EKC6051BOX



EN Cooker

User Manual

Electrolux

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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

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- 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.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.

- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- 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 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.
- Be careful, when you touch the storage drawer. It can get hot.
- 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.

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

2.2 Electrical Connection

WARNING!
Risk of fire and 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.
- 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.
- Fully close the appliance door, before you connect the mains plug to the mains socket.

2.3 Use

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

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

WARNING!
Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.

- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.



WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put 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.
- Do not keep hot cookware on the control panel.
- Do not let cookware boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance or directly on the bottom of the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

2.4 Care and Cleaning



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

- Before maintenance, deactivate the appliance.
  Disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Remaining fat or food in the appliance can cause fire.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Make sure the cavity and the door are wiped dry after each use. Steam produced during the operation of the appliance condensates on cavity walls and can cause corrosion. To decrease the condensation operate the appliance for 10 minutes before cooking.
- 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.

2.5 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.

2.6 Disposal

WARNING!
Risk of injury or suffocation.

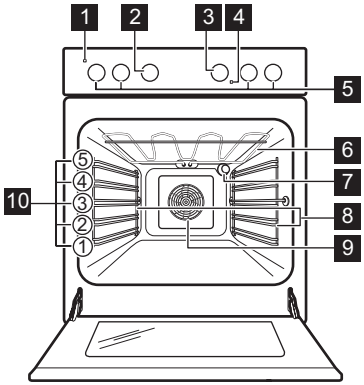
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

2.7 Service

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

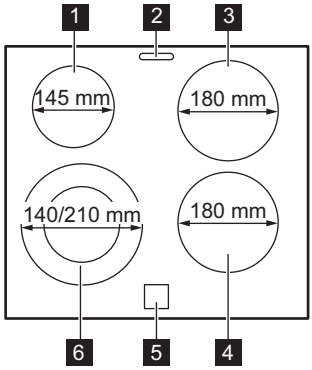
3. PRODUCT DESCRIPTION

3.1 General overview



1. Power lamp / symbol / indicator
2. Knob for the oven functions
3. Knob for the temperature
4. Temperature lamp / symbol / indicator
5. Knobs for the hob
6. Heating element
7. Lamp
8. Shelf support, removable
9. Fan
10. Shelf positions

3.2 Cooking surface layout



1. Cooking zone 1200 W
2. Steam outlet - number and position depend on the model
3. Cooking zone 1800 W
4. Cooking zone 1800 W
5. Residual heat indicator
6. Cooking zone 1000 / 2200 W

3.3 Accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Baking tray**
  For cakes and biscuits.
- **Grill- / Roasting pan**
  To bake and roast or as pan to collect fat.
- **Storage drawer**
  The storage drawer is below the oven cavity.

4. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

4.1 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.

4.2 Preheating

Preheat the empty appliance to burn off the remaining grease.

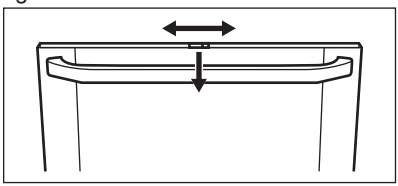
1. Set the function and the maximum temperature.
2. Let the appliance operate for 1 hour.
3. Set the function and the maximum temperature.
4. Let the appliance operate for 15 minutes.
5. Set the function and the maximum temperature.
6. Let the appliance operate for 15 minutes.

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.

4.3 Opening and closing the door with the mechanical door lock

The mechanical door lock is activated by default.

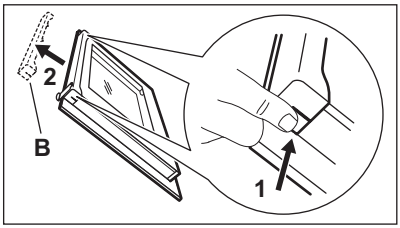
To open the door move the lock to the right.



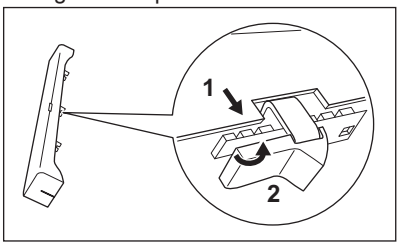
Close the door without pressing the lever.

4.4 Deactivating the mechanical door lock

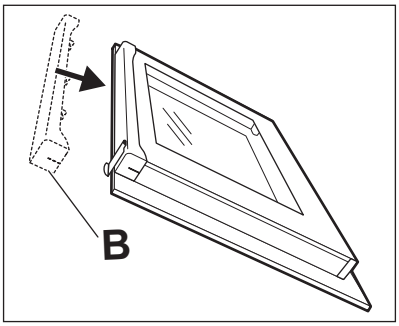
1. Press the door trim B at each side. The seal releases.



2. Pull the door trim up and remove it.
3. Remove the lever 1, move it to the right 2 and put it back in.



4. Hold the door trim B at each side and position it on the inner edge of the door. Put the door trim into the top edge of the door.



Activating the mechanical door lock

Do the above procedure again and move the lever back to the left.

Deactivating the appliance does not deactivate the mechanical door lock.

5. HOB - DAILY USE

WARNING!
Refer to Safety chapters.

5.1 Heat setting

Sym-bols	Function
0	Off position
◎	Double zone
1 - 9	Heat settings

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

Turn the knob to a necessary heat setting.

To complete the cooking process, turn the knob to the off position.

5.2 Activating and deactivating the outer rings

You can adjust the surface you cook to the dimension of the cookware.

To activate the outer ring: turn the knob clockwise through a light resistance to ◎ . Then turn the knob counterclockwise to the correct heat setting.

To deactivate the outer ring: turn the knob to the off position. The indicator goes out.

5.3 Residual heat indicator

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

The indicator comes on when a cooking zone is hot.

6. HOB - HINTS AND TIPS

WARNING!
Refer to Safety chapters.

6.1 Cookware

The bottom of the cookware must be as thick and flat as possible.

Cookware made of enamelled steel and with aluminium or copper bottoms can cause the colour change on the glass-ceramic surface.

6.2 Examples of cooking applications

The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints
1	Keep cooked food warm.	as necessary	Put a lid on the cookware.
1 - 2	Hollandaise sauce, melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
1 - 2	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.
2 - 3	Simmer rice and milkbased dishes, heating up ready-cooked meals.	25 - 50	Add the minimum twice as much liquid as rice, mix milk dishes part procedure through.
3 - 4	Steam vegetables, fish, meat.	20 - 45	Add some tablespoons of liquid.
4 - 5	Steam potatoes.	20 - 60	Use max. ¼ l water for 750 g of potatoes.
4 - 5	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l liquid plus ingredients.
6 - 7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as necessary	Turn halfway through.
7 - 8	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.		

7. HOB - CARE AND CLEANING

WARNING!
Refer to Safety chapters.

7.1 General information

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

WARNING!
Keep the blade scraper out of the reach of children. Use the blade scraper carefully because the blade is very sharp.

7.2 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the hob. Put the special scraper on the glass surface at an acute angle and move the blade on the surface.
- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and some detergent. After cleaning, rub the hob dry with a soft cloth.

8. OVEN - DAILY USE

WARNING!
Refer to Safety chapters.

8.1 Activating and deactivating the oven

It depends on the model if your appliance has knob symbols, indicators or lamps:

- The indicator comes on when the oven heats up.
- The lamp comes on when the oven operates.
- The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.

1. Turn the knob for the oven functions to select an oven function.
2. Turn the knob for the temperature to select a temperature.
3. To deactivate the oven turn the knobs for the oven functions and temperature to the off position.

8.2 Oven functions

Symbol	Oven function	Application
0	Off position	The appliance is off.
	Hot Air	To bake on up to 2 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
	Conventional	To bake and roast food on 1 shelf position.
	Pie / Pizza	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 Conventional Cooking.
	Browning	To roast larger meat joints or poultry with bones on 1 shelf position. Also to make gratins and to brown.

Symbol	Oven function	Application
	Max Grill	To grill flat food in large quantities and to toast bread.
	Drying	To dry sliced fruit (e.g. apples, plums, peaches) and vegetables (e.g. tomatoes, zucchini, mushrooms).
	Defrost	To defrost frozen food.
	Oven Lamp	To activate the lamp without a cooking function.
	Function Lock	To lock the oven and hob functions.

8.3 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.

8.4 Locking the oven and hob

The knob for the oven functions has a built-in Function lock.

The Function lock does not deactivate the main power supply of the cooker.

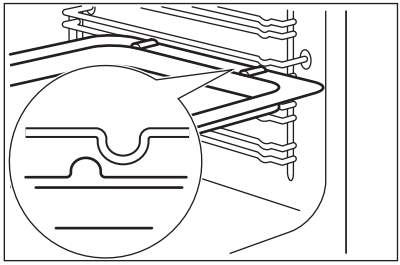
Turn the knob to the symbol . The knob comes out approximately 2 mm.

Unlocking the oven and hob: Press the knob and turn it to the necessary position.

8.5 Inserting the oven accessories

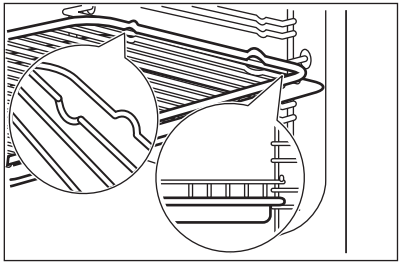
Deep pan:

Push the deep pan between the guide bars of the shelf support.



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.

9. OVEN - HINTS AND TIPS

WARNING!
Refer to Safety chapters.

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

9.1 Baking

- Your oven can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

9.2 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. **You cannot decrease baking times by setting higher temperatures.**

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

9.3 Hot Air Baking

Food	Temperature (°C)	Time (min)	Shelf position
Bread rolls	175 - 185	15 - 20	2 + 4
Wholemeal rolls	165 - 180	20 - 30	2 + 4
Filled sandwiches	170 - 180	15 - 20	2 + 4
Pan loaf	170 - 190	30 - 40	1 + 4
Pretzels	160 - 170	15 - 20	2 + 4
White loaf / Round loaf	170 - 180	35 - 45	2 + 4
Wholemeal loaf	160 - 170	35 - 45	2 + 4
Rye bread, mix	250	-	2 + 4
- baking	160 - 170	60 - 70	2 + 4
Baguettes	180 - 200	20 - 30	2 + 4
Pancake	150 - 160	50 - 60	3
Fruit cakes	140 - 150	70 - 80	3
Muffins	160 - 170	15 - 25	2 + 4
Jam roll	190 - 210	6 - 15	3
Buns	185 - 195	8 - 15	2 + 4

Food	Temperature (°C)	Time (min)	Shelf position
Long loaf	170 - 180	25 - 35	2 + 4
Gingerbread	160 - 170	8 - 15	2 + 4
Dish cake	150 - 160	30 - 40	2 + 4
Sponge cakes / Madeira cakes	150 - 160	50 - 60	2
Meringues	100	90 - 120	2 + 4
Meringue bases	100	90 - 120	2 + 4
Biscuits	150 - 160	10 - 20	2 + 4
Choux pastry	155 - 165	30 - 40	2 + 4
Fruit tarts, short crust pastry	150 - 160	pre-baking, bases 10 - 15	2 + 4
Fruit tarts, short crust pastry	150 - 160	finishing 35 - 45	2 + 4
Fruit tarts, crumble pastry	170 - 180	30 - 40	2 + 4

9.4 Conventional Baking

Food	Temperature (°C)	Time (min)	Shelf position
Bread rolls	200 - 225	8 - 12	3 - 4
Wholemeal rolls	190 - 200	20 - 25	3 - 4
Filled sandwiches	200 - 225	10 - 12	3 - 4
Ciabatta rolls	210 - 230	10 - 20	3 - 4
Foccacia	220 - 230	15 - 20	3 - 4
Pita bread	250	5 - 15	3 - 4
Pretzels	180 - 200	12 - 15	3 - 4
White loaf	190 - 210	25 - 40	1 - 2
Ciabatta	210 - 220	15 - 25	1 - 2
Wholemeal loaf	180 - 200	35 - 45	1 - 2
Rye bread, mix	275	-	1
- baking	190	55 - 65	1
Baguettes	220 - 230	15 - 30	3 - 4
Pancake	170 - 180	50 - 60	2 - 3
Dish cake	170 - 180	35 - 45	3 - 4

Food	Temperature (°C)	Time (min)	Shelf position
Sponge cakes / Madeira cakes	170 - 180	40 - 50	1 - 2
Sandwich cake, roll	200 - 225	8 - 12	3 - 4
Meringues	100	90 - 120	3 - 4
Meringue bases	100	90 - 120	3 - 4
Biscuits	160 - 180	6 - 15	3 - 4
Choux pastry	170 - 190	30 - 45	3 - 4
Swiss rolls	190 - 210	10 - 12	3 - 4
Fruit tarts, short crust pastry	175 - 200	pre-baking, roll 10 - 15	3 - 4
Fruit tarts, short crust pastry	175	finishing 35 - 45	3 - 4
Fruit tarts, crumble pastry	190 - 200	25 - 35	3 - 4
Marzipan ring cake	210 - 230	10 - 12	2

9.5 Pizza Table

Food	Temperature (°C)	Time (min)	Shelf position
Ciabatta rolls	200 - 220	10 - 20	2 - 3
Foccacia	220 - 230	10 - 20	2 - 3
Ciabatta	190 - 200	15 - 25	2 - 3
Fruit tarts, short crust pastry	170 - 180	35 - 45	2 - 3
Fruit tarts, crumble pastry	175 - 200	25 - 35	2 - 3
Pizza, home made (thick - with a lot of topping)	180 - 200	25 - 35	1 - 2
Pizza, home made (thin crust)	200 - 230 **1)**	15 - 20	1 - 2
Pizza, frozen	200	15 - 20	1 - 2
Tarts, home made pre-baking, roll	215 - 225	35 - 45	3 - 4
Tarts, home made finishing	215 - 225	35 - 45	3 - 4
Tarts, frozen	200	15 - 25	3 - 4

1) Preheat the oven.

9.6 Hot Air Cooking

Food	Temperature (°C)	Time (min)	Shelf position
Fish, boiling	150 - 160	_ 1)	2 + 4
Fish, frying	165 - 175	_ 1)	2 + 4
Meatloaf	165 - 175	60 - 70	2 + 4
Danish meatballs	165 - 175	35 - 45	2 + 4
Liver pâté	165 - 175	65 - 75	2 + 4
Potato gratin	175	55 - 65	2 + 4
Lasagne, home made	175	60 - 70	2 + 4
Lasagne, frozen	175	30 - 45 2)	2 + 4
Pasta gratin	165 - 175	40 - 50	2 + 4
Pizza, home made	180 - 200	20 - 35	3
Pizza, frozen	180 - 200	15 - 25 2)	2 + 4
Chips, frozen	180 - 200	30 - 45 2)	2 + 4
Tarts, home made - pre-baking, roll	165 - 175	15 - 20	2 + 4
Tarts, home made - finishing	165 - 175	30 - 40	2 + 4
Tarts, frozen	175	25 - 35 2)	2 + 4

1) When frying or boiling fish, the cooking time depends on the thickness of the fish. The fish is finished when the flesh is white. Test by sticking a fork into the fish. If the flesh comes easily away from the bone, the fish is cooked.

2) With cooking on two levels (double portion) the time is around 1/3 longer than that stated on the packaging. If the time given is 30 mins, then the preparation time will be around 30 + 10 = 40 min.

9.7 Conventional Cooking

Food	Temperature (°C)	Time (min)	Shelf position
Fish, boiling	160 - 170	_ 1)	2 - 3
Fish, frying	180 - 200	_ 1)	2 - 3
Meatloaf	175 - 200	45 - 60	2 - 3
Danish meatballs	175 - 200	30 - 45	3 - 4
Liver pâté	180 - 200	50 - 60	2 - 3

Food	Temperature (°C)	Time (min)	Shelf position
Gratin	180 - 200	50 - 60	2 - 3
Potato gratin	200	55 - 65	3 - 4
Lasagne, home made	200	50 - 60	2 - 3
Lasagne, frozen	175 - 200	30 - 45 **2)**	3 - 4
Pasta gratin	180 - 200	30 - 40	2 - 3
Pizza, home made	220 - 230	15 - 25	2 - 3
Pizza, frozen	220 - 230	15 - 25 **2)**	2 - 3
Chips, frozen	225 - 250	20 - 30 **2)**	3 - 4
Tarts, home made - pre-baking, roll	190 - 210	15 - 25	3 - 4
Tarts, home made - finishing	190 - 210	20 - 30	3 - 4
Tarts, frozen	200 - 225	20 - 30 **2)**	3 - 4

1) When frying or boiling fish, the cooking time depends on the thickness of the fish. The fish is finished when the flesh is white. Test by sticking a fork into the fish. If the flesh comes easily away from the bone, the fish is cooked.

2) With cooking on two levels (double portion) the time is around 1/3 longer than that stated on the packaging. If the time given is 30 min, then the preparation time will be around 30 + 10 = 40 min.

9.8 Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the appliance.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

9.9 Hot Air Roasting

Beef

Food	Temperature (°C)	Time (min / kg)	Shelf position
Roast beef[1)]	125	80 - 120	2 - 3
Rump steak - browning	200	total 10	2 - 3
Rump steak - roasting	150	50 - 60	2 - 3
Roast beef	160	90 - 120	1 - 2

1) Other. Can be browned off after roasting under the grill or with top / bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

Veal

Food	Temperature (°C)	Time (min / kg)	Shelf position
Fillet of beef[1)]	160	60 - 70	2 - 3

1) Other. Can be browned off after roasting under the grill or with top / bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

Lamb

Food	Temperature (°C)	Time (min / kg)	Shelf position
Leg / shoulder / saddle	160	80 - 100	2

Pork

Food	Temperature (°C)	Time (min / kg)	Shelf position
Roast pork[1)]	175	60 - 70	2 - 3
Pork loin[1)]	175	60	2 - 3
Neck fillets	160	90 - 120	2 - 3
Ham	150	60 - 100	1 - 2

1) Other. Can be browned off after roasting under the grill or with top / bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

Poultry

Food	Temperature (°C)	Time (min / kg)	Shelf position
Chicken, parted	180	55 - 65	2 - 3
Duck[1)]	150	55 - 65	2 - 3

Food	Temperature (°C)	Time (min / kg)	Shelf position
Duck slow roasting[1)]	130	total around 5 hours	2 - 3
Roast turkey, stuffed	150	50 - 60	1 - 2
Turkey breast	175	70 - 80	2 - 3

1) Other. Can be browned off after roasting under the grill or with top / bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

9.10 Conventional Roasting

Beef

Food	Temperature (°C)	Time (min / kg)	Shelf position
Roast beef[1)]	125	80 - 120	2 - 3
Rump steak - browning	225	total 10	2 - 3
Rump steak - roasting	160	50 - 60	2 - 3
Roast beef	180	90 - 120	1 - 3

1) Other. Can be browned off after roasting under the grill or with top / bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

Veal

Food	Temperature (°C)	Time (min / kg)	Shelf position
Fillet of beef[1)]	180	60 - 70	2 - 3

1) Other. Can be browned off after roasting under the grill or with top / bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

Lamb

Food	Temperature (°C)	Time (min / kg)	Shelf position
Leg / shoulder / rib	180	80 - 100	2

Pork

Food	Temperature (°C)	Time (min / kg)	Shelf position
Roast pork[1)]	200	60 - 70	3
Pork loin[1)]	200	60	3
Neck fillets	180	90 - 120	2 - 3

Food	Temperature (°C)	Time (min / kg)	Shelf position
Ham	160	60 - 100	1 - 2

1) Other. Can be browned off after roasting under the grill or with top / bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

Poultry

Food	Temperature (°C)	Time (min / kg)	Shelf position
Chicken, parted	200	55 - 65	2 - 3
Duck1)	160	55 - 65	2 - 3
Duck slow roasting1)	130	total around 5 hours	2 - 3
Roast turkey, stuffed	160	50 - 60	1 - 2
Turkey breast	200	70 - 80	2 - 3

1) Other. Can be browned off after roasting under the grill or with top / bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

9.11 Browning

Beef

Food	Temperature (°C)	Time in minutes per kg meat	Shelf position
Rump steak - browning	200	total 10	2 - 3
Rump steak - roasting	150	50 - 60	2 - 3
Roast beef	160	90 - 120	1 - 2

Veal

Food	Temperature (°C)	Time (min / kg)	Shelf position
Fillet of beef1)	160	60 - 70	2 - 3

1) Other. Can be browned off after roasting under the grill or with top / bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

Lamb

Food	Temperature (°C)	Time (min / kg)	Shelf position
Leg / shoulder / rib	160	80 - 100	2

Pork

Food	Temperature (°C)	Time (min / kg)	Shelf position
Roast pork[1)]	180	60 - 70	2 - 3
Pork Loin[1)]	175	60	2 - 3
Neck fillets	160	90 - 120	2 - 3
Ham	150	60 - 100	1 - 2

1) Other. Can be browned off after roasting under the grill or with top / bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

Poultry

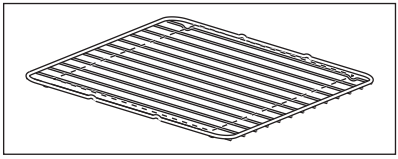
Food	Temperature (°C)	Time (min / kg)	Shelf position
Chicken	180	55 - 65	2 - 3
Duck[1)]	150	55 - 65	2 - 3
Duck slow roasting[1)]	not suitable	total around 5 hours	2 - 3
Roast turkey, stuffed	150	50 - 60	1 - 2
Turkey breast	175	70 - 80	2 - 3

1) Other. Can be browned off after roasting under the grill or with top / bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

9.12 Grilling in general

WARNING!
Always grill with the oven door closed.

- **Always grill with the maximum temperature setting.**
- Set the shelf into the shelf position as recommended in the grilling table.
- Always set the deep pan to collect the fat into the first shelf position.
- Grill only flat pieces of meat or fish.
- **Always preheat an empty oven with the grill functions for 5 minutes.**



The grilling area is set in centre of the shelf.

9.13 Grilling

Food	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Pork chops	250	7 - 9	4 - 6	3 - 4
Lamb chops	250	7 - 10	5 - 6	3 - 4

Food	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Chicken, parted	250	20 - 25	15 - 20	3 - 4
Sausages	250	3 - 5	2 - 4	3 - 4
Spareribs, pre-cooked for 20 mins	250	15 - 20	15 - 20	3 - 4
Fish, slices of cod or salmon	250	10 - 15	5 - 10	3 - 4
Toast	250	2 - 3	1 - 2	3 - 4

9.14 Drying

Cover the oven shelves with baking parchment.

For best results: deactivate the appliance after half the time required. Open the appliance door and let the appliance cool down. After that finish the drying process.

Vegetables

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

Fruit

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

9.15 Defrost

- Remove the food packaging. Put the food on a plate.
- Do not cover it with a bowl or a plate. This can extend the defrost time.
- Use the first oven shelf position. The one on the bottom.

Food	Quantity	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1 kg	100 - 140	20 - 30	Put the chicken on an up-turned saucer in a big plate. Turn halfway through.
Meat	1 kg	100 - 140	20 - 30	Turn halfway through.
Meat	500 g	90 - 120	20 - 30	Turn halfway through.
Trout	150 g	25 - 35	10 - 15	-
Strawberries	300 g	30 - 40	10 - 20	-
Butter	250 g	30 - 40	10 - 15	-
Cream	2 x 200 g	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Cake	1.4 kg	60	60	-

10. OVEN - CARE AND CLEANING

WARNING!
Refer to Safety chapters.

10.1 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.
- 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.

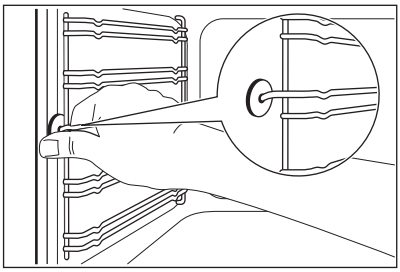
10.2 Stainless steel or aluminium appliances

Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

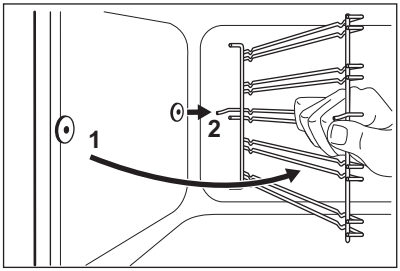
10.3 Removing the shelf supports

To clean the oven, remove the shelf supports.

1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.

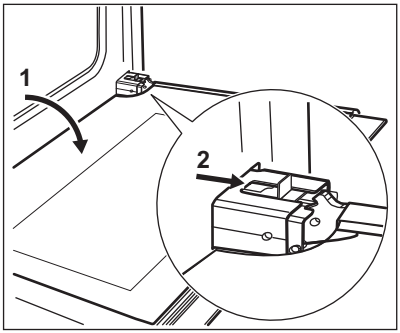


Install the shelf supports in the opposite sequence.

CAUTION!
Make sure that the longer fixing wire is in the front. The ends of the two wires must point to the rear. Incorrect installation can cause damage to the enamel.

10.4 Removing the oven door

To make the cleaning easier, remove the door.



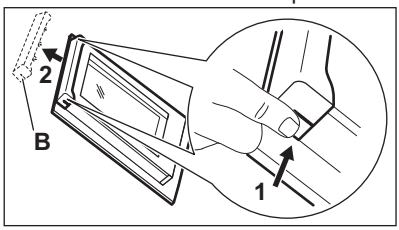
1. Open the door fully.
2. Move the slider until you hear a click.
3. Close the door until the slider locks.
4. Remove the door.
   To remove the door, pull the door outwards first from one side, and then the other.

When the cleaning procedure is completed, insert the oven door in the opposite sequence. Make sure that you hear a click when you insert the door. Use force if necessary.

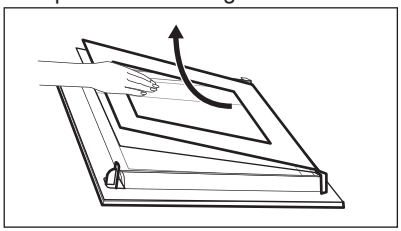
10.5 Removing and cleaning the door glasses

The door glass in your product can be different in type and shape from the examples you see in the images. The number of glasses can also be different.

1. Hold the door trim B on the top edge of the door at the two sides and push inwards to release the clip seal.



2. Pull the door trim to the front to remove it.
3. Hold the door glass panels on their top edge one by one and pull them upwards from the guide.



4. Clean the door glass panels.

To install panels, do the same steps in reverse.

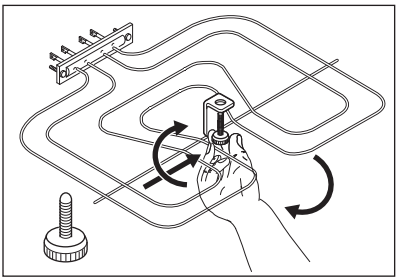
10.6 Oven ceiling

WARNING!
Deactivate the appliance before you remove the heating element. Make sure that the appliance is cold. There is a risk of burns.

Remove the shelf supports.

You can remove the heating element to clean the oven ceiling more easily.

1. Remove the screw which holds the heating element. For the first time, use a screwdriver.



2. Carefully pull the heating element down.
3. Clean the oven ceiling with a soft cloth with warm water and a cleaning agent, and let it dry.

Install the heating element in the opposite sequence.

Install the shelf supports.

WARNING!
Make sure that the heating element is correctly installed and that it does not fall down.

10.7 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 back lamp

The lamp glass cover is at the back of the cavity.

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

10.8 Removing the drawer

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

The drawer below the oven can be removed for cleaning.

1. Pull the drawer out until it stops.
2. Lift the drawer slightly, so that can be lifted upwards at an angle of the drawer guides.

To install the drawer, follow the procedure in reverse.

11. TROUBLESHOOTING

WARNING!
Refer to Safety chapters.

11.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.	Check if the appliance is correctly connected to the electrical supply.
You cannot activate the appliance.	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.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
You cannot activate the outer ring.		Activate the inner ring first.
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.

11.2 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.)	.....

12. INSTALLATION

WARNING!
Refer to Safety chapters.

CAUTION!
Be careful when you put the appliance on the floor, there is a risk of damage. Lay the appliance on sheets of cardboard or polystyrene foam for protection.

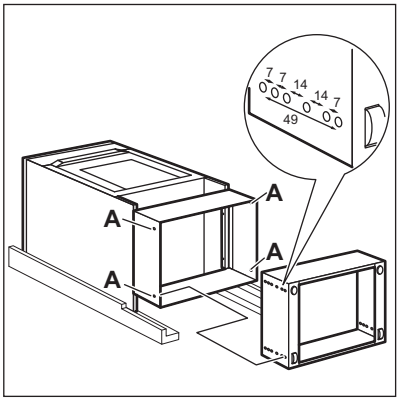
12.1 Technical data

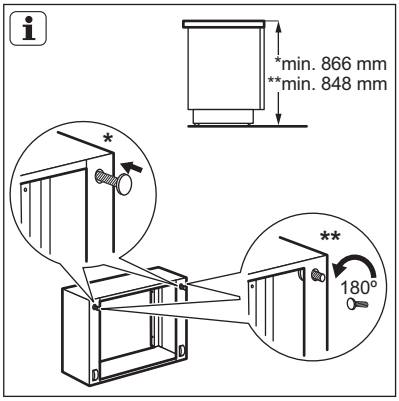
Dimensions	
Height	850 - 939 mm
Width	596 mm
Depth	600 mm

12.2 Levelling

When you instal the appliance, set the top surface of the appliance level with the kitchen cupboards.
The original dimensions of the appliance are in the technical data table.

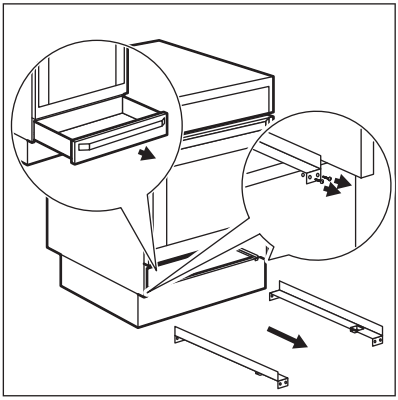
Changing the height of the cooker

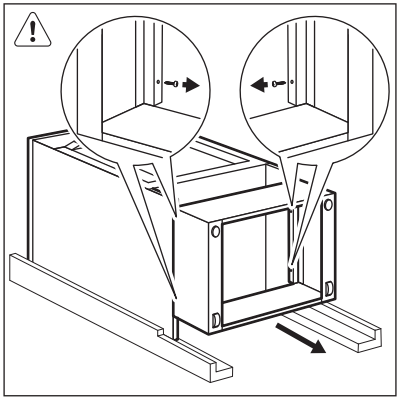


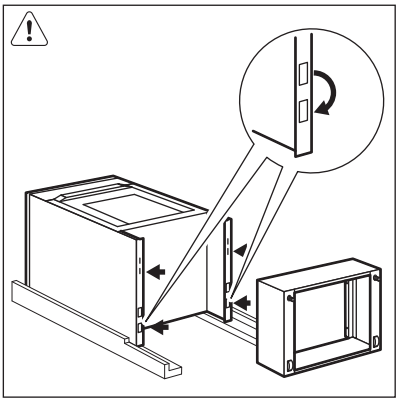


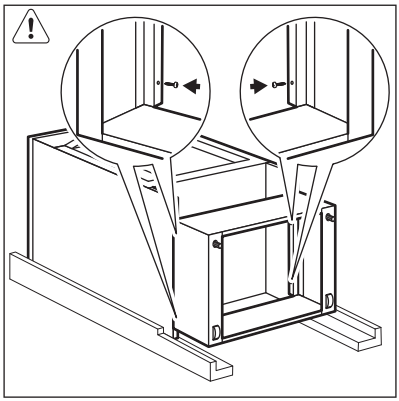
If you have a mini-kitchen installation, you can move the cooker plinth back to fit behind the skirting board of the kitchen cupboards.

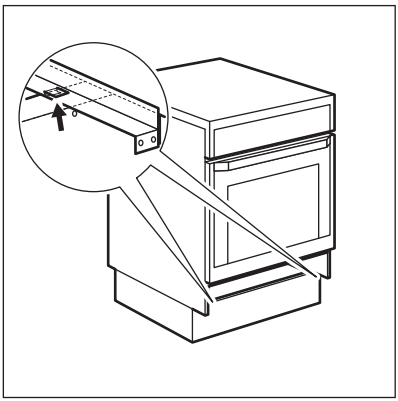
Adjusting the cooker plinth



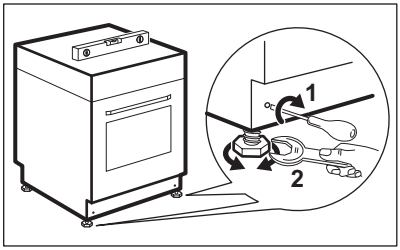








When you install the appliance, set the appliance top surface horizontally.

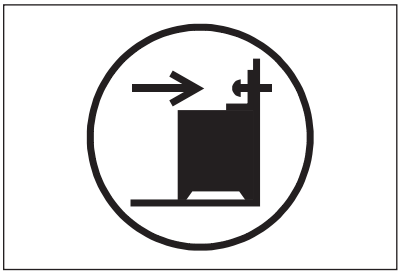


Use a screwdriver to adjust the wheels (1). Use a key to adjust the small feet on the bottom of the appliance (2).

12.3 Anti-tilt protection

CAUTION!
Install the anti-tilt protection to prevent the appliance from falling under incorrect loads. The anti-tilt protection only works when the appliance is put in a correct area.
Your appliance has the symbols shown on the pictures (if applicable) to remind you about the installation of the anti-tilt protection.

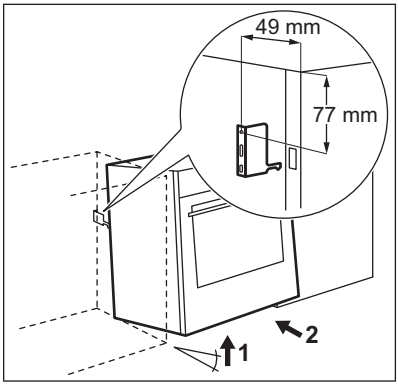




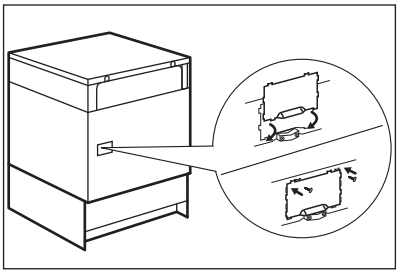
CAUTION!
Make sure you install the anti-tilt protection at the correct height.

Make sure that the surface behind the appliance is smooth.

1. Set the correct height and area for the appliance before you attach the anti-tilt protection.
2. Install the anti-tilt protection 77 mm down from the top surface of the appliance and 49 mm from the left side of the appliance into the circular hole on the bracket. See the illustration. Screw it into the solid material or use applicable reinforcement (wall).
3. You can find the hole on the left side at the back of the appliance. See the illustration. Lift the front of the appliance (1) and put it in the middle of the space between the cupboards (2). If the space between the bench cupboards is larger than the width of the appliance, you must adjust the side measurement to centre the appliance.



12.4 Covering terminal board



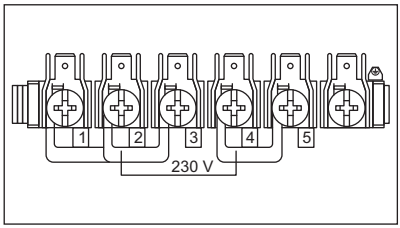
- The recommended cross-section area is six square millimetres (6 mm²).
- When you refit the mains terminal cover, make sure that the lower tabs are located inside the bottom edge of the aperture, before you fix the two screws into the top edge of the mains terminal cover.
- Make sure that the cover is securely fastened.

To open the cover of terminal board obey the procedure in opposite sequence.

12.5 Terminal board

Do not remove blanking plates.

Make sure that the links are fitted as shown.



13. ENERGY EFFICIENCY

13.1 Product information for hob according to EU 66/2014

Model identification	EKC6051BOX	
Type of hob	Hob inside Freestanding Cooker	
Number of cooking zones	4	
Heating technology	Radiant Heater	
Diameter of circular cooking zones (Ø)	Left front Left rear Right front Right rear	21.0 cm 14.5 cm 18.0 cm 18.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left front Left rear Right front Right rear	184.8 Wh/kg 181.8 Wh/kg 192.3 Wh/kg 192.3 Wh/kg
Energy consumption of the hob (EC electric hob)		187.8 Wh/kg

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

13.2 Hob - Energy saving

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

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- Before you activate the cooking zone put the cookware on it.
- The cookware bottom should have the same diameter as the cooking zone.

- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.

13.3 Product Fiche and information for ovens according to EU 65-66/2014

Supplier's name	Electrolux
Model identification	EKC6051BOX
Energy Efficiency Index	105.9
Energy efficiency class	A
Energy consumption with a standard load, conventional mode	0.95 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.90 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	72 l
Type of oven	Oven inside Freestanding Cooker
Mass	52.6 kg

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13.4 Oven - 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.
- **Keep food warm** - if you want to use the residual heat to keep the meal warm, choose the lowest possible temperature setting.

14. 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.

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