

Electrolux User Manual

EN

Steam oven
EOB9956XAX



Electrolux

CONTENTS

1. SAFETY INFORMATION.....	3
2. SAFETY INSTRUCTIONS.....	4
3. PRODUCT DESCRIPTION.....	7
4. CONTROL PANEL.....	8
5. BEFORE FIRST USE.....	9
6. QUICK GUIDE.....	11
7. DAILY USE.....	12
8. ASSISTED COOKING.....	23
9. USING THE ACCESSORIES.....	30
10. ADDITIONAL FUNCTIONS.....	32
11. HINTS AND TIPS.....	32
12. CARE AND CLEANING.....	55
13. TROUBLESHOOTING.....	59
14. ENERGY EFFICIENCY.....	61

WE'RE THINKING OF YOU

Thank you for purchasing an Electrolux appliance. You've chosen a product that brings with it decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. So whenever you use it, you can be safe in the knowledge that you'll get great results every time.

Welcome to Electrolux.

Visit our website for:



Get usage advice, brochures, trouble shooter, service information:
www.electrolux.com/webselfservice



Register your product for better service:
www.registerelectrolux.com



Buy Accessories, Consumables and Original spare parts for your appliance:
www.electrolux.com/shop

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 damages 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 between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away unless continuously supervised.
- Children of less than 3 years of age should be kept away unless continuously supervised.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, 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.
- **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.
- Before carrying out any maintenance, disconnect the appliance from the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- 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.
- 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.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Use only the food sensor (core temperature sensor) recommended for this appliance.

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.
- Keep the minimum distance from other appliances and units.

- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or units with the same height.

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, especially when the door is hot.
 - The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
 - Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
 - If the mains socket is loose, do not connect the mains plug.
 - Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
 - Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
 - The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
 - This appliance complies with the E.E.C. Directives.
- 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.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- 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 is in operation. Heat

2.3 Use

**WARNING!**

Risk of injury, burns and electric shock or explosion.

- This appliance is for household 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.

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 Steam Cooking



WARNING!

Risk of burns and damage to the appliance.

- Released Steam can cause burns:
 - Be careful when you open the appliance door when the function is activated. Steam can release.
 - Open the appliance door with care after the steam cooking operation.

2.5 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. Only use neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instruction on it's packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.6 Internal lighting



WARNING!

Risk of electric shock.

- The type of light bulb or halogen lamp used for this appliance is for household appliances only. Do not use it for house lighting.
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.7 Service

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

2.8 Disposal



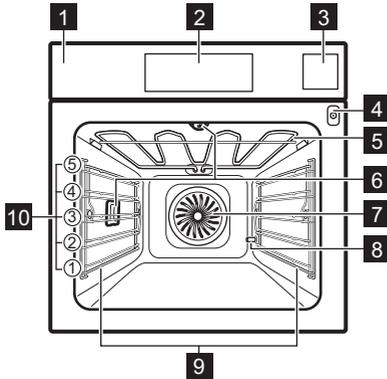
WARNING!

Risk of injury or suffocation.

- 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. PRODUCT DESCRIPTION

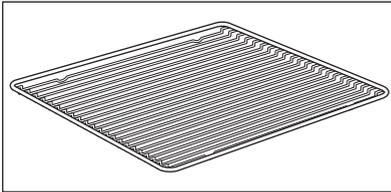
3.1 General overview



- 1** Control panel
- 2** Display
- 3** Water drawer
- 4** Socket for the core temperature sensor
- 5** Heating element
- 6** Lamp
- 7** Fan
- 8** Descaling pipe outlet
- 9** Shelf support, removable
- 10** Shelf positions

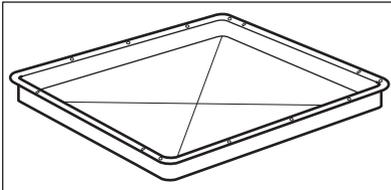
3.2 Accessories

Wire shelf



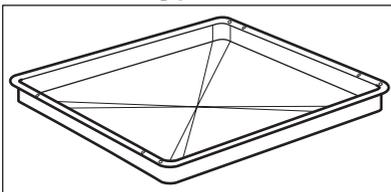
For cookware, cake tins, roasts.

Baking tray



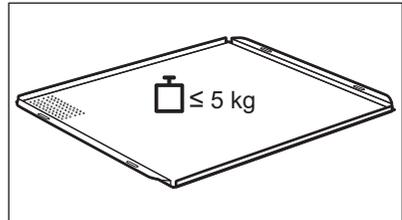
For cakes and biscuits.

Grill- / Roasting pan



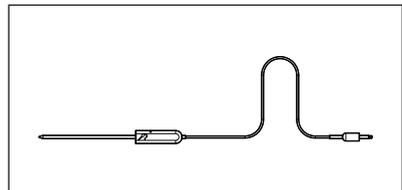
To bake and roast or as a pan to collect fat.

Patisserie tray



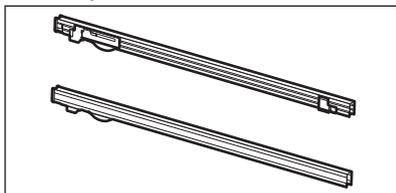
For rolls, pretzels and small pastries. Suitable for steam functions. The discolouration of the surface has no effect on the functions.

Food Sensor



To measure the temperature inside the food.

Telescopic runners

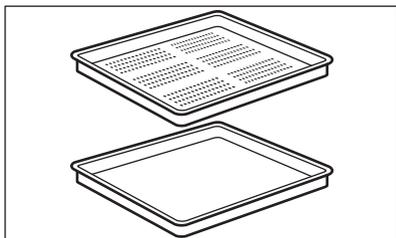


For shelves and trays.

One unperforated and one perforated food container.

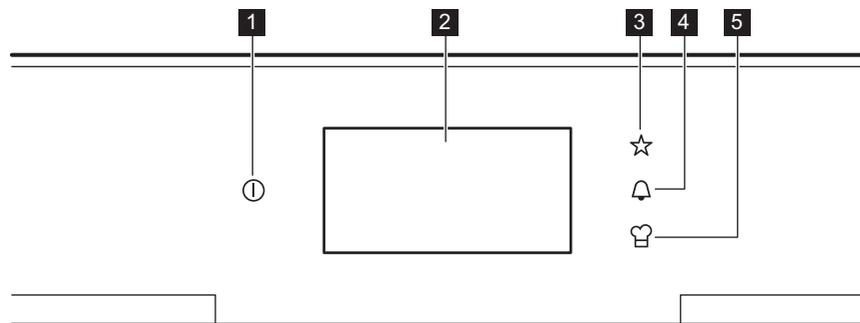
The steam set drains the condensing water away from the food during steam cooking. Use it to prepare vegetables, fish, chicken breast. The set is not suitable for food that needs to soak in the water e.g. rice, polenta, pasta.

Steam set



4. CONTROL PANEL

4.1 Electronic programmer



Use the sensor fields to operate the oven.

Sensor field	Function	Comment
1 	ON / OFF	To turn on and turn off the oven.
2 -	Display	It shows the current settings of the oven.
3 	Favourites	It contains a list of favourite cooking programmes made by the user.

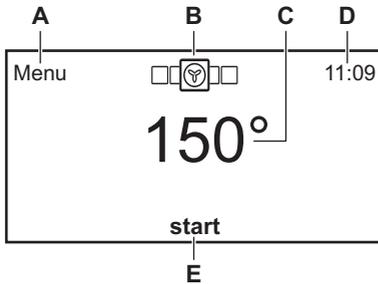
Sensor field	Function	Comment
4 	Minute Minder	To set the function: Minute Minder. Straight access to the time functions.
5 	Assisted Cooking	Straight access to the menus: Cookbook and VarioGuide when the oven is turned on.

The sensor fields for: Favourites, Minute Minder and Assisted Cooking are visible only when the oven is turned on.

- A. Return to menu
- B. Current set heating function
- C. Current set temperature
- D. Clock
- E. Start

4.2 Display

After activating, the appliance shows a basic heating function mode.



Other indicators of the display:

Symbol	Function
AAA	Change of the text size
	More options
	Core temperature sensor
	Heat + Hold
	Lock

5. BEFORE FIRST USE



WARNING!
Refer to Safety chapters.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the oven.



Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before first use.

Put the accessories and the removable shelf supports back to their initial position.

5.2 Software Licences

The software included in the oven contains copyrighted software that is licensed under the BSD, fontconfig, FTL, GPL-2.0, LGPL-2.0, LGPL-2.1, libJpeg, zLib/ libpng, MIT, OpenSSL / SSLEAY and others.

Check the full copy of the licence in: **Basic Settings / Service / Licence.**

You can download the source code of the open source software by following the hyperlink present in the web product page.

5.3 First connection to the mains

When you connect the oven to the mains you have to set the language, the time, the clock format, the date, the fast heat-up, the water hardness level .

Select the values and press OK to confirm. You can change the settings in the menu: Basic Settings.

5.4 Setting the water hardness

The table below shows the water hardness range (dH) with the corresponding Calcium deposit and the quality of the water.

Water hardness		Calcium deposit (mmol/l)	Calcium deposit (mg/l)	Water classification
Class	dH			
1	0 - 7	0 - 1.3	0 - 50	Soft
2	7 - 14	1.3 - 2.5	50 - 100	Moderately hard
3	14 - 21	2.5 - 3.8	100 - 150	Hard
4	over 21	over 3.8	over 150	Very hard

When the water hardness exceeds the values in the table, fill the water drawer with bottled water.

1. Take the 4 colour change strip supplied with the steam set in the oven.
2. Put all the reaction zones of the strip into the water for approximately 1 second. Do not put the strip into the running water.
3. Shake the strip to remove the excess of the water.
4. Wait 1 minute and check the water hardness with the table below. The colours of the reaction zones continue to change. Do not check the water hardness later than 1 minute after test.

5. Set the water hardness: menu: Basic Settings.

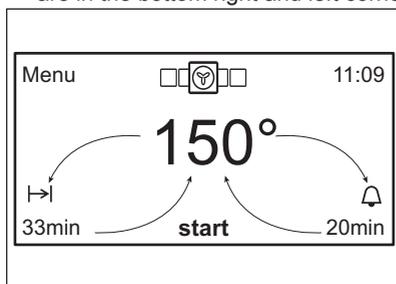
Test strip	Water hardness
	1
	
	2
	3
	4

You can change the water hardness in the menu: Basic Settings / Water hardness.

6. QUICK GUIDE

6.1 Using the touchscreen

- To scroll the menu use a quick gesture or drag your finger across the display.
- The strength of the gesture determines how fast the screen moves.
- The scroll movement can stop by itself or you can stop it immediately if you touch the display.
- The chosen function turns on when you release the finger from the display.
- To turn on a menu function touch the display on the selected function.
- You can change any parameter shown on the display when you touch it.
- To set the required function, time or temperature you can scroll through the list or touch the option you want to choose.
- When you turn on a heating function the **Menu** does not appear on the display. Touch the display anywhere and the **Menu** appears again.
- When the oven is turned on, and some of the symbols disappear from the display, touch the display anywhere. All the symbols come back on.
- After you set some functions a pop-up window appears with additional information.
- The temperature can switch places on the display with other functions that are in the bottom right and left corner.



When you press and hold an option in the menu, a short description of the option appears.

6.2 Quick Guide to the menu

Menu	
Functions	Heating Functions
	Specials
	Cleaning
	Favourites
Timers	Set Minute Minder
	Set Duration
	Set End Time
	Set Start Time
	Elapsed Time
Options	Lamp
	Child Lock
	Screen Lock
	Heat + Hold
	Set + Go
Assisted Cooking	Cookbook
	VarioGuide
	SousVide Cookbook
	SousVide VarioGuide
Last and most used	Last used
	Most used

Basic Settings	Fast heat-up
	Cleaning Reminder
	Display
	Sound
	Language
	Time and Date
	DEMO mode
	Water hardness

Service	Reset all settings
	Licence
	Software version

7. DAILY USE



WARNING!
Refer to Safety chapters.

7.1 Operating the Oven

To operate the oven you can use:

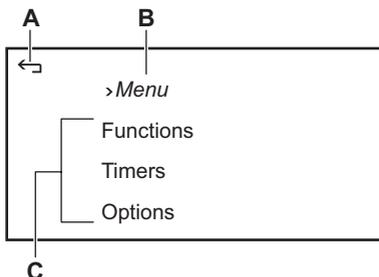
Manual Mode

You can set a heating function, temperature and cooking time manually.

Automatic Programmes

You can prepare a dish when you do not have a knowledge or experience in cooking with Automatic Programmes.

7.3 The menu in overview



- A. Return to menu
- B. Current menu level
- C. List of functions

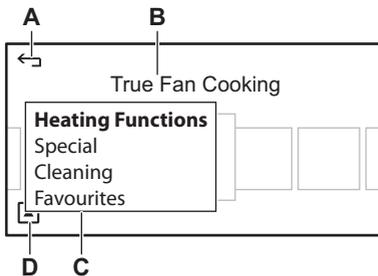
7.2 Operating the menu

1. To turn on the oven press: ①.
2. Press: **Menu**.
3. Scroll through the menu to find the function that you want to turn on.
4. To turn on the function just tap it on the display.
5. To return to the previous menu press: ⬅ or **Menu**.
6. To turn off the oven press: ①.

Main menu

Menu item	Description
Functions	It contains a list of the heating functions, specials, cleaning and favourite programmes.
Timers	It contains a list of clock functions.
Options	It contains a list of other options for Safety functions, Lamp, Heat + Hold, Set + Go.

Menu item	Description
Assisted Cooking	It contains a list of automatic cooking programmes.
Last and most used	It shows which function was last used and which are the most used.
Basic Settings	It contains a list of basic settings.

7.4 Submenu for: Functions

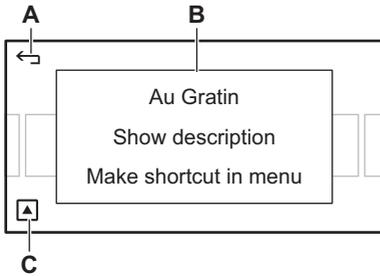
- A. Return to menu
- B. List of heating functions
- C. List of available options
- D. More options

7.5 Setting a heating function

1. Scroll through the functions to find the one you want and press it.
2. To change the temperature press the temperature shown on the display and scroll through the list to find the one you need.
3. Press the temperature to confirm it.
4. To turn on the function press: **Start**. The signal sounds when the oven is at approximately the set temperature. The signal sounds again at the end of the cooking time.

To go back to the previous menu press: **Menu**.

You can see a description of the heating function or create a default function on a pop-up window. Hold your finger on the selected heating function for longer than 2 seconds. When you set a heating function as default it appears as the first function when you turn on the oven again.



- A. Return to menu
- B. Pop-up window
- C. More options

7.6 Submenu for: Heating Functions

Heating function	Application
 Au Gratin	For dishes such as lasagna or potato gratin. Also to gratinate and brown.
 Frozen Foods	To make convenience food like e.g. french fries, potato wedges or spring rolls crispy.
 Grilling	To grill flat food and to toast bread.
 Fast Grilling	To grill flat food in large quantities and to toast bread.
 Conventional Cooking (Top / Bottom Heat)	To bake and roast food on one shelf position.
 Pizza Setting	To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking.

Heating function	Application
 Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.
 True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
 Full Steam	For steaming vegetables, side dishes or fish.
 Humidity Low	The function is suitable for meat, poultry, oven dishes and casseroles. Thanks to the combination of steam and heat, meat gets a tender and juicy texture along with a crusty surface.

Heating function	Application
 Humidity Medium	The function is suitable for cooking stewed and braised meat as well as bread and sweet yeast dough. Due to the combination of steam and heat the meat gets a juicy and tender texture and yeast dough bakeries get a crispy and shiny surface.
 Humidity High	The function is suitable for cooking delicate dishes like custards, flans, terrines and fish.
 SousVide Cooking	Vacuum cooking with steam at a low temperature for meat, fish, seafood, vegetables and fruit. The food needs to be vacuum sealed in plastic pouches before using this function.
 Bread Baking	To bake bread.
 Slow Cooking	To prepare very tender and succulent roasts.
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.

Heating function	Application
 Moist Fan Baking	This function is designed to save energy during cooking. For more information refer to "Hints and tips" chapter, Moist Fan 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. Due to the use of the residual heat - the heating power may be reduced. For general energy saving recommendations refer to: "Energy Efficiency" chapter, Energy Saving. This function was used to comply with the energy efficiency class according to EN 60350-1.

-  The lamp may turn off automatically at a temperature below 60 °C during some oven functions.

7.7 Submenu for: Specials

Heating function	Application
 Drying	To dry sliced fruit, vegetables and mushrooms.

Heating function	Application
 Defrost	To defrost food.
 Keep Warm	To keep food warm.
 Steam Regenerating	Steam re-heating for previously cooked food directly on a plate.
 Plate Warming	To preheat plates for serving.
 Dough Proving	For controlled rising of yeast dough before baking.
 Yogurt Function	Use this function to prepare yogurt. The lamp in this function is off.
 Preserving	To make vegetable preserves such as pickles.

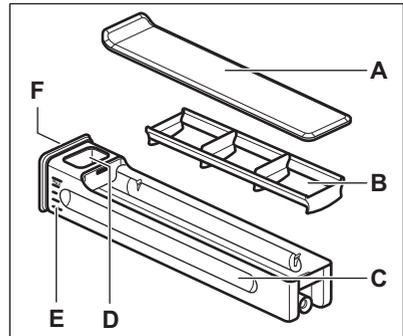
7.8 Submenu for: Cleaning

 **WARNING!**
Refer to "Care and cleaning" chapter.

 Rinsing	Procedure for rinsing and cleaning the steam generation circuit after frequent use of the steam functions.
 Descaling	Procedure for cleaning the steam generation circuit from residual limestone.

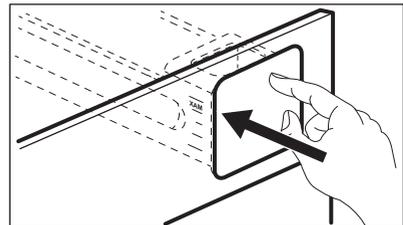
 Steam Cleaning	Procedure for cleaning the appliance when it is slightly soiled and not burned.
 Steam Cleaning Plus	Procedure for cleaning stubborn dirt with the support of an oven cleaner.

7.9 Water drawer



- A. Lid
- B. Wave-breaker
- C. Drawer body
- D. Water-filling hole
- E. Scale
- F. Front button

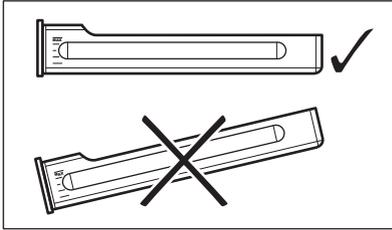
You can remove the water drawer from the oven. Push it gently on the front button. After you push the water drawer, it will self-extract from the oven.



You can fill the water drawer in two ways:

- leave the water drawer inside the oven and fill it by means of a water jar,
- detach the water drawer from the oven and fill it from a water tap.

When you fill the water drawer from the water tap, carry the drawer in the horizontal position in order to avoid water spilling.



When you fill the water drawer, insert it in the same position. Push the front button until the water drawer is inside the oven.

Empty the water drawer after each use.



CAUTION!

Keep the water drawer away from hot surfaces.

7.10 Steam cooking



WARNING!

Use only cold tap water. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not put flammable or alcoholic liquids into the water drawer.

1. Press the cover of the water drawer to open it and extract it from the oven.
2. Fill the water drawer with cold water to the maximum level (around 950 ml).
Use the scale on the water drawer. The water supply is sufficient for approximately 50 minutes.
3. Put the water drawer to its initial position.



Wipe the wet water drawer with a soft cloth before you insert it in the oven.

4. Turn on the oven.
5. Prepare the food in the correct cookware.
6. Select a steam heating function and the temperature.
7. If necessary, set the function Duration or Set End Time. The first steam shows after approximately 2 minutes. An acoustic signal sounds when the oven is at approximately the set temperature.

The signal sounds at the end of the cooking time.

8. Turn off the oven.
9. Empty the water drawer after the steam cooking is completed.



CAUTION!

The oven is hot. There is a risk of burns. Be careful when you empty the water drawer.



When the water drawer is running out of water, an acoustic signal sounds and the water drawer needs to be refilled to continue the steam cooking as described above.



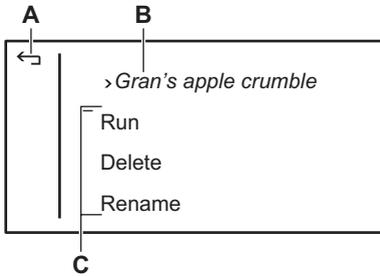
Let the oven dry fully with the door open. To speed up the drying you can heat up the oven with hot air at temperature 150 °C for approximately 15 minutes.

Steam can condensate on the bottom of the cavity and the visibility inside the oven can be limited. If this occurs, dry the cavity when the oven is cool.



At the end of a steam cooking cycle, the oven cooling fan runs at a higher speed to evacuate in a better way the excess of steam. This is normal.

7.11 Submenu for: Favourites

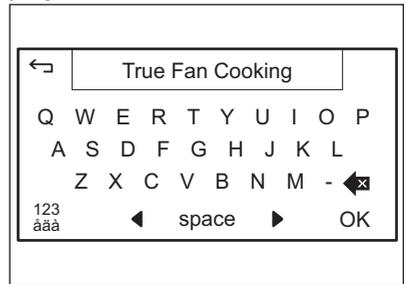


- A. Return to menu
- B. Favourite programme
- C. List of functions

A list of previously saved settings. You can also store the current settings such as: duration, temperature or heating function. You can set up to 20 programmes, which are shown on a list in an alphabetic order.

2. Choose: New from current settings..
3. Enter the name of the favourite programme and touch **OK**.

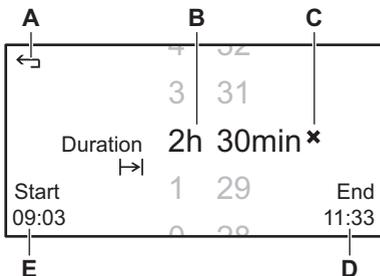
Menu item	Description
Run	Run the previously saved favourite.
Delete	Permanently remove this previously saved favourite.
Rename	Change or correct the previously saved name.



7.12 Saving a favourite programme

1. To save the current settings of a heating function touch ☆.

7.13 Submenu for: Timers



- A. Return to menu
- B. Current set duration time
- C. Reset duration time
- D. End time
- E. Start time

Menu item	Description
Set Minute Minder	To set and start a countdown, the timer will be shown on the main screen and an alarm will sound when the timer has finished counting down. This timer will not interrupt the cooking and is also available when the oven is switched off. Scroll to set, the timer will start automatically.
Set Duration	To set and start a countdown, the timer will be shown on the main screen and the oven will stop and an alarm will sound when the timer has finished counting down.
Set End Time	To set the switch-off time for the current settings.
Set Start Time	To set the switch-on time for the current settings.
Elapsed Time	Show, hide or reset the timer that counts up when pressing the start button. The elapsed time is only available while the oven is active.

7.14 Setting the clock functions



When you use the core temperature sensor, the functions Duration and End do not operate.

You can change the time and date when you touch the clock on the display, when the oven is turned on.

1. Go to menu: Heating Functions.
2. Set the heating function and the temperature.
3. Press  or go to the menu: Timers.

4. Choose a clock function.
5. Scroll the list to set the necessary time. Wait a few seconds for the time to set itself automatically or touch to confirm: **h** or **min**. You can delete the settings if you touch: **x**.

When the clock function ends, an acoustic signal sounds and a message comes on the display. You can stop or extend the cooking process.

7.15 Submenu for: Options

Further individual settings related to safety, convenience and oven lamp.

Menu item	Description
Lamp On / Off	Switch the oven lamp on or off.
Child Lock On / Off	Once activated it locks the screen and all buttons. They remain locked both in ON and OFF positions. To unlock touch the display and follow instructions. If unlocked you need to lock it again via menu.
Screen Lock	Screen lock temporarily 'locks' the touch screen and all buttons except the power key. To unlock touch the display and follow instructions.

Menu item	Description
Heat + Hold	Heat + Hold is only available when a duration is set. The oven will not completely switch off automatically but keep the food warm for 30 minutes. It is not available for all programmes. If active, an icon is shown on the display.
Set + Go	Set+Go lets you set an oven function with duration to use it later by only touching the screen. The screen lock is active when the cooking process starts. The function is visible in the menu only when the duration is set.

7.16 Heat + Hold

The function keeps prepared food warm at 80 °C for 30 minutes. It turns on after the baking or roasting procedure ends.

The function does not work with low temperature cooking, weight automatic programmes, steam automatic programmes, all functions from the menu: Specials, steam functions from the menu: Heating Functions.

Conditions for the function:

- You set the heating function or an automatic programme.
- The set temperature is more than 80 °C.
- You set the function: Set Duration.
- You turn on the function: Heat + Hold in the menu: Options.
- The display shows: .

 If you use the core temperature sensor, the symbol is not visible in the display.

If you press , the function turns off.

7.17 Set + Go

The function lets you set a heating function (or a programme) and use it later with one press of any sensor field or a tap on the message in the display.

 The function works with the functions: Set Duration, core temperature sensor. The function does not work with the cleaning function.

1. Turn on the oven.
2. Set a heating function or an automatic programme.
3. Set the function: Set Duration.
4. Choose: Options / Set + Go. Touch the message in the display or press a sensor field (except for ). The set heating function starts.

 If you press  before the function operates, the function turns off.

When the heating function ends, an acoustic signal sounds.

-  • The function: Child Lock is on when a heating function operates and after the oven is turned off. Follow the instructions in the display to turn off the function.
- The menu: Options lets you turn on and turn off the function: Set + Go.

7.18 Child Lock

Menu / Options / Child Lock

The function prevents an accidental operation of the oven.

Activating the function: Child Lock

1. Set the function to position: On.
2. Deactivate the appliance.

Deactivating the function: Child Lock

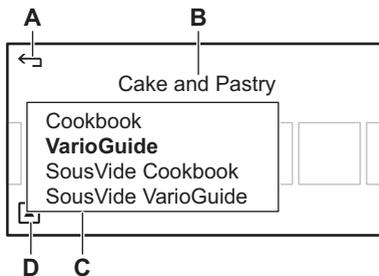
1. Activate the appliance.
2. Tap the display.
3. Follow the instructions on the display.

7.19 Screen Lock

Menu / Options / Screen Lock

The function prevents an accidental change of the heating function. You can turn on the function only when the oven operates.

7.20 Submenu for: Assisted Cooking



- A. Return to menu
- B. Food category
- C. Cookbook and VarioGuide
- D. More options

A cookbook containing inspiring automatic recipes and a VarioGuide function providing our recommended oven settings for your dishes. The time and temperature of the VarioGuide can be adjusted according to your needs. By touching the chef hat of the dish, our recommended settings are displayed.

7.21 Submenu for: Last and most used

Easily accessible list of last and most used functions, recipes and quickstarts.

Menu item	Description
Last used	It shows the last used 5 functions.
Most used	It shows the most used 5 functions.

Activating the function: Screen Lock

1. Activate the appliance.
2. Set a heating function or a setting.
3. Go to the: Screen Lock.
4. To activate the function touch: Screen Lock.

The appliance is locked.

When the appliance is deactivated, the function deactivates automatically.

Deactivating the function: Screen Lock

1. Tap the display.
2. Follow the instructions on the display.

7.22 Submenu for: Basic Settings

The set settings stay fixed each time you activate the appliance.

Menu item	Description
Fast heat-up On / Off	Fast heat-up is activated and is always switched on for certain heating functions. It is visible on the screen with >> when active.
Cleaning Reminder On / Off	Choose if you wish the oven to remind you to use the cleaning cycle.
Display Choose the display settings.	<p>Brightness You can select 4 brightness modes.</p> <p> Set the brightness of the display in ON state. Time of day in OFF state is not adjustable.</p> <hr/> <p>Background images On / Off Show or hide the background pictures.</p>
Sound Sound Settings.	<p>Volume</p> <p>Type (Beep / Click / No sound)</p>
Language	Set your preferred language.
Time and Date Set the time and date and other options related to how time is shown.	<p>Time Set or adjust the time.</p> <hr/> <p>Date Set or adjust the date.</p> <hr/> <p>Format Choose your preferred time format: HH:MM or AM/PM.</p> <hr/> <p>Clock style Define what the clock looks like when the oven is switched off.</p>
DEMO mode For shop usage only. When active, the heating elements are disconnected and is visible on the screen.	Activation code: 2468
Water hardness	Sets the water hardness level (1 - 4).

Menu item	Description
Service Shows the software version and configuration.	Software Version Shows the software version of the oven.
	Reset all settings Resets all settings to factory default.
	Licence Shows the licence in English language.

8. ASSISTED COOKING

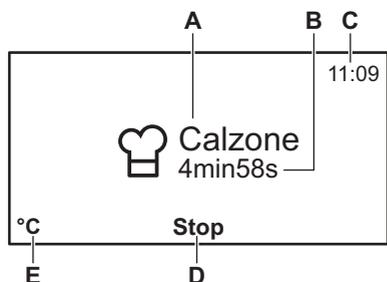


WARNING!
Refer to Safety chapters.

8.1 Assisted Cooking

Menu / Assisted Cooking or touch: 

You can choose to use the function:
Cookbook or VarioGuide.



8.2 Activating the function

1. Scroll through the food category list and touch on the one you want to choose.
2. Scroll through the dish list and touch on the one you want to choose.
3. To activate the function touch: **Start**.
When the function ends, a message comes on in the display.

- A. Recipe
- B. Remaining time
- C. Clock
- D. Stop
- E. Temperature

8.3 Submenu for: Cookbook

Menu / Assisted Cooking / Cookbook
or touch: 

The function has a list of recipes with optimum appliance settings. The recipes are fixed and you cannot change them. The ingredients and method for each recipe are shown on the display.

To go back to the Ingredients and Method after you activate the recipe touch the recipe name.

You can also find the recipes for this function specified for this appliance on our website. To find the proper Recipe Book check the PNC number on the rating plate on the front frame of the appliance cavity.

The appliance uses automatic settings when you use the: Cookbook.

Food category		Dish
Fish and Seafood	Cod Fish Fish Fillet Fish in Salt	Salmon fillet Fish (Trout), poached Stuffed Calamari
Poultry	Chicken Legs Stuffed Chicken Breast Coq au Vin	Stuffed Chicken Roast Duck with Orange
Meat	Beef Casserole Marinated Beef Meat Loaf Pork Knuckle Pork Shoulder Swedish Festive Roast Veal Knuckle	Ossobuco Stuffed Veal Breast Leg of Lamb Rabbit Rabbit in mustard sauce Wild Boar
Oven Dishes	Lasagne Cannelloni Pasta Gratin Moussaka Potato Gratin	Franconian Dumpling Pan Cabbage Casserole Chicory Gratin Jansons Temptation
Pizza and Quiche	Pizza Onion Tart Quiche Lorraine Cheese Flan	Pierogi Cheese Pastry Goat's Cheese Flan
Cake and Pastry	Almond Cake Brownies Cappuccino Cake Carrot Cake Cheese Cake Cherry Pie Fruit Cake Fruit Tart Grandma's Roast Apple Cake Lemon Sponge Cake	Muffins Plum Dumpling Ring Cake Savarin Cake Sponge Cake Streusel Cake Swedish Cake Sweet Tart Swiss Carrot Cake
Bread and Rolls	Rolls, sweet Farmer Bread White Bread	Yeast Plait Rich Yeast Plait
Vegetables	Mediterranean Vegetables Traditional Vegetables	Peeling Tomatoes
Custards and Terrines	Egg Custard Flan Caramel	Coconut Pudding
Side Dishes	Rice with Vegetables Salty Dumplings	Potatoes in their jacket Boiled Potatoes
Menu Cooking	Steam Menu 1 Steam Menu 2	Steam Menu 3

8.4 Submenu for: SousVide Cookbook

Menu / Assisted Cooking / SousVide Cookbook or touch: 

You can find the recipes on our website. To find the proper Recipe Book check the PNC number on the rating plate on the front frame of the appliance cavity.

Food category	Dish
Fish and Seafood	Sea bream fillet Turbot with fennel Prawns
Poultry	Chicken Breast
Meat	Beef fillet Poached Veal Fillet
Vegetables	Carrots with vanilla
Fruits	Apples Red wine pears
Custards and Terrines	English crème

8.5 Submenu for: VarioGuide

Menu / Assisted Cooking / VarioGuide or touch: 

The temperature and baking times are guidelines only for a better result. They depend on the recipes and the quality and quantity of the used ingredients. To check the recommended settings touch (by the dish name): .

Touch the temperature or the minutes in the display to change the temperature or the set time according to your preferences.

The VarioGuide contains automatic programmes, which give optimum settings for each type of meat.

- Meat programmes with Automatic Weight function  - this function automatically calculates the roasting time. To use it you need to input the food weight and the time sets itself. To do this touch the minutes below the dish name and input the correct value.
- Meat programmes with Automatic Core Temperature  - this function automatically calculates the roasting

time. When the programme ends an acoustic signal sounds.

Food Category: Fish and Seafood

Dish	
Fish	Baked
	Fish Fingers
	Thin Fillets
	Thick Fillets
	Fillet, frozen
	Whole small Fish
	Whole Fish, steamed
	Whole small Fish, grilled
	Whole Fish, grilled
	Whole Fish, grilled 
	Trout
	Salmon fillet
Whole Salmon	

Dish	
Prawns	Prawns, fresh
	Prawns, frozen
Mussels	-

Food Category: Poultry

Dish	
Boned Poultry	-
Boned Poultry 	-
Chicken	Wings, fresh
	Wings, frozen
	Legs, fresh
	Legs, frozen
	Breast, poached
	Half
	Whole 
Duck 	-
Goose 	-
Turkey 	-

Food Category: Meat

Dish	
Beef	Prime Boiled
	Braised 
	Meat Loaf
Roast Beef	Rare
	Rare 
	Medium
	Medium 
	Well Done
	Well Done 

Dish	
Scandinavian Beef	Rare 
	Medium 
	Well Done 
Pork	Chipolatas
	Spare Ribs
	Knuckle, pre-cooked
	Ham Joint
	Loin
	Loin 
	Smoked Pork Loin
	Smoked Loin, poached
	Neck
	Shoulder
Roast 	
Veal	Cooked Ham
	Knuckle
	Loin
	Roast 
Lamb	Leg
	Roast 
	Saddle
	Joint Medium
	Joint Medium 
Hare	Leg
	Saddle
	Saddle 
Venison	Haunch
	Saddle

Dish	
Roast Game 	-
Loin of Game 	-

Food Category: Oven Dishes

Dish	
Lasagne	
Lasagne/Cannelloni, frozen	
Pasta Bake	
Potato Gratin	
Vegetables au Gratin	
Sweet Dishes	

Food Category: Pizza and Quiche

Dish	
Pizza	Thin Crust
	Extra Topping
	Frozen
	American, frozen
	Chilled
	Snacks, frozen
Baguettes au Gratin	-
Tarte Flambée	-
Swiss Tarte, savoury	-
Quiche Lorraine	-
Savory Flan	-

Food Category: Cake and Pastry

Dish	
Ring Cake	-
Apple Cake, covered	-
Sponge Cake	-

Dish	
Apple Pie	-
Cheese Cake, Tin	-
Brioche	-
Madeira Cake	-
Swiss Tarte, sweet	-
Almond Cake	-
Muffins	-
Pastry	-
Pastry Stripes	-
Cream Puffs	-
Puff Pastry	-
Eclairs	-
Macaroons	-
Short Pastry Biscuits	-
Christmas Stollen	-
Apple Strudel, frozen	-
Cake on Tray	Sponge Dough
	Yeast Dough
Cheese Cake, Tray	-
Brownies	-
Swiss Roll	-
Yeast Cake	-
Crumble Cake	-
Sugar Cake	-
Flan Base	Short Pastry
	Sponge Mixture
Fruit Flan	Short Pastry
	Sponge Mixture
	Yeast Dough

Food Category: Bread and Rolls

Dish	
Rolls	Rolls
	Rolls, pre-baked
	Rolls, frozen
Ciabatta	-
Baguette	Baguette, pre-baked
	Baguette, frozen
Bread	Bread Crown
	White Bread
	Yeast Plait
	Brown Bread
	Rye Bread
	Wholegrain Bread
	Unleavened Bread
	Bread, frozen

Food Category: Vegetables

Dish	
Broccoli, Florets	
Broccoli, whole	
Cauliflower, Florets	
Cauliflower, whole	
Carrots	
Courgette Slices	
Asparagus, green	
Asparagus, white	
Peppers, Strips	
Spinach, fresh	
Leek Rings	
Green Beans	
Mushroom Slices	
Peeling Tomatoes	

Dish	
Brussels Sprouts	
Celery, cubed	
Peas	
Eggplant	
Fennel	
Artichokes	
Beetroot	
Black Salsify	
Cabbage Turnip, Strips	
White Haricot Beans	
Savoy Cabbage	

Food Category: Custards and Terrines

Dish	
Egg Custard	-
Flan Caramel	-
Terrines	-
Eggs	Soft Boiled
	Medium Boiled
	Hard Boiled
	Baked Eggs

Food Category: Side Dishes

Dish	
French Fries, thin	
French Fries, thick	
French Fries, frozen	
Croquettes	
Wedges	
Hash Browns	
Boiled Potatoes, quartered	
Boiled Potatoes	
Potatoes in their jacket	

Dish
Potato Dumplings
Bread Dumplings
Yeast Dumplings, salty
Yeast Dumplings, sweet
Rice
Tagliatelle, fresh
Polenta

 Automatic Core Temperature function

 Automatic Weight function

8.6 Submenu for: SousVide VarioGuide

Menu / Assisted Cooking / **SousVide VarioGuide** or touch: 

Food category	Dish
Fish and Seafood	Sea bream fillet
	Sea Bass fillet
	Cod Fish
	Scallops
	Mussels with shell
	Prawns without shell
	Octopus
	Trout fillet
Poultry	Salmon fillet
	Chicken Breast, boneless
	Duck Breast, boneless
	Turkey Breast, boneless

Food category	Dish
Meat	Beef <ul style="list-style-type: none"> • Medium • Well Done
	Lamb <ul style="list-style-type: none"> • Medium • Well Done
	Wild Boar
	Rabbit, boneless
Vegetables	Asparagus, green
	Asparagus, white
	Courgette
	Leek
	Eggplant
	Pumpkin
	Pepper
	Celery
	Carrots
	Celery root
	Fennel
Potatoes	
Artichoke Hearts	
Fruits	Apples
	Pears
	Peaches
	Nectarines
	Plums
	Pineapple
Mangos	

9. USING THE ACCESSORIES



WARNING!
Refer to Safety chapters.

9.1 Core temperature sensor

There are two temperatures to be set: the oven temperature and the core temperature.

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

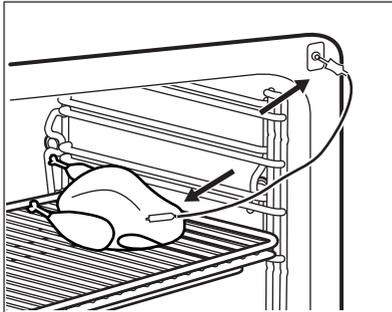


CAUTION!
Only use the core temperature sensor supplied or the correct replacement parts.



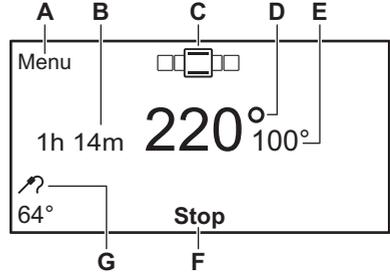
The core temperature sensor must stay in the meat and in the socket during the cooking.

1. Activate the appliance.
2. Put the tip of the core temperature sensor into the centre of the meat.
3. Put the plug of the core temperature sensor into the socket at the front of the appliance.



The display shows the core temperature sensor symbol .

4. Set the core temperature.
5. Set the heating function and, if necessary, the oven temperature. To change the core temperature, touch the temperature on the display.



- A. Return to menu
- B. How long the function is active
- C. Current set heating function
- D. Current set temperature
- E. Current temperature in the oven
- F. Stop
- G. Current set temperature for the core temperature sensor

When the meat is at the set core temperature, an acoustic signal sounds. The appliance deactivates automatically.

6. Touch a sensor field to stop the signal.
7. Remove the core temperature sensor plug from the socket and remove the meat from the oven.

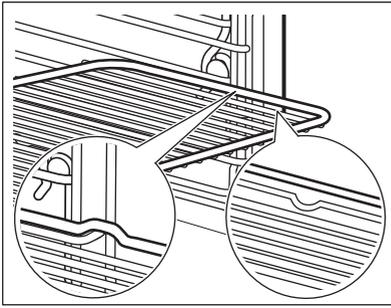


WARNING!
The core temperature sensor is hot. There is a risk of burns. Be careful when you remove the tip and the plug of the core temperature sensor.

9.2 Inserting the accessories

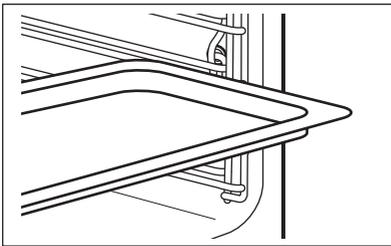
Wire shelf:

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



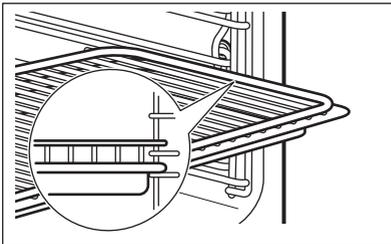
Baking tray/ Deep pan:

Push the baking tray / deep pan between the guide bars of the shelf support.



Wire shelf and baking tray / deep pan together:

Push the baking tray / deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.



- i** Small indentation at the top increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

9.3 Telescopic runners - inserting the accessories

With the telescopic runners you can put in and remove the shelves more easily.



CAUTION!

Do not clean the telescopic runners in the dishwasher.
Do not lubricate the telescopic runners.



CAUTION!

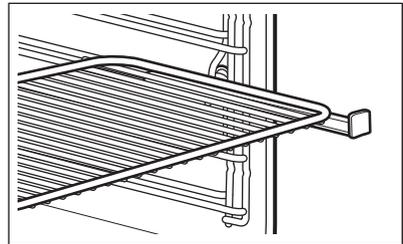
Make sure you push back the telescopic runners fully in the oven before you close the oven door.

Wire shelf:

Put the wire shelf on the telescopic runners so that the feet point downwards.

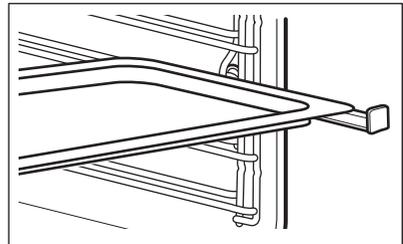


The high rim around the wire shelf is a special device to prevent the cookware from slipping.



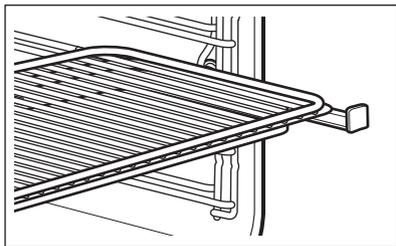
Deep pan:

Put the deep pan on the telescopic runners.



Wire shelf and deep pan together:

Place the wire shelf and the deep pan together on the telescopic runner.



10. ADDITIONAL FUNCTIONS

10.1 Automatic Switch-off

For safety reasons the appliance deactivates 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 - 230	5.5

i The Automatic switch-off does not work with the functions: core temperature sensor, Duration, End.

10.2 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.

11. 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.

11.1 Cooking recommendations

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.

11.2 Inner side of the door

On the inner side of the door you can find:

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

11.3 Advice for special heating functions of the oven

Keep Warm

The function allows you to keep food warm. The temperature is set automatically to 80 °C.

Plate Warming

The function allows you to warm plates and dishes before serving. The temperature is set automatically to 70 °C.

Place plates and dishes in stacks evenly on the wire shelf. Use the first shelf position. After half of the warming time switch their places.

Defrost

Remove the food packaging and put the food on a plate. Do not cover the food, as it can extend the defrosting time. Use the first shelf position.

11.4 SousVide Cooking

This function uses lower cooking temperatures than normal cooking.

SousVide Cooking Recommendations

Use high quality and fresh raw food. Always clean the food before cooking. Be careful when using raw eggs.

Low temperatures are suitable only for the types of food that can be eaten raw.

Do not cook the food for a long time when you are using the temperature below 60 °C.

Boil ingredients containing alcohol before vacuum packing.

Put the vacuum bags on the grid side by side.

You can keep the cooked food in the fridge for 2 – 3 days. Cool down the food quickly (by using ice bath).

Do not use this function for reheating food leftovers.

Vacuum Packing

Use only the vacuum bags and chamber vacuum sealer recommended for sous-vide cooking. Only this type of vacuum sealer can vacuum pack liquids.

Do not reuse vacuum bags.

For faster and better results set the maximum vacuum degree.

To guarantee a safe closing of the vacuum bag, make sure that the area subject to the seal is clean.

Make sure that the edges of the inner side of the vacuum bag are clean, before sealing it.

11.5 SousVide Cooking: Meat

Use only boneless meat to avoid piercing the vacuum bags.

For the poultry fillets to taste better, fry them on the skin side before vacuum packing.

Use the third shelf position.

Beef

Food	Temperature (°C)	Time (min)
Beef fillet medium, 4 cm thick, 0.8 kg	60	110 - 120
Beef fillet well done, 4 cm thick, 0.8 kg	65	90 - 100
Veal fillet medium, 4 cm thick, 0.8 kg	60	110 - 120
Veal fillet well done, 4 cm thick, 0.8 kg	65	90 - 100

Lamb / Game

Food	Temperature (°C)	Time (min)
Lamb rare, 3 cm thick, 0.6 - 0.65 kg	60	180 - 190
Lamb medium, 3 cm thick, 0.6 - 0.65 kg	65	105 - 115
Boar, 3 cm thick, 0.6 - 0.65 kg	90	60 - 70
Rabbit, 1.5 cm thick, 0.6 - 0.65 kg	70	50 - 60

Poultry

Food	Temperature (°C)	Time (min)
Chicken breast, 3 cm thick, 0.75 kg	70	70 - 80
Duck breast, 2 cm thick, 0.9 kg	60	140 - 160

Food	Temperature (°C)	Time (min)
Turkey breast, 2 cm thick, 0.8 kg	70	75 - 85

11.6 SousVide Cooking: Fish and seafood

Dry the fish fillets with a paper towel before you put them in a vacuum bag.

Add a cup of water in the vacuum bag when you cook the mussels.

Use the third shelf position.

Food	Thickness of food	Temperature (°C)	Time (min)
Sea bream fillet, 0.5 kg	4 fillets 1 cm	70	25
Sea bass fillet, 0.5 kg	4 fillets 1 cm	70	25
Cod fish, 0.65 kg	2 fillets 2 cm	65	70 - 75
Scallops, 0.65 kg	big size	60	100 - 110
Mussels with shell, 1 kg		95	20 - 25
Prawns without shell, 0.5 kg	big size	75	26 - 30
Octopus, 1 kg		85	100 - 110
Trout fillet, 0.65 kg ¹⁾	2 fillets 1.5 cm	65	55 - 65
Salmon fillet, 0.8 kg ¹⁾	3 cm	65	100 - 110

¹⁾ To prevent protein leak soak the fish in a 10 % salt solution (100 g salt in 1 litre of water) for 30 min and dry with a paper towel before you put it in a vacuum bag.

11.7 SousVide Cooking: Vegetables

- Peel the vegetables where necessary.
- Some vegetables can change their colour when you peel them and cook in a vacuum packing. For better

results cook the food immediately after you prepare it.

- To keep the colour of the artichokes, put them in water with lemon juice, after you clean and cut them.

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position
Asparagus green	whole	700 - 800	90	40 - 50	3
Asparagus white	whole	700 - 800	90	50 - 60	3
Courgette	slices of 1 cm	700 - 800	90	35 - 40	3
Leek	stripes or rings	600 - 700	95	40 - 45	3
Eggplant	slices of 1 cm	700 - 800	90	30 - 35	3
Pumpkin	pieces with thickness of 2 cm	700 - 800	90	25 - 30	3
Pepper	stripes or quarter	700 - 800	95	35 - 40	3
Celery	rings of 1 cm	700 - 800	95	40 - 45	3
Carrots	slices of 0.5 cm	700 - 800	95	35 - 45	3
Celery root	slices of 1 cm	700 - 800	95	45 - 50	3
Fennel	slices of 1 cm	700 - 800	95	35 - 45	3
Potatoes	slices of 1 cm	800 - 1000	95	35 - 45	3
Artichoke hearts	cut in quarter	400 - 600	95	45 - 55	3

11.8 SousVide Cooking: Fruits and sweets

- Peel the fruits, remove the seeds and cores where necessary
- To keep the colour of the apples and pears, put them in water with lemon juice, after you clean and cut them.
- For better results cook the food immediately after you prepare it.

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position
Peach	cut in halves	4 fruits	90	20 - 25	3
Plum	cut in halves	600 g	90	10 - 15	3
Mango	cut in cubes of about 2 x 2 cm	2 fruits	90	10 - 15	3
Nectarine	cut in halves	4 fruits	90	20 - 25	3
Pineapple	slices 1 cm	600 g	90	20 - 25	3
Apple	cut in quarters	4 fruits	95	25 - 30	3

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position
Pear	cut in halves	4 fruits	95	15 - 30	3
Vanilla creme	350 g in each bag	700 g	85	20 - 22	3

11.9 Steam cooking

Use only heat and corrosion resistant or chrome steel cookware.

When you cook on more than one level make sure that there is a distance between the shelves to let the steam circulate.

Start cooking with a cold oven unless the preheating is recommended in the below table.

11.10 Full Steam



WARNING!

Be careful when you open the oven door when the function is on. Steam can release.

Sterilisation

This function allows you to sterilise containers (e.g. baby bottles).

Put the clean containers up side down in the centre of the shelf on the first shelf position.

Fill the drawer with the maximum quantity of water and set the time to 40 minutes.

Cooking

This function allows you to prepare all types of food, fresh or frozen. You can use it to cook, warm, defrost, poach or blanch vegetables, meat, fish, pasta, rice, semolina and eggs.

You can prepare a full meal at one time. Cook together dishes with similar cooking times. Use the largest quantity of water required when you cook dishes at one time.

Use the second shelf position.

Set the temperature to 99 °C unless the below table recommends different setting.

Vegetables

Food	Time (min)
Peeling tomatoes	10
Broccoli, florets ¹⁾	13 - 15
Vegetables, blanched	15
Mushroom slices	15 - 20
Peppers, strips	15 - 20
Spinach, fresh	15 - 20
Asparagus, green	15 - 25
Aubergines	15 - 25
Courgette, slices	15 - 25
Pumpkin, cubes	15 - 25
Tomatoes	15 - 25
Beans, blanched	20 - 25
Lamb's lettuce, florets	20 - 25
Savoy cabbage	20 - 25
Celery, cubed	20 - 30
Leeks, rings	20 - 30
Peas	20 - 30
Snow peas (kaiser peppers)	20 - 30
Sweet potatoes	20 - 30
Asparagus, white	25 - 35
Brussels sprouts	25 - 35

Food	Time (min)
Carrots	25 - 35
Cauliflower, florets	25 - 35
Fennel	25 - 35
Kohlrabi, strips	25 - 35
White haricot beans	25 - 35
Broccoli, whole	30 - 40
Sweet corn on the cob	30 - 40
Black salsify	35 - 45
Cauliflower, whole	35 - 45
Green beans	35 - 45
Cabbage white or red, stripes	40 - 45
Artichokes	50 - 60
Dried beans, soaked (water / beans ratio 2:1)	55 - 65
Sauerkraut	60 - 90
Beetroot	70 - 90

¹⁾ Preheat the oven for 5 minutes.

Side dishes / accompaniments

Food	Time (min)
Couscous (water / couscous ratio 1:1)	15 - 20
Tagliatelle, fresh	15 - 25
Semolina pudding (milk / semolina ratio 3.5:1)	20 - 25

Fish

Food	Temperature (°C)	Time (min)
Flat fish fillet	80	15
Prawns, fresh	85	20 - 25
Mussels	99	20 - 30

Food	Time (min)
Lentils, red (water / lentils ratio 1:1)	20 - 30
Spaetzle	25 - 30
Bulgur (water / bulgur ratio 1:1)	25 - 35
Yeast dumplings	25 - 35
Fragrant rice (water / rice ratio 1:1)	30 - 35
Boiled potatoes, quartered	35 - 45
Bread dumpling	35 - 45
Potato dumplings	35 - 45
Rice (water / rice ratio 1:1) ¹⁾	35 - 45
Polenta (liquid ratio 3:1)	40 - 50
Rice pudding (milk / rice ratio 2.5:1)	40 - 55
Unpeeled potatoes, medium	45 - 55
Lentils, brown and green (water / lentils ratio 2:1)	55 - 60

¹⁾ The ratio of water to rice can change according to the type of rice.

Fruits

Food	Time (min)
Apple slices	10 - 15
Hot berries	10 - 15
Chocolate melting	10 - 20
Fruit compote	20 - 25

Food	Temperature (°C)	Time (min)
Salmon fillets	85	20 - 30
Trout 0.25 kg	85	20 - 30
Prawns, frozen	85	30 - 40
Salmon trout 1 kg	85	40 - 45

Meat

Food	Temperature (°C)	Time (min)
Chipolatas	80	15 - 20
Bavarian veal sausage (white sausage)	80	20 - 30
Vienna sausage	80	20 - 30
Chicken breast, poached	90	25 - 35
Cooked ham 1 kg	99	55 - 65
Chicken, poached 1 - 1.2 kg	99	60 - 70
Kasseler (smoked loin of pork), poached	90	70 - 90
Veal / pork loin 0.8 - 1 kg	90	80 - 90
Tafelspitz (prime boiled beef)	99	110 - 120

Eggs

Food	Time (min)
Eggs, soft-boiled	10 - 11
Eggs, medium-boiled	12 - 13
Eggs, hard-boiled	18 - 21

- Set the function: Turbo Grilling to roast meat.
- Add the prepared vegetables and side dishes.
- Cool down the oven to a temperature of around 90 °C. You can open the oven door to the first position for approximately 15 minutes.
- Set the function: Full Steam. Cook all dishes together until they are ready.

11.11 Turbo Grilling and Full Steam combined

You can combine these functions to cook meat, vegetables and side dishes at one time.

Food	Turbo Grilling (first step: cook meat)			Full Steam (second step: add vegetables)		
	Temperature (°C)	Time (min)	Shelf position	Temperature (°C)	Time (min)	Shelf position
Roast beef 1 kg Brussels sprouts, polenta	180	60 - 70	meat: 1	99	40 - 50	meat: 1 vegetables: 3
Roast pork 1 kg, Potatoes, vegetables, gravy	180	60 - 70	meat: 1	99	30 - 40	meat: 1 vegetables: 3
Roast veal 1 kg, Rice, vegetables	180	50 - 60	meat: 1	99	30 - 40	meat: 1 vegetables: 3

11.12 Humidity Low

Food	Temperature (°C)	Time (min)	Shelf position
Roast pork 1000 g	160 - 180	90 - 100	2
Roast beef 1000 g	180 - 200	60 - 90	2
Roast veal 1000 g	180	80 - 90	2
Meat loaf, uncooked, 500 g	180	30 - 40	2
Smoked loin of pork 600 - 1000 g (soak for 2 hours)	160 - 180	60 - 70	2
Chicken 1000 g	180 - 210	50 - 60	2
Duck 1500 - 2000 g	180	70 - 90	2
Goose 3000 g	170	130 - 170	1
Potato gratin	160 - 170	50 - 60	2
Pasta bake	170 - 190	40 - 50	2
Lasagne	170 - 180	45 - 55	2
Misc. types of bread 500 - 1000 g	180 - 190	45 - 60	2
Bread rolls	180 - 210	25 - 35	2

Food	Temperature (°C)	Time (min)	Shelf position
Ready-to-bake rolls	200	15 - 20	2
Ready-to-bake baguettes 40 - 50 g	200	15 - 20	2
Ready-to-bake baguettes 40 - 50 g, frozen	200	25 - 35	2

11.13 Humidity Cooking - Humidity High

Food	Temperature (°C)	Time (min)	Shelf position
Custard / flan in individual dishes ¹⁾	90	35 - 45	2
Baked eggs ¹⁾	90 - 110	15 - 30	2
Terrine ¹⁾	90	40 - 50	2
Thin fish fillet	85	15 - 25	2
Thick fish fillet	90	25 - 35	2
Small fish up to 0,35 kg	90	20 - 30	2
Whole fish up to 1 kg	90	30 - 40	2
Oven dumplings	120 - 130	40 - 50	2

¹⁾ Continue for a further half an hour with the door closed.

11.14 Humidity Cooking - Humidity Medium

Food	Temperature (°C)	Time (min)	Shelf position
Various types of bread 0,5 - 1kg	180 - 190	45 - 60	2
Bread rolls	180 - 200	25 - 35	2
Sweet bread	160 - 170	30 - 45	2
Sweet yeast dough bakeries	170 - 180	20 - 35	2
Sweet oven dishes	160 - 180	45 - 60	2
Stewed / braised meat	140 - 150	100 - 140	2

Food	Temperature (°C)	Time (min)	Shelf position
Spare ribs	140 - 150	75 - 100	2
Roasted fish fillet	170 - 180	25 - 40	2
Roasted fish	170 - 180	35 - 45	2

11.15 Steam Regenerating

Food	Temperature (°C)	Time (min)	Shelf position
One-plate dishes	110	10 - 15	2
Pasta	110	10 - 15	2
Rice	110	10 - 15	2
Dumplings	110	15 - 25	2

11.16 Yogurt Function

This function allows you to prepare yogurt.

Mix 0.25 kg of yogurt with 1 l of milk. Fill it in yogurt jars.

If you use raw milk, boil it first and let it cool down to 40 °C.

Use second shelf position.

Set the temperature to 42 °C.

Food	Time (h)
Yogurt, creamy	5 - 6
Yogurt, thick	7 - 8

11.17 Baking

- Use the lower temperature the first time.
- You can extend baking times 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 twist during baking. When the trays become cold again, the distortions disappear.

11.18 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.

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

11.19 Baking on one level

Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Ring cake / Brioche	True Fan Cooking	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	1
Flan base - short pastry	True Fan Cooking	150 - 160 ¹⁾	20 - 30	2
Flan base - sponge mixture	True Fan Cooking	150 - 170	20 - 25	2
Cheesecake	Conventional Cooking	170 - 190	60 - 90	1

¹⁾ Preheat the oven.

Cakes / pastries / breads on baking trays

Food	Function	Temperature (°C)	Time (min)	Shelf position
Plaited bread / Bread crown	Conventional Cooking	170 - 190	30 - 40	3
Christmas stollen	Conventional Cooking	160 - 180 ¹⁾	50 - 70	2
Bread (rye bread): 1. First 20 minutes: 2. After that reduce to:	Conventional Cooking	1. 230 ¹⁾ 2. 160 - 180	1. 20 2. 30 - 60	1
Cream puffs / Eclairs	Conventional Cooking	190 - 210 ¹⁾	20 - 35	3
Swiss roll	Conventional Cooking	180 - 200 ¹⁾	10 - 20	3
Cake with crumble topping (dry)	True Fan Cooking	150 - 160	20 - 40	3
Buttered almond cake / Sugar cakes	Conventional Cooking	190 - 210 ¹⁾	20 - 30	3
Fruit flans	Conventional Cooking	180	35 - 55	3
Yeast cakes with toppings (e.g. quark, cream, custard)	Conventional Cooking	160 - 180 ¹⁾	40 - 60	3

¹⁾ Preheat the oven.

Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position
Short pastry / sponge mixture	True Fan Cooking	150 - 160	15 - 25	3
Meringues	True Fan Cooking	80 - 100	120 - 150	3
Macaroons	True Fan Cooking	100 - 120	30 - 50	3
Yeast dough biscuits	True Fan Cooking	150 - 160	20 - 40	3

Food	Function	Temperature (°C)	Time (min)	Shelf position
Puff pastries	True Fan Cooking	170 - 180 ¹⁾	20 - 30	3
Rolls	Conventional Cooking	190 - 210 ¹⁾	10 - 25	3

¹⁾ Preheat the oven.

11.20 Bakes and gratins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pasta bake	Conventional Cooking	180 - 200	45 - 60	1
Lasagne	Conventional Cooking	180 - 200	25 - 40	1
Vegetables au gratin ¹⁾	Turbo Grilling	170 - 190	15 - 35	1
Baguettes with melted cheese	True Fan Cooking	160 - 170	15 - 30	1
Milk rice	Conventional Cooking	180 - 200	40 - 60	1
Fish bakes	Conventional Cooking	180 - 200	30 - 60	1
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60	1

¹⁾ Preheat the oven.

11.21 Moist Fan Baking

Food	Temperature (°C)	Time (min)	Shelf position
Pasta gratin	200 - 220	45 - 55	3
Potato gratin	180 - 200	70 - 85	3
Moussaka	170 - 190	70 - 95	3
Lasagne	180 - 200	75 - 90	3
Cannelloni	180 - 200	70 - 85	3
Bread pudding	190 - 200	55 - 70	3
Rice pudding	170 - 190	45 - 60	3

Food	Temperature (°C)	Time (min)	Shelf position
Apple cake, made with sponge mixture (round cake tin)	160 - 170	70 - 80	3
White bread	190 - 200	55 - 70	3

11.22 Multilevel Baking

Use the function: True Fan Cooking.

Cakes / pastries / breads on baking trays

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Cream puffs / Eclairs	160 - 180 ¹⁾	25 - 45	1 / 4	-
Dry streusel cake	150 - 160	30 - 45	1 / 4	-

¹⁾ Preheat the oven.

Biscuits

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Short pastry / sponge mixture biscuits	150 - 160	20 - 40	1 / 4	1 / 3 / 5
Meringues	80 - 100	130 - 170	1 / 4	-
Macaroons	100 - 120	40 - 80	1 / 4	-
Yeast dough biscuits	160 - 170	30 - 60	1 / 4	-
Puff pastries	170 - 180 ¹⁾	30 - 50	1 / 4	-
Rolls	180	20 - 30	1 / 4	-

¹⁾ Preheat the oven.

11.23 Crispy baking with Pizza Setting

Food	Temperature (°C)	Time (min)	Shelf position
Pizza (thin)	210 - 230 ¹⁾²⁾	15 - 25	2
Pizza (thick)	180 - 200	20 - 30	2

Food	Temperature (°C)	Time (min)	Shelf position
Tarts	180 - 200	40 - 55	1
Spinach flan	160 - 180	45 - 60	1
Quiche Lorraine / Swiss Flan	170 - 190	45 - 55	1
Apple cake, covered	150 - 170	50 - 60	1
Vegetable pie	160 - 180	50 - 60	1
Unleavened bread	210 - 230 ¹⁾	10 - 20	2
Puff pastry flan	160 - 180 ¹⁾	45 - 55	2
Flammekuchen	210 - 230 ¹⁾	15 - 25	2
Pierogi	180 - 200 ¹⁾	15 - 25	2

1) Preheat the oven.

2) Use a deep pan.

11.24 Roasting

Use heat-resistant ovenware.

Roast large roasting joints directly in the tray or on the wire shelf placed above the tray.

Put some water in the tray to prevent the meat juices or fat from burning.

Meat with crackling can be roasted in the roasting tin without the lid.

Turn the roast after 1/2 - 2/3 of the cooking time.

To keep meat more succulent:

- roast lean meat in the roasting tin with the lid or use roasting bag.
- roast meat and fish in large pieces (1 kg or more).
- baste large roasts and poultry with their juices several times during roasting.

11.25 Roasting

Beef

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Braised meat	1 - 1.5	Conventional Cooking	230	120 - 150
Roast beef or fillet: rare	1 cm thick	Turbo Grilling	190 - 200 ¹⁾	5 - 6
Roast beef or fillet: medium	1 cm thick	Turbo Grilling	180 - 190 ¹⁾	6 - 8

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Roast beef or fillet: well done	1 cm thick	Turbo Grilling	170 - 180 ¹⁾	8 - 10

¹⁾ Preheat the oven.

Pork

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Shoulder / Neck / Ham joint	1 - 1.5	Turbo Grilling	150 - 170	90 - 120
Chop / Spare rib	1 - 1.5	Turbo Grilling	170 - 190	30 - 60
Meatloaf	0.75 - 1	Turbo Grilling	160 - 170	50 - 60
Pork knuckle (pre-cooked)	0.75 - 1	Turbo Grilling	150 - 170	90 - 120

Veal

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Roast veal	1	Turbo Grilling	160 - 180	90 - 120
Knuckle of veal	1.5 - 2	Turbo Grilling	160 - 180	120 - 150

Lamb

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Leg of lamb / Roast lamb	1 - 1.5	Turbo Grilling	150 - 170	100 - 120
Saddle of lamb	1 - 1.5	Turbo Grilling	160 - 180	40 - 60

Game

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Saddle / Leg of hare	1	Turbo Grilling	180 - 200 ¹⁾	35 - 55
Saddle of venison	1.5 - 2	Conventional Cooking	180 - 200	60 - 90
Haunch of venison	1.5 - 2	Conventional Cooking	180 - 200	60 - 90

¹⁾ Preheat the oven.

Poultry

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Poultry portions	0.2 - 0.25	Turbo Grilling	200 - 220	30 - 50
Half chicken	0.4 - 0.5	Turbo Grilling	190 - 210	40 - 50
Chicken, pou- lard	1 - 1.5	Turbo Grilling	190 - 210	50 - 70
Duck	1.5 - 2	Turbo Grilling	180 - 200	80 - 100
Goose	3.5 - 5	Turbo Grilling	160 - 180	120 - 180
Turkey	2.5 - 3.5	Turbo Grilling	160 - 180	120 - 150
Turkey	4 - 6	Turbo Grilling	140 - 160	150 - 240

Fish

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)
Whole fish	1 - 1.5	Turbo Grilling	180 - 200	30 - 50

11.26 Grilling

Preheat the empty oven for 5 minutes.

Put the pan to collect the fat into the first shelf position.

Grilling

Food	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Roast beef	210 - 230	30 - 40	30 - 40	2
Filet of beef	230	20 - 30	20 - 30	3
Back of pork	210 - 230	30 - 40	30 - 40	2
Back of veal	210 - 230	30 - 40	30 - 40	2
Back of lamb	210 - 230	25 - 35	20 - 25	3
Whole Fish, 0.5 - 1 kg	210 - 230	15 - 30	15 - 30	3 / 4

Fast Grilling

Preheat the empty oven for 3 minutes.

Grill with the maximum temperature setting.

Food	Time (min)		Shelf position
	1st side	2nd side	
Pork fillet	10 - 12	6 - 10	4

Food	Time (min)		Shelf position
	1st side	2nd side	
Sausages	10 - 12	6 - 8	4
Fillet / Veal steaks	7 - 10	6 - 8	4
Toast with topping	6 - 8	-	4

11.27 Frozen Foods

Food	Temperature (°C)	Time (min)	Shelf position
Pizza, frozen	200 - 220	15 - 25	2
Pizza American, frozen	190 - 210	20 - 25	2
Pizza, chilled	210 - 230	13 - 25	2
Pizza Snacks, frozen	180 - 200	15 - 30	2
French Fries, thin	190 - 210	15 - 25	3
French Fries, thick	190 - 210	20 - 30	3
Wedges / Croquettes	190 - 210	20 - 40	3
Hash Browns	210 - 230	20 - 30	3
Lasagne / Cannelloni, fresh	170 - 190	35 - 45	2
Lasagne / Cannelloni, frozen	160 - 180	40 - 60	2
Oven baked cheese	170 - 190	20 - 30	3
Chicken Wings	180 - 200	40 - 50	2

Frozen ready meals

Food	Function	Temperature (°C)	Time (min)	Shelf position
Frozen pizza	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3
French fries ¹⁾ (300 - 600 g)	Conventional Cooking or Turbo Grilling	200 - 220	as per manufacturer's instructions	3
Baguettes	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3

Food	Function	Temperature (°C)	Time (min)	Shelf position
Fruit flans	Conventional Cooking	as per manufacturer's instructions	as per manufacturer's instructions	3

1) Turn the French fries 2 or 3 times during cooking.

11.28 Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish with core temperatures no more than 65 °C. This function is not applicable to such recipes as pot roast or fatty roast pork. You can use the core temperature sensor to guarantee that the meat has the correct core temperature (see the table for the core temperature sensor).

In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use this function for poultry.



Always cook without a lid when you use this function.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
2. Put the meat together with the hot roasting pan in the oven and on the wire shelf.
3. Put the core temperature sensor into the meat.
4. Select the function: Slow Cooking and set the correct end core temperature.

Set the temperature to 120 °C.

Food	Time (min)	Shelf position
Roast beef, 1 - 1.5 kg	120 - 150	1

Food	Time (min)	Shelf position
Fillet of beef, 1 - 1.5 kg	90 - 150	3
Roast veal, 1 - 1.5 kg	120 - 150	1
Steaks, 0.2 - 0.3 kg	20 - 40	3

11.29 Preserving

Use only preserve jars of the same dimensions available on the market.

Do not use jars with twist-off and bayonet type lids or metal tins.

Use the first shelf from the bottom for this function.

Put no more than six one-litre preserve jars on the baking tray.

Fill the jars equally and close with a clamp.

The jars cannot touch each other.

Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.

When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Carrots ¹⁾	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

¹⁾ Leave standing in the oven after it is deactivated.

11.30 Drying

the door and let it cool down for one night to complete the drying.

- Cover trays with grease proof paper or baking parchment.
- For a better result, stop the oven halfway through the drying time, open

Vegetables

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Beans	60 - 70	6 - 8	3	1 / 4
Peppers	60 - 70	5 - 6	3	1 / 4
Vegetables for sour	60 - 70	5 - 6	3	1 / 4
Mushrooms	50 - 60	6 - 8	3	1 / 4
Herbs	40 - 50	2 - 3	3	1 / 4

Fruit

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Plums	60 - 70	8 - 10	3	1 / 4
Apricots	60 - 70	8 - 10	3	1 / 4
Apple slices	60 - 70	6 - 8	3	1 / 4
Pears	60 - 70	6 - 9	3	1 / 4

11.31 Bread Baking

Preheating is not recommended.

Food	Temperature (°C)	Time (min)	Shelf position
White Bread	170 - 190	40 - 60	2
Baguette	200 - 220	35 - 45	2
Brioche	180 - 200	40 - 60	2
Ciabatta	200 - 220	35 - 45	2
Rye Bread	170 - 190	50 - 70	2
Dark Bread	170 - 190	50 - 70	2
All Grain bread	170 - 190	40 - 60	2
Bread rolls	190 - 210	20 - 35	2

11.32 Core temperature sensor table**Beef**

Food	Food core temperature (°C)
Rib / Fillet steak: rare	45 - 50
Rib / Fillet steak: medium	60 - 65
Rib / Fillet steak: well done	70 - 75

Pork

Food	Food core temperature (°C)
Shoulder / Ham / Neck joint of pork	80 - 82
Chop (saddle) / Smoked pork loin	75 - 80
Meatloaf	75 - 80

Veal

Food	Food core temperature (°C)
Roast veal	75 - 80
Knuckle of veal	85 - 90

Mutton / lamb

Food	Food core temperature (°C)
Leg of mutton	80 - 85
Saddle of mutton	80 - 85
Roast lamb / Leg of lamb	70 - 75

Game

Food	Food core temperature (°C)
Saddle of hare	70 - 75
Leg of hare	70 - 75
Whole hare	70 - 75
Saddle of venison	70 - 75
Leg of venison	70 - 75

Fish

Food	Food core temperature (°C)
Salmon	65 - 70
Trouts	65 - 70

11.33 Information for test institutes

Tests according to EN 60350-1:2013 and IEC 60350-1:2011.

Multilevel Baking. Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position	
				2 positions	3 positions
Short bread / Pastry Stripes		140	25 - 45	1 / 4	1 / 3 / 5

Food	Function	Temperature (°C)	Time (min)	Shelf position	
				2 positions	3 positions
Small cakes (20 per tray)		150 ¹⁾	23 - 40	1 / 4	-

1) Preheat the oven.

Grilling

Preheat the empty oven for 5 minutes.

Food	Function	Temperature (°C)	Time (min)	Shelf position
Toast	Grilling	max	1 - 3	5
Beef Steak	Grilling	max	24 - 30 ¹⁾	4

1) Turn halfway through.

Fast Grilling

Preheat the empty oven for 3 minutes.

Grill with the maximum temperature setting.

Food	Time (min)		Shelf position
	1st side	2nd side	
Burgers	8 - 10	6 - 8	4
Toast	1 - 3	1 - 3	4

11.34 Information for test institutes

Tests according to IEC 60350-1.

Tests for the function: Humidity High.

Food	Container (Gastro-norm)	Quantity (g)	Shelf position	Temperature (°C)	Time (min)	Comments
Broccoli ¹⁾	1 x 2/3perforated	300	3	99	13 - 15	Put the baking tray on the first shelf position.

Food	Container (Gastro-norm)	Quantity (g)	Shelf position	Temperature (°C)	Time (min)	Comments
Broccoli ¹⁾	2 x 2/3 perforated	2 x 300	2 and 4	99	13 - 15	Put the baking tray on the first shelf position.
Broccoli ¹⁾	1 x 2/3 perforated	max.	3	99	15 - 18	Put the baking tray on the first shelf position.
Frozen peas	2 x 2/3 perforated	2 x 1500	2 and 4	99	Until the temperature in the coldest spot reaches 85 °C.	Put the baking tray on the first shelf position.

¹⁾ Preheat the oven for 5 minutes.

12. CARE AND CLEANING



WARNING!
Refer to Safety chapters.

12.1 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.

To clean the bottom side in case of limestone residual, use some drops of vinegar.

Clean the oven interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.

Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.

Clean stubborn dirt with a special oven cleaner.

If you have nonstick accessories, do not clean them using aggressive agents,

sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

Clean the moisture from the cavity after each use.

12.2 Recommended cleaning products

Do not use abrasive sponges or aggressive detergents. It can cause damage to the enamel and the stainless steel parts.

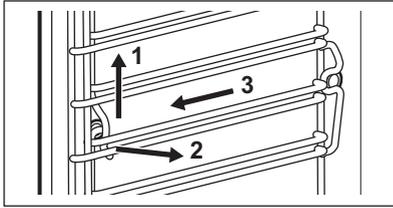
You can buy our products at www.electrolux.com/shop and at the best retailer shops.

12.3 Removing the shelf supports

Before maintenance, make sure that the oven is cool. There is a risk of burns.

To clean the oven, remove the shelf supports.

1. Pull carefully the supports up and out of the front catch.



2. Pull the front end of the shelf support away from the side wall.
3. Pull the supports out of the rear catch.

Install the shelf supports in the opposite sequence.

12.4 Steam Cleaning

Remove as much dirt as possible manually.

Remove the accessories and the shelf support to clean the side walls.

The steam cleaning functions support the steam cavity cleaning of the oven.

- i** Before you start a cleaning procedure, make sure that the oven is cool.

When the steam cleaning function works, the light is off.

1. Fill the water drawer to the maximum level.
2. Choose the steam cleaning function in the menu: Cleaning.

Steam Cleaning - the duration of the function is around 30 minutes.

- a) Turn on the function.
- b) When the programme ends a signal sounds.
- c) Press the display to turn off the signal.

Steam Cleaning Plus - the duration of the function is around 75 minutes.

- a) Spray a suitable detergent uniformly in the oven cavity on both enamel and steel parts.
- b) Turn on the function. After around 50 minutes a signal sounds. The first part of the programme ends.

- i** This is not the end of the cleaning procedure. Follow the message in the display to complete the cleaning.

- c) Wipe the cavity of the oven with a non-abrasive surface care sponge. You can use warm water or oven detergents.
 - d) The final part of the procedure starts. The duration of this stage is around 25 minutes.
3. Wipe the cavity of the oven with a non-abrasive sponge. You can use warm water.
 4. Remove the remaining water from the water drawer.

After cleaning keep the oven door open for approximately 1 hour. Wait until the oven is dry. To speed up the drying you can heat up the oven with hot air at temperature 150 °C for approximately 15 minutes. You can get maximum effects of the cleaning function if you manually clean the oven immediately after the function ends.

12.5 Cleaning Reminder

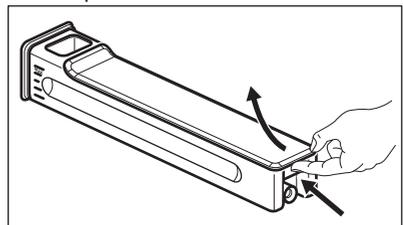
When reminder is displayed cleaning is necessary. Perform the function Steam Cleaning Plus.

You can enable / disable the function: Cleaning Reminder in the menu: Basic Settings.

12.6 Cleaning the water drawer

Remove the water drawer from the appliance.

1. Remove the lid of the water drawer. Lift the cover in correspondence with the protrusion in the rear.

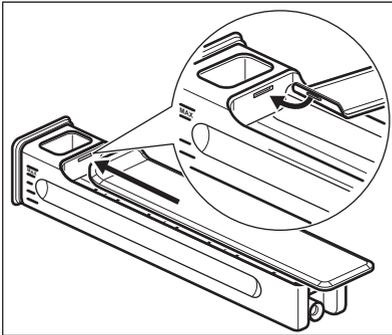


- Remove the wave-breaker. Pull it away from the drawer body until it snaps out.
- Wash the water drawer parts with your hands. Use tap water and soap.

i Do not use abrasive sponges. Do not put water drawer inside a dishwasher.

After you clean the water drawer parts, reassemble the water drawer.

- Snap in the wave-breaker. Push it into the drawer body.
- Assemble the lid. First insert the front snap and then push it against the drawer body.



- Insert the water drawer inside the appliance.
- Push the water drawer towards the oven until it latches.

12.7 Steam generation system - Descaling

When the steam generator operates, limestone accumulates inside it (because of calcium contents in the water). This can have a negative effect on the steam quality, on the performance of the steam generator and on the food quality. To prevent limestone accumulation, clean the steam generation circuit.

Remove all accessories.

Select the function from the menu: Cleaning. The user interface will guide you through the procedure.

The duration of the complete procedure is about 2 hours.

The light in this function is off.

- Put the grill- / roasting pan on the first shelf position.
- Put 250 ml of the descaling agent in the water drawer.
- Fill the remaining part of the water drawer with water to the maximum level.
- Insert the water drawer.
- Activate the procedure.

i The duration of this part is around 1 hour 40 minutes.

- After the end of the first part, empty the grill- / roasting pan and put it on the first shelf position again.
- Fill the water drawer with fresh water. Make sure there is no remaining cleaning solution inside the water drawer.
- Insert the water drawer.
- Activate the second part of the procedure to rinse the steam generation circuit.

i The duration of this part is around 35 minutes.

Remove the grill- / roasting pan after the end of the procedure.

i If the function: Descaling is not performed in the correct way, the display will show a message to repeat it.

If the oven is humid or wet, wipe it out with a dry cloth. Let the oven dry fully with the door open.

12.8 Descaling reminder

There are two descaling reminders which remind you to perform the function: Descaling. These reminders activate each time you switch on the appliance.

The soft reminder reminds and recommends you to perform the descaling cycle.

The hard reminder obligates you to perform the descaling.



If you do not descale the appliance when the hard reminder is on, you cannot use the steam functions. You cannot disable the descaling reminder.

12.9 Steam generation system - Rinsing

Remove all accessories.

Select the function from the menu: Cleaning. The user interface will guide you through the procedure.

The duration of the function is around 30 minutes.

The light in this function is off.

1. Put the baking tray on the first shelf position.
2. Fill the water drawer with fresh water.
3. Activate the function.

Remove the baking tray after the end of the procedure.

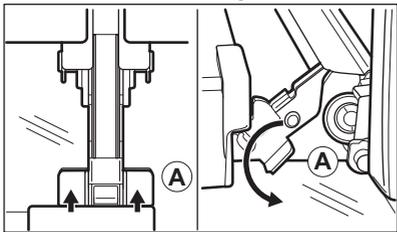
12.10 Removing and installing the door

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



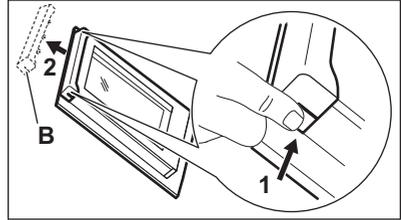
WARNING!
The door is heavy.

1. Open the oven door fully.
2. Fully press the clamping levers (A) on the two door hinges.

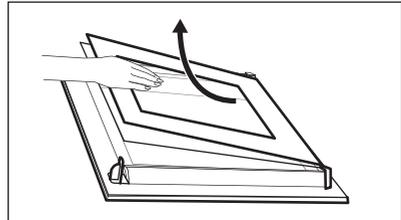


3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the oven at an upwards angle.

5. Put the door with the outer side down on a soft cloth on a stable surface.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.



9. Clean the glass panel with water and soap. Dry the glass panel carefully. When the cleaning is completed, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.



WARNING!
Make sure that the glasses are inserted in the correct position otherwise the surface of the door may overheat.

12.11 Replacing the lamp

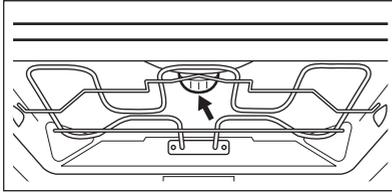


WARNING!
Risk of electric shock. The lamp can be hot.

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

The top lamp

1. Turn the lamp glass cover to remove it.



2. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Attach the metal ring to the glass cover.

5. Install the glass cover.

The side lamp

1. Remove the left shelf support to get access to the lamp.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

13. TROUBLESHOOTING



WARNING!
Refer to Safety chapters.

13.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the oven.	The oven is not connected to an electrical supply or it is connected incorrectly.	Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	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.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display shows error message "F....."	Electronic error.	Contact an Authorised Service Centre.

Problem	Possible cause	Remedy
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.
The appliance does not retain the water drawer after you insert it.	You did not assemble the lid of the water drawer correctly.	Assemble the lid of the water drawer correctly.
Water comes out of the water drawer after you carry it or put it inside the appliance.	You did not assemble the lid of the water drawer correctly.	Assemble the lid of the water drawer correctly.
Water comes out of the water drawer after you carry it or put it inside the appliance.	You did not assemble the wave-breaker correctly.	Assemble the wave-breaker in the body of the water drawer correctly.
The appliance does not retain the water drawer after you push it on the cover.	You did not fully press the water drawer body.	Insert the water drawer body in the appliance by pushing it until it reaches to the end.
The water drawer is difficult to clean.	You did not remove the lid and the wave-breaker.	Refer to "Cleaning the water drawer".
The descaling procedure is interrupted before it finishes.	There was a power cut.	Repeat the procedure.
The descaling procedure is interrupted before it finishes.	The function was stopped by the user.	Repeat the procedure.
There is no water inside the grill- / roasting pan after the descaling procedure.	You did not fill the water drawer to the maximum level.	Check if the a descaling agent / water is present in the water drawer body. Repeat the procedure.
There is dirty water on the bottom of the cavity after the descaling cycle.	The grill- / roasting pan is on a wrong shelf position.	Remove the residual water and the descaling agent from the bottom of the oven. Put the grill- / roasting pan on the first shelf position.
The cleaning function is interrupted before it finishes.	There was a power cut.	Repeat the procedure.
The cleaning function is interrupted before it finishes.	The function was stopped by the user.	Repeat the procedure.

Problem	Possible cause	Remedy
There is too much water on the bottom of the cavity after the end of the cleaning function.	You sprayed too much detergent in the appliance before the activation of the cleaning cycle.	Cover all parts of the cavity with a thin layer of the detergent. Spray the detergent evenly.
There is no good performance of the cleaning procedure.	The initial oven cavity temperature of the steam cleaning function was too high.	Repeat the cycle. Run the cycle when the appliance is cold.
There is no good performance of the cleaning procedure.	You did not remove the side grids before the start of the cleaning procedure. They can transfer heat to the walls and decrease the performance.	Remove the side grids from the appliance and repeat the function.
There is no good performance of the cleaning procedure.	You did not remove the accessories from the appliance before the start of the cleaning procedure. They can compromise the steam cycle and decrease the performance.	Remove the accessories from the appliance and repeat the function.

13.2 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.)

14. ENERGY EFFICIENCY

14.1 Product Fiche and information according to EU 65-66/2014

Supplier's name	Electrolux
Model identification	EOB9956XAX
Energy Efficiency Index	81.0

Energy efficiency class	A+
Energy consumption with a standard load, conventional mode	0.99 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.68 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	70 l
Type of oven	Built-In Oven
Mass	45.0 kg

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

14.2 Energy saving



The appliance contains features which help you save energy during everyday cooking.

General hints

Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.

Use metal dishes to improve energy saving.

When possible, do not preheat the oven before you put the food inside.

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

Use the residual heat to warm up other dishes.

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 minutes, the heating elements automatically deactivate earlier in some oven functions.

The fan and lamp continue to operate.

Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep a meal warm. The display shows the residual heat indicator or temperature.

Cooking with the lamp off

Deactivate the lamp during cooking and activate only when you need it.

Moist Fan Baking

Function designed to save energy during cooking. It operates in such a way that the temperature in the oven cavity may differ from the temperature indicated on the display during a cooking cycle and cooking times may be different from the cooking times in other programmes.

When you use Moist Fan Baking, the lamp automatically deactivates after 30 seconds. You may activate the lamp again but this action will reduce the expected energy savings.

15. 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



867343424-A-442017

