



*Thinking of you*  
**Electrolux**



EBSL70

EN STEAM OVEN

USER MANUAL



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## WE'RE THINKING OF YOU

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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 if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance 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 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.
- 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, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children of less than 3 years should be kept away unless continuously supervised.

### 1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. 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 supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a 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.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Only use the 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.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- 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.
- 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.

### 2.2 Electrical connection



#### **WARNING!**

Risk of fire and electrical shock.

- 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.

## 2.3 Use



### **WARNING!**

Risk of injury, burns and electrical shock or explosion.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



### **WARNING!**

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of 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. It is not a defect in the sense of the warranty law.
- 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:
  - 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.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use 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.

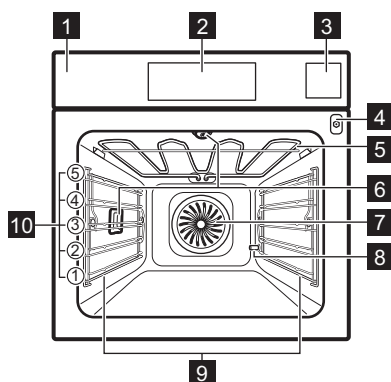
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

## 2.8 Service

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

# 3. PRODUCT DESCRIPTION

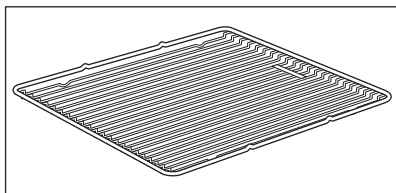
## 3.1 General overview



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

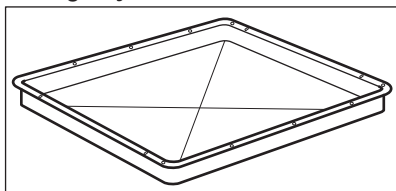
## 3.2 Accessories

### Wire shelf



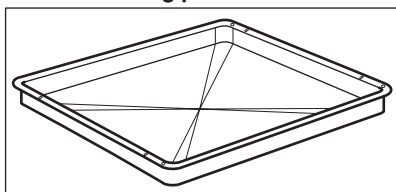
For cookware, cake tins, roasts.

### Baking tray



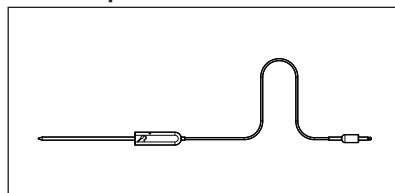
For cakes and biscuits.

### Grill- / Roasting pan



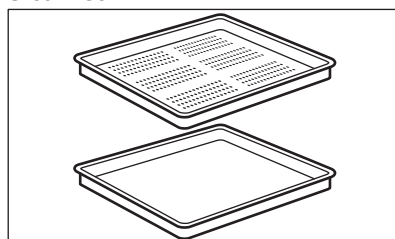
To bake and roast or as a pan to collect fat.

### Core temperature sensor



To measure how far the food is cooked.

### Steam set

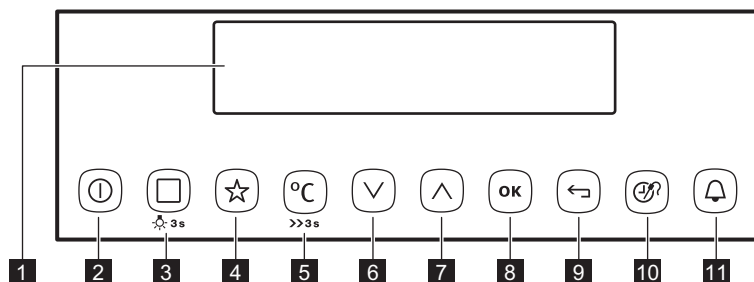


One unperforated and one perforated food container.









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).

## 4. CONTROL PANEL

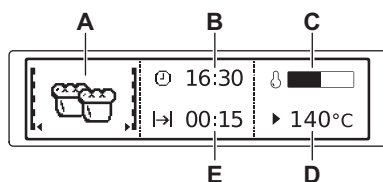
### 4.1 Electronic programmer



Use the sensor fields to operate the appliance.

| Sensor field   | Function                        | Comment   |
|--|---------------------------------|---|
| 1 -  | Display                         | Shows the current settings of the appliance.  |
| 2     | ON / OFF                        | To activate and deactivate the appliance.   |
| 3     | Heating Functions or VarioGuide | Touch the sensor field once to choose a heating function or the menu: VarioGuide. Touch the sensor field again to switch between the menus: Heating Functions, VarioGuide. To activate or deactivate the light, touch the field for 3 seconds. You can activate the light also when the appliance is deactivated. |
| 4     | Favourites                      | To save and access your favourite programmes.   |
| 5 °C<br>>>3s   | Temperature selection           | To set the temperature or show the current temperature in the appliance. Touch the field for 3 seconds to activate or deactivate the function: Fast Heat Up.  |
| 6     | Down key                        | To move down in the menu.   |
| 7     | Up key                          | To move up in the menu.   |
| 8 OK   | OK                              | To confirm the selection or setting.  |
| 9     | Home key                        | To go back one level in the menu. To show the main menu, touch the field for 3 seconds.   |
| 10  | Time and additional functions   | To set different functions. When a heating function operates, touch the sensor field to set the timer or the functions: Function Lock, Favourites, Heat + Hold, Set + Go. You can also change the settings of the core temperature sensor.  |
| 11  | Minute Minder                   | To set the function: Minute Minder.   |














## 4.2 Display



- A) Heating function
- B) Time of day
- C) Heat-up indicator
- D) Temperature
- E) Duration time or end time of a function



Other indicators of the display:

| Symbol  |                        | Function  |
|---|------------------------|---|
|  | Minute Minder          | The function operates.  |
|  | Time of day            | The display shows the current time.   |
|  | Duration               | The display shows the necessary time for cooking.   |
|  | End Time               | The display shows when the cooking time is complete.  |
|  | Temperature            | The display shows the temperature.  |
|  | Time Indication        | The display shows how long the heating function operates. Press  and  at the same time to reset the time. |
|  | Calculation            | The appliance calculates the time for cooking.  |
|  | Heat-up Indicator      | The display shows the temperature in the appliance.   |
|  | Fast Heat Up Indicator | The function is active. It decreases the heat up time.  |
|  | Weight Automatic       | The display shows that the automatic weight system is active or that weight can be changed.   |
|  | Heat + Hold            | The function is active.   |

## 5. BEFORE FIRST USE



### **WARNING!**

Refer to Safety chapters.

### 5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.





Refer to "Care and cleaning" chapter.

Clean the appliance before first use.  
Put the accessories and the removable shelf supports back to their initial position.



### 5.2 First Connection

When you connect the appliance to the mains or after the power cut, you have to set the language, the display contrast, the display brightness and the time of the day.

1. Press  or  to set the value.
2. Press **OK** to confirm.

### 5.3 Preheating

Preheat the empty appliance before first use.

1. Set the function: Top/Bottom Heat  and the maximum temperature.
2. Let the appliance operate for 1 hour.
3. Set the function: True Fan Cooking  and the maximum temperature.
4. Let the appliance operate for 15 minutes.

Accessories can become hotter than usual. The appliance can emit an odour

and smoke. This is normal. Make sure that the airflow in the room is sufficient.

### 5.4 Setting the hardness level for the water




When you connect the appliance to the mains, you have to set the water hardness level.

The table below explains the water hardness range with the corresponding Calcium deposit (mmol/l) and the quality of the water.

| Water hardness |         | Calcium deposit | Calcium deposit | Water clas-<br>sification |
|----------------|---------|-----------------|-----------------|---------------------------|
| Class          | dH      | (mmol/l)        | (mg/l)          |                           |
| I              | 0 - 7   | 0 - 1.3         | 0 - 50          | Soft                      |
| II             | 7 - 14  | 1.3 - 2.5       | 50 - 100        | Moderately hard           |
| III            | 14 - 21 | 2.5 - 3.8       | 100 - 150       | Hard                      |
| IV             | 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.

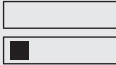
1. Take the four colour change strip supplied with the steam set in the oven.
2. Put all the reaction zones of the strip into the water for approximately 1 second.  
Do not put the strip into the running water!
3. Shake the strip to remove the excess of the water.
4. After 1 minute check the hardness of the water according to the table below.  
The colours of the reaction zones continue to change after 1 minute. Do not consider this in the measurement.
5. Set the hardness of the water in the menu: Basic Settings.

| Test strip  | Hardness of the water |
|---|-----------------------|
|    | 2                     |
|    | 3                     |
|  | 4                     |

The black squares in the table correspond to red squares on the test strip.

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

After a power cut you do not have to set the hardness level of the water again.

| Test strip  | Hardness of the water |
|---|-----------------------|
|  | 1                     |

## 6. DAILY USE



### **WARNING!**

Refer to Safety chapters.

### 6.1 Navigating the menus

1. Activate the appliance.
2. Press  or  to select the menu option.

3. Press **OK** to move to the submenu or accept the setting.











At each point you can go back to the main menu with




















### 6.2 The menus in overview

Main menu

| Sym-<br>bol   | Menu item         | Application  |
|---|-------------------|--|
|  | Heating Functions | Contains a list of heating functions.  |
|  | SousVide Cooking  | Contains a heating function and a list of automatic programmes.  |
|  | Recipes           | Contains a list of automatic programmes.   |
|  | Favourites        | Contains a list of favourite cooking programmes created by the user.   |
|  | Cleaning          | Contains a list of cleaning programmes.  |
|  | Basic Settings    | You can use it to set other settings.  |
|  | Specials          | Contains a list of additional heating functions.   |
|  | VarioGuide        | Provides recommended oven settings for a big choice of dishes. Just look for the desired dish and start the cooking process. The temperature and times are guidelines only for a better result and can be adjusted. They depend on the recipes and the quality and quantity of the used ingredients. |

Submenu for: Basic Settings



| Sym-<br>bol   | Submenu         | Description  |
|---|-----------------|--|
|  | Set Time of Day | Sets the current time on the clock.  |
|  | Time Indication | When ON, the display shows the current time when you deactivate the appliance. |
|  | Fast Heat Up    | When ON, the function decreases the heat-up time.                              |


| Sym-<br>bol   | Submenu            | Description  |
|---|--------------------|--|
|  | Set + Go           | When ON, in the Select Options window you can choose the function: Set + Go.   |
|  | Heat + Hold        | When ON, in the Select Options window you can choose the function: Heat + Hold.  |
|  | Time Extension     | Activates and deactivates the time extension function.   |
|  | Display Contrast   | Adjusts the display contrast by degrees.   |
|  | Display Brightness | Adjusts the display brightness by degrees.   |
|  | Set Language       | Sets the language for the display.   |
|  | Buzzer Volume      | Adjusts the volume of press-tones and signals by degrees.  |
|  | Key Tones          | Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field. |
|  | Alarm/Error Tones  | Activates and deactivates the alarm tones.   |
|  | Water hardness     | Sets the water hardness level (1 - 4).   |
|  | Cleaning Reminder  | Reminds you when to clean the appliance.   |
|  | DEMO mode          | Activation / deactivation code: 2468   |
|  | Service            | Shows the software version and configuration.  |
|  | Factory Settings   | Resets all settings to factory settings.   |

### 6.3 Submenu for: SousVide Cooking





This technique has its start in the Sous-vide technology, which in French means

"under vacuum". The name refers to a method of cooking in vacuum sealed plastic pouches at low temperatures.






| Symbol  | Menu item             | Description   |
|---|-----------------------|---|
|  | SousVide Cooking mode | Uses the steam for meat, fish, seafood, vegetables and fruits. Set the temperature 50 °C - 95 °C. |
|  | SousVide Recipes      | Contains a list of automatic programmes.  |











| Symbol  | Menu item           | Description  |
|---|---------------------|--|
|  | SousVide VarioGuide | Provides recommended oven settings for a big choice of dishes. Just look for the desired dish and start the cooking process. The temperature and times are guidelines only for a better result and can be adjusted. They depend on the recipes and the quality and quantity of the used ingredients. |

## 6.4 Submenu for: Cleaning



| Symbol  | Menu item           | Description  |
|---|---------------------|--|
|  | Steam Cleaning      | Procedure for cleaning the appliance when it is slightly soiled and not burned several times.              |
|  | Descaling           | Procedure for cleaning the steam generation circuit from residual limestone.                               |
|  | Rinsing             | Procedure for rinsing and cleaning the steam generation circuit after frequent use of the steam functions. |
|  | Steam Cleaning Plus | Procedure for cleaning stubborn dirt with the support of an oven cleaner.                                  |


## 6.5 Heating Functions

| Heating function  | Application      |  |
|---|------------------|--|
|   | True Fan Cooking | To bake on up to 3 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for the function: Top/Bottom Heat.                |
|  | Pizza Setting    | To bake food on 1 shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for the function: Top/Bottom Heat. |
|  | Slow Cooking     | To prepare tender, succulent roasts.   |
|  | Top/Bottom Heat  | To bake and roast food on 1 shelf position.  |
|  | Frozen Foods     | To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy.   |








| Heating function   | Application  |
|--|--|
|  Grilling         | To grill flat food and to toast bread.   |
|  Fast Grilling    | To grill flat food in large quantities and to toast bread.   |
|  Turbo Grilling   | To roast larger meat joints or poultry with bones on 1 shelf position. Also to make gratins and to brown.  |
|  Bottom Heat      | To bake cakes with crispy bottom and to pre-serve food.  |
|  Defrost          | This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food.                               |
|  Moist Fan Baking | To save energy when you bake and cook dry baked goods. Also to bake baked goods in tins on 1 shelf position.   |
|  Au Gratin        | For dishes such as lasagna or potato gratin. Also to gratinate and brown.  |
|  Bread Baking     | Use this function to prepare bread and bread rolls with a very good professional-like result in terms of crispiness, colour and crust gloss.   |
|  Humidity Cooking | You can choose between three manual cooking functions with different levels of humidity. These functions combine steam and hot air. They cover the cooking with different levels of steam. |
|  Full Steam      | For steaming vegetables, side dishes or fish.  |

Submenu for: Humidity Cooking

| Heating function  | Application   |
|---|---|
|  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.  |
|  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. |


| Heating function  | Application   |
|---|---|
|  Humidity High | The function is suitable for cooking delicate dishes like custards, flans, terrines and fish. |

## 6.6 Specials


| Heating function   | Application  |
|--|--|
|  Keep Warm          | To keep food warm.   |
|  Plate Warming      | To preheat your plate for serving.   |
|  Preserving         | To make vegetable preserves such as pickles.   |
|  Drying             | To dry sliced fruit (e.g. apples, plums, peaches) and vegetables (e.g. tomatoes, zucchini, mushrooms).   |
|  Yogurt Function    | Use this function to prepare yoghurt. The light in this function is off.   |
|  Dough Proving      | Steam humidifying action improves and speeds up the dough proving, preventing surface drying and keeping the dough elastic.  |
|  Steam Regenerating | Food reheating with steam prevents surface drying, providing heat in a gentle and even way, recovering taste and aroma of food as just prepared. This function can be used to reheat food directly on the plate. You can reheat more than one plate at the same time, using different shelf positions. |





6.7 Submenu for: VarioGuide

Food Category: Fish/Seafood








| Dish    |   |
|---------|---|
| Fish    | Fish, baked   |
|         | Fish Fingers  |
|         | Fish fillet, thin   |
|         | Fish fillet, thick  |
|         | Fish fillet, frozen   |
|         | Whole small Fish  |
|         | Whole Fish, steamed   |
|         | Whole small Fish, grilled   |
|         | Whole Fish, grilled   |
|         | Whole Fish, grilled  |
|         | Trout   |
| Salmon  | Salmon fillet   |
|         | Whole Salmon  |
| Prawns  | Prawns, fresh   |
|         | Prawns, frozen  |
| Mussels | -   |

Food Category: Poultry






| Dish  |   |
|---|---|
| Boned Poultry   | - |
| Boned Poultry  | - |




| Dish   |  |
|--|--|
| Chicken  | Chicken Wings, fresh   |
|  | Chicken Wings, frozen  |
|  | Chicken Legs, fresh  |
|  | Chicken Legs, frozen   |
|  | Chicken Breast, poached  |
|  | Chicken, 2 half  |
|  | Whole Chicken  |
| Whole Duck    | -  |
| Whole Goose   | -  |
| Whole Turkey  | -  |

Food Category: Meat

| Dish              |  |
|-------------------|--|
| Beef              | Prime Boiled Beef  |
|                   | Braised meat  |
|                   | Meat Loaf  |
| Roast Beef        | Rare   |
|                   | Rare        |
|                   | Medium   |
|                   | Medium      |
|                   | Well Done  |
|                   | Well Done   |
| Scandinavian Beef | Rare        |
|                   | Medium      |
|                   | Well Done   |



| Dish |  |
|------|--|
| Pork | Chipolatas   |
|      | Spare Ribs   |
|      | Pork Knuckle, pre-cooked   |
|      | Pork Joint   |
|      | Loin of Pork   |
|      | Loin of Pork          |
|      | Loin of Pork, smoked   |
|      | Loin of Pork, poached  |
|      | Pork Neck  |
|      | Pork Shoulder  |
| Veal | Roast Pork            |
|      | Cooked Ham   |
|      |  |
| Veal | Veal Knuckle   |
|      | Loin of Veal   |
|      | Roast Veal            |
| Lamb | Leg of Lamb  |
|      | Roast Lamb            |
|      | Saddle of Lamb   |
|      | Lamb Joint, medium   |
|      | Lamb Joint, medium  |

| Dish |  |
|------|--|
| Game | Hare   |
|      | • Leg of Hare  |
|      | • Saddle of Hare   |
|      | • Saddle of Hare  |
|      | Venison  |
|      | • Haunch of Venison  |
|      | • Saddle of Venison  |
|      | Roast Game        |
|      | Loin of Game     |
|      |  |

Food Category: Oven Dishes

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

Food Category: Pizza/Quiche

| Dish                |                        |
|---------------------|------------------------|
| Pizza               | Pizza, thin            |
|                     | Pizza, extra topping   |
|                     | Pizza, frozen          |
|                     | Pizza American, frozen |
|                     | Pizza, chilled         |
|                     | Pizza Snacks, frozen   |
| Baguettes au Gratin | -                      |
| Tarte Flambée       | -                      |

| Dish                       |                             |
|----------------------------|-----------------------------|
| Swiss Tarte, savou-ry      | -                           |
| Quiche Lorraine            | -                           |
| Savory Flan                | -                           |
| Food Category: Cake/Pastry |                             |
| Dish                       |                             |
| Ring Cake                  | -                           |
| Apple Cake, covered        | -                           |
| Sponge Cake                | -                           |
| Apple Pie                  | -                           |
| Cheese Cake, Tin           | -                           |
| Brioche                    | -                           |
| Madeira Cake               | -                           |
| Tarte                      | -                           |
| 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<br>Yeast Dough |
| Cheese Cake, Tray          | -                           |
| Brownies                   | -                           |

| Dish                       |                           |
|----------------------------|---------------------------|
| Swiss Roll                 | -                         |
| Yeast Cake                 | -                         |
| Crumble Cake               | -                         |
| Sugar Cake                 | -                         |
| Flan Base                  | Short Pastry Flan Base    |
|                            | Sponge Mixture Flan Base  |
| Fruit Flan                 | Short Pastry Fruit Flan   |
|                            | Sponge Mixture Fruit Flan |
|                            | Yeast Dough               |
| Food Category: Bread/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/Rolls, frozen       |
| Food Category: Vegetables  |                           |
| Dish                       |                           |
| Broccoli, Florets          | -                         |

| Dish                   |   |
|------------------------|---|
| Broccoli, whole        | - |
| Cauliflower, Florets   | - |
| Cauliflower, whole     | - |
| Carrots                | - |
| Courgette Slices       | - |
| Asparagus, green       | - |
| Asparagus, white       | - |
| Pepper Stripes         | - |
| Spinach, fresh         | - |
| Leek Rings             | - |
| Green Beans            | - |
| Mushroom Slices        | - |
| Peeling Tomatoes       | - |
| Brussels Sprouts       | - |
| Celery, cubed          | - |
| Peas                   | - |
| Eggplant               | - |
| Fennel                 | - |
| Artichokes             | - |
| Beetroot               | - |
| Black Salsify          | - |
| Cabbage Turnip Stripes | - |
| White Haricot Beans    | - |
| Savoy Cabbage          | - |

Food Category: Custards/Terrines

| Dish         |   |
|--------------|---|
| Egg Custard  | - |
| Flan Caramel | - |
| Terrine      | - |

| Dish |                     |
|------|---------------------|
| Eggs | Eggs, soft boiled   |
|      | Eggs, medium boiled |
|      | Eggs, hard boiled   |
|      | Eggs, baked         |

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   | - |
| Potato Dumplings           | - |
| Bread Dumplings            | - |
| Yeast Dumplings, salty     | - |
| Yeast Dumplings, sweet     | - |
| Rice                       | - |
| Tagliatelle, fresh         | - |
| Polenta                    | - |



When it is necessary to change the weight or the core temperature of the dish, use  $\wedge$  or  $\vee$  to set the new values.

6.8 Submenu for: SousVide  
VarioGuide

| Food category | Dish  |
|---------------|---|
| Fish/Seafood  | Sea bream fillet  |
|               | Sea Bass fillet   |
|               | Cod Fish  |
|               | Trout fillet  |
|               | Salmon fillet   |
|               | Scallops  |
|               | Mussels with shell  |
|               | Prawns without shell  |
|               | Octopus   |
| Poultry       | Chicken Breast, boneless  |
|               | Duck Breast, boneless   |
|               | Turkey Breast, boneless   |
| Meat          | Beef <ul style="list-style-type: none"><li>• Beef fillet, medium</li><li>• Beef fillet, well done</li></ul> |
|               | Lamb <ul style="list-style-type: none"><li>• Lamb, medium</li><li>• Lamb, well done</li></ul>               |
|               | Game <ul style="list-style-type: none"><li>• Wild Boar</li><li>• Rabbit, boneless</li></ul>                 |

| Food category | Dish             |
|---------------|------------------|
| Vegetables    | Carrots          |
|               | Courgette Slices |
|               | Asparagus, green |
|               | Asparagus, white |
|               | Pepper Stripes   |
|               | Leek Rings       |
|               | Celery root      |
|               | Celery           |
|               | Eggplant         |
|               | Fennel           |
|               | Artichoke Hearts |
|               | Potatoes         |
| Fruits        | Pumpkin          |
|               | Apples           |
|               | Pears            |
|               | Peaches          |
|               | Nectarines       |
|               | Plums            |
|               | Pineapple        |
|               | Mangos           |

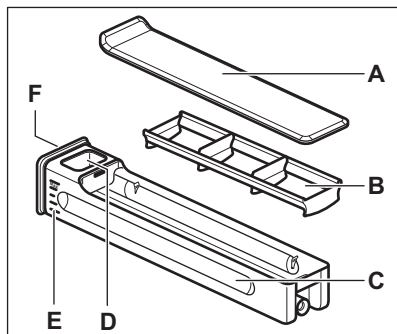
6.9 Activating a heating function

1. Activate the appliance.
2. Select the menu: Heating Functions.
3. Press **OK** to confirm.
4. Set a heating function.
5. Press **OK** to confirm.
6. Set the temperature.
7. Press **OK** to confirm.



In case the default settings are not changed, the appliance starts automatically.

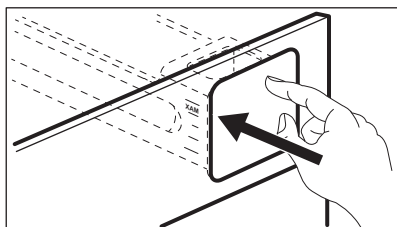
## 6.10 Water drawer



- 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 appliance. Push it gently on the front button.

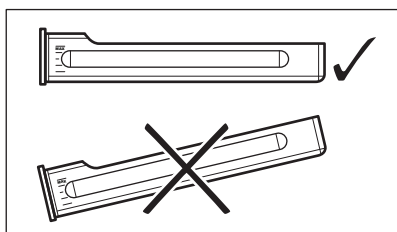
After you push the water drawer, it will self-extract from the appliance.



You can fill the water drawer in two ways:

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

Empty the water drawer after each use.



### CAUTION!

Keep the water drawer away from hot surfaces.

## 6.11 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 appliance.
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.



If the water drawer is wet after you fill it with water, wipe it with a soft cloth before you insert it in the appliance.

4. Activate the appliance.
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 End Time **→|**.

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

The signal sounds at the end of the cooking time.

8. Deactivate the appliance.
9. Empty the water drawer after the steam cooking is completed.



### CAUTION!

The appliance 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 appliance dry fully with the door open. To speed up the drying you can heat up the appliance 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 appliance can be limited. If this occurs, dry the cavity when the appliance is cool.



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

## 6.12 SousVide Cooking

- With no evaporative losses of flavour volatiles and moisture, food keeps its full aroma
- Tender texture of meat and fish
- Food keeps all minerals and vitamins
- Less spices are necessary as food keeps its natural flavour
- Better workflow as it is not necessary to prepare and serve food at the same time and place
- Low cooking temperature minimizes the risk of overcooking
- Portioning of the food makes it easy to hold

### Preparing the food

1. Clean and cut the ingredients.
2. Season the ingredients.
3. Fill the ingredients in suitable vacuum bags.
4. Vacuum seal the bag to make sure that you remove as much air as possible.
5. Cold storage of the bags is mandatory in case the cooking procedure is not done immediately.
6. Continue with the function: SousVide Cooking following applicable cooking table indications for the considered type of food or the assisted cooking recipes.
7. Open the pouch and serve.
8. Optional: finish the food with a final searing or grilling e.g. for meat to achieve a nice crust and the typical roast flavour.

### Activating a function: SousVide Cooking mode

1. Activate the appliance.
2. Select the menu: SousVide Cooking.
3. Press **OK** to confirm.
4. Set the function: SousVide Cooking mode.
5. Press **OK** to confirm.
6. Set the temperature.
7. Press **OK** to confirm.



Cooking with this function causes residual water on the vacuum bags and in the cavity. After the cooking process open the door carefully to avoid the water dropping on the furniture. Use a plate and a towel to take out the vacuum bags. Dry out the door, the water drop collector in the bottom and the cavity with a soft cloth or a sponge. Let the appliance dry fully with the door open. To speed up the drying you can heat up the appliance with hot air at temperature 150 °C for approximately 15 minutes.

## 6.13 Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases.

## 6.14 Fast Heat Up Indicator

This function decreases the heat-up time.







To activate the function, hold  $\text{°C}$  for 3 seconds. The heat-up indicator alternates.

## 6.15 Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

# 7. CLOCK FUNCTIONS

## 7.1 Clock functions table

| Clock function  |               | Application  |
|---|---------------|--|
|    | Minute Minder | To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the appliance. You can also activate it when the appliance is deactivated.<br>Use  to activate the function. Press  or  to set the minutes and <b>OK</b> to start. |
|   | Duration      | To set the length of an operation (max. 23 h 59 min).  |
|  | End Time      | To set the switch-off time for a heating function (max. 23 h 59 min).  |

If you set the time for a clock function, the time starts to count down after 5 seconds.






If you use the clock functions: Duration, End Time, the appliance deactivates the heating elements after 90 % of the set time. The appliance uses the residual heat to continue the cooking process until the time ends (3 - 20 minutes).

## 7.2 Setting the clock functions



- Before you use the functions: Duration, End Time, you must set a heating function and temperature first. The appliance deactivates automatically.
- You can use the functions: Duration and End Time at the same time if you want to automatically activate and deactivate the appliance on a given time later.
- The functions: Duration and End Time do not work when you use the core temperature sensor.

1. Set a heating function.
2. Press  again and again until the display shows the necessary clock function and the related symbol.
3. Press  or  to set the necessary time.
4. Press **OK** to confirm.  
When the time ends, an acoustic signal sounds. The appliance deactivates. The display shows a message.
5. Press a sensor field to stop the signal.


## 7.3 Heat + Hold

Conditions for the function:

- The set temperature is more than 80 °C.
- The function: Duration is set.

The function: Heat + Hold keeps prepared food warm at 80 °C for 30 minutes. It activates after the baking or roasting procedure ends.

You can activate or deactivate the function in the menu: Basic Settings.

1. Activate the appliance.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press  again and again until the display shows: Heat + Hold.
5. Press **OK** to confirm.

When the function ends, an acoustic signal sounds.



The function stays on if you change the heating functions.

## 7.4 Time Extension

The function: Time Extension makes the heating function continue after the end of Duration.



Not applicable to heating functions with the core temperature sensor.

1. When the cooking time ends, an acoustic signal sounds. Press a sensor field.  
The display shows the message.
2. Press  to activate or  to cancel.
3. Set the length of the function.
4. Press **OK**.

# 8. AUTOMATIC PROGRAMMES



### WARNING!

Refer to Safety chapters.

## 8.1 Recipes with Recipe Automatic

This appliance has a set of recipes you can use. The recipes are fixed and you cannot change them.

1. Activate the appliance.
2. Select the menu: Recipes. Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select a recipe. Press **OK** to confirm.



## 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.



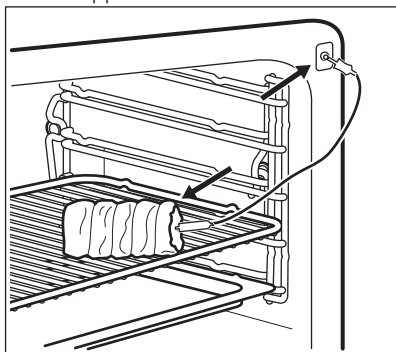
### CAUTION!

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. Press  $\wedge$  or  $\vee$  in less than 5 seconds to set the core temperature.
5. Set the heating function and, if necessary, the oven temperature.

The appliance calculates an approximate end time. The end time is different for the different quantities of the food, the set oven temperatures (minimum 120 °C) and the operating modes. The appliance calculates the end time in approximately 30 minutes.

6. To change the core temperature, press  $\text{Ⓢ}$ .

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

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



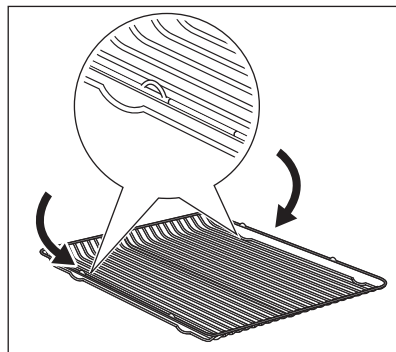
### WARNING!

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

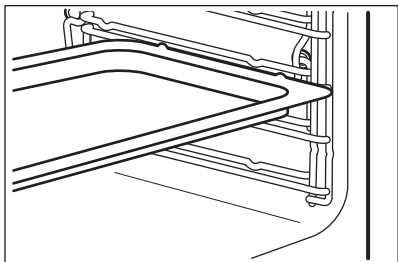
Wire shelf:

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



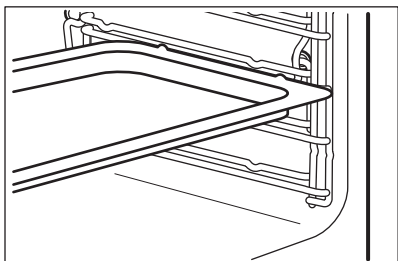
Baking tray:

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



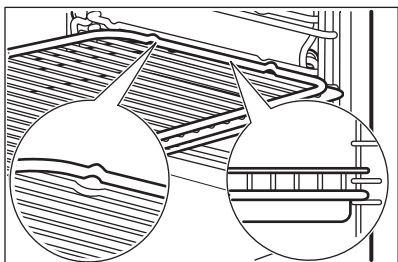
Deep pan:

Push the deep pan between the guide bars of the shelf support and the wire shelf above.



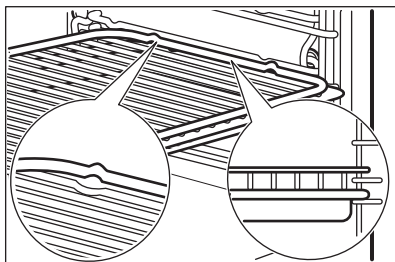
Wire shelf and baking tray together:

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



Wire shelf and the deep pan together:

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



- All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices.
- The high rim around the shelf is a device which prevents cookware from slipping.


## 10. ADDITIONAL FUNCTIONS

### 10.1 Favourites

You can save your favourite settings, such as duration, temperature or heating function. They are available in the menu: Favourites. You can save 20 programmes.

#### Saving a programme

1. Activate the appliance.

2. Set a heating function or an automatic programme.
3. Touch  again and again until the display shows: SAVE.
4. Press **OK** to confirm. The display shows the first free memory position.
5. Press **OK** to confirm.
6. Enter the name of the programme.

The first letter flashes.

7. Touch  $\checkmark$  or  $\wedge$  to change the letter.

8. Press **OK**.

The next letter flashes.

9. Do step 7 again as necessary.

10. Press and hold **OK** to save.

You can overwrite a memory position.

When the display shows the first free memory position, touch  $\checkmark$  or  $\wedge$  and press **OK** to overwrite an existing programme.

You can change the name of a programme in the menu: Edit Programme Name.

## Activating the programme

1. Activate the appliance.
2. Select the menu: Favourites.
3. Press **OK** to confirm.
4. Select your favourite programme name.
5. Press **OK** to confirm.

Press  $\star$  to go directly to menu: Favourites.

## 10.2 Using the Child Lock

The Child Lock prevents an accidental operation of the appliance.

1. Activate the appliance.
2. Touch  $\mathcal{O}$  and  $\star$  at the same time until the display shows a message.  
To deactivate the Child Lock function repeat step 2.

## 10.3 Function Lock

This function prevents an accidental change of the heating function. You can activate it only when the appliance operates.

1. Activate the appliance.
2. Set a heating function or setting.
3. Press  $\mathcal{O}$  again and again until the display shows: Function Lock.
4. Press **OK** to confirm.

To deactivate the function, press  $\mathcal{O}$ . The display shows a message. Press  $\mathcal{O}$  again and then **OK** to confirm.



When you deactivate the appliance, the function also deactivates.

## 10.4 Set + Go

The function lets you set a heating function (or a programme) and use it later with one press of a sensor field.

1. Activate the appliance.
2. Set a heating function.
3. Press  $\mathcal{O}$  again and again until the display shows: Duration.
4. Set the time.
5. Press  $\mathcal{O}$  again and again until the display shows: Set + Go.
6. Press **OK** to confirm.

Press a sensor field (except for ①) to start the function: Set + Go. The set heating function starts.

When the heating function ends, an acoustic signal sounds.



- Function Lock is on when the heating function operates.
- The menu: Basic Settings lets you activate and deactivate the function: Set + Go.

## 10.5 Automatic Switch-off

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

| Temperature (°C) | Switch-off time (h) |
|------------------|---------------------|
| 30 - 115         | 12.5                |
| 120 - 195        | 8.5                 |
| 200 - 230        | 5.5                 |



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

## 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 function: Minute Minder. When the 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. CARE AND CLEANING



### **WARNING!**

Refer to Safety chapters.

## 11.1 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 usual cleaning agent.
- To clean the bottom side in case of limestone residual, use some drops of vinegar.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- 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.

## 11.2 Recommended cleaning products

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

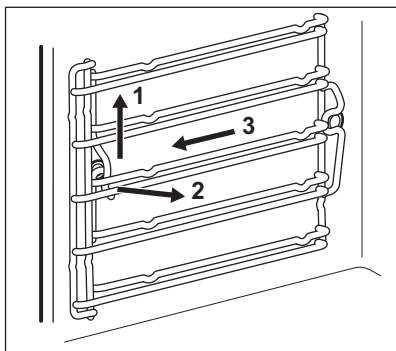
You can buy our products at [www.electrolux.com/shop](http://www.electrolux.com/shop) and at the best retailer shops.

## 11.3 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.

## 11.4 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 appliance.

**i** For a better performance you should start the cleaning function when the appliance is cool.

**i** The specified time is related to the duration of the function and does not include the time required for cleaning of the cavity by the user.

When the steam cleaning function is active, the lamp 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) Activate the function.
- b) An acoustic signal sounds when the programme is completed.
- c) Touch a sensor field to deactivate 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. Before you start the cleaning procedure, make sure that the appliance is cold.
- b) Activate the function. After around 50 minutes an acoustic signal sounds when the first part of the programme is completed.
- c) Press OK.

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

- d) Wipe the internal surface of the appliance with a non-abrasive surface care sponge. You can use warm water or oven detergents to clean the cavity.
- e) Press OK. The final part of the procedure starts. The duration of this stage is around 25 minutes.

3. Wipe the internal surface of the appliance with a non-abrasive surface care sponge. You can use warm water to clean the cavity.
4. Remove the remaining water from the water drawer.

After cleaning keep the appliance door open for approximately 1 hour. Wait until the appliance is dry. To speed up the drying you can heat up the appliance 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 appliance immediately after the function ends.

## 11.5 Cleaning Reminder

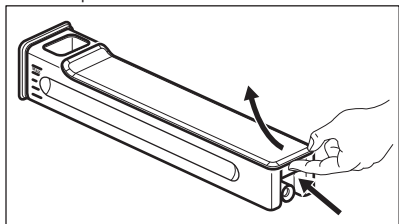
This function reminds you that the cleaning is necessary and that you should perform the function: Steam Cleaning Plus.

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

## 11.6 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.



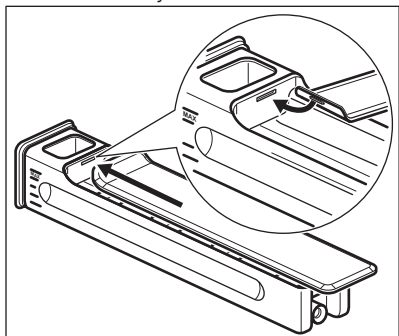
2. Remove the wave-breaker. Pull it away from the drawer body until it snaps out.
3. Wash the water drawer parts with your hands. Use tap water and soap.



Do not use abrasive sponges. Do not put water drawer inside a dish washer.

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

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



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

## 11.7 Steam generation system - Descaling

When the steam generator operates, there is an accumulation and deposition of limestone inside 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 this, clean the steam generation circuit from residual stone.

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.

1. Put the grill- / roasting pan on the first shelf position.
2. Press **OK**.
3. Put 250 ml of the descaling agent in the water drawer.
4. Fill the remaining part of the water drawer with water to the maximum level.
5. Fit the water drawer in the appliance.
6. Press **OK**.  
This activates the first part of the procedure: Descaling.



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

7. After the end of the first part, empty the baking tray and put it on the first shelf position again.
8. Press **OK**.
9. Fill the water drawer with fresh water. Make sure there is no remaining cleaning solution inside the water drawer.
10. Fit the water drawer in the appliance.
11. Press **OK**.  
This activates the second part of the procedure: Descaling. It will rinse the steam generation circuit.



The duration of this part is around 35 minutes.

Remove the baking tray 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 appliance is humid and wet, wipe it out with a dry cloth. Let the appliance dry fully with the door open.

## 11.8 Descaling reminder

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

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

The hard reminder obligates you to perform the descaling.

**i** 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.

## 11.9 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. Press **OK**.
  3. Fill the water drawer with fresh water.
  4. Press **OK**.
- Remove the baking tray after the end of the procedure.

## 11.10 Removing and installing the door

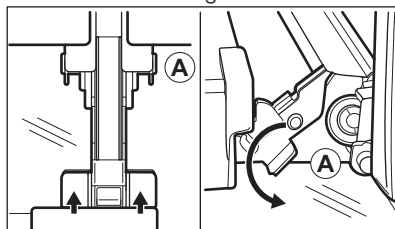
You can remove the door to clean it.



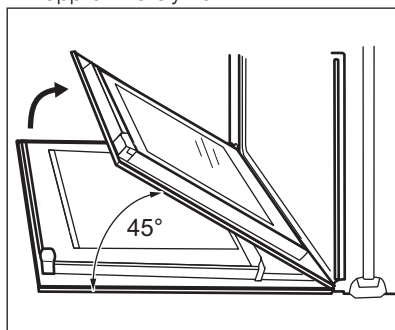
### WARNING!

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 door until it is at an angle of approximately 45°.



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.

When the cleaning is completed, install the door. Do the above steps in the opposite sequence.

## 11.11 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.

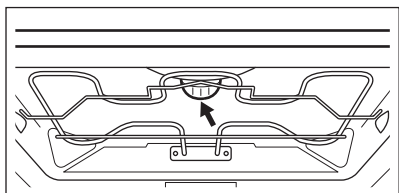
**WARNING!**

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 halogen, 230 V, 40 W, 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 halogen, 230 V, 40 W, 300 °C heat resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

**12. TROUBLESHOOTING****WARNING!**

Refer to Safety chapters.

**12.1 What to do if...**

| Problem                    | Possible cause                         | Remedy  |
|----------------------------|--|---|
| The oven does not heat up. | The oven is deactivated.               | Activate the oven.  |
| The oven does not heat up. | The clock is not set.                  | Set the clock.  |
| 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 automatic switch-off is activated. | Refer to "Automatic switch-off".  |
| The oven does not heat up. | The Child Lock is on.                  | Refer to "Using the Child Lock".  |
| The oven does not heat up. | The door is not closed correctly.      | Fully close the door.   |
| The oven does not heat up. | The fuse is released.                  | Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician. |



| Problem  | Possible cause  | Remedy  |
|--|---|---|
| The lamp does not operate.   | The lamp is defective.  | Replace the lamp.   |
| The display shows F111.  | The plug of the core temperature sensor is not correctly installed into the socket. | Put the plug of the core temperature sensor as far as possible into the socket.   |
| The display shows an error code that is not in this table.   | There is an electrical fault.   | <ul style="list-style-type: none"> <li>Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again.</li> <li>If the display shows the error code again, contact the Customer Care Department.</li> </ul> |
| 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 is activated and does not heat up. The fan does not operate. The display shows <b>"Demo"</b> . | The demo mode is activated.   | Refer to "Basic Settings" in "Daily use" chapter.   |
| 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.   |

| Problem   | Possible cause  | Remedy  |
|---|---|---|
| There is no water inside the baking tray 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 baking tray is on a wrong shelf position.   | Remove the residual water and the descaling agent from the bottom of the oven. Put the baking tray 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.   |
| 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.  |

## 12.2 Service data

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

The necessary data for the service centre is on the rating plate. The rating plate is on

the front frame of the 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.) | ..... |

## 13. INSTALLATION

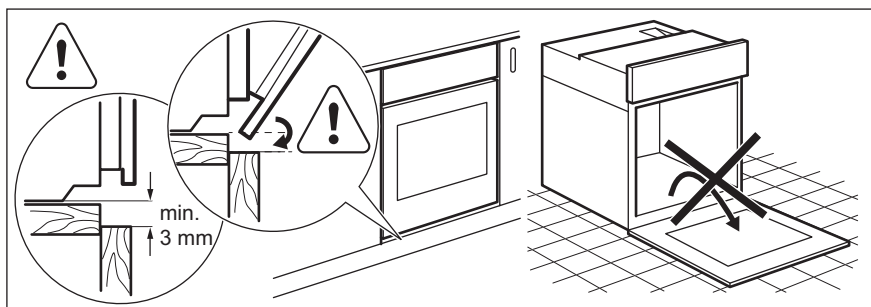
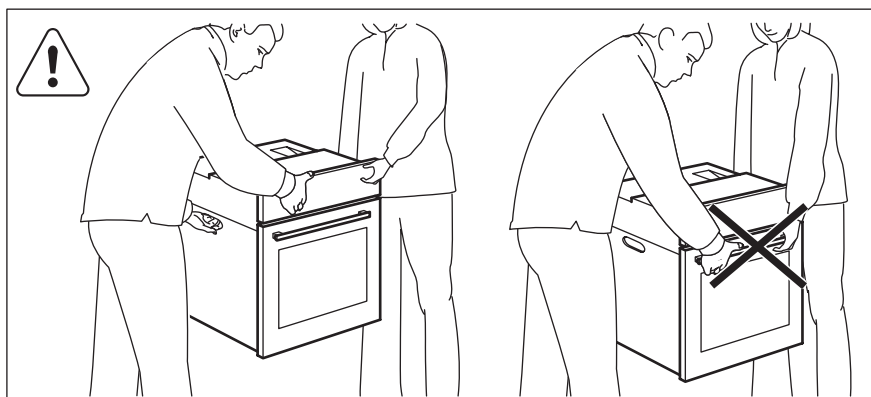


**WARNING!**

Refer to Safety chapters.

### 13.1 Lifting the appliance

To lift the appliance, do not use the door handle.

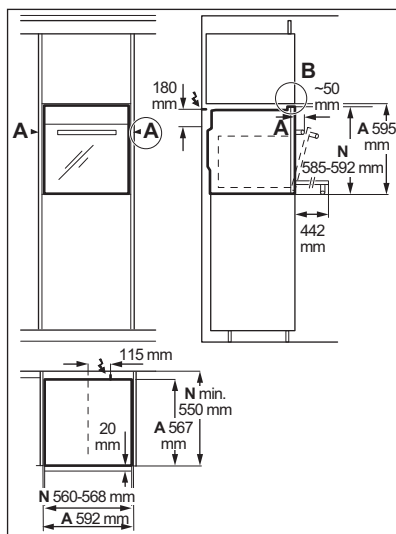


### 13.2 Building in

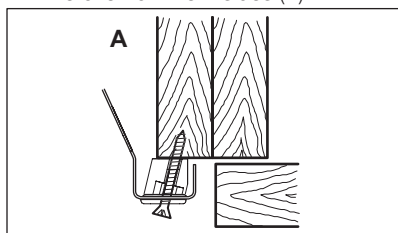


During installation in combustible matter, NIN SEV 1000 and fire protection guidelines and regulations of the Association of Cantonal Fire Insurance shall be strictly adhered to.

1. Place the appliance in front of the recess and connect the mains plug. Make sure the cable is free when you slide the appliance.
2. Push the appliance into the recess.  
A = appliance, N = recess



3. Use a minimum of 2 screws to attach the oven on the 2 sides (A).



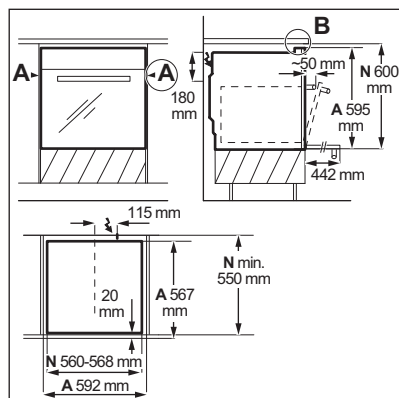
### 13.3 Installing the oven under a work surface

Before the installation, connect the oven to the electrical supply. Refer to "Electrical connection".

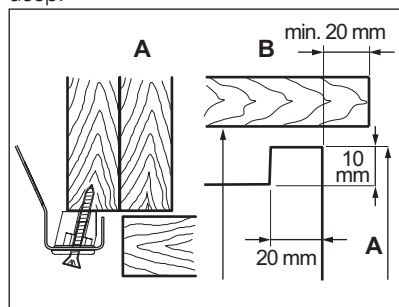


During installation in combustible matter, NIN SEV 1000 and fire protection guidelines and regulations of the Association of Cantonal Fire Insurance shall be strictly adhered to.

1. Place the appliance in front of the recess and connect the mains plug. Make sure the cable is free when you slide the appliance.
2. Push the appliance into the recess. A = appliance, N = recess



3. Use a minimum of 2 screws to attach the oven on the 2 sides (A). When installing next to a wood-fuelled boiler, a heat-proof and heat-insulating plate must be mounted at the height of the appliance and at least 30 cm deep.



### 13.4 Electrical connection



#### WARNING!

If service is required always disconnect the appliance from the power supply.

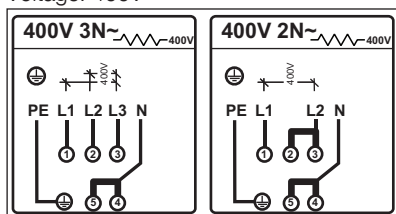
Use a power cable of H05VV-F or higher.

Install the appliance with a socket supply line. If there is no socket supply line, the fixed home electrical system must include an isolating device with at least a 3 mm-contact separation to enable a simultaneous and all-pole cut off from the mains (according to NIN SEV 1000). The customer must have a socket for the

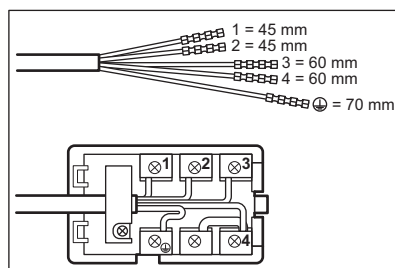
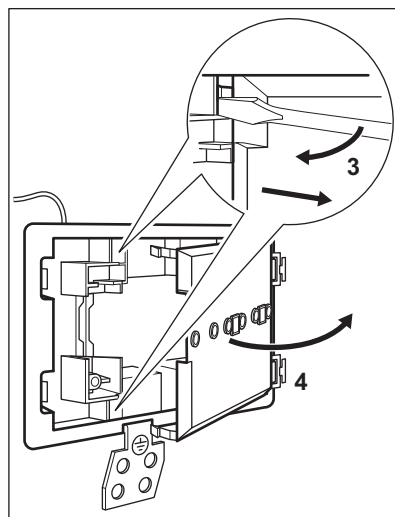
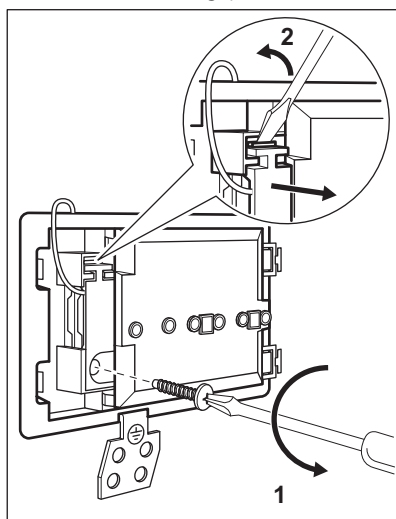
electrical connection that is accessible and outside the coordination room. The length of the connection cable must be approximately 120 cm with lines connected directly to the mains.

**i** Only a qualified person can connect the appliance to the electricity supply.

1. Do the electrical connections as in the connection illustration.  
Phase definitions: L1, L2, L3 (or R, S, T).  
Voltage: 400V



2. Secure the cable grip.



## 14. ENERGY EFFICIENCY

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

Supplier's name

Electrolux

|  |                      |         |
|--|----------------------|---------|
| Model identification                                       | EBSL70CN<br>EBSL70SP |         |
| Energy Efficiency Index                                    | 97.6                 |         |
| Energy efficiency class                                    | A                    |         |
| Energy consumption with a standard load, conventional mode | 0.93 kWh/cycle       |         |
| Energy consumption with a standard load, fan-forced mode   | 0.83 kWh/cycle       |         |
| Number of cavities   | 1                    |         |
| Heat source  | Electricity          |         |
| Volume   | 71 l                 |         |
| Type of oven   | Built-In Oven        |         |
| Mass   | EBSL70CN             | 43.7 kg |
|  | EBSL70SP             | 43.7 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 the energy saving.
- When possible, put the food inside the oven without heating it up.
- 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 foods.
- **Cooking with fan** - when possible, use the cooking functions with fan to save energy.
- **Residual heat**
  - In some heating functions if a programme with time selection (Duration, End Time) is activated and the cooking time is longer than 30 minutes, the heating elements deactivate automatically 10% earlier. The fan and lamp continue to operate.
- **Cooking with the lamp off** - deactivate the lamp during the cooking and activate only when you need it.
- **Keep food warm** - if you want to use the residual heat to keep the meal warm, choose the lowest possible temperature setting. The display shows the residual heat temperature.

# 15. CH GUARANTEE

Customer Service Centres

| Point of Service                              |                                |                              |
|---|--------------------------------|------------------------------|
| Industriestrasse 10<br>5506 Mägenwil          | Le Trési 6<br>1028 Prévèrènges | Via Violino 11<br>6928 Manno |
| Morgenstrasse 131<br>3018 Bern                |                                |                              |
| Zürcherstrasse 204E<br>9000 St. Gallen        |                                |                              |
| Seetalstrasse 11<br>6020 Emmenbrücke          |                                |                              |
| St. Jakob-Turm Birsstrasse 320B<br>4052 Basel |                                |                              |
| Comercialstrasse 19<br>7000 Chur              |                                |                              |



**Spare parts service** Industriestrasse 10, 5506 Mägenwil, Tel. 0848 848 111

**Specialist advice/Sale** Badenerstrasse 587, 8048 Zürich, Tel. 044 405 81 11

**Warranty** For each product we provide a two-year guarantee from the date of purchase or delivery to the consumer (with a guarantee certificate, invoice or sales receipt serving as proof). The guarantee

covers the costs of materials, labour and travel. The guarantee will lapse if the operating instructions and conditions of use are not adhered to, if the product is incorrectly installed, or in the event of damage caused by external influences, force majeure, intervention by third parties or the use of non-genuine components.

# 16. ENVIRONMENT 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.



## For Switzerland:

Where should you take your old equipment?

Anywhere that sells new equipment or hand it in to official SENS collection points or official SENS recycling firms.

The list of official SENS collection points can be found at [www.erecycling.ch](http://www.erecycling.ch)

