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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:** The appliance and its accessible parts become hot during use. Keep children and pets away from the appliance when in use and when cooling down.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in, offices, hotel guest rooms, bed & breakfast guest rooms, farm guest

houses and other similar accommodation where such use does not exceed (average) domestic usage levels.

- Only a qualified person must install this appliance and replace the cable.
- This appliance is intended for use up to an altitude of 2000 m above sea level.
- This appliance is not intended to be used on ships, boats or vessels.
- Do not install the appliance behind a decorative door in order to avoid overheating.
- Do not install the appliance on a platform.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Never use water to extinguish the cooking fire. Switch off the appliance and cover flames with e.g. a fire blanket or lid.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.
- 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 or the glass of hinged lids of the hob since they can scratch the surface, which may result in shattering of the glass.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance and unplug it from the mains. In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.

- **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 insert accessories or ovenware.
- Before pyrolytic cleaning, remove all accessories and excessive deposits/spills from the appliance cavity.
- Before maintenance, cut the power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- 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.
- Be careful when you touch the storage drawer. It can get hot.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

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.
- The kitchen cabinet and the recess must have suitable dimensions.
- Keep the minimum distance from other appliances and units.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Parts of the appliance carry current. Close the appliance with furniture to prevent touching the dangerous parts.
- The sides of the appliance must stay next to appliances or units with the same height.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- Make sure to install a stabilizing means in order to prevent tipping of

the appliance. Refer to Installation chapter.

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.
- 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.
- Fully close the appliance door before you connect the mains plug to the mains socket.

2.3 Use



WARNING!
Risk of injury and burns.
Risk of electrical shock.

- 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 use the appliance as a work surface or as a storage surface.



WARNING!
Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.



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 on the appliance or directly on the bottom of cavity.
- 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.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Do not keep hot cookware on the control panel.
- Do not let cookware boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches. Always lift these objects up when you have to move them on the cooking surface.

2.4 Care and Cleaning



WARNING!

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance. 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!
- Fat and food remaining in the appliance can cause fire.
- 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 the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.5 Pyrolytic cleaning



Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolytic Mode.

- Before carrying out a Pyrolytic self-cleaning function or the First Use function please remove from the oven cavity:
 - Any excess food residues, oil or grease spills / deposits.
 - Any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning operates. The appliance becomes very hot and hot air is released from the front cooling vents.
- Pyrolytic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers are strongly advised to:
 - Provide good ventilation during and after each Pyrolytic cleaning.
 - Provide good ventilation during and after the first use at maximum temperature operation.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
 - Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature

operation to a well ventilated area.

- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens when the Pyrolytic cleaning operates.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including children or persons with medical conditions.

2.6 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.

- This product contains a light source of energy efficiency class G.
- Use only lamps with the same specifications.

2.7 Service

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

2.8 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

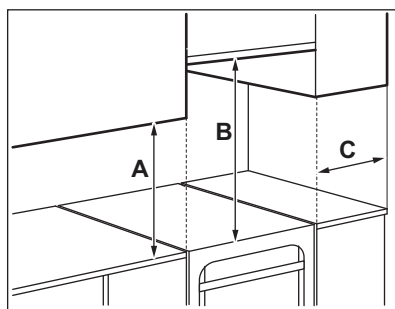


WARNING!
Refer to Safety chapters.

3.1 Location of the appliance

You can install your freestanding appliance with cabinets on one or two sides and in the corner.

For minimal distances for fitting check the table.



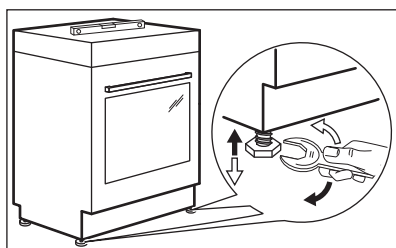
Minimum distances

Dimension	mm
A	400
B	650
C	150

3.2 Technical data

Voltage	230 V
Frequency	50 Hz
Appliance class	1
Dimension	
Height	858
Width	600
Depth	600

3.3 Levelling of the appliance



Use small feet on the bottom of appliance to set the appliance top surface level with other surfaces.

3.4 Anti-tilt protection

Set the correct height and area for the appliance before you attach the anti-tilt protection.



CAUTION!

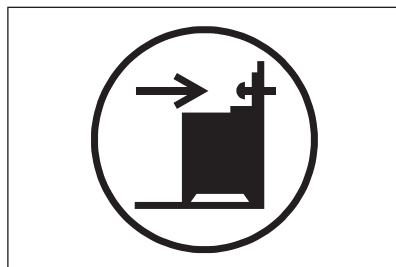
Make sure you install the anti-tilt protection at the correct height.



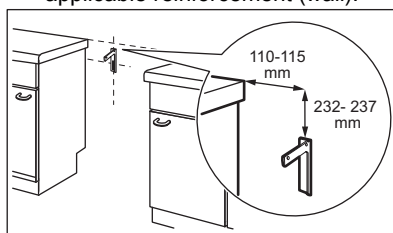
Make sure that the surface behind the appliance is smooth.

You must install the anti-tilt protection. If you do not install it, the appliance can tilt.

Your appliance has the symbol shown on the picture (if applicable) to remind you about the installation of the anti-tilt protection.



1. Install the anti-tilt protection 232 - 237 mm down from the top surface of the appliance and 110 - 115 mm from the side of the appliance into the circular hole on a bracket. Screw it into the solid material or use applicable reinforcement (wall).



2. You can find the hole on the left side at the back of the appliance. Lift the front of the appliance and put it in the middle of the space between the cupboards. If the space between the bench cupboards is larger than the width of the appliance, you must adjust the side measurement to centre the appliance.



If you changed the dimensions of the cooker, you must align the non-tip device correctly.



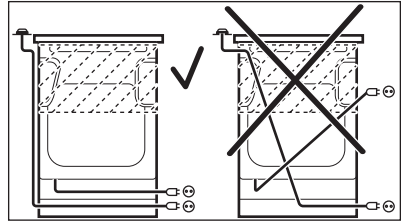
CAUTION!

If the space between the bench cupboards is larger than the width of the appliance, you must adjust the side measurement to the centre of the appliance.



WARNING!

The power cable must not touch the part of the appliance shaded in the illustration.



3.5 Electrical installation



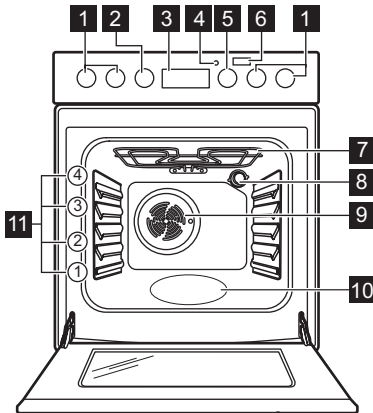
WARNING!

The manufacturer is not responsible if you do not follow the safety precautions from Safety chapters.

This appliance is supplied with a main cable and without a main plug.

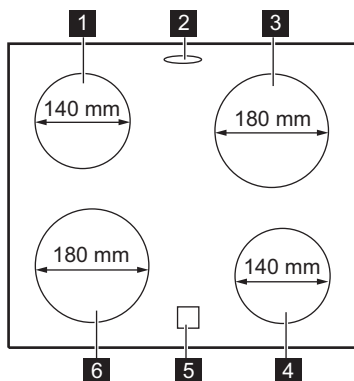
4. PRODUCT DESCRIPTION

4.1 General overview



- 1. Knobs for the hob
- 2. Knob for the temperature
- 3. Electronic programmer
- 4. Hob lamp / symbol / indicator
- 5. Knob for the oven functions
- 6. Plus Steam button
- 7. Heating element
- 8. Lamp
- 9. Fan
- 10. Cavity embossment
- 11. Shelf positions

4.2 Cooking surface layout



- 1** Cooking zone 1200 W
- 2** Steam outlet - number and position depend on the model
- 3** Cooking zone 1800 W
- 4** Cooking zone 1200 W
- 5** Residual heat indicator
- 6** Cooking zone 1800 W

4.3 Accessories

- **Wire shelf**
For cookware, cake tins, roasts.
- **Baking tray**
For cakes and biscuits.
- **Storage drawer**

The storage drawer is below the oven cavity.

- **Condensation collector**
To collect the condensate created during the oven operation.

5. BEFORE FIRST USE



WARNING!
Refer to Safety chapters.

5.1 Initial Cleaning

Remove all accessories from the oven.

Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before the first use.

Put the accessories back to their initial position.

5.2 Setting the time

After the first connection to the mains, wait until the display shows **hr** and "12:00". "12" flashes.

1. Press **+** or **-** to set the hours.
2. Press **⏸** to confirm and set the minutes.

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

3. Press **+** or **-** to set the current minutes.
4. Press **⏸** to confirm or the set time of day will be saved automatically after 5 seconds.

The display shows the new time.

5.3 Changing the time

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






Press **⏸** repeatedly until the time of day indicator **⌚** flashes on the display. To set new time, refer to "Setting the time".

5.4 Preheating

Preheat the empty oven before first use.



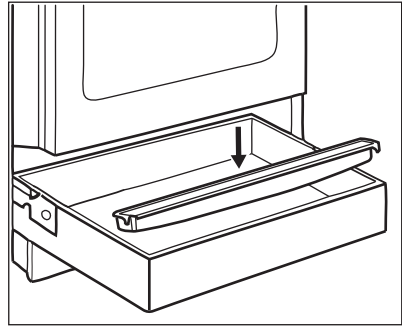
For function: PlusSteam refer to "Oven - Daily use" chapter, "Activating the function: PlusSteam".

1. Set the function . Set the maximum temperature.
2. Let the oven operate for 1 hour.
3. Set the function . Set the maximum temperature.
4. Let the oven operate for 15 minutes.
5. Set the function  , press: Plus Steam . Set the maximum temperature.
6. Let the oven operate for 15 minutes.
7. Turn off the oven and let it cool down.

Accessories can become hotter than usual. The oven can emit an odour and smoke. Make sure that the airflow in the room is sufficient.

5.5 Condensation collector fitting

1. Place the condensation collector on the front side of the storage drawer.



2. Empty the condensation collector after cooking.

6. HOB - DAILY USE




WARNING!
Refer to Safety chapters.

6.1 Description of cooking zones

The cooking zones are fitted with thermostat and operate intermittently (goes off and on again) depending on the selected heat level.

6.2 Heat setting

Symbols	Function
0	Off position
	Keep warm
1 - 9	Heat settings



Use the residual heat to decrease energy consumption. Deactivate the cooking zone approximately 5 - 10 minutes before the cooking process is completed.

Turn the knob for the selected cooking zone to a necessary heat setting. The hob control indicator comes on. To complete the cooking process, turn the knob to the off position.

If all cooking zones are deactivated, the hob control indicator goes out.

6.3 Using the simple cooking zone

To use a simple cooking zone, turn the appropriate knob to one of the following positions: 1-9.



For heat settings 1-3, the zone remains red for about 2-3 seconds and then deactivates.

- i** The zone operates at its maximum power level once you set the heat level to 8 or 9.

6.4 Residual heat indicator

- !** **WARNING!**
There is a risk of burns from residual heat.

The indicator comes on when a cooking zone is hot, but it does not function if mains power is disconnected.

7. HOB - HINTS AND TIPS

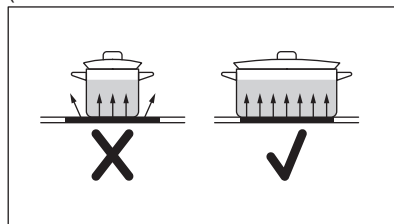
- !** **WARNING!**
Refer to Safety chapters.

7.1 Cookware

The cooking results depend on the cookware material

- i** The bottom of the cookware must be as thick and flat as possible. Ensure pan bases are clean and dry before placing on the hob surface.
- i** Do not use cookware on the ceramic hob with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the hob surface permanently.
- i** Cookware made of enamelled steel and with aluminium or copper bottoms can cause a colour change on the glass-ceramic surface.

To save energy and ensure that the hob operates properly the cookware bottom must have a suitable minimum diameter (at least the same as the zone diameter).



7.2 Examples of cooking applications

- i** The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints
<u>1</u> - 1	Keep cooked food warm.	as necessary	Put a lid on the cookware.
1 - 2	Hollandaise sauce, melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
1 - 2	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.

Heat setting	Use to:	Time (min)	Hints
2 - 3	Simmer rice and milkbased dishes, heat up ready-cooked meals.	25 - 50	Add at least twice as much liquid as rice, mix milk dishes halfway through the procedure.
3 - 4	Steam vegetables, fish, meat.	20 - 45	Add a couple of tablespoons of liquid.
4 - 5	Steam potatoes.	20 - 60	Use max. ¼ l of water for 750 g of potatoes.
4 - 5	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l of liquid plus ingredients.
6 - 7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as necessary	Turn halfway through.
7 - 8	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.		

8. HOB - CARE AND CLEANING



WARNING!

Refer to Safety chapters.

8.1 General information

- Clean the hob after each use.
- Always use cookware with a clean base.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner suitable for the surface of the hob.
- Use a special scraper for the glass.

8.2 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, sugar and food with sugar,

otherwise, the dirt can cause damage to the hob. Take care to avoid burns. Use a special hob scraper on the glass surface at an acute angle and move the blade on the surface.

- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and a non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.
- **Remove shiny metallic discoloration:** use a mixture of baking powder and lemon juice or vinegar.

9. OVEN - DAILY USE



WARNING!

Refer to Safety chapters.

9.1 Turning the oven on and off

1. Turn the knob for the oven functions to select an oven function.

2. Turn the knob for the temperature to select the temperature.
The lamp turns on when the oven operates.
3. To turn off the oven, turn the knobs for the oven functions and temperature to the off position.

9.2 Safety thermostat







Incorrect operation of the oven or defective components can cause 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.

9.3 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 make sure that both knobs for the oven functions and temperature are in the off position. Otherwise the cooling fan will continue to operate.

9.4 Oven functions

Symbol	Oven functions	Application
	Off position	The oven is off.
	Conventional Cooking	To bake and roast food on one shelf position.
	PlusSteam	To add humidity during the cooking. To get the right colour and crispy crust during baking. To give more juiciness during reheating. To preserve fruit or vegetables.
	True Fan Cooking	To bake on up to two shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
	Moist Baking	This function is designed to save energy during cooking. For the cooking instructions refer to "Hints and tips" chapter, Moist Baking. The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible. When you use this function, the temperature in the cavity may differ from the set temperature. The residual heat is used. The heating power may be reduced. For general energy saving recommendations refer to "Energy Efficiency" chapter, Oven - Energy Saving. This function was used to comply with the energy efficiency class according to EN 60350-1.
	Bottom Heat	To bake cakes with crispy bottom.

Symbol	Oven functions	Application
	Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. To make gratins and to brown.
	Pizza Setting	To bake pizza. To make intensive browning and a crispy bottom.
	Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
	Top Heat	To brown bread, cakes and pastries. To finish cooked dishes.
	Fast Grilling	To grill flat food in large quantities and to toast bread.
	Pyro Cleaning	To turn on the pyrolytic cleaning of the oven. This function burns off residual dirt in the oven.

9.5 Activating the function: PlusSteam

This function allows to have an improvement of humidity during the cooking.



WARNING!




Risk of burns and damage to the appliance.

Released humidity can cause burns:

- Do not open the appliance door when using the function: PlusSteam.
- Open the appliance door with care after using the function: PlusSteam.



Refer to "Hints and tips" chapter.

1. Open the oven door.
2. Fill the cavity embossment with tap water.
The maximum capacity of the cavity embossment is 250 ml.
Fill the cavity embossment with water only when the oven is cold.
3. Set the function: PlusSteam  .
4. Press the Plus Steam button .

The Plus Steam button works only with the function: PlusSteam.


The indicator turns on.

5. Turn the knob for the temperature to select a temperature.
6. Put food in the appliance and close the oven door.



CAUTION!

Do not refill the cavity embossment with water during cooking or when the oven is hot.

7. To deactivate the appliance, press the Plus Steam button , turn the knobs for the oven functions and temperature to the off position.
The indicator of the Plus Steam button turns off.
8. Remove water from the cavity embossment.

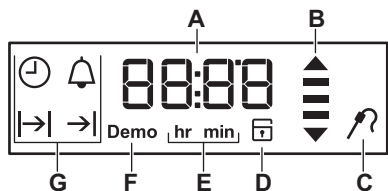


WARNING!

Make sure that the appliance is cool before you remove the remaining water from the cavity embossment.

10. CLOCK FUNCTIONS

10.1 Display



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

10.2 Buttons

Button	Function	Description
—	MINUS	To set the time.
	CLOCK	To set a clock function.
+	PLUS	To set the time.
	Plus Steam	To activate the function: PlusSteam.

10.3 Heat-up indicator







When the oven function operates, the bars in the display appear one by one when the temperature in the oven increases, and disappear when it decreases.

10.4 Clock functions table







Clock function	Application
 TIME OF DAY	To show or change the time of day. You can change the time of day only when the oven is off.
 DURATION	To set how long the oven works. Use only when a heating function is set.
 END	To set when the oven turns off. Use only when a heating function is set.

Clock function	Application
 TIME DELAY	Combination of DURATION and END function.
 MINUTE MINDER	Use to set a countdown time. This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time, also if the oven is off.
00:00 COUNT UP TIMER	If you do not set any other clock function the COUNT UP TIMER automatically monitor how long the oven works. It is on immediately when the oven starts to heat. The Count Up Timer cannot be used with the functions: DURATION, END.







10.5 Setting the DURATION





1. Set an oven function.
2. Press  again and again until  starts to flash.
3. Press  or  to set the minutes and the hours for DURATION time.
4. Press  to confirm.
When the time ends an acoustic signal sounds for 2 minutes.  and time setting flash in the display. The appliance deactivates automatically.
5. Press any button to stop the acoustic signal.
6. Turn the knob for the oven functions to the off position.

10.6 Setting the END

1. Set an oven function.
2. Press  again and again until  starts to flash.
3. Press  or  to set the hours and the minutes for END time.
4. Press  to confirm.
At the set time an acoustic signal sounds for 2 minutes.  and time setting flash in the display. The appliance deactivates automatically.
5. Press any button to stop the acoustic signal.
6. Turn the knob for the oven functions to the off position.






10.7 Setting the TIME DELAY function

1. Set an oven function.
2. Press  again and again until  starts to flash.
3. Press  or  to set the minutes and the hours for DURATION time.
4. Press  to confirm. The display shows flashing .



5. Press  or  to set the hours and the minutes for END time.
6. Press  to confirm.
Appliance turns on automatically later on, works for the set DURATION time and stops at the set END time. At the set time an acoustic signal sounds for 2 minutes.  and time setting flash in the display. The appliance deactivates.
7. Press any button to stop the acoustic signal.
8. Turn the knob for the oven functions to the off position.

10.8 Setting the MINUTE MINDER

Minute minder can be both set when the oven is turned on and off.

1. Press  again and again until  starts to flash.
2. Press  or  to set the seconds and than the minutes.
When the time you set is longer than 60 minutes, **hr** flash in the display.
3. Set the hours.
4. The MINUTE MINDER starts automatically after 5 seconds. After 90% of the set time the signal sounds.
5. When the set time ends the signal sounds for 2 minutes. "00:00" and  flash in the display. Press any button to stop the signal.

10.9 COUNT UP TIMER

To reset the Count Up Timer, press and hold  and . The timer starts to count up again.

11. OVEN - USING THE ACCESSORIES

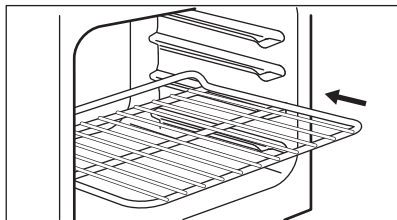


WARNING!
Refer to Safety chapters.

11.1 Inserting the accessories

Wire shelf:

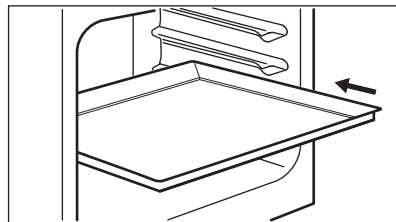
- i** The wire shelf has a special shape in the rear which helps with the heat circulation.



Put the shelf on the correct shelf position. Make sure it does not touch the back wall of the oven.

Tray:

- i** Do not push the baking tray all the way to the back wall of the cavity. This prevents the heat from circulating around the tray. The food may be burnt, especially in the rear part of the tray.






Put the tray or deep pan on the shelf position. Make sure it does not touch the back wall of the oven.


12. ADDITIONAL FUNCTIONS

12.1 Using the Child Lock

When the Child Lock is on the oven cannot be turned on accidentally. The door is locked.


1. Ensure the knob for the oven functions is in the off position.
2. Press and hold  and  at the same time for 2 seconds.

The signal sounds. SAFE and  appear on the display. The door is locked.

- i** The symbol  appear on the display also when Pyrolysis function operates.

To turn off the Child Lock, repeat step 2.

12.2 Residual heat indicator

When you turn off the oven, the display shows the residual heat indicator  if the temperature in the oven is more than 40 °C. Turn the knob for the temperature

left or right to check the oven temperature.

12.3 Automatic Switch-off

For safety reasons the oven turns off automatically after some time if a heating function operates and you do not change the oven temperature.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250	1.5

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



The Automatic switch-off does not work with the functions: Light, Duration, End.

13. OVEN - HINTS AND TIPS



WARNING!
Refer to Safety chapters.



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

13.1 General information

The appliance has four shelf positions. Count the shelf positions from the bottom of the appliance floor.

The appliance 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 to a minimum.

Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.

Clean the moisture after each use of the appliance.

Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

13.2 Baking

For the first baking, use the lower temperature.

You can extend the baking time by 10 – 15 minutes if you bake cakes on more than one shelf position.

Cakes and pastries at different heights do not always brown equally. There is no need to change the temperature setting if an unequal browning occurs. The differences equalize during baking.

Trays in the oven can distort during baking. When the trays are cold again, the distortions disappear.

13.3 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.

The function Conventional Cooking (Top / Bottom Heat) at the default temperature is ideal for bread baking.

13.4 Cooking meat and fish

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.


13.5 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.

13.6 PlusSteam +

Refer to "Activating the function: PlusSteam"

-  Before preheating fill the cavity embossment with water only when the oven is cold.

Bakery

Food	Water in the cavity embossment (ml)	Temperature (°C)	Time (min)	Shelf position	Accessories
White bread ¹⁾	150	180	40 - 45	2	baking tray
Bread rolls ¹⁾	150	200	25 - 30	2	baking tray
Focaccia ¹⁾	150	190	25 - 30	2	baking tray
Homemade pizza ¹⁾	100	230	15 - 20	1	baking tray
Cookies, scones, croissant ²⁾	150	160	10 - 20	2	baking tray
Plum cake, apple pie, cinnamon rolls ²⁾	150	160	70 - 80	2	cake mould
Romanian sponge cake ²⁾	150	165	35 - 45	2	cake mould
Romanian sponge cake - traditional ²⁾	150	155	35 - 45	2	cake mould
Swiss bread ²⁾	150	180	50 - 60	2	baking tray
Potato gratin ²⁾	150	165	50 - 60	2	glass round

¹⁾ Preheat in an empty oven for 5 minutes before cooking.

²⁾ Preheat in an empty oven for 10 minutes before cooking.

Cook from frozen

Food	Water in the cavity embossment (ml)	Temperature (°C)	Time (min)	Shelf position	Accessories
Pizza frozen ¹⁾	150	190	20 - 30	2	wire shelf
Frozen croissant ¹⁾	150	160	25 - 35	2	wire shelf
Frozen lasagne ¹⁾	200	200	35 - 45	2	baking tray

¹⁾ Preheat in an empty oven for 10 minutes before cooking.

Food regeneration

Food	Water in the cavity embossment (ml)	Temperature (°C)	Time (min)	Shelf position	Accessories
White bread ¹⁾	50	110	15 - 25	2	baking tray
Bread rolls ¹⁾	50	110	10 - 20	2	baking tray
Homestyle pizza ¹⁾	50	110	15 - 25	2	baking tray
Focaccia ¹⁾	50	110	15 - 25	2	baking tray
Vegetables ¹⁾	50	110	15 - 25	2	baking tray
Rice ¹⁾	50	110	15 - 25	2	baking tray
Pasta ¹⁾	50	110	15 - 25	2	baking tray
Meat ¹⁾	50	110	15 - 25	2	baking tray

¹⁾ Preheat in an empty oven for 10 minutes before cooking.

Roasting

Food	Water in the cavity embossment (ml)	Temperature (°C)	Time (min)	Shelf position	Accessories
Chicken	200	210	65 - 75	2	wire shelf plus grill- / roasting pan

Food	Water in the cavity embossment (ml)	Temperature (°C)	Time (min)	Shelf position	Accessories
Chicken, half	200	210	35 - 50	2	wire shelf plus grill- / roasting pan
Roast pork	200	180	70 - 100	2	wire shelf plus grill- / roasting pan
Roast beef 1-1.5 kg rare	200	200	50 - 55	2	wire shelf plus grill- / roasting pan
Roast beef 1-1.5 kg medium	200	200	60 - 65	2	wire shelf plus grill- / roasting pan
Roast beef 1-1.5 kg well done	200	200	65 - 75	2	wire shelf plus grill- / roasting pan
Roast turkey	200	200	70 - 85	2	wire shelf plus grill- / roasting pan

13.7 Preserving +



WARNING!

Risk of burns and damage to the appliance.

- Use only preserve jars of the same dimensions available on the market.
- Put no more than six half-liter preserve jars on the baking tray.
- Fill the jars evenly, leaving 1 cm of air on the top of each jar. Leave the lids on the top without closing them hermetically.

- The jars cannot touch each other.
- Put 1/2 liter of water into the baking tray and 1/4 liter of water into the cavity embossment to give sufficient moisture in the oven.
- Select the function PlusSteam and set the right temperature, basing on the table below.
- Jars can be closed hermetically only when the function is off.

Soft fruit

Food	Temperature (°C)	Time (min)	Shelf position	Accessories
Strawberries / Blueberries / Raspberries	160	25 - 30	1	grill- / roasting pan

Stone fruit

Food	Temperature (°C)	Time (min)	Shelf position	Accessories
Pears / Quinces / Plums	160	30 - 35	1	grill- / roasting pan

Soft vegetables

Food	Temperature (°C)	Time (min)	Shelf position	Accessories
Zucchini / Aubergine / Onions / Tomatoes	160	30 - 35	1	grill- / roasting pan

Pickled vegetables

Food	Temperature (°C)	Time (min)	Shelf position	Accessories
Carrots / Pickles / Turnips / Celery	160	35 - 40	1	grill- / roasting pan

13.8 Conventional Cooking **Baking**

Food	Temperature (°C)	Time (min)	Shelf position
Flat cake	160 - 170	25 - 35	2
Yeast cake with apples	170 - 190	45 - 55	3
Drip pan cake	170 - 180	35 - 45	2
Cake with crumbles	170 - 190	50 - 60	3
Cheese cake	170 - 190	60 - 70	2
Peasant bread	190 - 210	50 - 60	2
Yeast buns	180 - 200	15 - 25	2
Swiss roll	150 - 170	15 - 25	2

Roasting

Food	Temperature (°C)	Time (min)	Shelf position
Fish, whole	200 - 220	40 - 70	2

13.9 True fan cooking 

Food	Temperature (°C)	Time (min)	Shelf position
Victoria sandwich	175- 185	28 - 35	2
Rich fruit cake	150- 160	140 - 160	2

Food	Temperature (°C)	Time (min)	Shelf position
Swiss apple flan	195 - 205	35 - 45	2
Madeira cake	175- 185	50 - 60	2
Lasagne	175- 185	35 - 45	2
Macaroni with mushrooms	175- 185	50 - 60	2
Swiss roll	155 - 165	25 - 32	1 + 3
Yeast buns	185 - 195	18 - 23	1 + 3
Meringue	105 - 115	55 - 65	2
Meringue	105 - 115	50 - 60	1 + 3
Flat cake	140 - 160	40 - 50	1 + 3
Yeast buns	190 - 210	10 - 20	1 + 3
Meringue	100 - 120	55 - 65	1 + 3
Buttered cake	150 - 170	20 - 30	1 + 3

13.10 Moist Baking

Food	Temperature (°C)	Time (min)	Shelf position	Accessories
Bread and pizza				
Buns	190	20 - 25	2	baking tray or grill- / roasting pan
Frozen pizza 350 g	190	15 - 25	2	wire shelf
Cakes in baking tray				
Swiss roll	180	15 - 20	2	baking tray or grill- / roasting pan
Brownie	170	30 - 35	2	baking tray or grill- / roasting pan
Cakes in tin				
Soufflé	200	20 - 25	2	six ceramic ramekins on wire shelf
Sponge flan base	180	15 - 25	2	flan base tin on wire shelf
Sponge cake	150	30 - 40	2	cake tin on wire shelf
Fish				
Fish in pouches 300 g	180	20 - 30	2	baking tray or grill- / roasting pan

Food	Temperature (°C)	Time (min)	Shelf position	Accessories
Whole fish 200 g	180	25 - 30	2	baking tray or grill- / roasting pan
Fish fillet 300 g	180	20 - 25	2	pizza pan on wire shelf
Meat				
Meat in pouch 250 g	200	25 - 30	2	baking tray or grill- / roasting pan
Meat skewers 500 g	200	20 - 25	2	baking tray or grill- / roasting pan
Small baked items				
Cookies	170	20 - 30	2	baking tray or grill- / roasting pan
Macarons	160	30 - 40	2	baking tray or grill- / roasting pan
Muffins	170	20 - 30	2	baking tray or grill- / roasting pan
Savoury cracker	170	20 - 30	2	baking tray or grill- / roasting pan
Shortcrust pastry biscuits	140	25 - 35	2	baking tray or grill- / roasting pan
Tartelettes	170	15 - 25	2	baking tray or grill- / roasting pan
Vegetarian				
Mixed vegetables in pouch 400 g	190	20 - 30	2	baking tray or grill- / roasting pan
Omelette	200	20 - 25	2	pizza pan on wire shelf
Vegetables on tray 700 g	190	15 - 25	2	baking tray or grill- / roasting pan

13.11 Fast grilling

Food	Temperature (°C)	Time (min)	Shelf position
Grill bacon ¹⁾	250	17 - 25	2
Sausages ¹⁾	250	21 - 27	2
Beef steak: medium ¹⁾	230	25 - 32	2

¹⁾ Preheat the oven for 5 minutes.

13.12 Turbo grill

Food	Temperature (°C)	Time (min)	Shelf position
Chicken	250	55 - 70	2
Chicken, half ¹⁾	230	48 - 55	2
Chicken wings ¹⁾	230	30 - 40	2
Pork chops ¹⁾	230	23 - 30	2
Beef steak: well done ¹⁾	250	35 - 40	2

¹⁾ Preheat the oven for 5 minutes.

13.13 Pizza function

Food	Temperature (°C)	Time (min)	Shelf position
Quiche Lorraine	215 - 225	40 - 50	1
Home-made pizza	205 - 215	27 - 35	1
Home-made pizza	205 - 215	40 - 50	1 + 3
Pizza for Switzerland	205 - 215	18 - 23	1
Frozen pizza	195 - 205	13 - 20	1

13.14 Information for test institutes

Food	Function	Temperature (°C)	Accessories	Shelf position	Time (min)
Small cakes (16 per tray)	Conventional Cooking	165	baking tray	3	30 - 40
Small cakes (16 per tray)	True Fan Cooking	155	baking tray	2	25 - 40
Small cakes (16 per tray)	True Fan Cooking	155	baking tray	1 + 3	30 - 45
Apple pie (2 trays Ø20 cm, on the grid, diagonally shifted)	Conventional Cooking	200	grid	2	65 - 85
Apple pie (2 trays Ø20 cm, on the grid, diagonally shifted)	True Fan Cooking	175	grid	3	60 - 85

Food	Function	Temperature (°C)	Accessories	Shelf position	Time (min)
Apple pie (2 trays Ø20 cm, on the grid, diagonally shifted)	Pizza Setting	175	grid	3	65 - 90
Fatless sponge cake (1 tray Ø26 cm, on the grid)	Conventional Cooking	165	grid	2	25 - 40
Fatless sponge cake (1 tray Ø26 cm, on the grid)	True Fan Cooking	165	grid	2	25 - 40
Fatless sponge cake (1 tray Ø26 cm, on each grid)	True Fan Cooking	170	grid	1 + 3	30 - 45
Short bread / Pastry stripes	True Fan Cooking	150	baking tray	3	25 - 35
Short bread / Pastry stripes	True Fan Cooking	150	baking tray	1 + 4	20 - 35
Short bread / Pastry stripes	Conventional Cooking	150	baking tray	3	20 - 30
Toast ¹⁾	Fast Grilling	250	grid	2	2 - 5
Beef burger ²⁾	Turbo Grilling	230	grid / roasting pan	2	13- 16 first side; 13 - 15 second side

1) Preheat the oven for 5 minutes

2) Preheat the oven for 10 minutes

14. OVEN - CARE AND CLEANING



WARNING!
Refer to Safety chapters.

14.1 Notes on cleaning

Clean the front of the oven with a soft cloth with warm water and a mild cleaning agent.

To clean metal surfaces, use a dedicated cleaning agent.

Clean the oven interior after each use. Fat accumulation or other food remains may result in a fire.

Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent. Do not clean the accessories in the dishwasher.

Clean stubborn stains with a special oven cleaner.

Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

14.2 Stainless steel or aluminium ovens

Clean the oven door with a damp cloth or sponge only. Dry it with a soft cloth.

Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

14.3 Cleaning the cavity embossment

The cleaning procedure removes limestone residue from the cavity embossment after cooking with steam.



We recommend that you follow the cleaning procedure at least every 5th - 10th cycle of the function: PlusSteam.

1. Put 250 ml of white vinegar into the cavity embossment at the bottom of the oven.
Use maximum 6% vinegar without herbs.
2. Let the vinegar dissolve the residual limestone at the ambient temperature for 30 minutes.
3. Clean the cavity with warm water and a soft cloth.

14.4 Pyrolysis



CAUTION!
Do not start the Pyrolysis if the Plus Steam button is pressed in.



CAUTION!
Remove all accessories.




Do not start the Pyrolysis if you did not fully close the oven door. In some models, the display shows "C3" when this error occurs.




WARNING!
The appliance becomes very hot. There is a risk of burns.



CAUTION!
Do not use the hob at the same time as the Pyrolysis function. It can cause damage to the appliance.

1. Remove the worst dirt manually.
 2. Clean the inner side of the door with hot water, so that the residues do not burn from the hot air.
 3. Set the Pyrolysis function. Refer to "Oven functions".
- | flashes.
4. You can use the End function to delay the start of the cleaning procedure.
 5. Press  or turn the knob for the temperature clockwise to start the cleaning procedure.
Time of the procedure: 2 h.
During the Pyrolysis the oven lamp is off.

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

14.5 Cleaning the oven door

The oven door has three glass panels. You can remove the oven door and the internal glass panels to clean them.

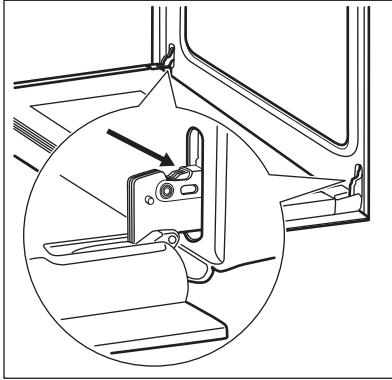


The oven door may close if you try to remove the glass panels before you remove the oven door.

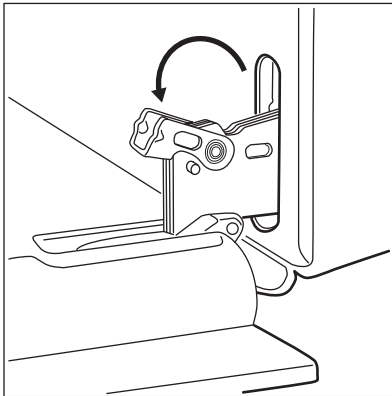


CAUTION!
Do not use the appliance without the glass panels.

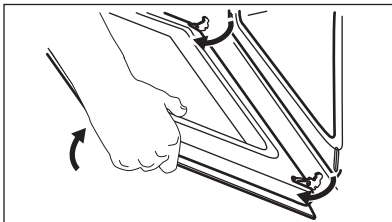
1. Open the door fully and hold both hinges.



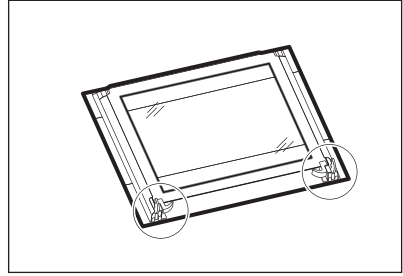
2. Lift and turn the levers fully on both hinges.



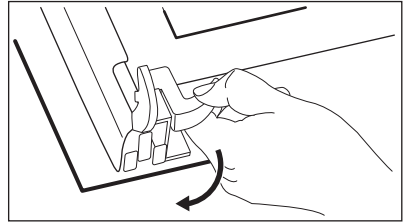
3. Close the oven door halfway to the first opening position. Then lift and pull forward and remove the door from its seat.



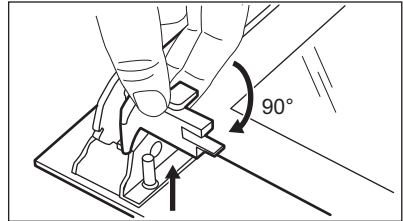
4. Put the door on a soft cloth on a stable surface.



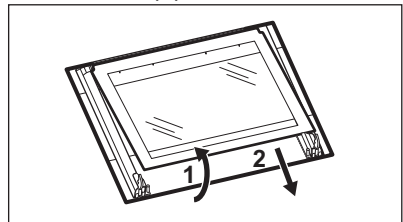
5. Release the locking system to remove the glass panels.



6. Turn the two fasteners by 90° and remove them from their seats.



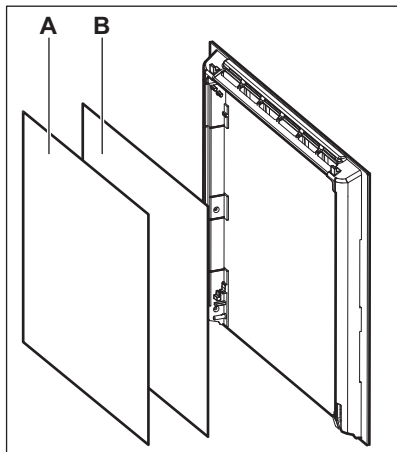
7. First lift carefully and then remove the glass panels one by one. Start from the top panel.



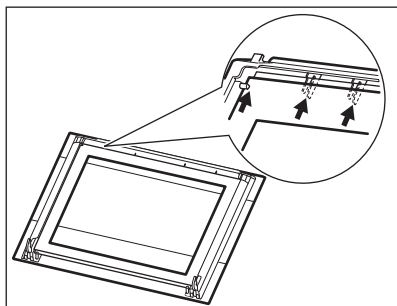
8. Clean the glass panels with water and soap. Dry the glass panels carefully. Do not clean the glass panels in the dishwasher.

When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence.

Make sure that you put the glass panels (A and B) back in the correct sequence.



Make sure that you install the middle panel of glass in the seats correctly.



14.6 Removing the drawer

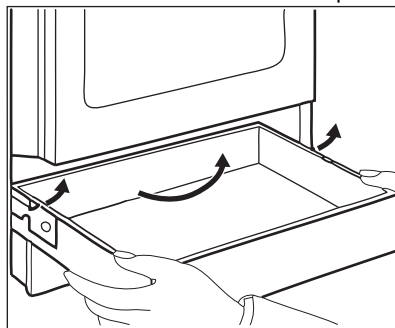


WARNING!

Do not keep flammable items (such as cleaning materials, plastic bags, oven gloves, paper or cleaning sprays) in the drawer. When you use the oven, the drawer can become hot. There is a risk of fire.

The drawer below the oven can be removed for cleaning.

1. Pull the drawer out until it stops.



2. Slowly lift the drawer.
 3. Pull the drawer out fully.
- To install the drawer, do the above steps in the opposite sequence.

14.7 Replacing the lamp



WARNING!

Risk of electric shock.
The lamp can be hot.

1. Turn off the oven. Wait until the oven is cold.
2. Disconnect the oven from the mains.
3. Put a cloth on the bottom of the cavity.



CAUTION!

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

The back lamp

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

15. TROUBLESHOOTING






WARNING!

Refer to Safety chapters.

15.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.	Check if the appliance is correctly connected to the electrical supply.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
You cannot activate or operate the hob.	The fuse is blown.	Activate the hob again and set the heat setting in less than 10 seconds.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
The oven does not heat up.	The oven is deactivated.	Activate the oven.
	The necessary settings are not set.	Make sure that the settings are correct.
	The clock is not set.	Set the clock.
	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The lamp does not operate.	The lamp is defective.	Replace the lamp.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
The display shows "C3".	The cleaning function does not operate. You did not fully close the door, or the door lock is defective.	Fully close the door.
The display shows "C4".	The cleaning function does not operate. The Plus Steam button is pressed.	Press the Plus Steam button again.
The display shows "F102".	You did not fully close the door.	Fully close the door.

Problem	Possible cause	Remedy
The display shows an error code that is not in this table.	There is an electrical fault.	Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. If the display shows the error code again, contact the Customer Care Department.
The appliance is activated and does not heat up. The fan does not operate. The display shows "Demo" .	The demo mode is activated.	Deactivate the oven. Press and hold the button  . When an acoustic signal sounds, turn the knob for the oven functions clockwise to the first function. "Demo" flashes in the display. Turn the knob for the oven functions to the off position. Release the button  . Turn the knob for the temperature clockwise and hold it for three seconds. The acoustic signal sounds three times. The demo mode is deactivated.
The display shows "12.00".	There was a power cut.	Reset the clock.
There is no good cooking performance using the function: PlusSteam.	You did not activate the function PlusSteam.	Refer to "Activating the function: PlusSteam".
	You did not fill the cavity embossment with water.	Refer to "Activating the function: PlusSteam".
	You did not activate correctly the function PlusSteam with the Plus Steam button.	Refer to "Activating the function: PlusSteam".
You want to activate the function Light Fan Cooking, but the indicator of the Plus Steam button is on.	The function PlusSteam operates.	Push the Plus Steam button  to stop the function PlusSteam.
The water in the cavity embossment does not boil.	The temperature is too low.	Set the temperature at least to 110 °C. Refer to "Hints and tips" chapter.

Problem	Possible cause	Remedy
The water comes out of the cavity embossment.	There is too much water in the cavity embossment.	Deactivate the oven and make sure that the appliance is cold. Wipe the water with a cloth or sponge. Add the correct amount of water to the cavity embossment. Refer to the specific procedure.

15.2 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.)

16. ENERGY EFFICIENCY

16.1 Product information for hob according to EU 66/2014

Model identification	EKR664200X	
Type of hob	Hob inside Freestanding Cooker	
Number of cooking zones	4	
Heating technology	Radiant Heater	
Diameter of circular cooking zones (Ø)	Left rear	14.0 cm
	Right rear	18.0 cm
	Right front	14.0 cm
	Left front	18.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left rear	181.8 Wh/kg
	Right rear	182.1 Wh/kg
	Right front	181.8 Wh/kg
	Left front	182.1 Wh/kg
Energy consumption of the hob (EC electric hob)	182.0 Wh/kg	

EN 60350-2 - Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance.

16.2 Hob - Energy saving

You can save energy during everyday cooking if you follow below hints.

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- Before you activate the cooking zone put the cookware on it.
- The cookware bottom should have the same diameter as the cooking zone.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.

16.3 Product information for ovens and Product Information Sheet*

Supplier's name	Electrolux
Model identification	EKR664200X 943005386
Energy Efficiency Index	92.3
Energy efficiency class	A
Energy consumption with a standard load, conventional mode	0.85 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.72 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	54 l
Type of oven	Oven inside Freestanding Cooker
Mass	49.0 kg

* For European Union according to EU Regulations 65/2014 and 66/2014.
 For Republic of Belarus according to STB 2478-2017, Appendix G; STB 2477-2017, Annexes A and B.
 For Ukraine according to 568/32020.

Energy efficiency class is not applicable for Russia.

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

16.4 Oven - 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

If a programme with the Duration or End Time selection is activated and the cooking time is longer than 30 min, the heating elements automatically turn off earlier in some oven functions.

The fan and lamp continue to operate. When you turn off the oven, the display shows the residual heat. You can use that heat to keep the food warm.

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. The residual heat indicator or temperature appears on the display.

Moist Baking

Function designed to save energy during cooking. For additional details refer to "Oven - Daily use" chapter, Oven functions.

When you use this function the lamp automatically turns off after 30 sec.

17. 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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