Time min.
Shoulder, neck, ham joint	1 - 1.5 kg	Turbo Grilling	1	320 - 360	90 - 120
Chop, spare rib	1 - 1.5 kg	Turbo Grilling	1	340 - 360	60 - 90
Meat loaf	750 g - 1 kg	Turbo Grilling	1	320 - 340	50 - 60
Pork knuckle (precooked)	750 g - 1 kg	Turbo Grilling	1	300 - 340	90 - 120

### Veal

Type of meat	Quantity	Oven function	Shelf position	Temperature °F	Time min.
Roast veal	1 kg	Turbo Grilling	1	320 - 360	90 - 120
Knuckle of veal	1.5 - 2 kg	Turbo Grilling	1	320 - 360	120 - 150

### Lamb

Type of meat	Quantity	Oven function	Shelf position	Temperature °F	Time min.
Leg of lamb, roast lamb	1 - 1.5 kg	Turbo Grilling	1	300 - 340	100 - 120

Type of meat	Quantity	Oven function	Shelf position	Temperature °F	Time min.
Saddle of lamb	1 - 1.5 kg	Turbo Grilling	1	320 - 360	40 - 60

### Game

Type of meat	Quantity	Oven function	Shelf position	Temperature °F	Time min.
Saddle of hare, leg of hare	up to 1 kg	Conventional Cooking	1	450 1)	30 - 40
Saddle of venison	1.5 - 2 kg	Conventional Cooking	1	410 - 430	35 - 40
Haunch of venison	1.5 - 2 kg	Conventional Cooking	1	360 - 400	60 - 90

1) Preheat the oven

### Poultry

Type of meat	Quantity	Oven function	Shelf position	Temperature °F	Time min.
Poultry portions	200 - 250 g each	Turbo Grilling	1	400 - 430	30 - 50
Half chicken	400 - 500 g each	Turbo Grilling	1	380 - 410	35 - 50
Chicken, poulard	1 - 1.5 kg	Turbo Grilling	1	380 - 410	50 - 70
Duck	1.5 - 2 kg	Turbo Grilling	1	360 - 400	80 - 100
Goose	3.5 - 5 kg	Turbo Grilling	1	320 - 360	120 - 180
Turkey	2.5 - 3.5 kg	Turbo Grilling	1	320 - 360	120 - 150
Turkey	4 - 6 kg	Turbo Grilling	1	280 - 320	150 - 240

**Fish (steamed)**

Type of meat	Quantity	Oven function	Shelf position	Temperature °F	Time min.
Whole fish	1 - 1.5 kg	Conventional Cooking	1	410 - 430	40 - 60

**Grilling with turnspit - insert deep pan on level 1**

Food to be roasted	Temperature °F	Time in min.
Chicken	430 - 465	70 - 90
Rolled joint for roasting	380 - 410	120 - 180
Duck	430 - 465	90 - 150
Pork knuckle	380 - 410	150 - 210

**9.8 Pizza Setting**

Type of baking	Shelf position	Temperature °F	Time Min.
Pizza (thin crust)	2	400 - 450 <sup>1)2)</sup>	15 - 20
Pizza (with a lot of topping)	2	360 - 400	20 - 30
Tarts	1	360 - 400	40 - 55
Spinach flan	1	320 - 360	45 - 60
Quiche Lorraine	1	340 - 380	45 - 55
Swiss flan	1	340 - 380	45 - 55
Apple cake, covered	1	300 - 340	50 - 60
Vegetable pie	1	320 - 360	50 - 60
Unleavened bread	2	450 - 480 <sup>1)</sup>	10 - 20
Puff pastry flan	2	320 - 360 <sup>1)</sup>	45 - 55
Flammekuchen (Pizza-like dish from Alsace)	2	450 - 480 <sup>1)</sup>	12 - 20
Pirogaden (Russian version of calzone)	2	360 - 400 <sup>1)</sup>	15 - 25

**1)** Preheat the oven

**2)** Use deep pan

**9.9 Defrosting**

Remove the food packaging, and then put the food on a plate.

Do not cover it with a bowl or a plate, as this can extend the defrost time.

Use the first oven shelf position from the bottom.

Dish	Defrosting time (min.)	Further defrosting time (min.)	Comment
Chicken, 1000 g	100 - 140	20 - 30	Put the chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat, 1000 g	100 - 140	20 - 30	Turn halfway through.
Meat, 500 g	90 - 120	20 - 30	Turn halfway through.
Trout, 150 g	25 - 35	10 - 15	-
Strawberries, 300 g	30 - 40	10 - 20	-
Butter, 250 g	30 - 40	10 - 15	-
Cream, 2 x 200 g	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau, 1400 g	60	60	-

## 9.10 Preserving - Bottom Heat

### Things to note:

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids, or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars up to the same level and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approx. 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 220 °F (see the table).

### Soft fruit

Preserve	Temperature in °F	Cooking time until simmering in min.	Continue to cook at 220 °F in min.
Strawberries, blueberries, raspberries, ripe gooseberries	320 - 340	35 - 45	---

### Stone fruit

Preserve	Temperature in °F	Cooking time until simmering in min.	Continue to cook at 220 °F in min.
Pears, quinces, plums	320 - 340	35 - 45	10 - 15

## Vegetables

Preserve	Temperature in °F	Cooking time until simmering in min.	Continue to cook at 220 °F in min.
Carrots <sup>1)</sup>	320 - 340	50 - 60	5 - 10
Cucumbers	320 - 340	50 - 60	---
Mixed pickles	320 - 340	50 - 60	5 - 10
Kohlrabi, peas, asparagus	320 - 340	50 - 60	15 - 20

1) Leave standing in oven when switched off

## 9.11 Drying - True Fan Cooking

Cover the oven shelves with baking parchment.

For best results: deactivate the appliance after half the time required. Open the appliance door and let the appliance cool down. After that finish the drying process.

## Vegetables

Food to be dried	Shelf position		Temperature °F	Time in hours
	1 level	2 levels		
Beans	3	1 / 4	140 - 160	6 - 8
Peppers	3	1 / 4	140 - 160	5 - 6
Vegetables for soup	3	1 / 4	140 - 160	5 - 6
Mushrooms	3	1 / 4	120 - 140	6 - 8
Herbs	3	1 / 4	100 - 120	2 - 3

## Fruit

Food to be dried	Shelf position		Temperature °F	Time in hours
	1 level	2 levels		
Plums	3	1 / 4	140 - 160	8 - 10
Apricots	3	1 / 4	140 - 160	8 - 10
Apple slices	3	1 / 4	140 - 160	6 - 8
Pears	3	1 / 4	140 - 160	6 - 9

## Information on acrylamides

**Important!** According to the newest scientific knowledge, if you brown food (specially the one which contains starch),

acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.



## 10. CARE AND CLEANING



### WARNING!

Refer to "Safety information" chapter.

### Notes on cleaning:

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

### 10.1 Pyrolytic cleaning






Remove all accessories and removable shelf supports.




### Do not start the pyrolytic cleaning if:

- You did not remove the shelf supports or telescopic shelf runners (if supplied). In some models, the display shows "C1" when this error occurs.
- You did not fully close the oven door. In some models, the display shows "C3" when this error occurs.

1. Remove the worst dirt manually.
2. Set the Pyrolytic cleaning function. Refer to "Oven functions".
3. When  flashes, press  $+$  or  $-$  to set the necessary procedure:
  - **P1** – If the oven is not very dirty. The procedure is 1:30 h long.
  - **P2** – If you cannot easily remove the dirt. The procedure is 2:30 h long.
 After 2 seconds the procedure starts.

To change the default length of the procedure (**P1** or **P2**), press  to set , and then press  $+$  or  $-$  to set the length of the pyrolytic procedure.

You can use the End function to delay the start of the cleaning procedure.

When the oven is at its set temperature, the door locks. The display shows the symbol  and the bars of the heat indicator until the door unlocks.



During pyrolytic cleaning the lamp is off.

### Cleaning reminder

To remind you that the pyrolytic cleaning is necessary, **PYR** flashes in the display for 10 seconds after each activation and deactivation of the appliance.



### The cleaning reminder goes out:

- After the end of the Pyrolytic cleaning function.
- If you press " $+$ " and " $-$ " at the same time while **PYR** flashes in the display.

### 10.2 Lamp



### WARNING!

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

### Before you change the lamp:

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



### CAUTION!

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

### Replacing the lamp at the cavity ceiling:

1. Turn the lamp glass cover counter-clockwise to remove it.

2. Clean the glass cover.
3. Replace the lamp with a suitable 570 °F heat-resistant lamp.
4. Install the glass cover.

### 10.3 Cleaning the oven door

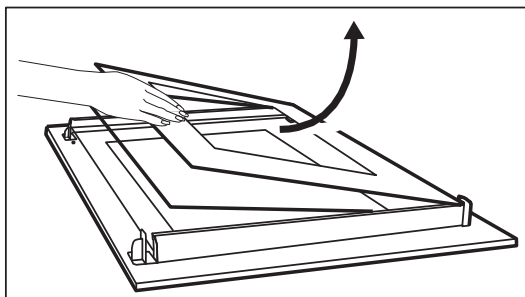
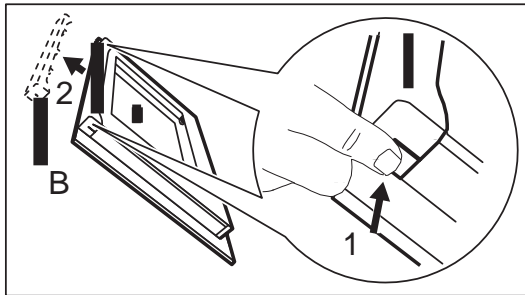
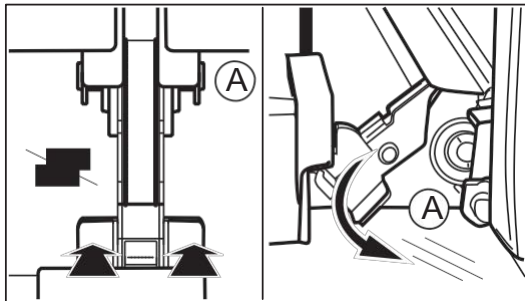
#### Removing the door and the glass panels

You can remove the oven door and the internal glass panels to clean it. The number of glass panels is different for different models.



#### **WARNING!**

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



1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.
3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an up angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.
9. Clean the glass panel with water and soap. Dry the glass panel carefully.

#### Installing the door and the glass panels

When the cleaning is completed, install the glass panels and the oven door. Do

the above steps in the opposite sequence. Install the smaller panel first, then the larger.

## 11. WHAT TO DO IF...



**WARNING!**  
Refer to "Safety information" chapter.


Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The clock is not set.	Set the clock. Refer to "Setting the clock".
The appliance does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The appliance does not heat up.	The automatic cut-out is activated.	Refer to "Automatic switch-off".
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The pyrolytic cleaning does not operate (the time display shows "C3").	You did not fully close the door, or the door lock is defective.	Fully close the door.
The display shows "F102".	<ul style="list-style-type: none"> <li>You did not fully close the door.</li> <li>The door lock is defective.</li> </ul>	<ul style="list-style-type: none"> <li>Fully close the door.</li> <li>Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again.</li> <li>If the display shows "F102" again, contact the Customer Care Department.</li> </ul>
The display shows an error code that is not on this list.	There is an electrical fault.	<ul style="list-style-type: none"> <li>Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again.</li> <li>If the display shows the error code again, contact the Customer Care Department.</li> </ul>
If you cannot find a solution to the problem yourself, contact your dealer or the service centre.		The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.


We recommend that you write the data here:

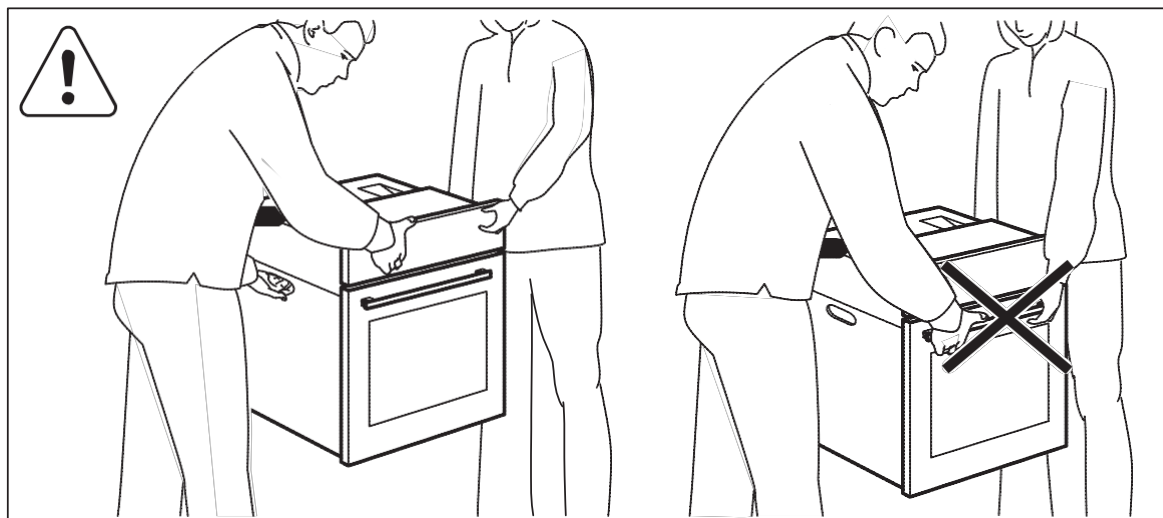
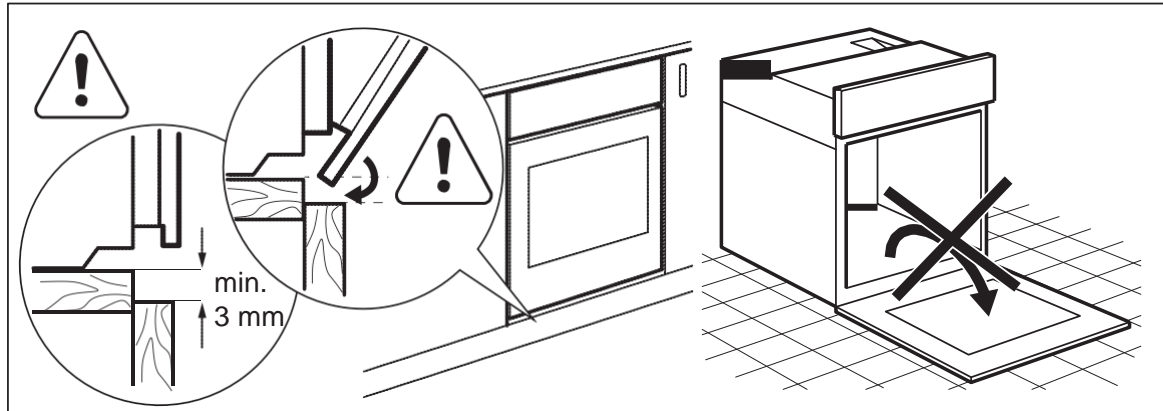
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Product number (PNC) .....  
Serial number (S.N.) .....

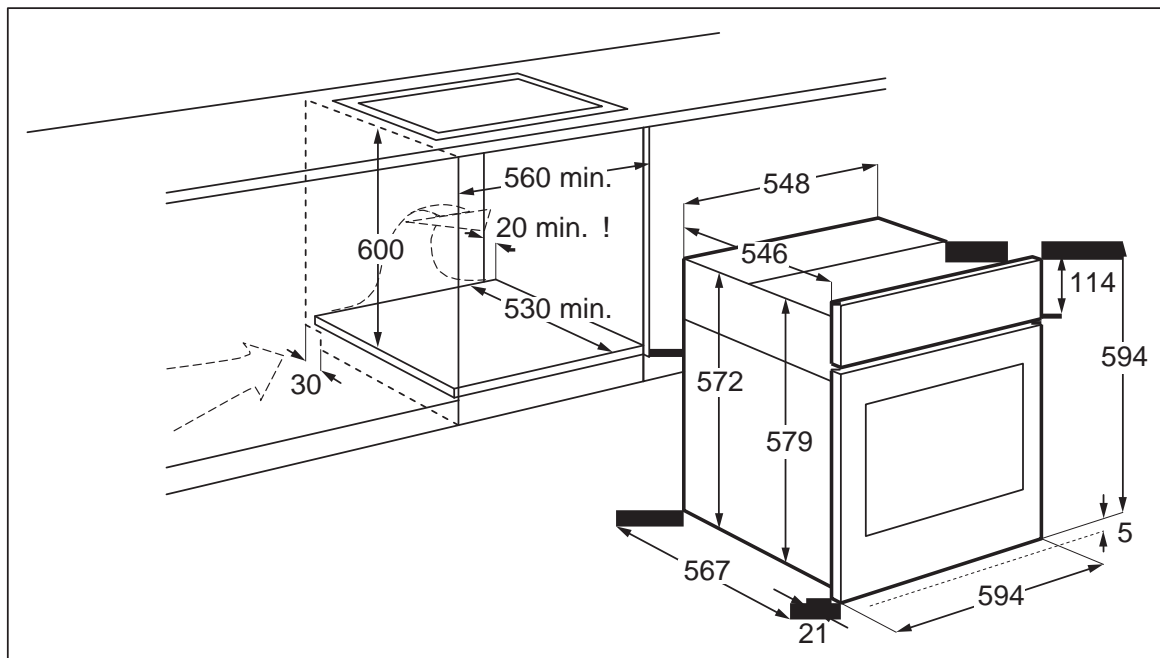
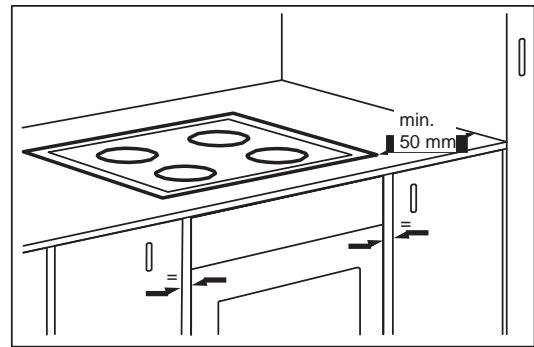
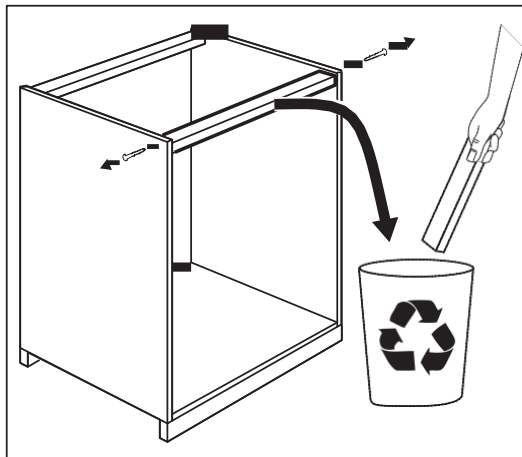
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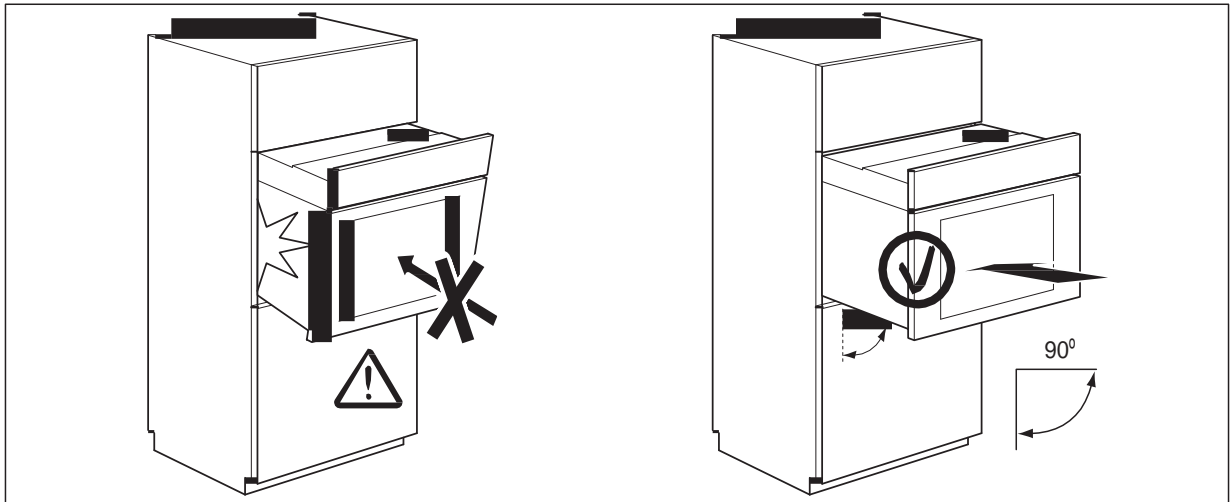
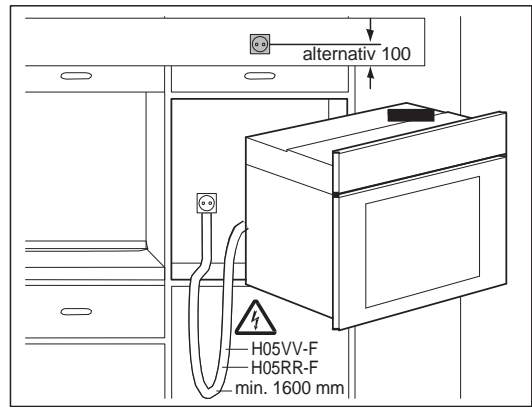
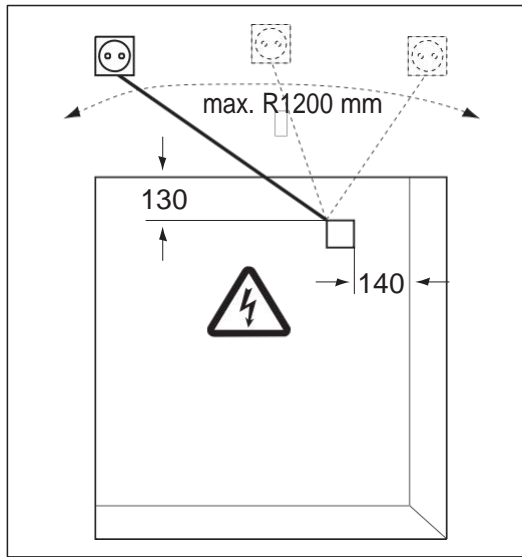
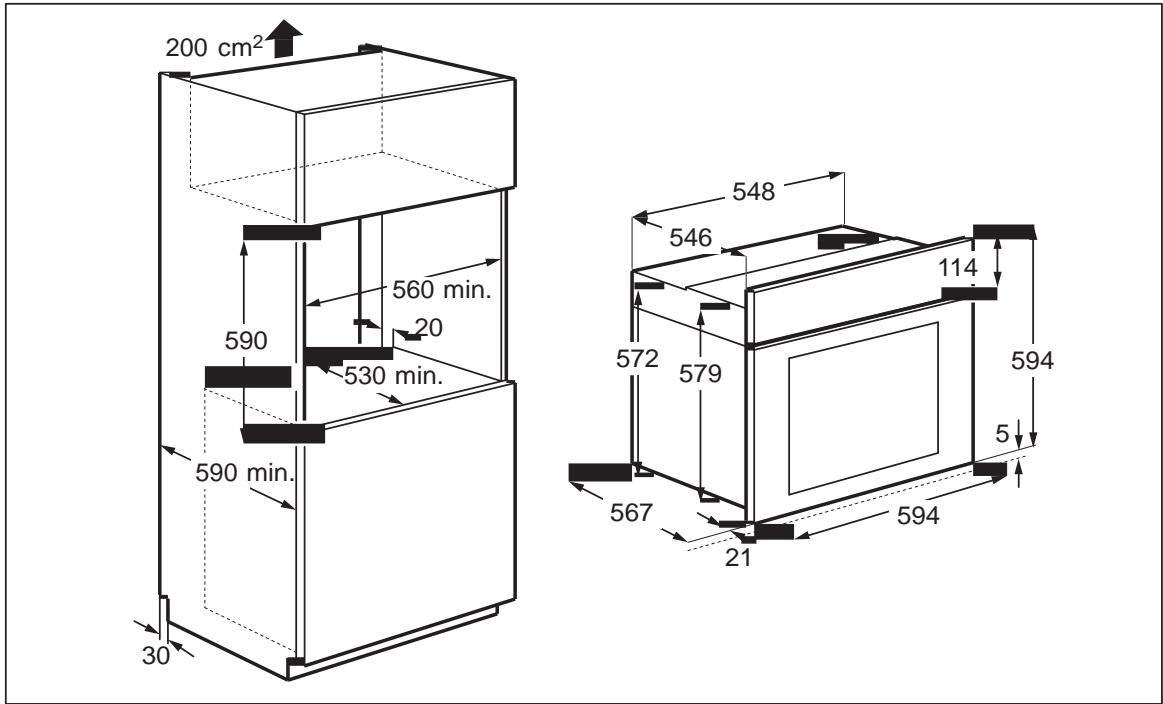
## 12. INSTALLATION

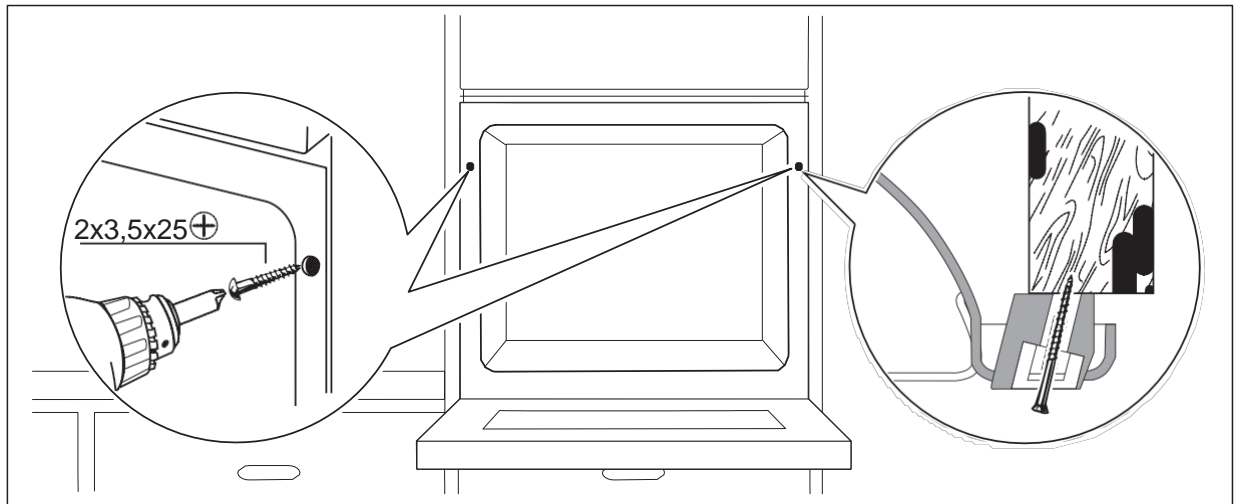
 **WARNING!**  
Refer to "Safety information"  
chapter.

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









## 13. GUARANTEE/CUSTOMER SERVICE CENTRES

### 13.1

#### EURO-LINE APPLIANCES INC.

LENGTH OF WARRANTY	EURO-LINE WILL PAY FOR:
<p><b>TWO YEAR FULL WARRANTY</b> from original date of purchase, including parts and labour, to the first purchaser of this appliance</p>	<p>Replacement parts and/or labour to repair defects in materials or workmanship. Service must be provided by an authorized Euro-Line company (unless advised otherwise).</p>

**THIS GUARANTEE DOES NOT COVER COMMERCIAL USE.**

The name Euro-Line Appliances, for service matters, incorporates work performed by authorized service agents or service companies.

**EXCEPTIONS:**

**EURO-LINE APPLIANCES WILL NOT PAY FOR THE FOLLOWING SERVICE CALLS:**

1. To install or correct the installation of an appliance
2. To instruct the use of an appliance.
3. To replace house fuses, re-set circuit breakers or correct house wiring.
4. To correct house plumbing.
5. To clean drains, filters or garbage disposers.
6. To repair an appliance if it fails due to misuse or abuse.

**EURO-LINE APPLIANCES WILL NOT PAY WHEN THE FOLLOWING OCCURS:**

1. Damage resulting from fires, acts of God, alteration, improper installation, or installation not in accordance with local building codes.
2. Pickup or delivery of major appliances requiring service. The appliances are designed to be repaired in the home. However, Euro-Line will not be responsible for travelling and labour costs if the customer lives in excess of 50 km/30 miles, or if the travel time is in excess of 30 minutes from the nearest service center. Any excess to this will not be covered by the warranty.

In no event, will Euro-Line be responsible for incidental or consequential damages. For warranty service and parts, contact **EURO-PARTS**. Service will be provided during normal business hours. Should you have a service problem that is not resolved locally, contact:

For Service and Parts Contact:		
EURO-PARTS, USA	EURO-PARTS, CANADA	EURO-LINE APPLIANCES
Tel: 1-800-561-4614 Fax: 1-519-528-5001	Tel: 1-800-678-8352 Fax: 1-519-528-5001	1-800-421-6332 Tel. Direct: 1-905-829-3980 Fax: 1-905-829-3985

### User Instructions & Installation Manual

#### Service & Repair

To save you time and money please have the following information ready in case you have to call for service:

- Name of the dealer from whom you purchased the appliance.
- Model number (shown on the rating plate)

- Serial number (shown on the rating plate)

- Date of purchase.

You should also retain the original purchase receipt to support any claim made under the warranty. (We suggest you staple the receipt to this page).


### If service is required, contact the Service Center:

EURO-PARTS, CANADA	EURO-PARTS, USA
Tel: 1-800-678-8352 Fax: 1-519-528-5001	Tel: 1-800-561-4614 Fax: 1-519-528-5001

**DISTRIBUTED BY:** EURO-LINE APPLIANCES INC.  
2278 SPEERS ROAD OAKVILLE, ON,  
CANADA L6L 2X8 1-800-421-6332


Tel: 905-829-3980  
Fax: 905-829-3985  
www.euro-line-appliances.com

## 14. ENVIRONMENT CONCERNS

Recycle the materials with the symbol 

. Put the packaging in applicable containers to recycle it.

Help protect the environment and human health and to recycle waste of electrical

and electronic appliances. Do not dispose appliances marked with the symbol 

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









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



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