

KOHLH00KA
KOHLH00XA



EN Oven

User Manual

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CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 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 for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- 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 have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- **WARNING:** Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts become hot during use.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Do not use the appliance before installing it in the built-in structure.
- Disconnect the appliance from the power supply before carrying out any maintenance.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised

Service Centre or similarly qualified persons to avoid an electrical hazard.

- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- 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.

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.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the oven door opens without restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

Cabinet minimum height (Cabinet under the worktop minimum height)	590 (600) mm
Cabinet width	560 mm
Cabinet depth	550 (550) mm
Height of the front of the appliance	594 mm
Height of the back of the appliance	576 mm
Width of the front of the appliance	595 mm
Width of the back of the appliance	559 mm
Depth of the appliance	569 mm
Built in depth of the appliance	548 mm
Depth with open door	1022 mm

Ventilation opening minimum size. Opening placed on the bottom rear side	560x20 mm
Mains supply cable length. Cable is placed in the right corner of the back side	1500 mm
Mounting screws	4x25 mm

2.2 Electrical connection



WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof 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. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or 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.
- This appliance is supplied only with a main cable.

Cable types applicable for installation or replacement for Europe:

H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

For the section of the cable refer to the total power on the rating plate. You can also refer to the table:

Total power (W)	Section of the cable (mm ²)
maximum 1380	3 x 0.75
maximum 2300	3 x 1
maximum 3680	3 x 1.5

The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

2.3 Use



WARNING!

Risk of injury, burns and electric shock or explosion.

- This appliance is for household (indoors) use only.
- 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.
- 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.
- 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 cavity 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 or stainless steel has no effect on the performance of the appliance.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

2.4 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 Authorised Service Centre.
- 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.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on its packaging.

2.5 Internal lighting



WARNING!

Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- Use only lamps with the same specifications.

2.6 Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

2.7 Disposal



WARNING!

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains supply.

- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

3. INSTALLATION



WARNING!

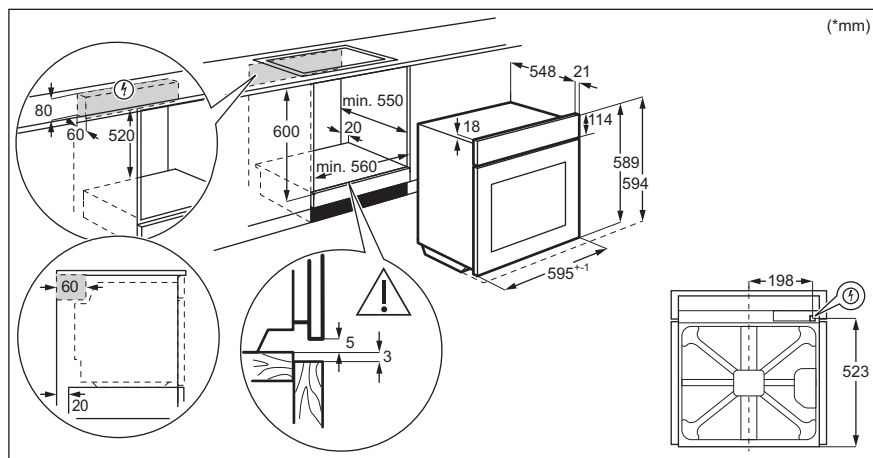
Refer to Safety chapters.

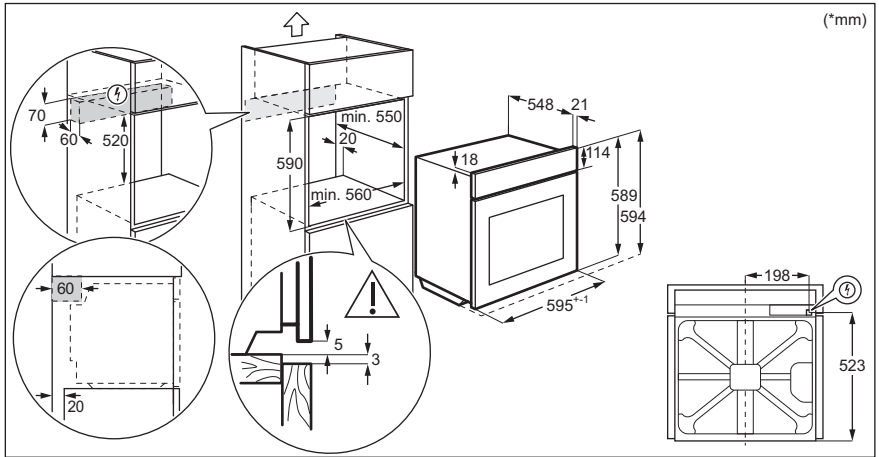
3.1 Building in



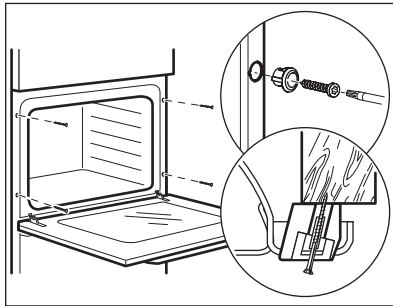
www.youtube.com/electrolux
www.youtube.com/aeg

How to install your AEG/Electrolux
Oven - Column installation



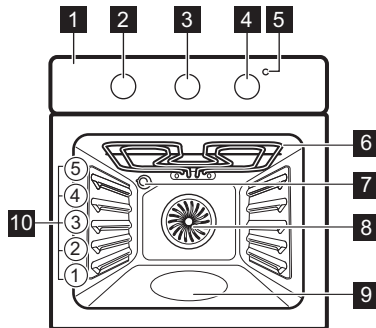


3.2 Securing the oven to the cabinet



4. PRODUCT DESCRIPTION

4.1 General overview



- 1 Control panel
- 2 Knob for the heating functions
- 3 Knob for the timer
- 4 Control knob (for the temperature)
- 5 Temperature indicator / symbol
- 6 Heating element
- 7 Lamp
- 8 Fan
- 9 Aqua cleaning container
- 10 Shelf positions

4.2 Accessories

- **Wire shelf**
For cookware, cake tins, roasts.

- **Grill- / Roasting pan**
To bake and roast or as pan to collect fat.





5. BEFORE FIRST USE



WARNING!
Refer to Safety chapters.

5.1 Before first use

The oven can emit an odour and smoke during preheating. Make sure that the room is ventilated.

 Step 1	 Step 2
Clean the oven	Preheat the empty oven
<ol style="list-style-type: none"> 1. Remove all accessories from the oven. 2. Clean the oven and the accessories with a soft cloth, warm water and a mild detergent. 	<ol style="list-style-type: none"> 1. Set the maximum temperature for the function:  Time: 1 h. 2. Set the maximum temperature for the function:  Time: 15 min.
Turn off the oven and wait until it is cold. Place the accessories in the oven.	

6. DAILY USE







WARNING!
Refer to Safety chapters.


6.1 How to set: Heating function

Step 1	Turn the knob for the heating functions to select a heating function.
Step 2	Turn the control knob to select the temperature.
Step 3	When the cooking ends, turn the knobs to the off position to turn off the oven.

6.2 Heating functions

Heating function	Application
0 Off position	The oven is off.
 Fan Cooking	To roast or roast and bake food with the same cooking temperature on more than one shelf position, without flavour transference.

Heating function	Application
 Moist Baking	This function is designed to save energy during cooking. When you use this function, the temperature in the cavity may differ from the set temperature. The heating power may be reduced. For more information refer to "Daily Use" chapter, Notes on: Moist Baking.
 Conventional Cooking / Aqua Clean	To bake and roast food on one shelf position. Refer to "Care and cleaning" chapter for more information about: Aqua Clean.
 Fast Grilling	To grill thin pieces of food in large quantities and to toast bread.

Heating function	Application
 Pizza Function	To bake pizza. To make intensive browning and a crispy bottom. Set the temperature 230°C.

6.3 Notes on: Moist Baking

This function was used to comply with the energy efficiency class and ecodesign requirements according to EU 65/2014 and EU 66/2014. Tests according to EN 60350-1.


The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible.

For the cooking instructions refer to "Hints and tips" chapter, Moist Baking. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.

7. CLOCK FUNCTIONS

7.1 How to set: End of Cooking

To set the switch-off time for oven functions.

Step 1	Set the oven function and the temperature.
Step 2	Turn the knob for the timer to its full range.
Step 3	Turn the knob for the timer to set the switch-off time. When the set time ends, the signal sounds and the oven turns off.
Step 4	Turn the knob for the oven functions and the knob for the temperature to the off position.
	To set a heating function without a set cooking time, turn the knob for the timer to the initial position.

8. USING THE ACCESSORIES

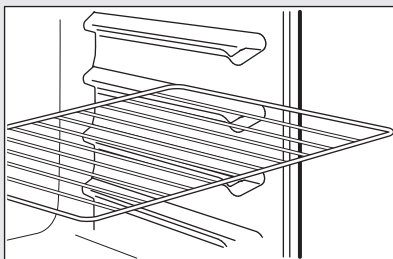


WARNING!
Refer to Safety chapters.

8.1 Inserting accessories

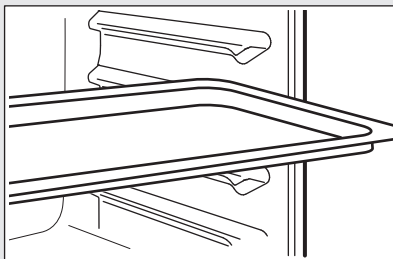
Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



Deep pan:

Push the tray between the guide bars of the shelf support.



9. ADDITIONAL FUNCTIONS

9.1 Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven turns on again automatically when the temperature drops.

9.2 Safety thermostat

Incorrect operation of the oven or defective components can cause

10. HINTS AND TIPS



Refer to Safety chapters.

10.1 Cooking recommendations

The oven has five shelf positions.
Count the shelf positions from the bottom of the oven floor.

Your oven may bake or roast differently to the oven you had before. The below tables provide you with the standard settings for temperature, cooking time and shelf position.

If you cannot find the settings for a special recipe, look for the similar one.

The oven has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption.

Baking cakes

Do not open the oven door before 3/4 of the set cooking time is up.

If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish

Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.

Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.








To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.








Cooking times

Cooking times depend on the type of food, its consistency, and volume.








Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

10.2 Baking and roasting

 CAKES	Conventional Cooking		Fan Cooking		 (min)	
	 (°C)		 (°C)			
Whisked recipes	170	2	160	3	45 - 60	Cake mould
Shortbread dough	170	2	160	3	20 - 30	Cake mould
Buttermilk cheesecake	170	1	160	1	70 - 80	Cake mould, Ø 26 cm
Strudel	175	3	150	2	60 - 80	Baking tray
Jam tart	170	2	165	2	30 - 40	Baking tray
Christmas cake, preheat the empty oven	160	2	150	2	90 - 120	Cake mould, Ø 20 cm
Plum cake, preheat the empty oven	175	1	160	2	50 - 60	Bread tin
Biscuits	140	3	140 - 150	3	30 - 35	Baking tray
Biscuits, two levels	-	-	140 - 150	2 and 4	35 - 40	Baking tray
Biscuits, three levels	120	3	120	3	80 - 100	Baking tray







 CAKES	Conventional Cooking		Fan Cooking		 (min)	
	 (°C)		 (°C)			
Meringues	190	3	180	3	15 - 20	Baking tray
Buns, pre-heat the empty oven	190	3	170	3	25 - 35	Baking tray
Eclairs, one level	180	2	170	2	45 - 70	Baking tray
Eclairs, two levels	160	1	150	2	110 - 120	Baking tray
Plate tarts	170	1	160	1	50 - 60	Baking tray
Rich fruit cake	190	3	190	3	12 - 20	Baking tray
Victoria sandwich	190	3	170	3	25 - 35	Baking tray

Preheat the empty oven.







 BREAD AND PIZZA	Conventional Cooking		Fan Cooking		 (min)	
	 (°C)		 (°C)			
White bread, 1 - 2 pieces, 0.5 kg each	190	1	190	1	60 - 70	-
Rye bread, preheating is not needed	190	1	180	1	30 - 45	Bread tin
Bread rolls, 6 - 8 rolls	230 - 250	1	230 - 250	1	10 - 20	Baking tray
Pizza	200	3	190	3	10 - 20	Baking tray / Deep pan
Scones	200	3	190	3	10 - 20	Baking tray







Preheat the empty oven.







Use the cake mould.







 FLANS	Conventional Cooking		Fan Cooking		 (min)
	 (°C)		 (°C)		
Pasta flan, pre-heating is not needed	200	2	180	2	40 - 50
Vegetable flan, preheating is not needed	200	2	175	2	45 - 60
Quiches	180	1	180	1	50 - 60
Lasagne	180 - 190	2	180 - 190	2	25 - 40
Cannelloni	180 - 190	2	180 - 190	2	25 - 40

Use the wire shelf.

 MEAT	Conventional Cooking		Fan Cooking		 (min)
	 (°C)		 (°C)		
Beef	200	2	190	2	50 - 70
Pork	180	2	180	2	90 - 120
Veal	190	2	175	2	90 - 120
English roast beef, rare	210	2	200	2	50 - 60
English roast beef, medium	210	2	200	2	60 - 70
English roast beef, well done	210	2	200	2	70 - 75

 MEAT	Conventional Cooking		Fan Cooking		 (min)
	 (°C)		 (°C)		
Pork shoulder, with rind	180	2	170	2	120 - 150
Pork shin, 2 pieces	180	2	160	2	100 - 120
Leg of lamb	190	2	175	2	110 - 130

 MEAT	Conventional Cooking		Fan Cooking		 (min)
	 (°C)		 (°C)		
Whole chicken	220	2	200	2	70 - 85
Whole turkey	180	2	160	2	210 - 240
Whole duck	175	2	220	2	120 - 150
Whole goose	175	2	160	1	150 - 200
Rabbit, cut in pieces	190	2	175	2	60 - 80
Hare, cut in pieces	190	2	175	2	150 - 200
Whole pheasant	190	2	175	2	90 - 120





 FISH	Conventional Cooking		Fan Cooking		 (min)
	 (°C)		 (°C)		
Trout / Sea bream, 3 - 4 fish	190	2	175	2	40 - 55
Tuna / Salmon, 4 - 6 fillets	190	2	175	2	35 - 60





10.3 Grill

Preheat the empty oven.

Use the fourth shelf position.

Grill with the maximum temperature setting.

 GRILL	 (kg)	 (min) 1st side	 (min) 2nd side
Fillet steaks, 4 pieces	0.8	12 - 15	12 - 14
Beef steak, 4 pieces	0.6	10 - 12	6 - 8
Sausages, 8	-	12 - 15	10 - 12
Pork chops, 4 pieces	0.6	12 - 16	12 - 14
Chicken, half, 2	1	30 - 35	25 - 30
Kebabs, 4	-	10 - 15	10 - 12

 GRILL	 (kg)	 (min) 1st side	 (min) 2nd side
Chicken breast, 4 pieces	0.4	12 - 15	12 - 14
Burgers, 6	0.6	20 - 30	-
Fish fillet, 4 pieces	0.4	12 - 14	10 - 12
Toasted sandwiches, 4 - 6	-	5 - 7	-
Toast, 4 - 6	-	2 - 4	2 - 3




10.4 Dehydrating - Fan Cooking




Cover trays with grease proof paper or baking parchment.

For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.



For 1 tray use the third shelf position.

For 2 trays use the first and fourth shelf position.

 VEGETA- BLES	 (°C)	 (h)
Beans	60 - 70	6 - 8
Peppers	60 - 70	5 - 6
Vegetables for soup	60 - 70	5 - 6

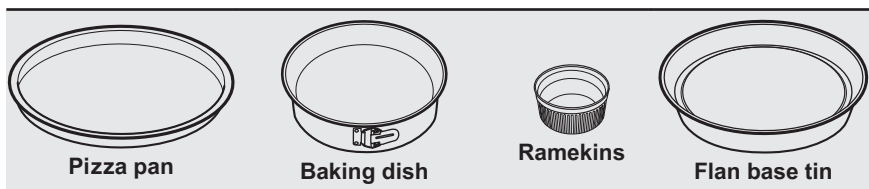
 VEGETA- BLES	 (°C)	 (h)
Mushrooms	50 - 60	6 - 8
Herbs	40 - 50	2 - 3

Set the temperature to 60 - 70 °C.

 FRUIT	 (h)
Plums	8 - 10
Apricots	8 - 10
Apple slices	6 - 8
Pears	6 - 9

10.5 Moist Baking - recommended accessories



Use the dark and non-reflective tins and containers. They have better heat absorption than the light colour and reflective dishes.








Dark, non-reflective 28 cm diameter	Dark, non-reflective 26 cm diameter	Ceramic 8 cm diameter, 5 cm height	Dark, non-reflective 28 cm diameter
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10.6 Moist Baking








For the best results follow suggestions listed in the table below.








		 (°C)		 (min)
Sweet rolls, 12 pieces	baking tray or dripping pan	175	3	40 - 50
Rolls, 9 pieces	baking tray or dripping pan	180	2	35 - 45
Pizza, frozen, 0.35 kg	wire shelf	180	2	45 - 55
Swiss roll	baking tray or dripping pan	170	2	30 - 40
Brownie	baking tray or dripping pan	170	2	45 - 50
Soufflè, 6 pieces	ceramic ramekins on wire shelf	190	3	45 - 55
Sponge flan base	flan base tin on wire shelf	180	2	35 - 45
Victoria sandwich	baking dish on wire shelf	170	2	35 - 50
Poached fish, 0.3 kg	baking tray or dripping pan	180	2	35 - 45
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	25 - 35
Fish fillet, 0.3 kg	pizza pan on wire shelf	170	3	30 - 40
Poached meat, 0.25 kg	baking tray or dripping pan	180	3	35 - 45
Shashlik, 0.5 kg	baking tray or dripping pan	180	3	40 - 50
Cookies, 16 pieces	baking tray or dripping pan	150	2	30 - 45
Macaroons, 20 pieces	baking tray or dripping pan	180	2	45 - 55

		 (°C)		 (min)
Muffins, 12 pieces	baking tray or dripping pan	170	2	30 - 40
Savory pastry, 16 pieces	baking tray or dripping pan	170	2	35 - 45
Short crust biscuits, 20 pieces	baking tray or dripping pan	150	2	40 - 50
Tartlets, 8 pieces	baking tray or dripping pan	170	2	30 - 40
Vegetables, poached, 0.4 kg	baking tray or dripping pan	180	2	35 - 45
Vegetarian omelette	pizza pan on wire shelf	180	3	35 - 45
Mediterranean vegetables, 0.7 kg	baking tray or dripping pan	180	4	35 - 45

10.7 Information for test institutes

Tests according to IEC 60350-1.

				 (°C)	 (min)	
Small cakes, 20 per tray	Conventional Cooking	Baking tray	3	170	20 - 30	-
Small cakes, 20 per tray	Fan Cooking	Baking tray	3	150 - 160	20 - 35	-
Small cakes, 20 per tray	Fan Cooking	Baking tray	2 and 4	150 - 160	20 - 35	-
Apple pie, 2 tins Ø20 cm	Conventional Cooking	Wire shelf	2	180	70 - 90	-


				 (°C)	 (min)	
Apple pie, 2 tins Ø20 cm	Fan Cooking	Wire shelf	2	160	70 - 90	-
Sponge cake, cake mould Ø26 cm	Conventional Cooking	Wire shelf	2	170	40 - 50	Preheat the oven for 10 minutes.
Sponge cake, cake mould Ø26 cm	Fan Cooking	Wire shelf	2	160	40 - 50	Preheat the oven for 10 minutes.
Sponge cake, cake mould Ø26 cm	Fan Cooking	Wire shelf	2 and 4	160	40 - 60	Preheat the oven for 10 minutes.
Short bread	Fan Cooking	Baking tray	3	140 - 150	20 - 40	-
Short bread	Fan Cooking	Baking tray	2 and 4	140 - 150	25 - 45	-
Short bread	Conventional Cooking	Baking tray	3	140 - 150	25 - 45	-
Toast, 4 - 6 pieces	Grill	Wire shelf	4	max.	2 - 3 minutes first side; 2 - 3 minutes second side	Preheat the oven for 3 minutes.
Beef burger, 6 pieces, 0.6 kg	Grill	Wire shelf and dripping pan	4	max.	20 - 30	Put the wire shelf on the fourth level and the dripping pan on the third level of the oven. Turn the food halfway through the cooking time. Preheat the oven for 3 minutes.

11. CARE AND CLEANING




WARNING!
Refer to Safety chapters.


11.1 Notes on cleaning

	Clean the front of the oven with a soft cloth with warm water and a mild detergent. Clean and check the door gasket around the frame of the cavity.
	Use a cleaning solution to clean metal surfaces.
	Clean stains with a mild detergent.

Cleaning Agents

	Clean the cavity after each use. Fat accumulation or other residue may cause fire.
	Moisture can condense in the oven or on the door glass panels. To decrease the condensation, let the oven work for 10 minutes before cooking. Do not store the food in the oven for longer than 20 minutes. Dry the cavity with a soft cloth after each use.


Everyday Use

	Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.
	Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

Accessories

11.2 How to use: Aqua Clean

This cleaning procedure uses humidity to remove remaining fat and food particles from the oven.

Step 1	Pour water into the cavity embossment: 300 ml.
Step 2	Set the function:  .
Step 3	Set the temperature to 90 °C.

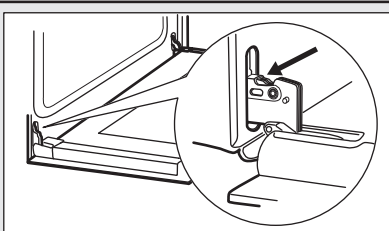
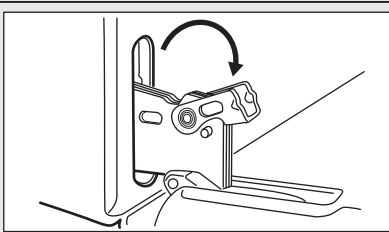
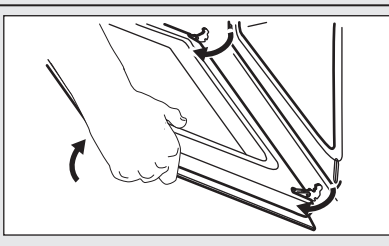
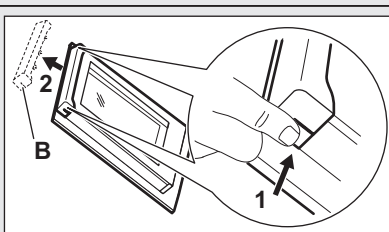
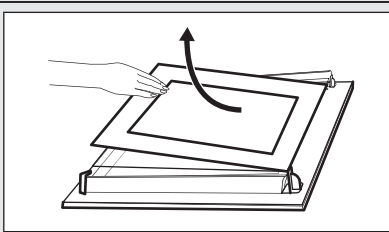
Step 4	Let the oven work for 30 min.
Step 5	Turn off the oven.
Step 6	Wait until the oven is cold. Dry the cavity with a soft cloth.

11.3 How to remove and install: Door

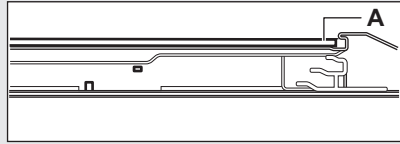
The oven door has two glass panels. You can remove the oven door and the internal glass panel to clean it. Read the whole "Removing and installing door" instruction before you remove the glass panels.



CAUTION!
Do not use the oven without the glass panels.

<p>Step 1 Open the door fully and hold both hinges.</p>	
<p>Step 2 Lift and turn the levers fully on both hinges.</p>	
<p>Step 3 Close the oven door halfway to the first opening position. Then lift and pull forward and remove the door from its seat.</p>	
<p>Step 4 Put the door on a soft cloth on a stable surface.</p>	
<p>Step 5 Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.</p>	
<p>Step 6 Pull the door trim to the front to remove it.</p>	
<p>Step 7 Hold the door glass panel by its top edge and carefully pull it out. Make sure the glass slides out of the supports completely.</p>	
<p>Step 8 Clean the glass panels with water and soap. Dry the glass panels carefully. Do not clean the glass panels in the dishwasher.</p>	
<p>Step 9 After cleaning, install the glass panel and the oven door.</p>	

The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it. When installed correctly the door trim clicks.
 Make sure that you install the internal glass panel in the seats correctly.



11.4 How to replace: Lamp



WARNING!
 Risk of electric shock.
 The lamp can be hot.

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

Before you replace the lamp:		
Step 1	Step 2	Step 3
Turn off the oven. Wait until the oven is cold.	Disconnect the oven from the mains.	Put a cloth on the bottom of the cavity.

Back lamp

Step 1	Turn the glass cover to remove it.
Step 2	Clean the glass cover.
Step 3	Replace the lamp with a suitable 300 °C heat-resistant lamp.
Step 4	Install the glass cover.

12. TROUBLESHOOTING



WARNING!
 Refer to Safety chapters.

12.1 What to do if...

In any cases not included in this table please contact with an Authorised Service Centre.

Problem	Check if...
The oven does not heat up.	The fuse is blown.

Problem	Check if...
The door gasket is damaged.	Do not use the oven. Contact an Authorised Service Centre.
End of Cooking - is not set.	Set: End of Cooking. Refer to "Clock functions".
The lamp does not work.	The lamp is burnt out.

12.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity. Do not remove the rating plate from the oven cavity.

We recommend that you write the data here:

Model (MOD.)

Product number (PNC)

Serial number (S.N.)

13. ENERGY EFFICIENCY

13.1 Energy saving



The oven has features which help you save energy during everyday cooking.

Make sure that the oven door is closed when the oven operates. Do not open the oven door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware to improve energy saving.

When possible, do not preheat the oven before cooking.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

Cooking with fan

When possible, use the cooking functions with fan to save energy.

Residual heat

When the cooking duration is longer than 30 min, reduce the oven temperature to minimum 3 - 10 min before the end of cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.


Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep a meal warm.

Moist Baking

Function designed to save energy during cooking.

14. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

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



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