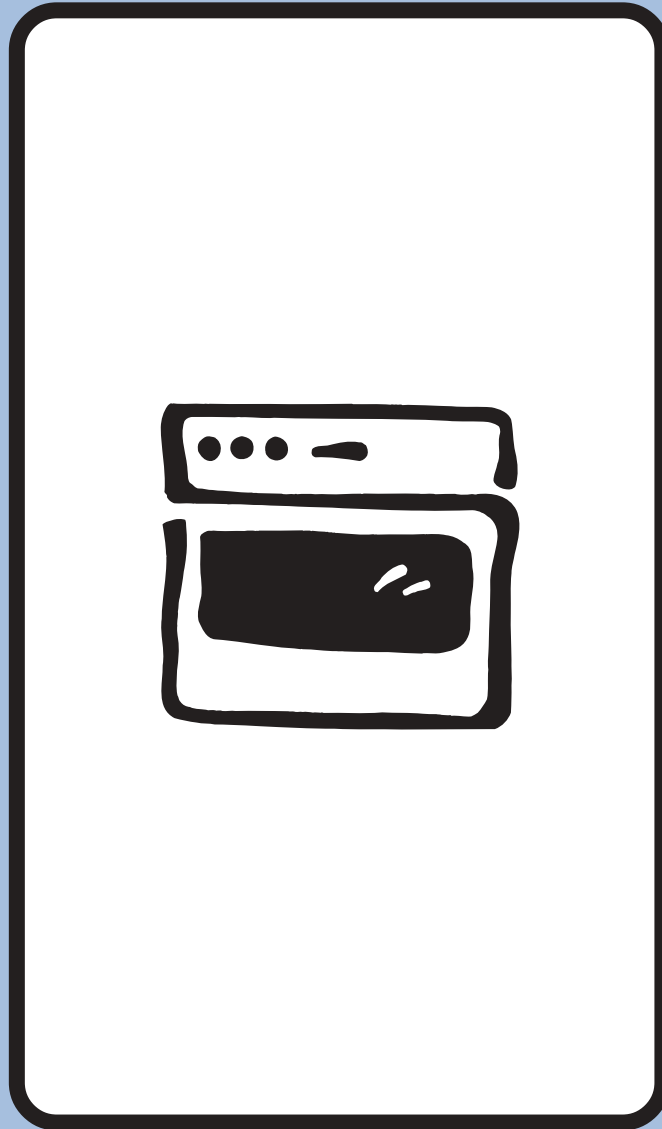


Electric built-in oven

INSTRUCTION BOOKLET

 **Electrolux**

GALLERY



Model EOB 6730

Important Safety Information

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings. These warnings are provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.

Installation

- This oven is heavy and care must be taken when moving it.
- Ensure that **all packaging**, both inside and outside the oven, has been **removed** before the oven is used.
- The oven must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician.
- **It is dangerous** to alter the specifications in any way.
- After installation, please dispose of the packaging with due regard to safety and the environment.

Child Safety

- The appliance is not intended for use by young children or infirm persons without supervision. Young children **must not** be allowed to tamper with the controls or play near or with the oven.
- Ovens become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the oven until it has cooled.
- **CAUTION** - accessible parts will become hot when in use. To avoid burns and scalds children should be **kept away**.
- Appliances become very hot with use, and retain their heat for long periods after use. Care should be taken to avoid touching heating elements inside the oven.

During Operation

- **Do not** use this oven if it is in contact with water and never operate it with wet hands.
- Ensure that the oven shelves are installed in the correct way.
- Take **great care** when heating fats and oils as they will ignite if they become too hot.
- This oven has been designed for cooking edible foodstuffs only and **must not** be used any other purposes.
- **Never** place plastic or any other material which may melt in or on the oven.
- **Only** clean this oven in accordance with the instructions.
- **Take care** to follow the recommendations given for tending the food when grilling. Use the handles provided in the recommended way.
- **Always grill with the oven door closed.**
- **Always** use oven gloves to remove and replace food in the oven.
- Ensure that you **support** the grill pan when removing it from the oven.
- **Never** line any part of the oven with aluminium foil.
- **Do not** allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.

- **Always** stand back from the oven when opening the oven door, to allow any build-up of steam or heat to release.
- Stand clear when opening the drop down oven door.
- **Do not** allow it to fall open - support it using the door handle, until it is fully open.
- **Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.
- **Do not** hang towels or clothes from the oven or its handle. They are a **safety hazard**.


After Use

- Ensure that all control knobs are in the **OFF** position when not in use.
- For hygiene and safety reasons, this oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Only clean this oven in accordance with the instructions.
- Never use steam or high pressure steam cleaners to clean the appliance.
- Always allow the oven to cool down before switching off at the wall prior to carrying out any cleaning or maintenance work.
- **Do not** leave utensils containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched **ON**.
- **Under no circumstances** should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Service Centre. Always insist on genuine spare parts.

Environmental Information

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



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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Guide to use the instructions


The following symbols will be found in the text to guide you throughout the Instructions:

 Safety Instructions

 Step by step instructions for an operation

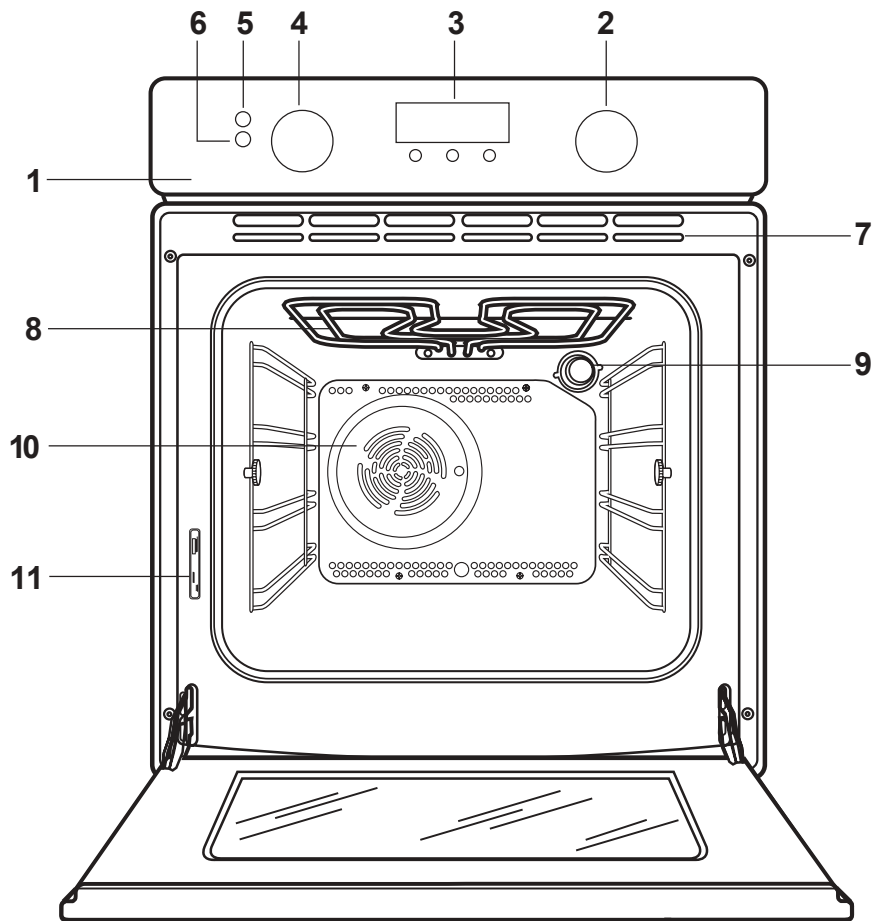
 Hints and Tips

 Environmental information

 This appliance complies with the following **E.E.C. Directives:**
*73/23 - 90/683 (Low Voltage Directive);
*93/68 (General Directives);
*89/336 (Electromagnetic Compatibility Directive)
and subsequent modifications.

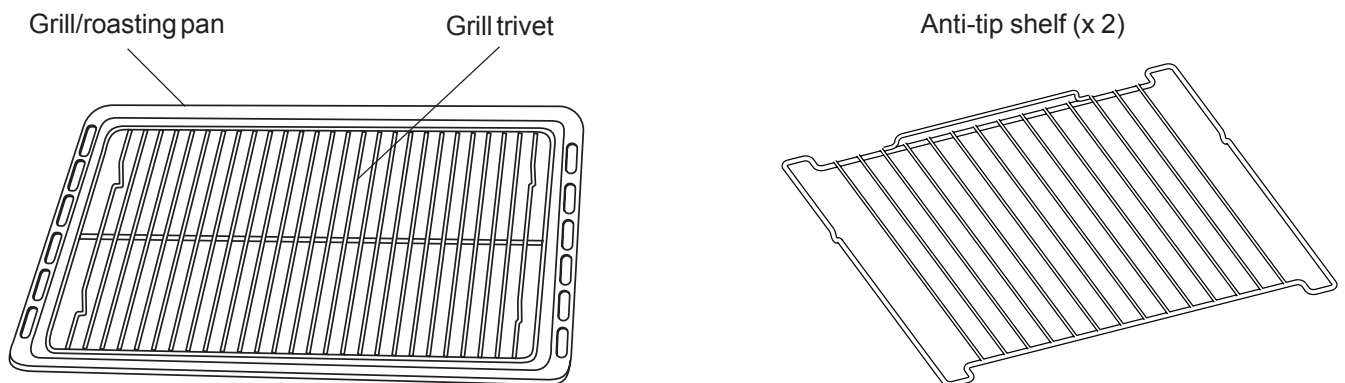
**Your safety is of paramount importance.
Therefore, if you are unsure about any of the
meanings of these WARNINGS, contact the
Customer Care Department.**

Description of the Oven












- | | |
|-------------------------------|------------------------------|
| 1. Control panel | 7. Air Vents for Cooling Fan |
| 2. Oven Control Function Knob | 8. Grill |
| 3. Electronic Programmer | 9. Oven Light |
| 4. Thermostat Control Knob | 10. Oven Fan |
| 5. Mains on Light | 11. Rating Plate |
| 6. Thermostat Control Light | |

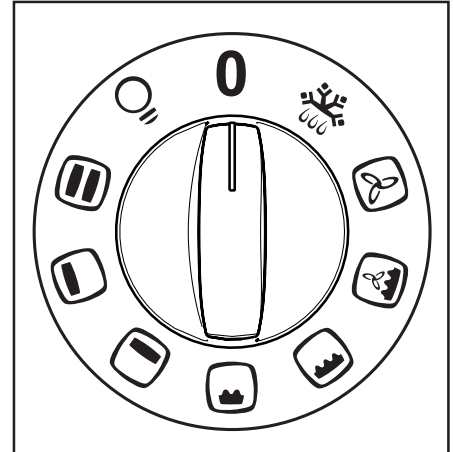
Oven accessories



Controls

Oven Function Control Knob

- 0** The oven is off.
-  **Oven light** - The oven light will be on without any cooking function.
-  **Conventional cooking** - The heat comes from both the top and bottom element, ensuring even heating inside the oven.
-  **Top heating element** - The heat comes from the top element only (outer section).
-  **Bottom heating element** - The heat comes from the bottom of the oven only.
-  **Inner grill element only** - Can be used for grilling small quantities.
-  **Full Grill** - The full grill element will be on.
-  **Thermal Grilling** - This function offers an alternative method of cooking food items, normally associated with conventional grilling. The grill element and the oven fan operate together, circulating hot air around the food.
When using the thermal grill cooking function, select a maximum temperature of 200°C.
-  **Fan cooking** - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.
-  **Defrost Setting** - This setting is intended to assist in thawing of frozen food.



Mains on Light

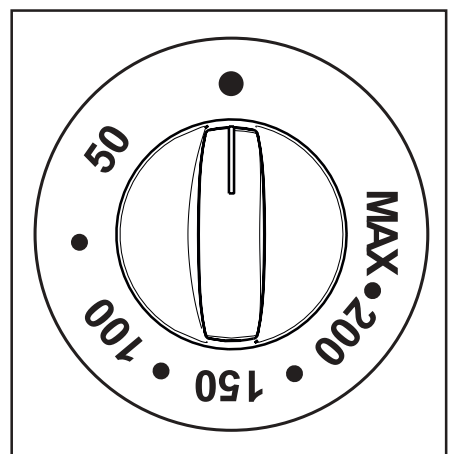
The mains on light will come on when the oven function control knob is set.

Thermostat Control Knob

Turn the thermostat control knob clockwise to select temperatures between 50°C and 230°C (MAX).

Thermostat Control Light

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



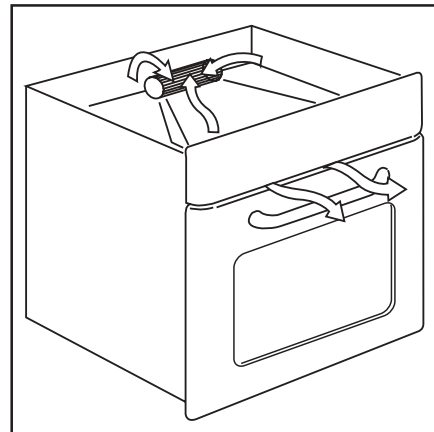
The Safety Thermostat

This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Service Force Centre. Under no circumstances should you attempt to repair the appliance yourself.

The cooling fan

The cooling fan operates during cooking. Air is expelled through vents between the oven door and the control panel, as shown in the diagram.

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



Before the First Use




*Before using the appliance, remove **all packaging**, both inside and outside the appliance, including the advertising labels and any protective film.*


Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

Ensure the room is well ventilated.



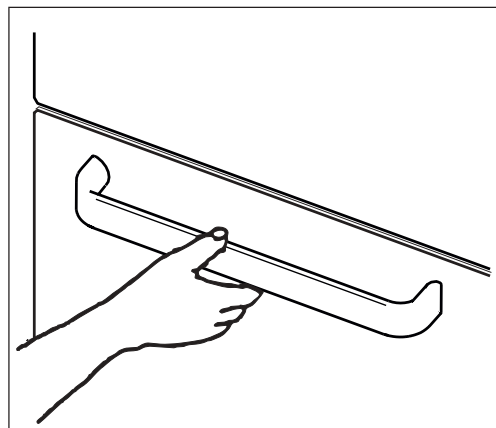
The oven will work only if the time of day has been set (see the relevant instructions).

1. Set the time of day with the electronic programmer (see chapter "Electronic Programmer").
2. Switch the oven function control knob to fan cooking .
3. Set the thermostat control knob to MAX.
4. Open a window for ventilation.
5. Allow the oven to run empty for approximately 45 minutes.

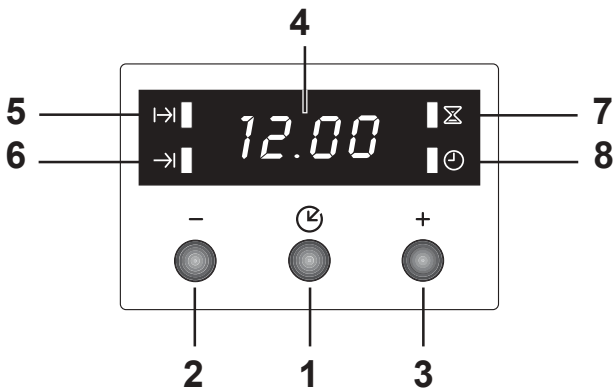
This procedure should be repeated with the full grill  function for approximately 5-10 minutes.



To open the oven door, always catch the handle in its central part.



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 work only if the time of day has been set. However, the oven can also be operated without any programme.

Setting the time of day

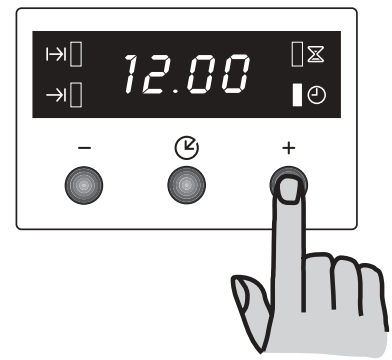
When the power supply is switched on, or after a power failure, the “Time of day” pilot lamp will flash on the display.

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 or end of cooking) has been set.



“Cooking Duration” function

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 will start flashing. Then, proceed as follows:

To set the duration time:

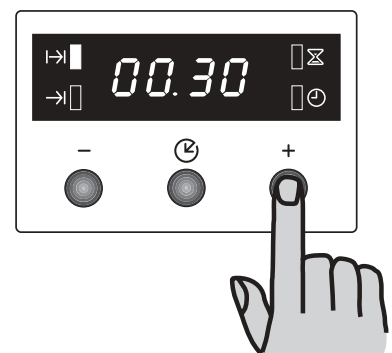
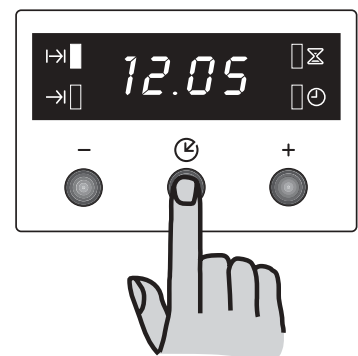
1. Press button “+” or “-”.
2. After the setting is carried out, wait for 5 seconds: the “Cooking Duration” pilot lamp will come on and the display will revert to the time of day.
3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, while the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

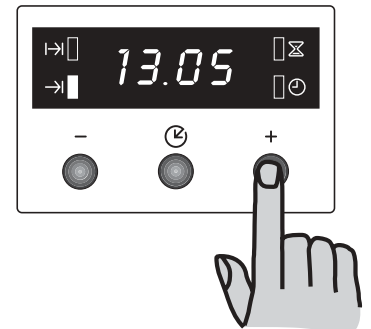
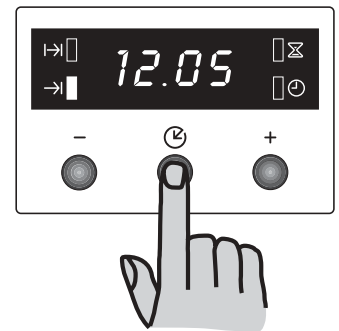
To set the End of cooking time:

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, 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 End of cooking time:

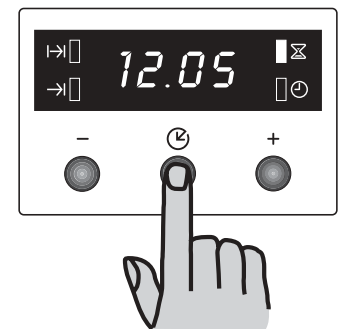
1. Press button  repeatedly to select the “End of cooking” function. The relevant pilot lamp |→| will flash and the display will show the programmed End of cooking time.
2. Press button “-” until the display shows the current time of day. The programmer will beep and the pilot lamp will go out.



“Cooking duration” |→| and “End of cooking time” →| 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 |→| (carry out the cooking duration setting as described in the relevant chapter) set the duration time. Then, press button : the display will show the programmed setting.
2. With the “End of cooking time” function →| (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.




“Minute minder” function ⌘

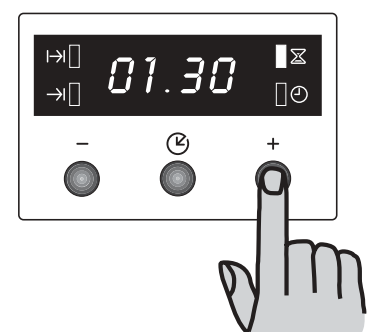
The minute minder alarm will sound at the end of a timed period, but THE OVEN WILL REMAIN ON, if it is in use.

To set the minute minder:

1. Press button  repeatedly to select the “Minute minder” function. The relevant pilot lamp ⌘ 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 ⌘ 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:

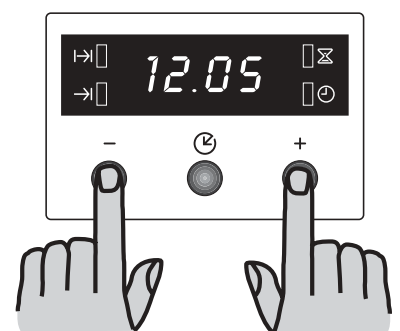
1. Press button  repeatedly to select the “Minute minder” function. The relevant pilot lamp ⌘ will flash and the display will show the remaining time.
2. Press button “-” until the display shows “0:00”. After 5 seconds the pilot lamp will go out and the display will revert to the time of day.



How to switch off the display

1. Press two or three programmer push buttons simultaneously and keep them pressed for about 5 seconds. The display will switch off.
2. To switch on the display, press any button.

The display can be switched off only if no other functions have been set.



Using the Oven



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.



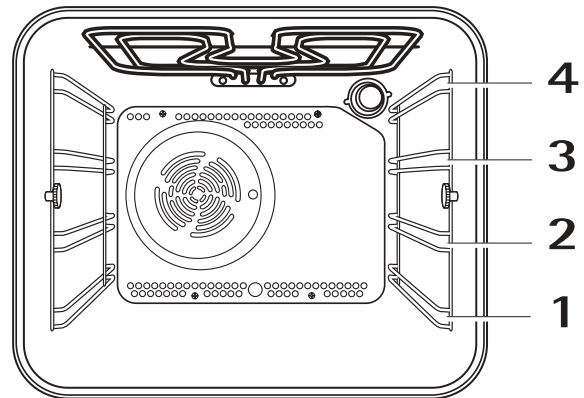
The oven has four shelf levels, and is supplied with two shelves. The shelf positions are counted from the bottom of the oven as shown in the diagram.

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

Do not place cookware directly on the oven base.



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.



Hints and Tips

Condensation and steam

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.



When food is heated, it produces steam in the same way as a boiling kettle does. When steam comes in contact of the oven door glass, it will condense and produce water droplets. To reduce condensation, ensure the oven is well heated before placing food in the oven cavity. A short oven pre-heating (about 10 minutes) will then be necessary before anycooking. We recommend you to wipe away condensation after each use of the appliance.

Cookware

- Use any oven proof cookware which will withstand temperatures of 230°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.


- A** Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.
- B** Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

Using the Conventional Oven

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 pizzas, quiches and flans.

Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan in operation.

How to Use the conventional oven

1. Turn the oven function control knob to the required cooking function .
2. Turn the thermostat control to the required temperature.

THINGS TO NOTE

- The oven light will come on when the oven function control knob is set.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show that temperature is being maintained.

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 or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is cooked through.

The Cooling Fan

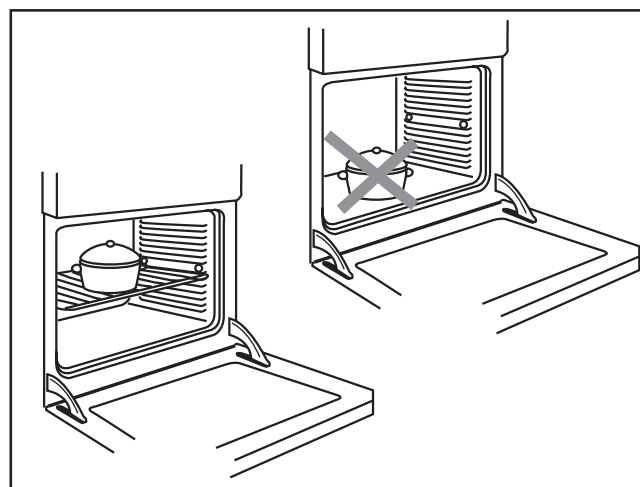
- The cooling fan will operate continually during cooking. It may run on after the oven is switched off to keep the controls cool. This is quite normal.

NOTE

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.

Hints and Tips

- 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.
- For faster preheating use the fan oven function to preheat the oven until the oven indicator neon goes out, then switch the selector to the conventional oven setting.
- Single level cooking gives best results. If you require more than one level cooking use the fan oven function.



Using the Fan Oven

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

The advantage of cooking with this function is energy saving through:

- **Faster Preheating**

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


- **Lower Temperatures**

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

- **Even Heating for Baking**

The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.

How to use the fan oven

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

Things to note

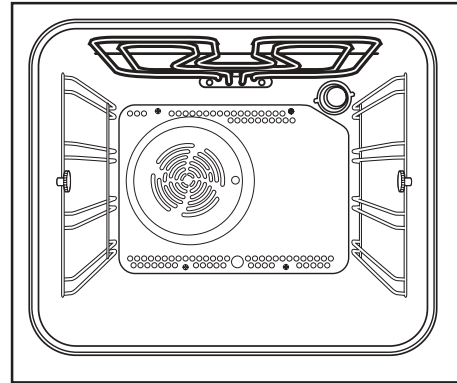
- The oven light will come on when the oven function control knob is set.
- The oven fan will operate continually during cooking.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

The cooling fan

During cooking the cooling fan will operate continually. It may run on after the oven is switched off to keep the controls cool. This is quite normal.

NOTE

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.




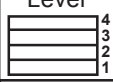
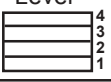


Hints and Tips

- Shelf positions are not critical, but make sure the shelves are evenly spaced.
- When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.
- When the oven is full, you may need to allow slightly longer cooking time.
- When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.
- The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).
- The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature, if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.
- When roasting do use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also prevents splashes of fat from soiling the oven interior.
- The meat tin **should not** be placed on a heated hotplate as this may cause the enamel to crack.

Cooking Chart- Conventional and Fan Oven

i Cooking times in the tables do not include pre-heating. We recommend to pre-heat the oven for about 10 minutes before cooking.

Weight (gr.)	TYPE OF DISH	Traditional Cooking 		Fan Cooking 		Cooking time  minutes	NOTES
		Level  temp. °C	temp. °C	Level  temp. °C	temp. °C		
	CAKES						
	Whipped up kneading	2	170	2 (1 and 3)*	160	45 ~ 60	In cake mould
	Shortbread dough	2	170	2 (1 and 3)*	160	20 ~ 30	In cake mould
	Butter-milk cheese cake	1	160	2	150	60 ~ 80	In cake mould
	Apple cake	1	180	2 (1 and 3)*	170	40 ~ 60	In cake mould
	Strudel	2	175	2	150	60 ~ 80	
	Jam-tart	2	175	2 (1 and 3)*	160	30 ~ 40	
	Fruit cake	1	175	1	160	45 ~ 60	In bread pan
	Sponge cake	1	175	2 (1 and 3)*	160	30 ~ 40	In cake mould
	Christmas cake	1	170	1	160	40 ~ 60	In cake mould
	Plum cake	1	170	1	160	50 ~ 60	In bread pan
	Small cakes	2	175	2 (1 and 3)*	160	25 ~ 35	In baking tray
	Biscuits	2	160	2 (1 and 3)*	150	20 ~ 30	In baking tray
	Meringues	2	100	2 (1 and 3)*	100	90 ~ 120	In baking tray
	Buns	2	190	2 (1 and 3)*	180	12 ~ 20	In baking tray
	Pastry: Choux	2	200	2 (1 and 3)*	190	15 ~ 25	In baking tray
	BREAD AND PIZZA						
1000	White bread	1	190	2	180	40 ~ 60	1-2 pieces
500	Rye bread	1	190	1	180	30 ~ 45	In bread pan
500	Bread rolls	2	200	2 (1 and 3)*	175	20 ~ 35	6-8 rolls
250	Pizza	1	210	2 (1 and 3)*	190	15 ~ 30	in baking pan
	FLANS						
	Pasta flan	2	200	2 (1 and 3)*	175	40 ~ 50	in mould
	Vegetable flan	2	200	2 (1 and 3)*	175	45 ~ 60	in mould
	Quiches	1	200	2 (1 and 3)*	180	35 ~ 45	in mould
	Lasagne	2	180	2	160	45 ~ 60	in mould
	Cannelloni	2	200	2	175	40 ~ 55	in mould
	MEAT						
1000	Beef	2	190	2	175	50 ~ 70	On grid
1200	Pork	2	180	2	175	100 ~ 130	On grid
1000	Veal	2	190	2	175	90 ~ 120	On grid
1500	English roast beef						
1500	underdone	2	210	2	200	50 ~ 60	On grid
1500	done	2	210	2	200	60 ~ 70	On grid
1500	well done	2	210	2	200	70 ~ 80	On grid
2000	Shoulder of pork	2	180	2	170	120 ~ 150	With rind
1200	Shin of pork	2	180	2	160	100 ~ 120	2 pieces
1200	Lamb	2	190	2	175	110 ~ 130	Leg
1000	Chicken	2	190	2	175	60 ~ 80	Whole
4000	Turkey	2	180	2	160	210 ~ 240	Whole
1500	Duck	2	175	2	160	120 ~ 150	Whole
3000	Goose	2	175	2	160	150 ~ 200	Whole
1200	Rabbit	2	190	2	175	60 ~ 80	Cut in pieces
1500	Hare	2	190	2	175	150 ~ 200	Cut in pieces
800	Pheasant	2	190	2	175	90 ~ 120	Whole
	Meat loaf	2	180	2	160	40 ~ 60	in bread pan
	FISH						
1200	Trout/Sea bream	2	190	2 (1 and 3)*	175	30 ~ 40	3-4 fishes
1500	Tuna fish/Salmon	2	190	2 (1 and 3)*	175	25 ~ 35	4-6 fillets

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

If you wish to cook more than one dish at the same time, we suggest that you change the cooking levels of your dishes during the last 5-10 minutes in order to obtain a more uniform colour of your dishes.

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

Grilling




Grilling must be carried out with the oven door closed.

The grill pan handles must be removed from the pan during grilling. Always use oven gloves to remove and replace the grill pan handles.

Ensure that you **support** the grill pan when removing it from the oven.

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

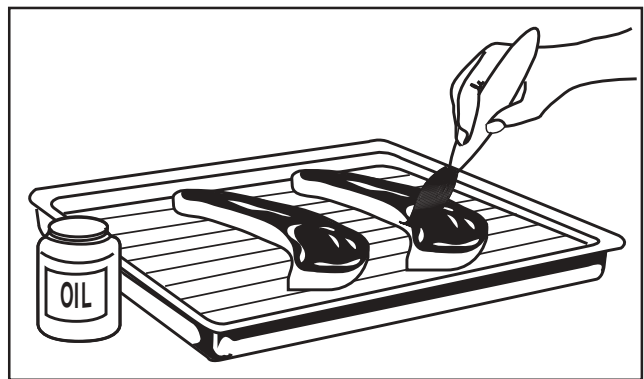
The inner grill provides quick direct heat to the central area of the grill pan. By using the inner grill element for cooking small quantities, it can help to save energy.

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.

Hints and Tips



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

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



Cooking chart - Grilling -

 **Cooking times in the tables do not include pre-heating. We recommend to pre-heat the oven for about 10 minutes before cooking.**

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

The chart is intended as a guide only and should be adjusted according to taste.


Cooking time depends on the thickness of the meat and not on its weight.

When roasting, ensure the meat is cooked thoroughly, use a meat thermometer if preferred to check the centre temperature has reached the required temperature (see table).

How to Use the Thermal Grill

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


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

1. Turn the oven control function knob on .
2. Turn the thermostat control knob on the required temperature. **Select a maximum temperature of 200°C**
3. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

Cooking chart - Thermal grilling

 Cooking times in the tables do not include pre-heating. We recommend to pre-heat the oven for about 10 minutes before cooking.

When using the thermal grill cooking function, select a maximum temperature of 200°C.


TYPE OF DISH	Quantity (gr.)	Level 	Temperature °C	Time in minutes	
				lower side	upper side
Rolled joints (turkey)	1000	3	200	30 ~ 40	20 ~ 30
Chicken (cut in two)	1000	3	200	25 ~ 30	20 ~ 30
Chicken legs	—	3	200	15 ~ 20	15 ~ 18
Quail	500	2	200	25 ~ 30	20 ~ 25
Vegetable gratin	—	3	200	20 ~ 25	—
St. Jacques shells	—	3	200	15 ~ 20	—
Mackerel	—	3	200	15 ~ 20	10 ~ 15
Fish slices	800	3	200	12 ~ 15	8 ~ 10

Defrosting

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting.

This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

How to Use Defrosting

1. Turn the oven function control knob to .
2. Ensure the thermostat control knob is in the OFF position.

Hints and Tips

Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.

Hints and Tips

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
- Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
- Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

Cleaning the Oven



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

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

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

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 mild washing-up liquid has been added.



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

- *Household detergent and bleaches*
- *Impregnated pads unsuitable for non-stick saucepans*
- *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 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.

Cleaning The Oven Door

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

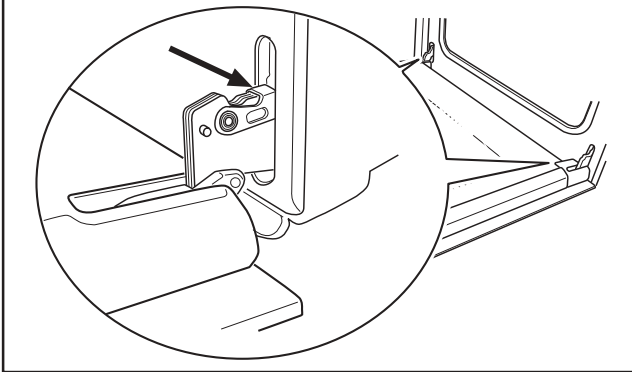


Warning - The oven door may bang shut if you try to extract the inner glasses when the oven door is still fitted to the oven.

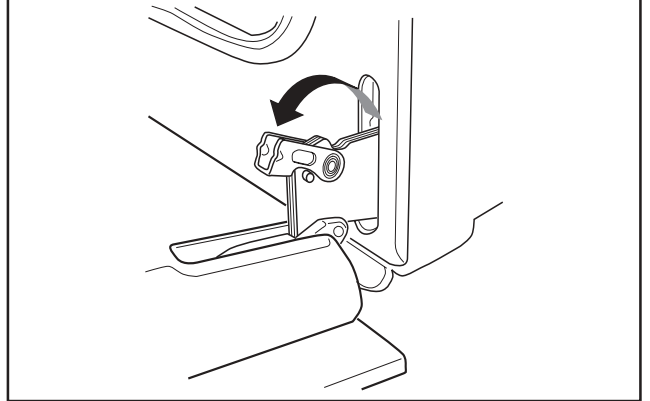
Before cleaning the oven door, we recommend you to remove it from the oven.

Proceed as follows:

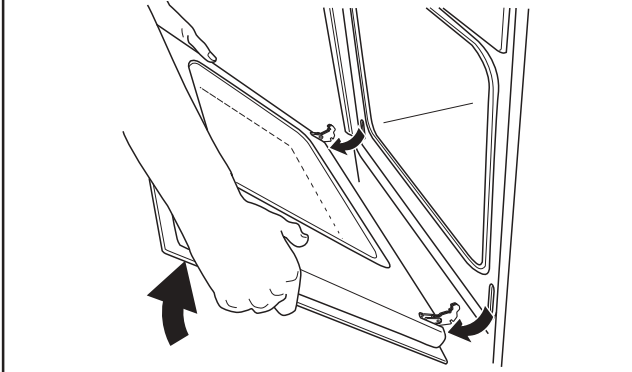
1. open the oven door completely and locate the two hinges which link the door to the oven;



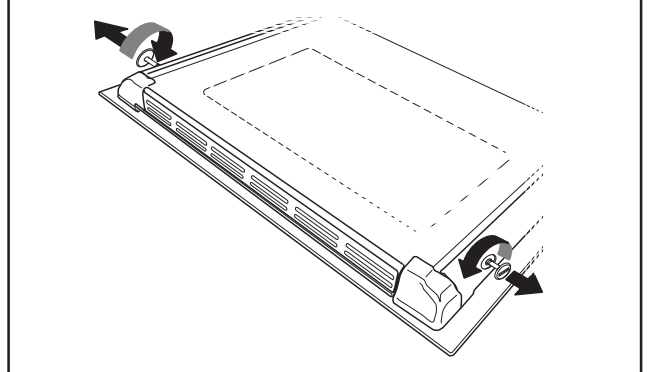
2. unlock and turn the small levers located on the two hinges;



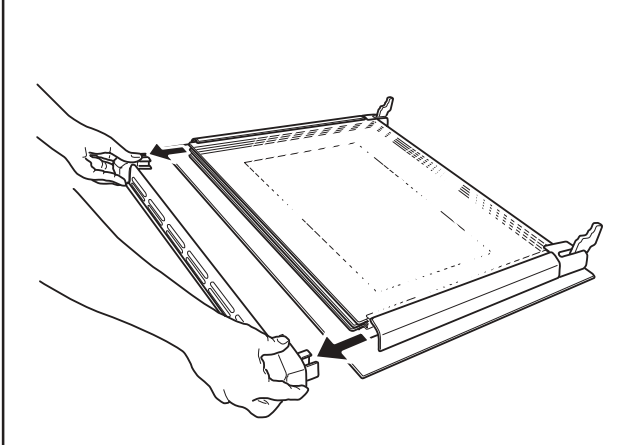
3. handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed; at this point, gently pull the oven door away from the oven frame;



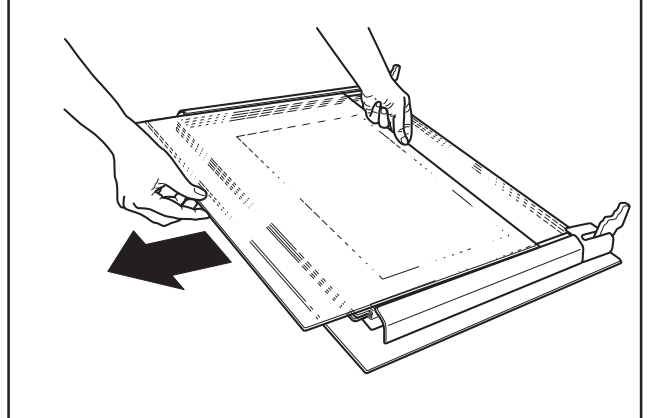
4. place the oven door on a solid surface, being careful to avoid the glass becoming scratched. Then remove the two screws located on the sides of the oven door;



5. extract the inner glass support;



6. gently extract the two inner glasses, starting with the uppermost one first.

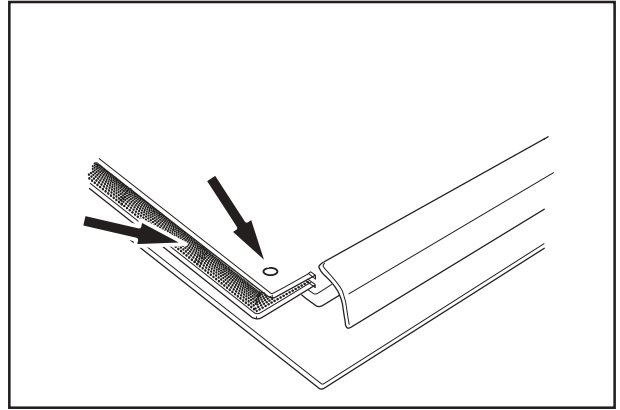


Clean the oven door glass with warm water and a soft cloth only. Never use harsh abrasives as they could damage the special heat-resistant surface of the inner glasses. Once the cleaning is carried out, refit the oven door, following the procedure in reverse.

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

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

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



DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panels may shatter. If the door glass panels become chipped or have deep scratches, the glasses will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Customer Care Department who will be pleased to advise further.

Models in stainless steel or aluminium

We recommend to clean the oven door using only a wet sponge and dry it 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.

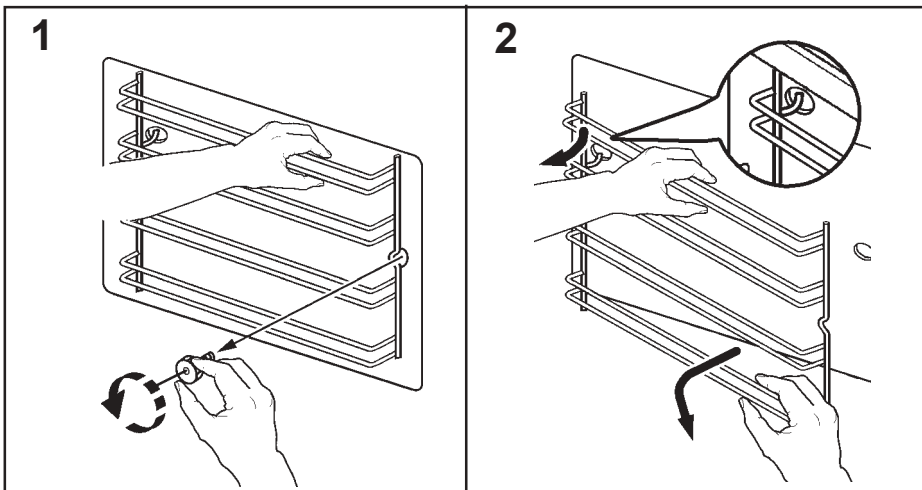
Oven Shelves and Shelf Supports

To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth. The shelf supports can be removed for easy cleaning.

Proceed as follows:

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

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



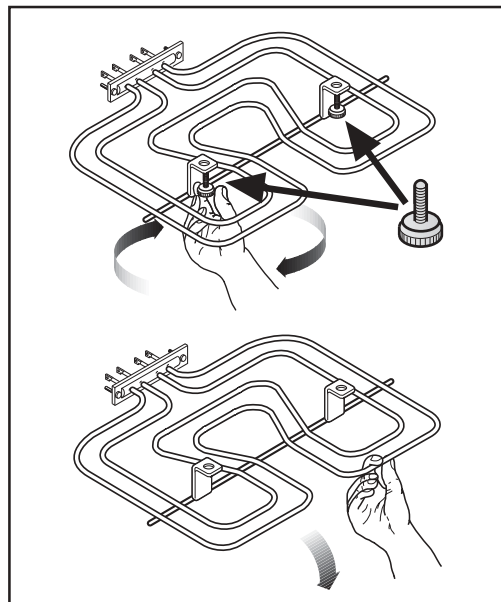
The Hinged Grill

Some models are fitted with a hinged grill element, to enable you to clean the roof of the oven easily.

 **Before proceeding ensure the oven is cool and is isolated from the electricity supply.**

- Undo the screws which hold the grill in place (see diagram). When doing this operation for the first time, we recommend using a screwdriver.
- Then gently pull the grill downward to allow access to the oven roof.
- Clean the oven roof with a suitable cleaner and wipe dry before replacing the hinged grill element.
- Gently push up the grill element into place and firmly screw into place the holding nuts.

 **Ensure the grill holding nuts are firmly in place to avoid the grill falling down when in use.**



Replacing the Oven Light

 **Disconnect the appliance from the power supply.**

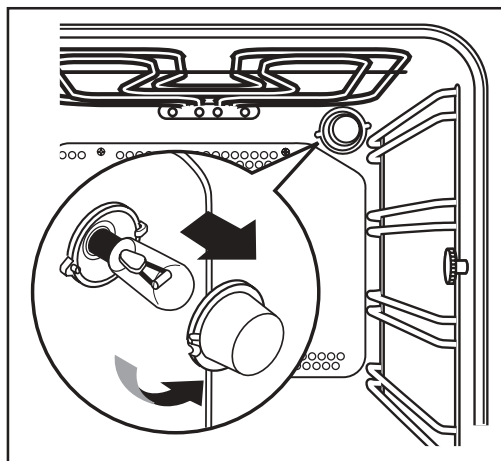
If the oven bulb needs replacing, it must comply with the following specifications:

- Wattage power: 27 W,
- Voltage: 240 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 disconnected from the electrical supply.**
2. Turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover.
5. Reconnect to the electrical supply.



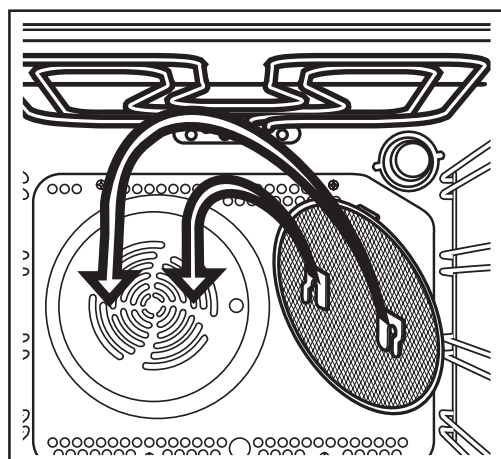
Grease Filter

When cooking meat, the grease filter must be fitted over the oven fan by clipping it over the vents in the back panel. This will prevent a built-up of fat on the fan impellor. Do not use abrasive materials to clean the seal. The grease filter is dishwasher proof.

When cooking is completed and the oven has cooled down, remove the filter by pushing the protruding tongue on the filter upward (see diagram).

Wash the filter after use using warm soapy water.

Fit the grease filter only when roasting.



Something not working

If the appliance is not working correctly, please carry out the following checks before contacting your local Customer Care Department.

SYMPTOM	SOLUTION
<ul style="list-style-type: none"> ■ The oven does not come on. 	<ul style="list-style-type: none"> ◆ Check that the current time of day has been set on the programmer (see chapter "Setting the time of day") ◆ Check that both a cooking function and temperature have been selected. ◆ Check the oven is wired in properly, and the socket switch or the switch from the mains supply to the oven are 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 ◆ 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 function with the oven function control knob ◆ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light")
<ul style="list-style-type: none"> ■ It takes too long to finish the dishes, or they are cooked too fast. 	<ul style="list-style-type: none"> ◆ The temperature may need adjusting ◆ Refer to the contents of this booklet, especially to the chapter "Using the Oven".
<ul style="list-style-type: none"> ■ Steam and condensation settle on the food and the oven cavity. 	<ul style="list-style-type: none"> ◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.
<ul style="list-style-type: none"> ■ The display shows "12.00". ■ The electronic programmer does not work. 	<ul style="list-style-type: none"> ◆ Set the time of day (see chapter "Setting the time of day"). ◆ Check the instructions for the timer.
<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.

Installation



The oven must be installed according to the instructions supplied.



This oven must be installed according to standards and regulation currently in force.

Technical Data

Dimensions of recess

Height	580 mm
Width	560 mm
Depth	550 mm

Dimensions of the oven cavity

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

Heating elements rating

Oven elements (Top element+Bottom element)	1,96 W
Top element	870 W
Bottom element	1,09 W
Convection element	2,18 W
Inner Grill element	1,80 W
Full Grill element	2,67 W
Oven Light	27 W
Cooling Fan	27 W
Convection Fan	27 W
Total Rating	2,72 W
Supply voltage (50 Hz)	240 V

Electrical Connection



The instructions given below are designed specifically for a qualified installer and should aid him or her to perform all installation, adjustment, and maintenance operations with absolute precision and in compliance with all current legislation and regulations. We strongly recommend that all operations for the installation of your 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 double pole switch used for the electrical connection can easily be reached after the oven is built in.

This appliance is provided with an electric supply and the relevant plug.

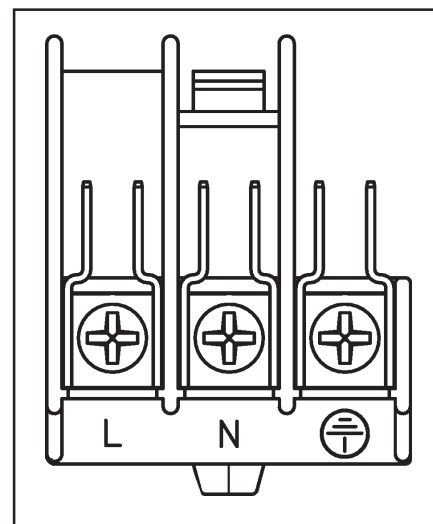
The plug is to be inserted into a suitable wall socket. If you require a direct connection to the electric network (mains), it will be necessary to fit between the appliance and the mains a double pole switch, with a minimum gap between contacts of 3 mm, suitable for the required load and in compliance with rules in force. The green & yellow ground wire must not be interrupted by the switch and it should be 2-3 cm. longer than the other cables. The supply cable must in all cases be laid out in such a way as to ensure that it does not reach at any given point a temperature 50°C higher than the ambient temperature.

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

Terminal block

The oven has an easily accessible terminal block, which is meant to work with an electric single-phase rate of 240 V.

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



Building In

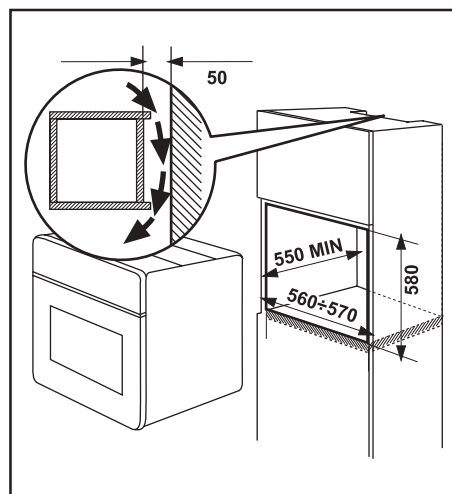
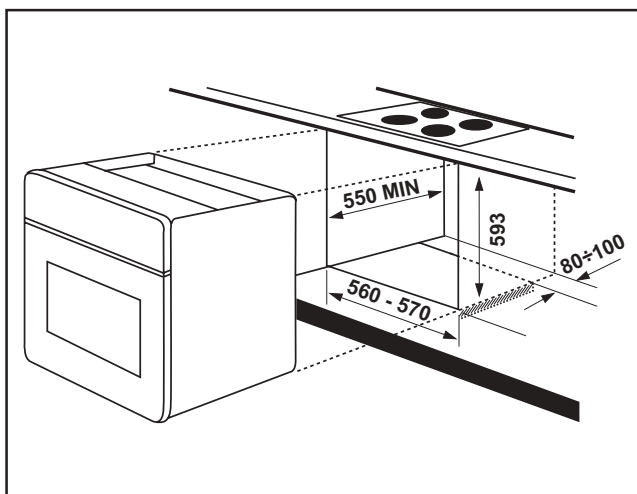
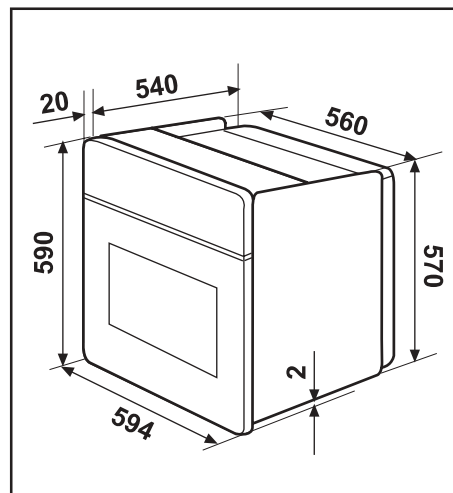
Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown.

Building In

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

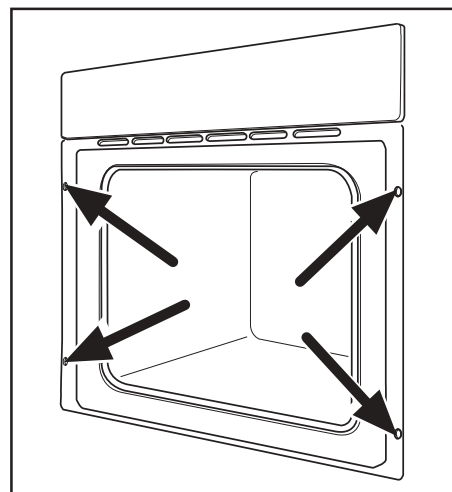
- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60°C above ambient;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

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



Securing The Oven To The Cabinet

1. Fit the oven into the cabinet recess,
2. Open the oven door,
3. Secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame.



Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND
APPLIANCE: [ELECTRIC OVEN]

This document sets out the terms and conditions of product warranties for Electrolux branded appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Electrolux appliance.

General Terms and Conditions

1. In this warranty

(a) 'Electrolux' means Electrolux Home Products Pty Ltd ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited in respect of Appliances purchased in New Zealand;

(b) 'Appliance' means any Electrolux product purchased by you accompanied by this document;

(c) 'Warranty Period' means

(i) where you use the Appliance for personal, domestic or household purposes in Australia the period of 24 months and in New Zealand the period of 24 months;

(ii) where you use the Appliance for commercial purposes, in Australia the period of 3 months and in New Zealand the period of 3 months, (if the period stated is 0 months you are not covered by this product warranty)

following the date of original purchase of the Appliance;

(d) 'you' means the purchaser of the Appliance not having purchased the appliance for re-sale, and 'your' has a corresponding meaning.

2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.

3. Electrolux warrants that, when dispatched from an Electrolux warehouse, the Appliance is free from defects in materials and workmanship for the Warranty Period.

4. During the Warranty Period Electrolux or its Authorised Service Centre will, at no extra charge if your appliance is readily accessible without special equipment, and subject to these terms and conditions, repair or replace any parts which it considers to be defective. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.

5. Parts and Appliances not supplied by Electrolux are not covered by this warranty.

6. Where you are within an Electrolux service area, this warranty covers the cost of transport of the Appliance to and from Authorised Service Centres of Electrolux and travelling costs for representatives of the Authorised Service Centre to and from your home or business. If you are outside an Electrolux service area, you will bear these costs. For information about whether you are within an Electrolux service area, please phone 13 13 49 in Australia, or 0800 10 66 10 in New Zealand.

7. Proof of purchase is required before you can make a claim under this warranty.

8. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):

(a) The Appliance is damaged by:

(i) accident

(ii) misuse or abuse, including failure to properly maintain or service

(iii) normal wear and tear

(iv) power surges, electrical storm damage or incorrect power supply

(v) incomplete or improper installation

(vi) incorrect, improper or inappropriate operation

(vii) insect or vermin infestation.

(b) The Appliance is modified without authority from Electrolux in writing.

(c) The Appliance's serial number or warranty seal has been removed or defaced.

(d) The Appliance was serviced or repaired by anyone other than Electrolux or its Authorised Service Centres.

9. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable in the Australian State where the Appliance was purchased or the law applicable in New Zealand if the Appliance was purchased in New Zealand. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

Limitation of Liability

10. To the extent permitted by law:

- (a) Electrolux excludes all warranties other than as contained in this document;
- (b) Electrolux shall not be liable for any loss or damage whether direct or indirect or consequential arising from your purchase, use or non-use of the Appliance.

11. Provisions of the Trade Practices Act and State consumer legislation in Australia, and the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act in New Zealand, imply warranties or conditions, or impose obligations, upon Electrolux which cannot be excluded, restricted or modified. To the extent permitted by law, the liability of Electrolux (if any) arising out of or in relation to the Appliance or any services supplied by Electrolux shall be limited (where it is fair and reasonable to do so),:

- (a) in the case of Appliances, at its option, to the replacement or repair of the Appliances or the supply of equivalent products or the payment of the cost of replacing the Appliances or having the Appliances repaired or of acquiring equivalent Appliances. Upon being replaced, parts and Appliances become the property of Electrolux; or
- (b) in the case of services, at its option, to the supply of the services again or the payment of the cost of having the services re-supplied;



and in the case of Appliances or services supplied in New Zealand, loss or damage whether direct or indirect or consequential that is reasonably foreseeable.

Privacy

You acknowledge that in the event that you make a warranty claim it will be necessary for Electrolux and its Authorised Service Centres to exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling a Service Technician please check carefully the operating instructions, service booklet and the warranty terms and conditions.

<p>FOR SERVICE OR TO FIND THE ADDRESS OF YOUR NEAREST STATE SERVICE CENTRE IN AUSTRALIA Please call 13 13 49 For the cost of a local call (Australia only)</p>	<p>SERVICE AUSTRALIA</p> <p> Electrolux</p> <p>ELECTROLUX HOME PRODUCTS</p>	<p>FOR SPARE PARTS OR TO FIND THE ADDRESS OF YOUR NEAREST STATE SPARE PARTS CENTRE IN AUSTRALIA Please call 13 13 50 For the cost of a local call (Australia only)</p>
<p>FOR SERVICE OR TO FIND THE ADDRESS OF YOUR NEAREST AUTHORISED SERVICE CENTRE IN NEW ZEALAND Free call 0800 10 66 10 (New Zealand only)</p>	<p>NEW ZEALAND SPARE PARTS CENTRES</p> <p>AUCKLAND Prime Distributors Ltd. 8 Highbrook Drive, East Tamaki..... (09) 273 3580 WELLINGTON Prime Distributors Ltd. 68 Victoria Street, Petone..... (04) 586 2150 CHRISTCHURCH Prime Distributors Ltd. Unit 1, 127 Montreal Street.... (03) 377 1009 R. Redpath Ltd. 55 Ferry Road..... (03) 379 0446 DUNEDIN South City Champion, 590 Hillside Road..... (03) 455 5443</p> <p> Electrolux ELECTROLUX HOME PRODUCTS</p>	

-	ES	DA	DE	EL	EN	FR	IT	NL	PT	SV	FI	
1	Fabricante	Mærke	Hersteller	Προμηθευτής	Manufacturer	Fabricant	Costruttore	Fabrikant	Fabricante	Leverantör	Tavarantoimittaja	Electrolux
2	Modelo	Model	Modell	Μοντέλο	Model	Modèle	Modello	Model	Modelo	Modell	Malli	EOB6730
3	Clase de eficiencia energética	Relativt energiforbrug	Energieeffizienzklasse	Τάξη ενεργειακής απόδοσης	Energy efficiency class	Classement selon son efficacité énergétique	Classe di efficienza energetica	Energie-efficiëntieklasse	Classe de efficacité énergétique	Energieeffektivitetsklass	Energiatohokkuusluokka	
4	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Convection naturelle	- Convezione naturale	- Convectioneel	- Conveccional	- Konventionell värmning	- Ylä-alalämpö	
5	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Conveção forçada de ar	- Värmning med varmluft	- Kiertolima	
	Consumo de energía Función de calentamiento	Energiforbrug Opvarmningsfunktion	Energieverbrauch Beheizung	Κατανάλωση ενέργειας Αετούρνια θέρμανσης	Energy consumption Heating function	Consommation d'énergie Fonction chauffage	Consumo di energia Funzione di riscaldamento	Energieverbruik Verhittingsfunctie	Consumo de energia Função de aquecimento	Energiförbrukning Värmningsfunktion	Energiankulutus Kuunnestusta pa-	
6	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Convection naturelle	- Convezione naturale	- Convectioneel	- Conveccional	- Konventionell värmning	- Ylä-alalämpö	0,79 kWh
7	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Conveção forçada de ar	- Värmning med varmluft	- Kiertolima	0,78 kWh
8	- Vapor	- Damp	- Dampf	- Ατμός	- Steam	- Vapeur	- Vapore	- Stoom	- Vapor	- Ånga	- Höyry	
9	Volumen neto (litros)	Netto-volumen (liter)	Netto-volumen (Liter)	Ωφέλιμος όγκος (λίτρα)	Usable volume (litres)	Volume utile (litres)	Volume utile (litri)	Netto volume (liter)	Volume útil Litros	Användbar volym (liter)	Käyttötilavuus (litraa)	53,0
	Tipo: ●● - Pequeño ●●● - Medio ●●●● - Grande	Type: - Lille - Mellemstort - Stort	Typ: - Klein - Mittel - Groß	Τύπος: - Μικρός - Μεσαίος - Μεγάλος	Size: - Small - Medium - Large	Type: - Faible volume - Volume moyen - Grand volume	Tipo: - Piccolo - Medio - Grande	Type: - Klein - Middelgroot - Groot	Tipo: - pequeno - médio - grande	Storlek: - Liten - Medelstör - Stör	Koko: - Pieni - Keskipokoinen - Suuri	
	Tiempo de cocción con carga normal:	Tilberedningstid ved standardbelastning	Kochzeit bei Standardbelastung	Χρόνος για ψήσιμο τυποποιημένου φορτίου	Time to cook standard load	Temps de cuisson en charge normale	Tempo necessario per cottura carico normale	Bereidings-tijd bij standaardbelasting	Tempo de cozedura da carga-padrão	Tillagningstid för en standardlast	Paisto aika vakiokuormalla	
10	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Classique	- Convezione naturale	- Convectioneel	- Conveccional	- Konventionell värmning	- Ylä-alalämpö	43 min.
11	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Conveção forçada de ar	- Värmning med varmluft	- Kiertolima	41 min.
12	Superficie de la placa de cocción de mayor tamaño	Arsalet af den største bageplade	Größe des größten Backblechs	Η μεγαλύτερη επιφάνεια ψησίματος εκφρασόμενη	The area of the largest baking sheet	Aire de la surface de la plus grande plaque pour pâtisserie	Superficie del piano di cottura più grande	Oppervlakte van de grootste bakplaat	Área da superfície da maior placa de pastelaria	Ytan för den största bakplåten	Suurimman leivinpellin ala	1130 cm ²
13	Ruido [dB (A) re 1 pW]	Lydeffektniveau dB (A) (S _W)	Geräusch (dB (A) re 1 pW)	Ξόρυξος [dB (A) ανά 1 pW]	Noise (dB (A) re 1 pW)	Bruit [dB (A) re 1 pW]	Rumore [dB (A) re 1 pW]	Geluids-niveau dB (A) re 1 pW	Nível de ruído dB (A) re 1 pW	Bullelnivå dB (A)	Ääni (dB (A) re 1 pW)	
<p>●● Más eficiente / Bassi consumi / Lavt forbrug / Niedriger Verbrauch / Πιο αποδοτικό / More efficient / Économique</p> <p>Menos eficiente / Alti consumi / Højt forbrug / Hoher Verbrauch / Αποτέρο αποδοτικό / Less efficient / Peu économe</p> <p>●● 12 l ≤ Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ Netto volume/Volume útil/Användbar volym/Käyttötilavuus < 35 l</p> <p>●●● 35 l ≤ Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ Netto volume/Volume útil/Användbar volym/Käyttötilavuus < 65 l</p> <p>●●●● 65 l ≤ Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ Netto volume/Volume útil/Användbar volym/Käyttötilavuus</p>												
2002/40/EC												

The Electrolux Group. The world's No.1 choice.

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.