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| **Article ID:** | 2118 |
| **Article Name:** | There is steam escaping from the top of my oven |
| **Topic Location:** | Cooking/Oven/Usage/Water&Steam |
| **Meta-data:** | Hot, air, leak |
| **Related Articles:** |  |
| **Related Questions:** |  |

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**Article Content:**

All food products when heated up in the oven produce moisture and in addition if you add liquids such as gravy or other sauces this will increase the production of steam. To avoid pressure build up in the oven cavity, a certain amount of steam has to be expelled.

For this reason, most of our ovens have an internal ventilator to move the air inside for cooling down the door. The hot air comes out the oven through an opening over the handle. This air also expels the excess steam inside the oven.

If this is not the case, you should check if the door and the gasket are properly installed or damaged. You can find clear instructions on how to install the door and the gasket in the user manual.

Should you require a replacement door or gasket, you will find them in our web shop clicking the link below:

<http://shop.electrolux.com/>

If this doesn’t solve the problem you can get in touch with our service force to ask for a replacement. Please be aware that depending on your warranty conditions, you may be charged for the visit.

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