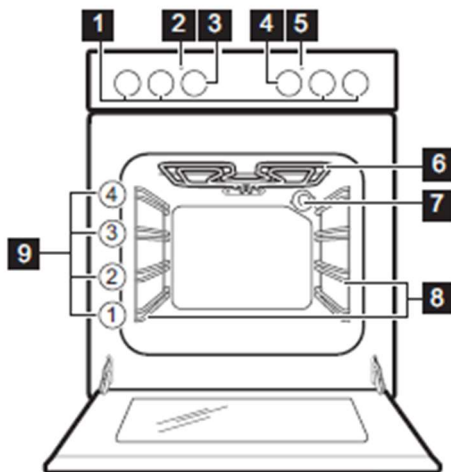


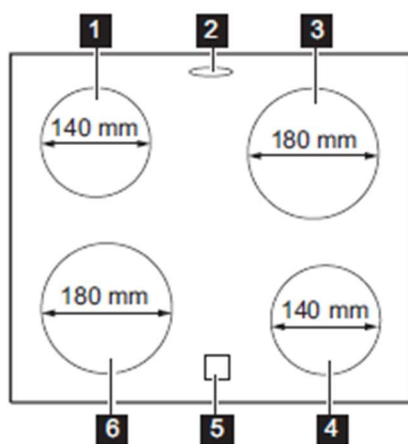
## HOB ELECTROLUX

### DEVICE



1. Hob switches
2. Temperature indicator light / symbol
3. Temperature knob
4. Oven function knob
5. Hob indicator light / symbol
6. Thermal resistance
7. Lamp
8. Removable bracket
9. Bracket levels

### COOKING ZONES











1. Cooking zone 1200 W
2. Steam output
3. Cooking zone 1700 W
4. Cooking zone 1200 W
5. Residual heat indicator light
6. Cooking zone 1700 W

### DAILY USE OF HOB

1. Turn the knob of the selected cooking zone to the desired power level. The indicator light on the hob lights up.
2. Turn the knob to the off position at the end of cooking.
3. The residual heat indicator light turns off when the cooking zone has cooled down.

# OVEN ELECTROLUX

## OVEN FUNCTIONS

Symbol	Function	Purpose
	Off position	The oven is switched off
	Oven lamp	Lighting the lamp without the oven function
	Top/bottom heat	Cooking and frying on one level
	Top/bottom heat	This function saves energy. The oven door must be closed during cooking so that function would not be interrupted and the oven's energy efficiency would be as high as possible. When you use this function, the oven's internal temperature may vary of the temperature setting.
	Bottom heat	Baking cakes with a crispy base and to preserve food.
	Quick grilling	Grilling a huge amount of flat dishes or for toasting bread.
	Quick heating	Frying larger pieces of meat or poultry in one level. Grating and browning. The maximum temperature for this functions is 210 °C
	Low heat	Cooking tender, juicy roasts.

## DAILY USE OF OVEN

1. Turn the oven function knob to the desired function.
2. Turn the temperature knob to the desired temperature.  
The lamp lights up during the oven operation.
3. The oven is switched off by turning the knobs for the oven functions and the temperature knob to the Off position.