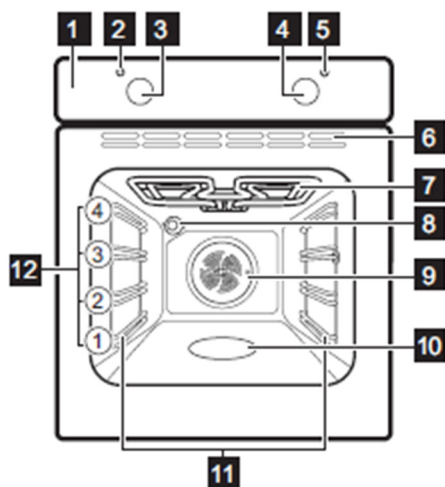


OVEN ELECTROLUX

PRODUCT DESCRIPTION

General overview



1. Control panel
2. Power indicator / symbol
3. Control knob for the oven functions
4. Control knob for the temperature
5. Temperature indicator / symbol
6. Ventilation for the cooling fan
7. Heating element
8. Lamp
9. Fan
10. Compartment – water cleaning container
11. Shelf support, removable
12. Shelf positions

Equipment

Baking rack – For cooking utensils, cake pans, roasts

Baking tray – For cakes and cookies

Grill/oven pan – A a baking sheet and oven pan or as a pan for collecting fat

DAILY USE

1. Select the oven function by turning the control knob for the oven functions.
2. Select the temperature by turning the control knob for the temperature.
3. When the food is ready, turn both knobs to the Off position to turn off the oven.

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The oven is off.

Off position



Fan Cooking

To bake on up to three self positions at the same time. Set the temperature 20-40°C lower than for Conventional Cooking.







Turbo Grilling

To roast large meat joints or poultry with bones on one shelf position. To make gratings and to brown.



Bottom heat

To bake cakes with crispy bottom and to preserve food.

 Conventional Cooking / Aqua Clean	To bake and roast food on one shelf position. Refer to "Care and cleaning" chapter for more informations about Aqua Clean.
 Grill	To grill thin piecees of food and to roast bread.
 Defrosting	To defrost food (fruits and vegetables). Quantity and size affects the defrosting time.
 Moist Fan Baking	This function is designed to save energy during cooking.

Note: Moist Fan Baking

The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible.

Cooling fan

When the oven is operating, the cooling fan switches on automatically to keep the oven surfaces cool. When you switch the oven off, the cooling fan stops.

Aqua Clean

This cleaning function uses moisture to remove remaining grease and food residues from the oven.

1. Pour water (150 ml) into the compartment.
2. Set the Top/Bottom Heat/**Aqua Clean** function.
3. Set the temperature to 90°C.
4. Let the oven run for 30 minutes.
5. Switch off the oven.
6. Wait until the oven has cooled down. Clean the oven with a soft cloth.