

EVY8740AAX



EN Steamer

User Manual



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CUSTOMER CARE AND SERVICE

Always use original spare parts.

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

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or 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.
- 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, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

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. Children less than 8 years of age shall be kept away unless continuously supervised.

- Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut 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.

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 instruction 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 the 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 to units with the same height.

- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection



WARNING!

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- 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.
- 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.

2.3 Use

**WARNING!**

Risk of injury, burns and electrical 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.
 - 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.
- 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 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 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 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:
 - Do not open the appliance door during the steam cooking operation.
 - 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, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.6 Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.



WARNING!

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.7 Disposal



WARNING!

Risk of injury or suffocation.

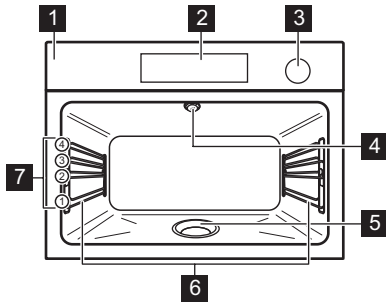
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

2.8 Service

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

3. PRODUCT DESCRIPTION

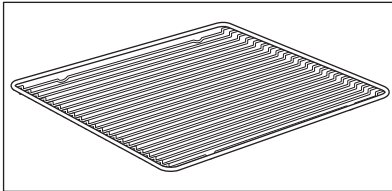
3.1 General overview



- 1 Control panel
- 2 Electronic programmer
- 3 Water drawer
- 4 Lamp
- 5 Steam generator with cover
- 6 Shelf support, removable
- 7 Shelf positions

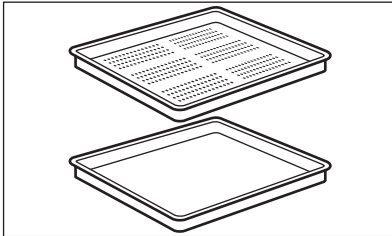
3.2 Accessories

Wire shelf



For cookware, cake tins, roasts.

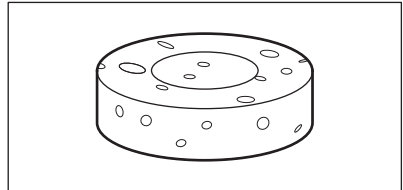
Steam set



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 food that should not be in the water during the cooking (e.g. vegetables, pieces of fish, chicken breast). The set is not suitable for food that needs to soak in the water (e.g. rice, polenta, pasta).

Sponge













For absorbing the remaining water from the steam generator.

4. CONTROL PANEL

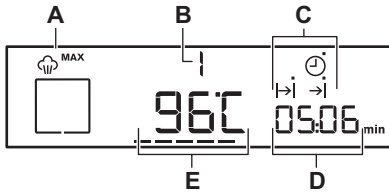
4.1 Electronic programmer



Use the sensor fields to operate the appliance.

Sensor Field	Function	Description
1		ON / OFF To activate and deactivate the appliance.
2		OPTIONS To set an oven function, a cleaning function or an automatic programme.
3		OVEN LIGHT To activate or deactivate the oven lamp.
4		TEMPERATURE To set and examine the cavity temperature or the core temperature sensor temperature (if present).
5		MY FAVOURITE PROGRAMME To store your favourite programme. Use it to access your favourite programme directly, also when the appliance is off.
6	-	DISPLAY Shows the current settings of the appliance.
7		UP To move up in the menu.
8		DOWN To move down in the menu.
9		CLOCK To set the clock functions.
10		MINUTE MINDER To set the Minute Minder.
11		OK To confirm the selection or setting.

4.2 Display



- A. Oven function symbol
- B. Number of the oven function / programme
- C. Indicators for the clock functions (refer to the table "Clock functions")
- D. Clock / residual heat display
- E. Temperature / time of day display

Other indicators of the display:

Symbol	Name	Description
	Automatic programme	You can choose an automatic programme.
	My favourite programme	The favourite programme operates.
h / min	h / min	A clock function operates.
	Heat-up / residual heat indicator	Shows the temperature level in the appliance.
	Temperature	You can examine or change the temperature.
	Minute minder	The minute minder function operates.

4.3 Heat up indicator

If you activate an oven function, the bars --- come on in the display. The bars show that the temperature in the appliance increases or decreases.

When the appliance is at the set temperature, the bars go off the display.

5. BEFORE FIRST USE



WARNING!
Refer to Safety chapters.



Refer to "Care and cleaning" chapter.



To set the Time of day refer to "Clock functions" chapter.

Clean the appliance and the accessories before first use.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.

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

6. DAILY USE



WARNING!
Refer to Safety chapters.

6.1 Operating the appliance

To operate the appliance you can use:

- the manual mode
- automatic programmes

6.2 Steam cooking

The water drawer cover is in the control panel.



WARNING!




Do not put water directly into the steam generator!
Use only water as the liquid.
Do not use filtered (demineralised) or distilled water.

1. Press the cover of the water drawer to open it.
2. Fill the water drawer with 800 ml of water.


The water supply is sufficient for approximately 50 minutes.

3. Push the water drawer to its initial position.
4. Activate the appliance.

The display shows the Full Steam function.

5. If necessary, touch  to set the DURATION  or END  function (refer to "Setting the END" or "Setting the DURATION").

The first steam shows after approximately 2 minutes. An acoustic signal sounds when the appliance is at approximately the set temperature. The signal sounds again at the end of the cooking time.



6. Touch  to deactivate the acoustic signal and the appliance.



When the steam generator is empty, an acoustic signal sounds.

When the appliance cools down, soak up all remaining water from the steam generator with the sponge. If necessary, clean the steam generator with some vinegar. Let the appliance dry fully with the door open.



6.3 Changing the temperature

Touch  or  to change the temperature in steps of 5 °C.

When the appliance is at the set temperature, an acoustic signal sounds three times and the Heat up indicator goes out.

6.4 Checking the temperature

You can see the temperature in the appliance when the function or programme operates.

1. Touch .
The Temperature / Time display shows the temperature in the appliance.
2. Touch  to go back to the set temperature or the display shows it automatically after five seconds.

6.5 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.

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 deactivate automatically 10% faster in some oven functions.

The lamp continues 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.

Deactivating the display

If necessary, you can fully deactivate the display. Touch  and  at the same time until the display goes out. This step also activates the appliance.






7. CLOCK FUNCTIONS

7.1 Clock functions table



Clock function	Application
 TIME OF DAY	To show or change the time of day. You can change the time of day only when the appliance is on.
 DURATION	To set how long the appliance operates.
 END	To set when the appliance deactivates.
 TIME DELAY	To combine DURATION and END function.
 MINUTE MINDER	To set a countdown time. This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time and also when the appliance is off.
00:00 COUNT UP TIMER	To set the count up, which shows how long the appliance operates. This function has no effect on the operation of the appliance. It is on immediately when the oven starts to heat. The COUNT UP TIMER is not activated if DURATION and END are set.

7.2 Setting and changing the time








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

1. Touch  or  to set the hours.
2. Touch **OK**.
3. Touch  or  to set the minutes.
4. Touch **OK** or .

The display shows the new time.

To change the time of day touch  again and again until  starts to flash.





7.3 Setting the DURATION


1. Set an oven function and temperature.
2. Touch  again and again until  starts to flash.
3. Use  or  to set the minutes for DURATION time.
4. Touch **OK** or the DURATION time starts automatically after 5 seconds.
5. Use  or  to set the hours for DURATION time.
6. Touch **OK**. The DURATION time starts automatically after 5 seconds. When the set time ends, an acoustic signal sounds for 2 minutes.  and

time setting flash in the display. The appliance deactivates.

7. Touch a sensor field to stop the acoustic signal.
8. Turn off the appliance.







7.4 Setting the END


1. Set an oven function and temperature.
2. Touch  again and again until  starts to flash.
3. Use  or  to set the END and OK to confirm. First you set the minutes and then the hours.



When the set time ends, an acoustic signal sounds for 2 minutes.  and the time setting flash in the display. The appliance deactivates automatically.

4. Touch a sensor field to stop the acoustic signal.
5. Turn off the appliance.

7.5 Setting the TIME DELAY function


1. Set an oven function and temperature.
2. Touch  again and again until  starts to flash.
3. Use  or  to set the minutes for DURATION.
4. Touch OK.
5. Use  or  to set the hours for DURATION.
6. Touch OK, the appliance switches to the setting of the END function.

The display shows flashing .

7. Use  or  to set the END and OK to confirm. First you set the minutes and then the hours.



Appliance turns on automatically later on, works for the set DURATION time and

stops at the set END time. At the set time an acoustic signal sounds for 2 minutes.








 and the time setting flash in the display. The appliance deactivates automatically.

8. Touch a sensor field to stop the acoustic signal.
9. Turn off the appliance.





When the Time delay function is activated, the display shows a static symbol of the oven function,  with a dot and . The dot shows which clock function is on in the Clock / residual heat display.

7.6 Setting the MINUTE MINDER

1. Touch .
-  and "00" flash in the display.
2. Use  to switch between options. First you set the seconds, then the minutes and the hours.
3. Use  or  to set the MINUTE MINDER and  to confirm.
4. Touch OK or the MINUTE MINDER starts automatically after 5 seconds. When the set time ends, an acoustic signal sounds for 2 minutes and 00:00 and  flash in the display.
5. Touch a sensor field to stop the acoustic signal.

7.7 COUNT UP TIMER

To reset the Count Up Timer, touch  and  at the same time until the display shows "00:00" and the Count Up Timer starts to count up again.

8. AUTOMATIC PROGRAMMES



WARNING!
Refer to Safety chapters.

There are 9 automatic programmes. Use an automatic programme or recipe when you do not have the knowledge or experience on how to prepare a dish.

The display shows the default cooking times for all automatic programmes.

8.1 Automatic programmes

Programme number	Programme name
1	STUFFED CHICKEN BREAST
2	FISH TERRINE
3	FLAN CARAMEL
4	CHOCOLATE CREAM
5	STUFFED LETTUCE
6	ASPARAGUS FLAN
7	VEGETABLES, MEDITERRANEAN
8	BOILED POTATOES
9	RICE

8.2 Recipes online







You can find the recipes for the automatic programmes 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.

8.3 Automatic programmes

1. Activate the appliance.

2. Touch .

The display shows the number of the automatic programme (1 – 9).

3. Touch  or  to choose the automatic programme.
4. Touch  or wait five seconds until the appliance automatically starts to work.
5. When the set time ends, an acoustic signal sounds for two minutes. The symbol  flashes.
6. Touch a sensor field to stop the acoustic signal.
7. Deactivate the appliance.

9. USING THE ACCESSORIES

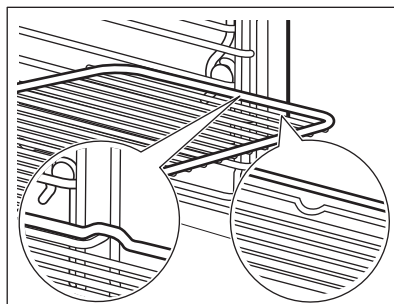



WARNING!
Refer to Safety chapters.

9.1 Inserting the accessories

Wire shelf:

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




-  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.

10. ADDITIONAL FUNCTIONS

10.1 Using My Favourite Programme function

Use this function to save your favourite temperature and time settings for an oven function or programme.

1. Set the temperature and time for an oven function or programme.
 2. Touch and hold ☆ for more than three seconds. An acoustic signal sounds.
 3. Deactivate the appliance.
- **To activate the function** touch ☆. The appliance activates your favourite programme.

-  When the function operates, you can change the time and temperature.

- **To deactivate the function** touch ①. The appliance deactivates your favourite programme.

10.2 Using the Child Lock

The Child Lock prevents an accidental operation of the appliance.

1. To activate the function deactivate the appliance with ①. Do not set an oven function.
2. Touch and hold ① and ✓ at the same time for 2 seconds.

An acoustic signal sounds. SAFE comes on in the display.

To deactivate the Child Lock function repeat step 2.

10.3 Using the Function Lock

You can activate the function only when the appliance operates.


The Function Lock prevents an accidental change of the oven function.

1. To activate the function activate the appliance.
2. Activate an oven function or setting.
3. Touch and hold ① and ✓ at the same time for 2 seconds.

An acoustic signal sounds.

Loc comes on in the display.

To deactivate the Function Lock repeat step 3.

-  You can deactivate the appliance when the Function Lock is on. When you deactivate the appliance, the Function Lock deactivates.


10.4 Using the settings menu

The settings menu lets you activate or deactivate functions in the main menu. The display shows SET and the number of the setting.





	Description	Value to set
1	RESIDUAL HEAT INDICATOR	ON / OFF
2	KEY TONE ¹⁾	CLICK / BEEP / OFF



	Description	Value to set
3	FAULTY TONE	ON / OFF
4	SERVICE MENU	-
5	RESTORE SETTINGS	YES / NO

1) It is not possible to deactivate the tone of the ON / OFF sensor field.

1. When the appliance is activated, touch  then touch it again and hold for three seconds.

The display shows SET1 and "1" flashes.

2. Touch  or  to set the setting.
3. Touch OK.
4. Touch  or  to change the value of the setting.
5. Touch OK.

To exit the Settings menu, touch  or touch and hold .

10.5 Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time if an oven function operates and you do not change any settings.

Temperature (°C)	Switch-off time (h)
50 - 96	12.5

After the Automatic switch-off, touch a sensor field to operate the appliance again.



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

10.6 Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
 - when the appliance is activated.
 - if you touch a sensor field during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
 - if the appliance is deactivated and you set the Minute Minder. When the Minute Minder function ends, the display goes back to the night brightness.

10.7 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance 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 with steam

- Use only heat and corrosion resistant cookware or chrome steel food containers (for some models only).
- The correct shelf positions are in the table below. Count the shelf positions from the bottom to the top.
- When you cook longer than 30 minutes or when you cook large quantities of food, add water if it is necessary.
- Put the food into the correct cooking containers and put the containers on the shelves. Make sure that there is some distance between the shelves to let the steam circulate around each container.
- After each use, remove the water from the water drawer, connecting hoses and steam generator. Refer to the chapter "Care and cleaning".
- The tables give data for typical dishes.
- Start the procedure with a cold appliance unless the data in the tables is different.
- Use a recipe that is almost the same if you cannot find the settings for your recipe.
- When you cook rice, use a ratio of 1.5 : 1 – 2 : 1 water to rice because rice absorbs water.

11.2 Steam water table

Time (min)	Water in the water drawer (ml)
15 - 20	300
30 - 40	600
50 - 60	800

11.3 Full Steam



WARNING!

Do not open the appliance door when the function is activated. There is a risk of burns.

The function is applicable for all types of food, fresh or frozen. You can use it to cook, warm, defrost, poach or blanch vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.

You can prepare a full meal in one operation. To correctly cook each dish, use those with cooking times which are almost the same. Add the largest quantity of water necessary for one of

the dishes in the operation. Put the dishes into the correct cookware and then on the wire shelves. Adjust the distance between the cookware to let the steam circulate.

Sterilisation with the function Full Steam

- With this function you can sterilise containers (e.g. baby bottles).
- Put the clean containers in the middle of the shelf on the 1st shelf position. Make sure that the opening is down at a small angle.
- Fill the drawer with the maximum quantity of water and set the time to 40 min.

Vegetables

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Artichokes	96	50 - 60	1	800

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Auberginen	96	15 - 25	1	450
Cauliflower, whole	96	35 - 45	1	600
Cauliflower, florets	96	25 - 30	1	500
Broccoli, whole	96	30- 40	1	550
Broccoli, florets	96	20 - 25	1	400
Mushroom slices	96	15 - 20	1	400
Peas	96	20 - 25	1	450
Fennel	96	35 - 45	1	600
Carrots	96	35 - 45	1	600
Kohlrabi, strips	96	30 - 40	1	550
Peppers, strips	96	15 - 20	1	400
Leeks, rings	96	25 - 35	1	500
Green beans	96	35 - 45	1	550
Lamb's lettuce, florets	96	20 - 25	1	450
Brussels sprouts	96	30 - 40	1	550
Beetroot	96	70 - 90	1	800 + 400
Black salsify	96	35 - 45	1	600
Celery, cubed	96	20 - 30	1	500
Asparagus, green	96	25 - 35	1	500
Asparagus, white	96	35 - 45	1	600
Spinach, fresh	96	15	1	350
Peeling tomatoes	96	15	1	350
White haricot beans	96	25 - 35	1	500
Savoy cabbage	96	20 - 25	1	400

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Courgette, slices	96	15	1	350

Side dishes / accompaniments

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Yeast dumplings	96	30 - 40	1	600
Potato dumplings	96	35 - 45	1	600
Unpeeled potatoes, medium	96	45 - 55	1	750
Rice (water / rice ratio 1.5 : 1)	96	35 - 40	1	600
Boiled potatoes, quartered	96	35 - 40	1	600
Bread dumpling	96	35 - 45	1	600
Tagliatelle, fresh	96	20 - 25	1	450
Polenta (liquid / polenta ratio 3 : 1)	96	40 - 45	1	750

Fish

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Trout, approx. 250 g	85	30 - 40	1	550
Prawns, fresh	85	20 - 25	1	450
Prawns, frozen	85	30 - 40	1	550
Salmon filets	85	25 - 35	1	500
Salmon trout, approx. 1000 g	85	40 - 45	1	600
Mussels	96	20 - 30	1	500

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Flat fish filet	80	15	1	350

Meat

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Cooked ham 1000 g	96	55 - 65	1	800 + 150
Chicken breast, poached	90	25 - 35	1	500
Chicken, poached, 1000 - 1200 g	96	60 - 70	1	800 + 150
Veal / pork loin without leg, 800 - 1000 g	90	80 - 90	1	800 + 300
Kasseler (smoked loin of pork), poached	90	70 - 90	1	800 + 300
Tafelspitz (prime boiled beef)	96	110 - 120	1	800 + 700
Chipolatas	80	15 - 20	1	400

Eggs

Food	Temperature (°C)	Time (min)	Shelf position	Water in the water drawer (ml)
Eggs, soft-boiled	96	10 - 12	1	400
Eggs, medium-boiled	96	13 - 16	1	450
Eggs, hard-boiled	96	18 - 21	1	500

12. CARE AND CLEANING



WARNING!
Refer to Safety chapters.

12.1 Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.

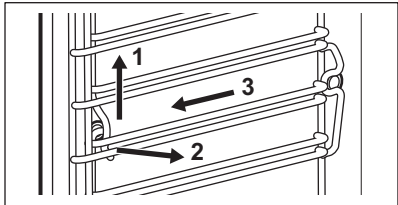
- To clean metal surfaces, use a dedicated cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- 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.

12.2 Removing the shelf supports

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

To clean the appliance, 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.


12.3 Steam cleaning




You can use the End function to delay the start of the cleaning. Refer to "Setting the END".

Remove the worst of the dirt manually.

1. Put approximately 250 ml of water and 3 tablespoons of vinegar directly into the steam generator.

2. Touch  again and again until the display shows .

The display shows the duration and the default temperature.

3. Touch  to start the cleaning. An acoustic signal sounds when the steam cleaning is completed. Touch a sensor field to stop the signal.
4. Wipe out the appliance with a soft cloth. Remove the water from the steam generator with the sponge and rub it dry.

Keep the door open for approximately 1 hour to let the appliance dry fully.

12.4 Steam generation system



CAUTION!

Dry the steam generator after each use. Remove the water with the sponge.



Remove the limescale with water and vinegar.



CAUTION!

Chemical de-scaling agents can cause damage to the enamel. Follow the instructions of the manufacturer.

1. To clean the water drawer and the steam generator, put the water and vinegar mixture (approximately 250 ml) through the water drawer into the steam generator. Wait for approximately 10 minutes.
2. Remove the water and vinegar with the sponge.
3. Put clean water (100 - 200 ml) into the water drawer to flush the steam generation system.
4. Remove the water from the steam generator with the sponge and rub it dry.
5. Keep the door open to let the appliance dry fully.

12.5 Removing and installing the door

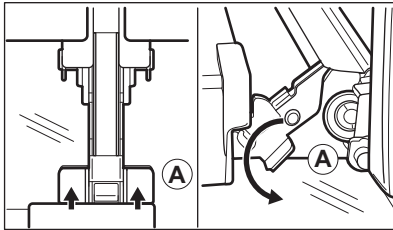
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.



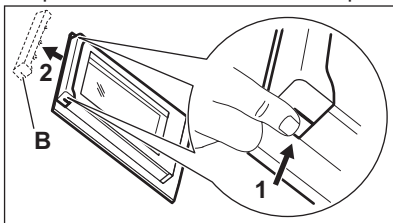
WARNING!

Be careful when you remove the door from the appliance. The door is heavy.

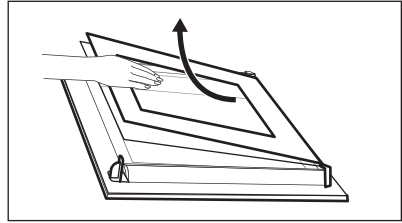
1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.



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 appliance at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
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, install the glass panels and the door. Do the above steps in the opposite sequence. Install the smaller panel first, then the larger.

12.6 Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.



WARNING!

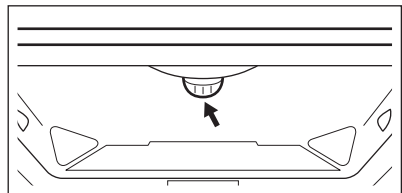
Danger of electrocution!

Disconnect the fuse before you replace the lamp. The lamp and the lamp glass cover can be hot.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The top lamp

1. Turn the lamp glass cover counterclockwise 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.



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 appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The clock is not set.	Set the clock.
The appliance does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The appliance does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The appliance does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The appliance 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 does not show the time during the off status.	The display is deactivated.	Touch  and  at the same time to activate the display again.
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
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.

Problem	Possible cause	Remedy
The display shows an error code that is not in this table.	There is an electrical fault.	Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. If the display shows the error code again, contact the Customer Care Department.

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 appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:	
Model (MOD.)
Product number (PNC)
Serial number (S.N.)

14. SERVICE AND GUARANTEE IN TAIWAN


The appliance is guaranteed by Taiwan Sakura, the authorized agent of Electrolux major kitchen appliance in Taiwan. Sakura guarantees to the end user 2 year free warranty services and an extendable free warranty plan for 1 year, subject to the terms and conditions listed below:


1. Service and warranty are only applied to Electrolux Inspiration major kitchen appliances sold by Taiwan Sakura in Taiwan.
2. Taiwan Sakura provides free maintenance service for 2 year commencing from the date of appliance production. End users that register their products online or through mailing back the warranty cards within 30days after purchasing can extend the free warranty for 1 year commencing from the date of registration.
3. Free maintenance service is valid for the functional components, including PCBs, pumps, motors, heating system...etc.
4. One year free maintenance service is provided for non-functional components, accessories, demo products, and consumptive materials.
5. Within the period of warranty, Taiwan Sakura shall provide free maintenance service to end users. After the expiration date of warranty, end users will have to afford the fee of repairing and parts. If services occur, the replaced parts belong to Taiwan Sakura.
6. Warranty is invalid in the below cases:
 - The warranty has expired.
 - Damages or malfunctions caused by force majeure, including natural calamities, thunder, accidents...etc.

- Damages or malfunctions caused by misusing, negligence, improper installation, modification and disassembly, and transportation.
 - Using unauthorized parts.
 - Repaired by other parties.
 - Products used under commercial circumstances, including restaurants, cooking classrooms, baking shops...etc.
 - Not the products imported by Taiwan Sakura.
The execution shall obey the latest announced clauses.
7. To ensure your right of warranty, please register the products while purchasing. Ask the retailer to fill up related info for you on the warranty cards and mail them back to Taiwan Sakura or simply register online. Please keep your invoices for data checking.

Service Info

15. ENVIRONMENTAL CONCERNS

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

marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.electrolux.com/shop



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