



EOT30MXC  
EOT38MXC  
EOT56MXC

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EN Tabletop Electric Oven

TH เตาอบไฟฟ้าชนิดตั้งโต๊ะ

.....  
instruction manual

คู่มือการใช้งาน



**Electrolux**



# CONTENTS

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Important Safety Information	3
Component	6
Operation	8
How to use accessories	10
Cleaning and Maintenance	12
Troubleshooting	13
Cooking Reference Table	14
Specification	14
Consumer Care Center	15

# IMPORTANT SAFETY INSTRUCTIONS

When using electric appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces.
- Close supervision is necessary when the appliance is used by or near children.
- To protect against electric shock, do not place any parts of the electric oven in water or other liquid.
- Do not let cord cross over the edge of the table, or touch hot surfaces.
- Do not operate the appliance with damaged cord or plug. After the appliance malfunctions, or has been damaged in any manners, return the appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
- The use of accessories not recommended by the appliance manufacturer may cause hazard or injury.
- Unplug from outlet when not in use, or before cleaning. Let it cool before putting on or taking parts before cleaning.
- To disconnect, turn timer knob to "0"
- Do not clean with metal scouring pads. They will damage the surface and may cause electric shock by touching electric parts.
- Oversized foods or metal utensils must not be inserted in the electric oven as they may create a risk of electric shock.
- Extreme caution should be exercised when using containers constructed out of anything other than metal or glass.
- Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- Do not store any materials other than the manufacturer's recommended accessories, in this oven when not in use.
- Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
- This appliance should not work through outside timer or remote control.
- This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact our customer care hotline before using the oven.
- Do not use outdoors.
- Do not use the appliance for other than intended use.
- This appliance is for HOUSEHOLD USE ONLY.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

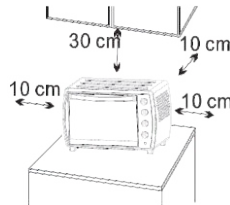
# IMPORTANT SAFETY INSTRUCTIONS

- The weight of the food which on the Food Tray/Grill Rack should not be over 3.5kg.
- Do not put food on one side of the food tray or grill rack. Food to be placed evenly on the tray or rack.

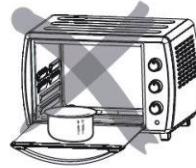


## CAUTION

- If the oven is positioned too close to the wall, the wall will be burned or stained. Be sure the curtain is not in contact with the oven body.
- Do not put anything between the bottom of the body and the counter surface on which it is set; such object could be burnt.
- When operating the oven, keep at least 10cm of space on all sides of the oven to allow adequate air circulation. It's recommended to have at least 30cm space between the top of oven and bottom of cabinet.



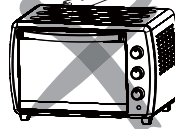
- The rear surface of appliances should be placed against the wall.
- Do not cover any parts of the oven with metal foil. This may cause overheating of the oven.
- Do not put anything on the oven while using it. The heat could cause deformation, crack, etc.
- Do not store any flammable material on the oven during operation, it can cause fire.
- Do not rest cooking utensils or baking dishes on the glass door, it could cause unit to fall down.



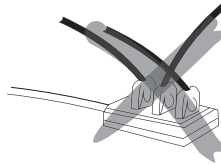


## CAUTION

- The temperature of the door or the outer surface may be higher when the appliance is operating. Temperature of accessible surfaces may be high when the appliance is operating.
- The metal parts and glass window of the door become extremely hot during use; be careful not to touch them when opening and closing the door.



- AC power must be taken from a properly-wired outlet. Insert the plug completely into the socket; if it is not, it will become abnormally hot.
- Do not use an electric light outlet. Never connect multiple plugs to the same outlet.



- **APPLIANCE SURFACES ARE HOT AFTER USE. ALWAYS** wear protective, insulated oven gloves when touching hot oven or hot dishes and food, or when inserting or removing rack, pans or baking dishes.
- Always use the Food Tray holder when inserting or removing the tray. Touching these will cause severe burns.



- When the oven is hot, do not apply water to the glass window. It may cause the glass to break.



- When unplugging the cord, always take hold of the plug itself. Never pull on the cord; doing so could break the wires inside the cord.



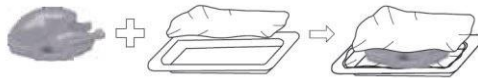


## CAUTION

- When using the oven, do not place the unit close to the gas burner or other source of high temperature or direct the electric fan at the oven as it could prevent the oven to get the correct temperature control.
- Do not the power cord nor handle the unit with wet hands. Always unplug the cord after use. Any malfunctioned unit with plug inserted into the outlet could cause fire hazard.

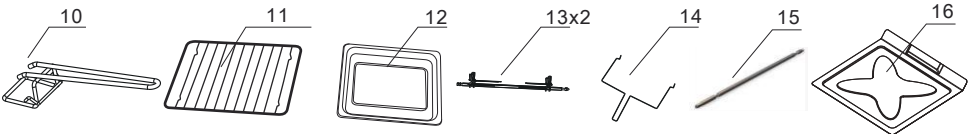
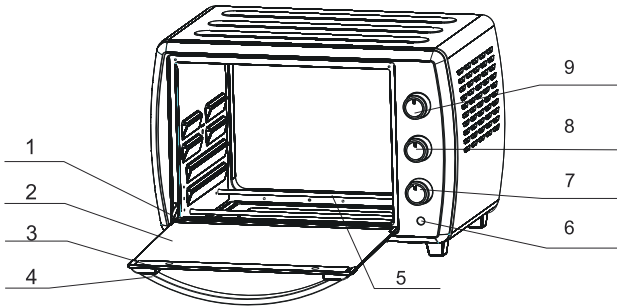


- When cooking oil-splashing dishes such as roast chicken, it is recommended to put 2 sheets of aluminum foils on a tray in order to diminish oil splashing.



## COMPONENT

EOT30MXC



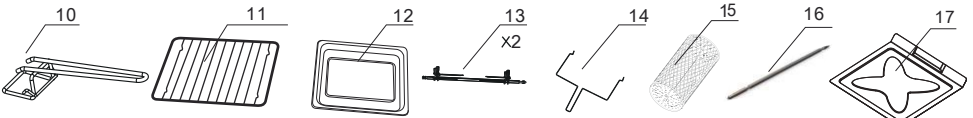
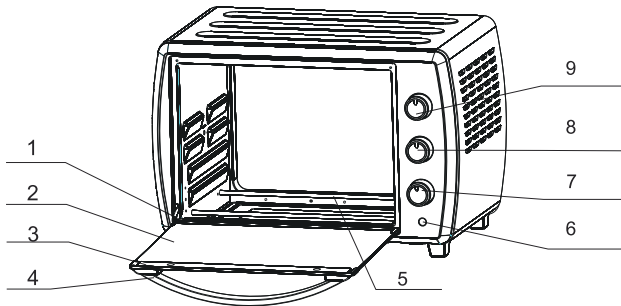
1. Glass clip
2. Glass door
3. Door handle clip
4. Door handle
5. Heating element

6. Indicator light
7. Timer knob
8. Function knob
9. Temperature knob
10. Food tray holder

11. Grill rack
12. Food tray
13. Rotisserie fork
14. Rotisserie handle
15. Rotisserie rod

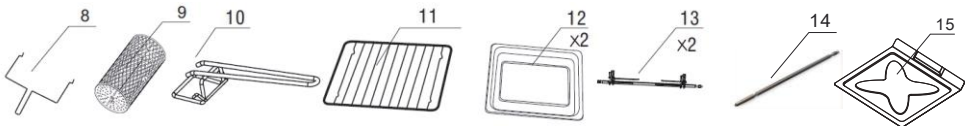
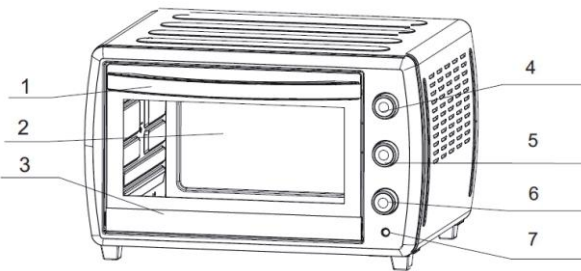
16. Crumb tray

# EOT38MXC



- |                     |                      |                       |                    |
|---------------------|----------------------|-----------------------|--------------------|
| 1. Glass clip       | 6. Indicator light   | 11. Grill rack        | 16. Rotisserie rod |
| 2. Glass door       | 7. Timer knob        | 12. Food tray         | 17. Crumb tray     |
| 3. Door handle clip | 8. Function knob     | 13. Rotisserie fork   |                    |
| 4. Door handle      | 9. Temperature knob  | 14. Rotisserie handle |                    |
| 5. Heating element  | 10. Food tray holder | 15. Rotisserie basket |                    |

# EOT56MXC




- |                     |                      |                     |
|---------------------|----------------------|---------------------|
| 1. Glass handle     | 6. Timer knob        | 11. Grill rack      |
| 2. Glass door       | 7. Indicator light   | 12. Food tray       |
| 3. Glass clip       | 8. Rotisserie handle | 13. Rotisserie fork |
| 4. Temperature knob | 9. Rotisserie basket | 14. Rotisserie rod  |
| 5. Function knob    | 10. Food tray holder | 15. Crumb tray      |



# OPERATION

## Before using the unit for the first time:

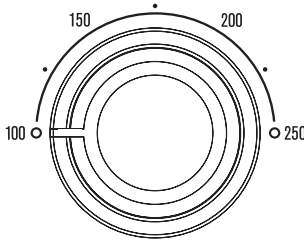
Heat the empty oven.

- 1) Clean the accessories
- 2) Insert the tray and grill rack
- 3) Set the function knob to , set the temperature knob to "250 °C" and heat the empty oven for about 10 minutes.

Note:

There may be some smoke and a burning smell at first, but this is not a malfunction.

## Temperature Control

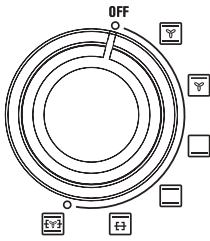


Set the "Temperature Control" by turning clockwise to select the suitable temperature according to the dishes you are going to cook.

Note:

There may be some discrepancy between the set temperature and the actual temperature.

# Function Selection



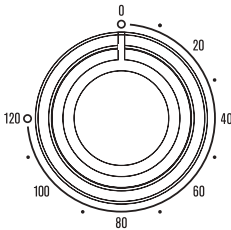
OFF Off

1. Top+bottom+conv
2. Top+conv
3. bottom
4. Top+bottom
5. Top+roisserie
6. Top+bottom+conv+roisserie

Set the “Function Selection” by turning clockwise to select the suitable heating function.

You can observe whether the heaters are working or not by observing the front indicator light

# Timer


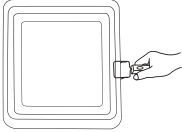

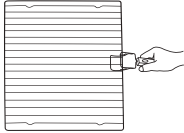

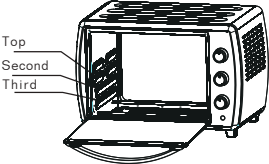


- Set the arrow on the timer knob to the number which indicates the cooking time (minutes) according to the dishes you are going to cook.
- Set the Timer by turning it clockwise. The oven will turn off automatically at the end of the selected time and the bell will ring. When setting the Timer to less than 5 mins turn it to more than 6 min. and then back to the selected time.
- The oven can be turned off manually during cooking by turning the Timer anticlockwise to the “0” position.

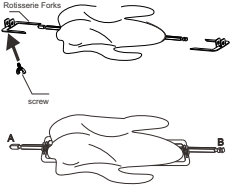
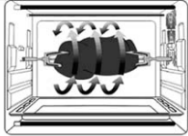

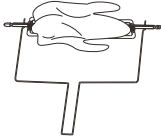
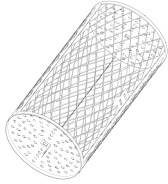
## Note:

- If the inside of the oven is dirty, cooking may take slightly longer than usual.
- The oven light will switch on only when you set the time.

# HOW TO USE ACCESSORIES

Accessories	Description	How to use
 <p data-bbox="104 493 214 520">Food Tray</p>	<p data-bbox="418 301 694 488">Use food tray to roast chicken, hamburger steak, gratin, sponge cake, or almost all other oven-cooked food.</p>	 <p data-bbox="732 405 1013 528">When the tray or rack is hot, use the tray holder to take the tray out from the oven.</p>
 <p data-bbox="104 778 217 805">Grill Rack</p>	<p data-bbox="418 632 685 692">Use grill rack to bake potato, dry food, etc.</p>	
 <p data-bbox="104 1090 377 1117">Food Tray and Grill Rack</p>	<p data-bbox="418 911 694 1034">Use food tray and grill rack together for food which has water or oil dripping.</p>	
 <p data-bbox="104 1385 254 1412">Tray support</p>	<p data-bbox="418 1198 710 1353">You can adjust the tray at three different positions according to the dishes you want to cook.</p>	<p data-bbox="732 1158 1027 1409">When making macaroni gratin and you want to have the top part cooked the most, use the top or the second rack support. For roasting a chicken, use the third rack support.</p>

# HOW TO USE ACCESSORIES

Accessories	Description	How to use
 <p>Rotisserie kit</p>	<p>Insert the rotisserie rod into the chicken and secure it with rotisserie forks. Rotisserie kit can carry food up to 4 kg.</p>	 <p>Insert the rod to the rotisserie holes. Select the function with rotisserie.</p>
 <p>Rotisserie handle</p>	<p>Use Rotisserie handle to take out the rotisserie rod.</p>	 <p>The rod is very hot, do not touch.</p>
 <p>Rotisserie basket</p>	<p>Rotisserie basket is for cooking bite-size food, such as nuts.</p>	<p>Put food into Rotisserie basket to cook, and select function with rotisserie.</p>

# CLEANING AND MAINTAINANCE

1. After use, set all switches to "0" position. Always unplug the unit and wait until the interior parts of the oven have completely been cooled down before cleaning.
2. Use a damp cloth to clean the inside and outside parts of the oven. Do not use abrasive or corrosive cleaners.
3. Do not immerse the unit, power cord and plug into water or other liquids.
4. Wash all accessories in warm soapy water, or in a dishwasher.
5. Allow all the parts to dry thoroughly before plugging the oven toaster into the wall socket.
6. When food have accumulated at the bottom of the unit, it can impair the performance.  
Remove the crumb tray provided for easy cleaning

## NOTE:

- Do soak the food tray with warm water as it will make cleaning easier.
- To remove any cooking spatters, wipe the interior of the oven toaster with some mild detergent on a damp sponge, cloth or nylon-scouring pad.
- Sugar and salt based food have a tendency to stick to all surfaces and are very hard to clean.  
When cooking these types of food, clean the food tray and grill rack immediately after each use.

## Storage:

1. Follow the above cleaning instruction for well maintenance before storage.
2. Tidy up the power cord.
3. The unit and its accessories should be stored at dry and cool place.

# TROUBLESHOOTING

Symptoms	Possible causes	Solutions
There is slight smell and/or smoke when the oven toaster is in operation.	The oven toaster is switched on for the rest time.	This is normal and does not last long. Before using the toaster oven for the rest time, remove all packing materials and stickers. Ensure that the oven toaster is empty and the door is open. Set the temperature to Max and set the timer for 15 minutes. After 15 minutes the timer will automatically switch the oven toaster. The oven toaster is now ready for use.
	There are leftover food particles in the oven toaster, on the grill rack or food tray.	Clean the oven toaster and the accessories.
	There is excess food grease.	Remove the excess food grease before toasting.
	If the oven toaster ceases operation, it is malfunction.	Switch the oven immediately and contact Electrolux Service Centre or its agent.
There is food odour in the oven toaster.	Food such as garlic and onion may leave odour in the oven toaster.	Leave the glass door open for a while to ventilate the air.
Food tray and grill rack cannot be slid into the oven toaster smoothly.	There are leftover food particles on the wall of the oven toaster.	Clean the oven toaster wall.
The browning level of the toasted food is not ideal or the food is unevenly toasted.	The temperature setting is incorrect.	Adjust the temperature according to the cooking instructions on the packaging of the food.
	The food tray or grill rack is in incorrect position.	Please refer to the cooking reference chart for recommended food tray or grill rack position.
There is condensate on the glass door.	Frozen food is being cooked.	This is normal if frozen food is being cooked in the oven toaster. The condensate will disappear after a while. Please refer to the cooking instructions on the packaging of the food.

# COOKING REFERENCE TABLE

Type of food	Number or thickness	Temperature(°C)	Time(min.)
Sandwich	2-3 pcs	200	2~3
Toast	2-4 pcs	250	2~5
Hamburger	2-3 pcs	200	3~5
Fish	/	200	7~10
Ham	2 cm	200	7~12
Sausage	3-4 pcs	200~250	8~10
Cake	/	150	20~30
Steak	1-2 cm	250	10~15
Chicken	Half chicken	175~200	30~40

## SPECIFICATION

Model	EOT30MXC	EOT38MXC	EOT56MXC
Power supply	220-240V / 50/60Hz		
Power consumption	1800W	2100W	2200W
Product dimension (w x h x d) mm.	465x330x383	545x385x365	591.5x376x486
Package dimension (w x h x d) mm.	540x394x448	590x427x412	645x435x528
Net weight (kg.)	7.52 kg	9.34 kg	14.29kg

**RoHS**  
Compliant.

### Environmental Information

If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to collecting points where available.

This product is RoHS compliant.

# CONSUMER CARE CENTER

<p>Indonesia  Consumer Care Center Tel : (+62 21) 522 7180  PT. Electrolux Indonesia  Gedung Plaza Kuningan  Menara Utara 2nd Floor,  Suite 201, Jl. HR Rasuna Said  kav C 11-14, Karet Setiabudi  Jakarta Selatan 12940  Office Tel : (+62 21) 522 7099  Office Fax : (+62 21) 522 7097  Email : <a href="mailto:customer-care@electrolux.co.id">customer-care@electrolux.co.id</a></p>	<p>Singapore  Consumer Care Center Tel: (+65) 6727 3699  Electrolux S.E.A. Pte Ltd.  1 Fusionopolis Place,  #07-10 Galaxis, West Lobby  Singapore 138522.  Office Fax : (+65) 6727 3611  Email : <a href="mailto:customer-care.sin@electrolux.com">customer-care.sin@electrolux.com</a></p>
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<p>Philippines  Consumer Care Center Toll Free : 1-800-10-845-CARE 2273  Consumer Care Hotline : (+63 2) 845 CARE 2273  Electrolux Philippines, Inc.  10th Floor, W5th Avenue Building  5th Avenue Corner 32nd Street  Bonifacio Global City,  Taguig Philippines 1634  Trunkline: +63 2 737- 4756  Website : <a href="http://www.electrolux.com.ph">www.electrolux.com.ph</a>  Email : <a href="mailto:wecare@electrolux.com">wecare@electrolux.com</a></p>	<p>Vietnam  Consumer Care Center Toll Free : 1800-58-88-99  Tel : (+84 8) 3910 5465  Electrolux Vietnam Ltd.  Floor 9th, A&amp;B Tower  76 Le Lai street - Ben Thanh Ward - District 1  Ho Chi Minh City , Vietnam  Office Tel : (+84 8) 3910 5465  Office Fax : (+84 8) 3910 5470  Email : <a href="mailto:vn-care@electrolux.com">vn-care@electrolux.com</a></p> <p>Hongkong  Tel: (+852) 8203 0298  Dah Chong Hong, Ltd. - Service Centre  8/F., Yee Lim Godown Block C  2-28 Kwai Lok Street, Kwai Chung, N.T.</p>



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

**The Thoughtful Design Innovator.**

Do you remember the last time you opened a gift that made you say, “Oh! How did you know? That’s exactly what I wanted!” That’s the kind of feeling that we at Electrolux seek to evoke in everyone who chooses or uses one of our products. We devote time, knowledge, and a great deal of thought to anticipating and creating the kind of appliances that our customers really need and want.

This kind of thoughtful care means innovating with insight. Not design for design’s sake, but design for the user’s sake. For us, thoughtful design means making appliances easier to use and tasks more enjoyable to perform, freeing our customers to experience the ultimate 21st century luxury: ease of mind. Our aim is to make this ease of mind more available to more people in more parts of their everyday lives, all over the world.

The “Thinking of you” promise from Electrolux goes beyond meeting the needs of today’s consumers. It also means we’re committed to making appliances safe for the environment—now and for future generations.

Electrolux. Thinking of you.

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