



Congratulations

Congratulations and thank you for choosing our built in oven. We are sure you will find your new oven a pleasure to use. Before you use the oven, we recommend that you read through the whole user manual, which provides the description of the built in oven and its functions.

To avoid the risks that are always present when you use an electric appliance, it is important that the oven is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

We recommend that you keep this user manual for future reference and pass it on to any future owners. After unpacking the built in oven please check it is not damaged. If in doubt, do not use the machine but contact your local Electrolux Customer Care Centre.

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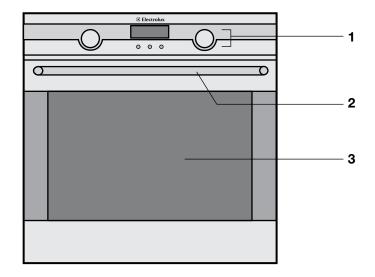
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environmental tip

Information on disposal for users

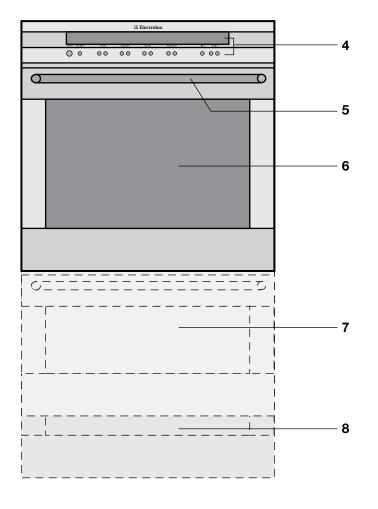
- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

Rotary control ovens (EOEM61AS)



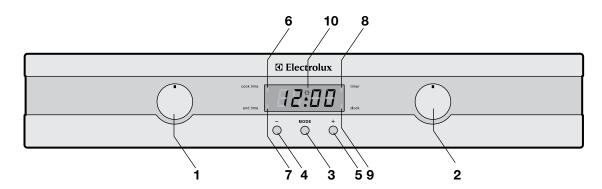
- 1 Rotary control panel
- 2 Oven handle
- 3 Oven door

Electronic control ovens (EOEE62AS, EOEE63AS, EUEE63AS, EDEE63AS)



- 4 Electronic control panel
- **5** Oven handle
- 6 Oven door
- 7 Duo oven (if purchased)
- 8 Double oven (if purchased)

Rotary control panel (EOEM61AS)

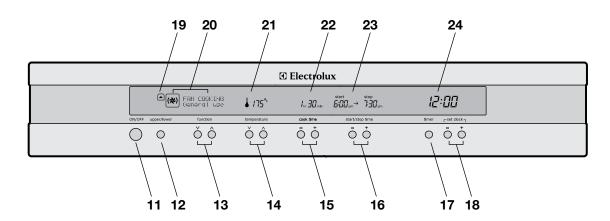


- 1 Oven function selector
- 5 Increase time
- 9 Clock indicator

- 2 Oven/grill temperature selector
- 6 Cook time indicator
- 10 Display

- 3 Mode selector
- 7 End time indicator
- 4 Decrease time
- 8 Timer indicator

Electronic control panel (EOEE62AS, EOEE63AS, EUEE63AS, EDEE63AS)



- 11 ON/OFF button
- **15** Cook time selectors
- 20 Cooking function display

- **12** Upper/lower oven selector (EUEE63AS & EDEE63AS only)
- **16** Start/stop time selectors
- 21 Temperature display

- **13** Cooking function selectors
- **17** Timer button
- 22 Cook time display

- **14** Temperature selectors
- **18** Set clock buttons
- 23 Start/stop time displayr
- **19** Upper or lower oven display
- 24 Clock

Important safety instructions

These warnings have been provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

The symbols you will see in this booklet have these meanings:



warning

This symbol indicates information concerning your personal safety



caution

This symbol indicates information on how to avoid damaging the oven



tips and information

This symbol indicates tips and information about use of the oven



environmental tip

This symbol indicates tips and information about economical and ecological use of the oven

Installation, cleaning and servicing

- An authorised person must install this appliance. (Certificate of Compliance to be retained)
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and air spaces are not blocked.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. If adjacent to vinyl-wrapped surfaces, use installation kit from vinyl wrap supplier.
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Do not use steam cleaners, as this may cause moisture build-up.
- Always clean the appliance immediately after any food spills.
- This appliance must be earthed.



caution

Child safety

- This appliance is not suitable for use by young children or infirm persons, without supervision.
- Young children should be supervised to ensure they do not play with this appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements.
- Accessible parts will also become hot when in use. To avoid burns and scalds children should be kept away.



warning

General warnings

- This appliance must not be used as a space heater.
- In order to avoid fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols within the vicinity of the appliance during operation.
- Do not store flammable materials in or under the appliance, e.g. aerosols.
- Do not line the bottom of the oven with foil or cookware.
- Always use gloves when handling hot items inside the oven.
- Always turn the grill off immediately after use as fat left behind may catch fire.



caution

Grill

- Do not cover the grill insert with foil, as fat left there may catch fire.
- Always keep the grill dish clean as any fat there may catch fire.
- Do not leave the grill on unattended.
- To avoid fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- Accessible parts may become hot when grill is in use.
 Children should be kept away.

Oven

- During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down on the open oven door.



warning

To maintain safe operation, it is recommended that the product be inspected every five years by an authorised service person.



environmental tip

To save energy and to help protect the environment, we recommend these hints:

- Use the oven efficiently, by cooking many trays of food at the same time.
 - Cook 2 trays of scones, small cakes or sausage rolls at the same time.
- Select the correct shelf location for food being cooked.
- Do not open the oven door more than necessary.
- After the oven is turned off it retains heat for some time.
 Use this heat to finish custards or to dry bread.
- Use the smaller oven cavity (if you have an EUEE63AS) in preference to the main oven cavity.

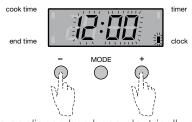
Before using your rotary control oven

Preparing your oven

- 1. Please remove all stickers, leaflets and boxes from the door and from the floor of the oven before operation.
- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth.Do not close the oven door until the oven is completely dry.

Setting the time

After electrically connecting the appliance, you must set the time of day before you can operate your oven.



- After the appliance has been electrically connected '12:00' will be displayed and the clock 'indicator' will flash.
- To set the time of day in hours and minutes press the
 or + buttons.

5 seconds after the last change, the clock 'indicator' will disappear, confirming the time has been set. Once the time has been entered, the clock advances minute by minute.

Note:

The clock has a 24-hour display.



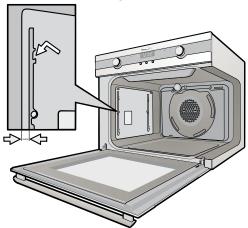
tips and information

New appliances can have a smell during first use. It is recommended to 'run in' the oven before you cook for the first time. Operate the oven, empty, at a temperature of 180°C for approximately 2 - 4 hours (see page 4 for operating sequence). Please ensure the room is well ventilated during this process.

Installing your oven accessories

Catalytic liners

The oven/s will already be fitted with a catalytic fan baffle and top panel. We have supplied side panels for you to fit. They can be fitted before you put the side racks on but you can omit them, if you wish, with no effect to cooking performance. Their sole purpose is to make oven cleaning easier. Of course, you can add them at any time by removing the side racks (see page 19). The catalytic liners will attach to each side of the oven. There will be a left hand and a right hand version.



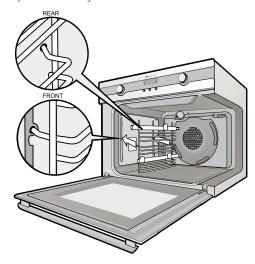
- 1. Position the first liner as per the diagram. The black, shiny side of the liner should be facing the oven wall, the hooks pointing down and the front edge will have a narrow strip before the vertical slot (when compared to the strip at the rear edge). Note that the diagram shows the left hand liner. The right hand side will be a mirror image of this.
- 2. Line the hooks up with the slots provided in the oven wall, push them in and then allow the liner to slide down to its final position. All 4 hooks MUST be engaged in slots.
- 3. The access hole for the side racks should be visible when the liner is correctly positioned see diagram.

Note:

 If you have purchased an EDEE63AS or an EUEE63AS you will have an additional side panels for the extra oven cavity. The EUEE63AS panels are smaller to fit the additional compact oven and are fitted in the same manner

Side racks and telescopic slides

- 1. Insert the largest peg into rear access hole provided.
- 2. Then locate the front peg into the front access hole and push in firmly.



Note:

• If you have purchased a EUEE63AS you will have additional 'fixed' runners for the compact oven. These are fitted in the same manner.

Shelves and trays

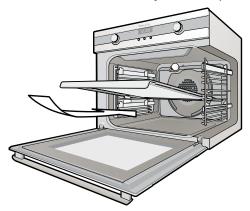
The shelves are designed so that they have maximum extension but cannot be accidentally pulled right out. The trays are designed the same way and slot straight into the side racks.

To fit a shelf or tray to side racks:

- 1. Locate the rear edge of the shelf/tray in between 2 guide rails of the side rack see diagram. Ensure the same rail positions on both sides of the oven are being engaged.
- 2. With the front edge raised, begin to slide the shelf into the oven.
- 3. Once the detents have passed the front edge of the side rack, the shelf can be pushed completely in.

Cooking functions – rotary control oven

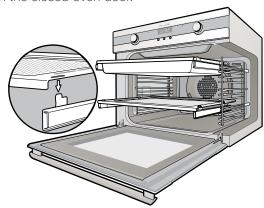
When fully inserted the shelf/tray should not interfere with the closed oven door. To fit a tray to telescopic slides.



To fit a tray to telescopic slides:

- 1. Fully extend the slides on both sides.
- 2. Select the tray you wish and position slots on one side of the respective tabs on the slide.
- 3. Drop the side down so that the tray is fully seated on the other slide.

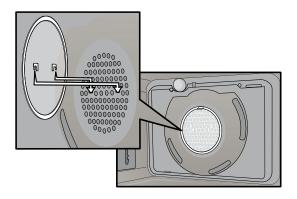
When fully inserted the shelf/tray should not interfere with the closed oven door.



Fat filter

The fat filter is designed to go onto the front of the fan cover at the rear of the oven. When fully engaged the filter will be positioned in the centre of the fan cover.

- 1. Locate the vertical mounting slots in the fan cover and the corresponding tags on the fat filter.
- 2. Position the fat fiter onto the fan cover with the tags pointing down.
- 3. Push the fat filter down into position.



function description

Rapid heat



Heat comes from the element surrounding the fan as well as the smaller element above the food. This allows you to preheat your oven 30% quicker than on standard 'Bake'. 'Rapid Heat' is ideal for cooking frozen pre-cooked foods such as savoury pastries, pizzas, mini meals (TV dinners), meat pies and fruit pies. Simply place the food in the oven straight from the freezer and heat. Cook in the upper half of the oven for best results.

Fan cook



Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time. You can use 'Fan cook' function for multi-shelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal.

Bake/ pizza



Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain set temperature. You can use the 'Bake/pizza' function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.

Pastry



Heat comes from the clean heat element below the food. The element is controlled by the thermostat and will turn on and off to maintain the set temperature. The 'Pastry' function can be used to add extra browning to the bases of pizzas, pies, and pastries. Cook in the lower half of the oven when you are using only one shelf.

Defrost



The 'Defrost' function uses low temperature air that is circulated by the fan. You can defrost (thaw) your food before you cook it. You can also use 'Defrost' to raise your yeast dough and to dry fruit, vegetables and herbs.

Fan grill



'Fan Grill' offers you the benefits of both 'Bake' and traditional 'Grill' functions. The grill element turns on and off to maintain set temperature while the fan circulates the heated air. The oven door remains closed for fan grill. You can use 'Fan Grill' for large cuts of meat, which gives you a result that is similar to 'rotisserie' cooked meat. Put your food on a shelf in the second lowest shelf position. Put you grill dish on the lowest shelf to catch any spills. When using "Fan Grill' it is not necessary to turn food over during the cooking cycle.

Grill



'Grill' function directs radiant heat from the powerful upper element onto the food. You can use the 'Grill' function for tender cuts of meat steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc for better flavour. You can slide your grill dish into either of the 2 spaces within the uppers pairs of support rails.

Maxi grill



'Maxi Grill' directs radiant heat from 2 powerful upper elements onto the food. You can use the 'Maxi Grill' function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. 'Maxi Grill' allows you to take full advantage of the large grill dish area and will cook faster than normal 'Grill'. For best results it is recommended to preheat your grill for 3 minutes. This will help seal in the natural juices of steak, chops etc for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.

Operating sequence – rotary control oven

Select the cooking function

 Turn the function selector in any direction to the desired cooking function. The oven cavity light will come on.



Select the temperature

- To set the temperature, turn the temperature selector in a clockwise direction to the desired setting. An indicator light above the temperature selector will come on.
- A thermostat controls the temperature in your appliance. When the temperature is reached, the heating source switches itself off and the indicator light goes out. When the oven temperature falls below the desired setting, the heating source switches on and the indicator light comes on again.
- Once the food is cooked, turn the temperature selector back in an anti-clockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat.

Note:

The desired cooking function must be selected before the oven will operate.



Temperature estimations

If a recipe calls for Fahrenheit (°F) or no actual temperatures, use the following table to determine the temperature (°C).

01/019		tompoundture °C	to man a watu wa °C
oven		temperature°C	temperature°F
Low hea	at		
	Cool Very slow Slow	80 100-110 130-140	175 210-230 265-285
	te heat Moderately slow Moderate Moderately hot	150-160 170-180 190-200	300-320 340-355 375-390
	at Hot Very hot Extremely hot	200-210 220-230 240-250	390-410 430-450 465-480



tips and information

Pre-heating your oven is recommended in several cooking and grilling functions. Pre-heating your appliance allows it to reach the required temperature quickly and efficiently as well as cook your food at the correct temperature for the entire cook time.

With 'Rapid Heat' function

This function allows your oven too reach preset temperature quicker than any other cooking function. Turn the function selector to 'Rapid Heat', the set the desired temperature, by rotating your oven temperature selector.

When the indicator light above the temperature selector goes out, the oven has reached the desired temperature. Select the oven function you require for cooking and place the food in the oven.

With other oven functions

Set the desired temperature, by rotating your oven temperature selector. When the indicator light goes out the oven has reached the desired preset temperature, place your food in the oven, close the door and set the timer if you desire.

With 'Grill' function

Pre-heat the grill for at least 3 minutes to obtain best results. This will help to seal the natural juices of steak, chops and other meats for a better flavour.



tips and information

Your built-in appliance is fitted with a cooling fan. This prevents your kitchen cabinet from overheating and reduces the condensation inside the oven. It will operate whenever you are using your oven and blow warm air across the top of the oven door.

Condensation

- Excess condensation may fog the oven door. This may happen when you are cooking large quantities of food from a cold start. You can minimise condensation by:
 - Keeping the amount of water used whilst cooking to a minimum.
 - Making sure the oven door is firmly closed.
 - Baking custard in a baking dish that is slightly smaller than the water container.
 - Cooking casseroles with the lid on.

Note

If you are using water in cooking, this will turn to steam and may condense outside your appliance. This is not a problem or fault with your oven.



environmental tip

You can use the residual heat in the oven for keeping food warm.

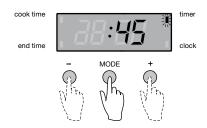
Cooking with the timer – rotary control oven

Your oven is equipped with a 3 button timer that has the following features:

- Timer you can set a countdown time that will beep when the set time has elapsed.
- Cook time you can set cooking duration. A timer will count down the preset cooking time, beep when the time has elapsed and turn the appliance off.
- End time instead of setting a cooking duration you can set a cooking finish time. When the finish time has been reached the timer will beep and turn the appliance off.
- Delayed start cooking time you can combine the cooking time and end cooking time to switch oven on and off at a specific time during the day.

Selecting the timer

- Press the MODE button until the timer 'indicator' begins flashing.
- Set the countdown time you want by using the and
 + buttons. 5 seconds after the last change the timer
 'indicator' will stop flashing and the countdown will start in minutes.
- To stop the beeper, press any button.

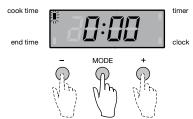


Setting the cooking duration

- Select the desired oven function and temperature.
- The oven indicator light will glow and the heating source will come on.
- Press the MODE button until the cook time 'indicator' begins flashing.
- Set the cooking duration you want by using the and
 + buttons. Five seconds after the last change the cook time 'indicator' will stop flashing, and the time of day will be displayed.

Note:

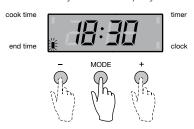
• Remember to add pre-heating time if necessary.



Setting the cooking end time

- 1. Check that the clock displays the correct time of day.
- 2. Select the desired oven function and temperature. The oven indicator light will glow and the heating source will come on
- 3. Press MODE button until the end time 'indicator' begins flashing.

4. Enter the time of day you want to finish cooking by pressing — or + buttons. Five seconds after the last change, the end time 'indicator' will stop flashing and the current time of day will be displayed.



Setting the delayed start cooking time

- Set the cook time and end as described in the previous sections.
- Once both the cook time and end time have been set, the cook time and the end time 'indicators' will stop flashing and the current time of day will be displayed.

To check or cancel settings

- To check your settings, press the mode button until the setting you want is displayed. A red light will flash next to the mode (cook time, end time etc) that is currently on display.
- To cancel "delayed start" press the mode button until a light flashes next to "end time". Press and hold the -button until the clock no longer reverses (you will hear a beep). If you have left the temperature and function knobs at a setting the oven will start once the "end time" light stops flashing.
- To cancel "auto shut off" press the mode button until a light flashes next to "cook time". Press and hold the - button until the clock no longer reverses (at 0:00 you will hear a beep). This automatically cancels "delayed start". If you have left the temperature and function knobs at a setting, the oven will start once the "cook time" light stops flashing. Because you have cancelled "auto off" the oven will continue to heat until you manually turn it off.

On completion of cooking

- The heat source will turn off, the timer will beep and the end time and/or cook time 'indicators' will flash.
- Even though the heating element turns off the oven will still retain substantial heat. This will continue to cook the food until it is removed or the oven cools down. If you do not plan on being present when the oven turns off, you should take this extra heating time into account.
- Turn the function and temperature controls to the off position.
- Press any button to stop the timer beeping.

Adjusting the clock

- Press the MODE button until the clock 'indicator' begins flashing.
- Press the or + buttons to change the time of day.
 5 seconds after the last change, the clock 'indicator' will disappear, confirming the time has been adjusted.

Switching the clock display on and off

- Press and hold two buttons together for 2 seconds to switch 'off' the display.
- Press any button to switch the clock display 'on' again.

Note:

 If a timer mode is set, then it is not possible to switch the display off.

Before using your electronic control oven

Preparing your oven

- 1. Please remove all stickers, leaflets and boxes from the doors and the floor of the oven before operation.
- 2. Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth. Do not close the oven door until the oven is completely dry.

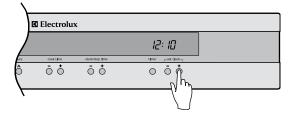
Setting the time

After electrically connecting the appliance, you must set the time of day before you can operate your oven.

- 1. After the appliance has been electrically connected "12:00" will flash on the clock display, along with the scrolling message "Welcome to Electrolux".
- 2. To set the time of day in hours and minutes, press the or + buttons.
- 8 seconds after the last change the time will stop flashing, confirming the time has been set. Once the time has been entered, the clock advances minute by minute.

Notes:

- The clock has a 12-hour display
- The display has 3 levels of brightness.
 - Brightest illumination: whenever the oven is in use.
 - Medium illumination: the oven is not in use.
 - Lowest illumination: the oven is not in use between the hours of 10pm and 6am.



(i)

tips and information

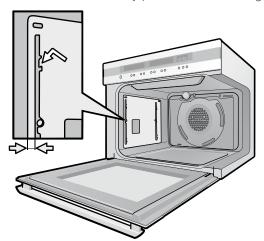
New appliances can have a smell during first use. It is recommended to 'run in' the oven before you cook for the first time. Operate the oven empty at a temperature of 180°C for approximately 2 - 4 hours (see page 10 for operating sequence. Please ensure the room is well ventilated during this process.

Installing your oven accessories

Catalytic liners

The oven/s will already be fitted with a catalytic fan baffle and top panel. We have supplied side panels for you to fit. They can be fitted before you put the side racks on but you can omit them, if you wish, with no effect to cooking performance. Their sole purpose is to make oven cleaning easier. Of course, you can add them at any time by removing the side racks (see page 19). The catalytic liners will attach to each side of the oven. There will be a left hand and a right hand version.

- 1. Position the first liner as per the diagram. The black, shiny side of the liner should be facing the oven wall, the hooks pointing down and the front edge will have a narrow strip before the vertical slot (when compared to the strip at the rear edge). Note that the diagram shows the left hand liner. The right hand side will be a mirror image of this.
- Line the hooks up with the slots provided in the oven wall, push them in and then allow the liner to slide down to its final position. All 4 hooks MUST be engaged in slots.
- 3. The access hole for the side racks should be visible when the liner is correctly positioned see diagram.

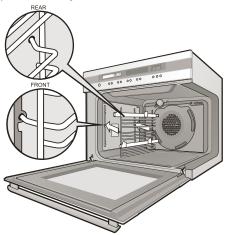


Note:

 If you have purchased an EDEE63AS or an EUEE63AS you will have an additional side panels for the extra oven cavity. The EUEE63AS panels are smaller to fit the additional compact oven and are fitted in the same manner

Side racks and telescopic slides

- 1. Insert the largest peg into rear access hole provided.
- 2. Then locate the front peg into the front access hole and push in firmly.



Note:

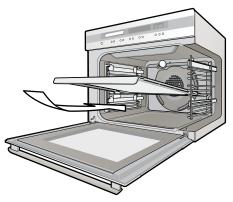
 If you have purchased a EUEE63AS you will have additional 'fixed' runners for the compact oven. These are fitted in the same manner.

Shelves and trays

The shelves are designed so that they have maximum extension but cannot be accidentally pulled right out. The trays are designed the same way and slot straight into the side racks.

To fit a shelf or tray to side racks:

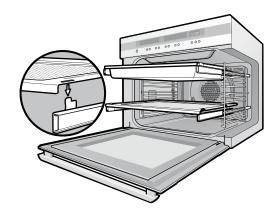
- 1. Locate the rear edge of the shelf/tray in between 2 guide rails of the side rack see diagram. Ensure the same rail positions on both sides of the oven are being engaged.
- 2. With the front edge raised, begin to slide the shelf into the oven.
- 3. Once the detents have passed the front edge of the side rack, the shelf can be pushed completely in. When fully inserted the shelf/tray should not interfere with the closed oven door. To fit a tray to telescopic slides.



To fit a tray to telescopic slides:

- 1. Fully extend the slides on both sides.
- 2. Select the tray you wish and position slots on one side of the respective tabs on the slide.
- 3. Drop the side down so that the tray is fully seated on the other slide.

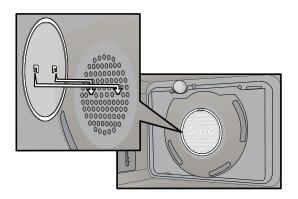
When fully inserted the shelf/tray should not interfere with the closed oven door.



Fat filter

The fat filter is designed to go onto the front of the fan cover at the rear of the oven. When fully engaged the filter will be positioned in the centre of the fan cover.

- 1. Locate the vertical mounting slots in the fan cover and the corresponding tags on the fat filter.
- 2. Position the fat fiter onto the fan cover with the tags pointing down.
- 3. Push the fat filter down into position.



Cooking functions – electronic control oven

function description Fan cooking Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time. You can use the "Fan Cooking" function for multishelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal. **Traditional bake** Heat comes from two elements, one above and one below the food. The bottoms element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain set temperature. You can use the "Traditional Bake" function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes. Fan assist bake Heat comes from two elements, one above and one below the food. The fan circulates the hot air around the oven cavity so that you can put the food in different places in the oven and still cook them at the same time. You should only use a maximum of two shelves with "Fan Assist Bake". Do not use the bottom shelf. If the two shelves are used, food on the shelf in the higher position will cook first and should then be removed to allow the food on the lower shelf to finish cooking Roast This function starts at a higher temperature to seal the meat. The oven will then automatically reduce to the selected temperature to cook the meat for as long as desired. For example, if you use the default 200°C the "Roast" cycle will start at 240°C and then lower to 200°C. **Pastry** The "Pastry" function is specially designed for food that require extra browning such as the bases of pastries, pies and pizzas. Heat comes from the element below the food. If the suggested temperature is kept, the oven will heat to 230 C in order to brown the food, then drop to 180 C for the remaining cook time. Cook in the lower half of the oven when you are using only one shelf. Pizza "Pizza" is a combination of "Pastry" and "Fan Assist Bake" and offers you the combined benefits of both functions. Heat switches between the element surrounding the fan and the clean heat element below the oven floor. The "Pizza" function is ideal for foods that require cooking and browning on the base. It is for foods such as pizzas, quiches, meat pies and fruit pies. Simple place the food in the middle of the oven and set the desired temperature. Cook from frozen The "Cook from Frozen" function is ideal for cooking frozen precooked foods such as savoury pastries, pizzas, mini meals (TV dinners), meat pies and fruit pies. Heat comes from the element surrounding the fan as well as a smaller element above the food. Simply place the food in the oven straight from the freezer and heat. Cook in the upper half of the oven for best results. Full grill "Full Grill" direct radiant heat from two powerful upper elements onto the food. You can use "Full Grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. "Full Grill" allows you to take full advantage of the large grill dish area and will cook faster than the "Half Grill" function. For best results it is recommended to preheat your grill for three minutes. This will help seal in the natural juices of steak, chops etc for a better flavour. You can slide your grill dish into either of the two spaces within the upper pairs of support rails. "Full Grill has 2 temperature settings, 'LO' and 'HI'. Half grill The "Half Grill" directs radiant heat from the powerful upper element onto the food. You can use the "Half Grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails. "Half Grill" has 2 temperature settings, 'LO' and 'HI'.

function description Fan grill "Fan Grill" offers you the benefits of both traditional bake and traditional grill functions. The grill element turns on and off to maintain set temperature while the fan circulates the heated oven air. The oven door remains closed for fan grill. You can use "Fan Grill" for large cuts of meat, which gives you a result similar to "rotisserie" cooked meat. Put your food on a shelf in the second lowest shelf position. Put the grill dish on the lowest shelf position to catch any spills. When using "Fan Grill" it is not necessary to turn the food over during the cooking cycle. The "Keep Warm" function is a low temperature oven function designed to keep Keep warm your food at a perfect eating temperature without cooking it further. Heat comes from the smaller elements above the food and is circulated by the fan. Use "Keep Warm" to keep your food warm while you prepare the rest of the meal or afterwards while you wait for the late arrival. Note: After cooking, the oven retains enough heat to continue to cook food even if the elements are turned off. The "Keep warm" function recognises this by giving you a warning message. If this happens the function will not start. **Defrost** The "Defrost" function uses low temperature air that is circulated by the fan. You can defrost (thaw) your food before you cook it. You can also use "defrost" to raise your yeast dough and to dry fruit, vegetables and herbs. The "Defrost" function does not have a suggested temperature but uses the ambient heat in the oven cavity.

Operating sequence – electronic control oven

Turning the oven on

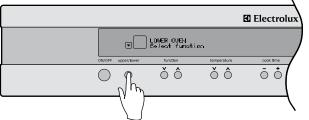
- Switch on the oven by pressing the "ON/OFF" button.
 The LCD control panel will come on and inform you that you need to select a cooking function.
- If you do not select a function within 8 seconds the oven will turn off.



Selecting the cavity (EUEE63AS & EDEE63AS only)

Your oven may be equipped with two cavities. On these models, use the cavity selector button to toggle between the upper and lower cavity of your oven.

 Select which cavity to use by pressing the "upper/lower" button. The oven cavity icon on the LCD control panel will tell you which oven is currently active.



Note:

 The lower oven cavity does not have as many functions as the upper oven cavity.

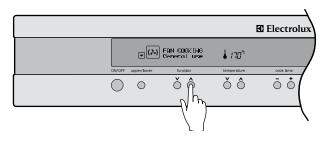
Select a cooking function

Your oven will have a selection of functions. Refer to the inside front cover of this manual to confirm what functions are available to you.

- Press the "function

 " or function

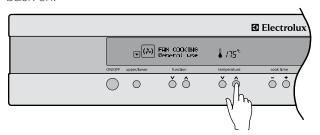
 " buttons as many times as necessary until the desired function appears.
- Cooking suggestions will appear under the function name and suggested cooking temperatures will appear above the temperature selector.
- If no other button is touched within 8 seconds the oven will switch on and begin to heat up to the displayed temperature.



Selecting a temperature

The temperature in you appliance is electronically controlled.

- The temperature can be selected within the range of 30°C to 280°C and can be adjusted at any time. To set the temperature, press the "temperature V" and temperature ∧" buttons to reach the desired setting.
- If no further changes are made within 8 seconds the oven begins to heat. The heating indicators above the temperature selector will come on and start to rise slowly, indicating the degree to which the oven is currently being heated.
- When the temperature is reached, the indicator bars are fully lit, the heat source switches itself off and the buzzer will play a short sound. When the oven temperature falls below the desired setting, the heating source switches back on.



(i)

tips and information

Pre-heating your oven is recommended in several cooking and grilling functions. Pre-heating your appliance allows it to reach the required temperature quickly and efficiently as well as cook your food at the correct temperature for the entire cook time.



tips and information

The programmable controller models are equipped with a built-in rapid heat-up that activates each time you start an oven function. During the rapid heat-up phase the heat comes from the element surrounding the fan as well as the smaller element above the food. This combination will heat up your oven 30% quicker than it would on standard "Bake". The oven will automatically revert to the set cooking function once the preset temperature is reached.

Turning the oven off

- Single cavity models:
 - 1. Press the ON/OFF button to switch off the oven.
- Dual cavity models:
 - 1. Press the upper/lower cavity selector button to toggle to the desired cavity.
 - Press the ON/OFF button to switch off the desired cavity. The LCD control panel will come off to confirm that the cavity is now switched off.
 - If the other cavity is still active, after 1 second, the LCD control panel will automatically revert to show the setting of that cavity.
 - 4. To turn off both cavities at once, press and hold the On/Off button for 1 second. All elements, cavity light and the LCD control panel will then switch off at the same time.

(i)

tips and information

Your appliance is fitted with a cooling fan. This prevents your kitchen cabinet from overheating and reduces the condensation inside the oven.

It will operate whenever you are using your oven and blow warm air across the top of the oven door.

Note:

 If the oven is still hot from cooking, the cooling fan will keep running to cool the oven down and will switch off by itself once cool.

Condensation

Excess condensation may fog the oven door. This may happen when you are cooking large quantities of food from a cold start.

You can minimise condensation by:

- Keeping the amount of water used whilst cooking to a minimum.
- Making sure the oven door is firmly closed.
- Baking custard in a baking dish that is slightly smaller than the water container.
- · Cooking casseroles with the lid on.
- If you are using water in cooking, this will turn to steam and may condense outside your appliance. This is not a problem or fault with your oven.

Temperature estimations

If a recipe calls for Fahrenheit (°F) or no actual temperatures, use the following table to determine the temperature (°C).

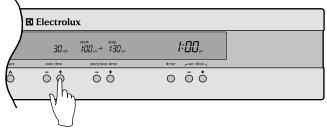
oven		temperature°C	temperature°F
Low h	eat		
	Cool Very slow Slow	80 100-110 130-140	175 210-230 265-285
Moder	rate heat Moderately slow Moderate Moderately hot	150-160 170-180 190-200	300-320 340-355 375-390
High h	Hot Very hot Extremely hot	200-210 220-230 240-250	390-410 430-450 465-480

Cooking with the timer – electronic control oven

Your oven is equipped with a programmable controller that can be used to turn on and off the oven automatically. The cook time is used to automatically turn the oven off after a set amount of time.

Setting the cook time

- 1. Select the desired oven function and cooking temperature.
- 2. Press the "cook time +" button as often as necessary, until the desired cook time has been set.
- 3. After 8 seconds from the last time adjustment your oven will be programmed and will start cooking.



Note:

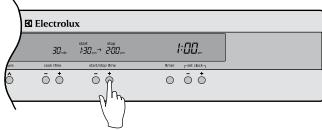
 During cooking, you can adjust the cook time with the Cook time — or + buttons for better cooking performance.

Setting the start/stop time

The start/stop time can be used to switch the oven On and Off at a specific time during the day.

- 1. Check the clock displays the correct time of day.
- Select the desired oven function and cooking temperature.
- 3. Set the required cook time.
- 4. Press the "start/stop" time + button to move the start and stop time forward.
- 5. After 8 seconds from the last time adjustment the DELAY SET icon will light and your oven is now programmed.

The oven will start cooking when the time of day reaches the set start time.



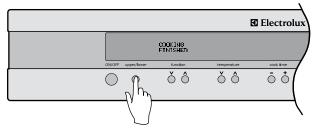
Notes:

- 5 minutes after a programmed cooking function has started, it is no longer possible to delay the start time.
- In order to delay a cooking function that has already started, the oven needs to be switched Off using the ON/OFF button, then switched on again and re-programmed.

On completion of cooking

When the cook time has elapsed, an audible signal will sound for 10 seconds, the oven will switch off and COOKING FINISHED will be displayed on the left hand side of the display. On the right hand side of the display, the remaining time indication "0 min" will appear together with the cooking start and stop time.

- To stop the audible signal, press any of the buttons on the control panel.
- If you wish to cook a bit longer, press the "cook time +"
 button for each additional minute you require. The oven
 automatically reverts to the function and temperature
 previously programmed. This feature is available for 5
 minutes after cooking has finished. After that, the oven
 automatically switches off.





environmental tip

You can use the residual heat in the oven for keeping food warm.



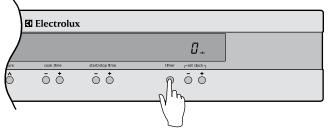
tips and information

Even though the heating element turns off the oven will still retain substantial heat. This will continue to cook the food until it is removed or the oven cools down. If you do not plan on being present when the oven turns off, you should take this extra heating time into account.

Setting the timer

The timer can be used independent of the oven for setting a countdown period. When the period of time has elapsed, an audible signal sounds.

- 1. Press the timer button.
- 2. Set the desired length of time using the or + buttons whilst the timer bell is flashing. After 8 seconds from the last adjustment the timer bell will stop flashing and the timer will start to count down.
- 3. When the set time has elapsed, an audible signal will sound for 10 seconds. The time indication "0 min" and the timer bell will flash on the display.
- 4. To stop the signal, press any of the 3 buttons below the Clock/Timer display.



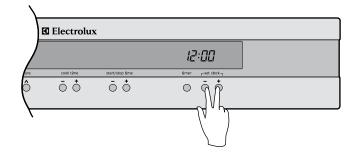
Note:

• This feature has no effect on the oven operation.

Adjusting the clock

The time of day is independent of the oven and can be adjusted at any point.

- 1. To set the time of day in hours and minutes press and hold the and + buttons simultaneously for 1 second until the dots on the clock display start flashing.
- 2. Adjust the time of day using the and + buttons.
- 3. After 8 seconds from the last adjustment, the dots will stop flashing, confirming the time has been set. You can also confirm your changes by pressing the timer button.

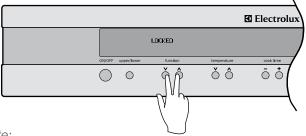


Additional functionality – electronic control oven

Activating the child lock

When the child lock is engaged, the oven cannot be switched on.

- 1. Switch off the appliance using the "ON/OFF" button.
- 2. Press the function buttons simultaneously, hold until the words LOCKED are displayed, a single beep will sound to confirm the operation. The child lock is now engaged.



Note:

 When the child lock function as active, only the clock and timer can be set.

Releasing the child lock

Press the function buttons at the same time, hold until the word LOCKED is cleared from the display. The child lock is now released and the oven is ready to use.

Beep on touch

The beep sound can be activated anytime when a button is pressed.

- 1. Ensure the oven is off by pressing the ON/OFF button.
- 2. Press the temperature buttons simultaneously for one second, a single beep will sound to confirm operation. Repeat the above procedure to reset the beep mode to touch mode. As default the beep on touch mode is off.

Maximum operation times for safety

The oven automatically switches itself off if the temperature is not adjusted or the appliance is left operating for:

- 12.5 hours when set between 30°C and 120°C
- 8.5 hours when set between 120°C and 200°C
- 5.5 hours when set between 200°C and 250°C
- 3 hours when set between 250°C and 280°C

Cooking guide

- Select the correct shelf location for food being cooked.
- Make sure dishes will fit into the oven before you switch it on.
- Keep edges of baking dishes at least 40mm from the side of the oven. This allows free circulation of heat and ensures even cooking.
- Do not open the oven door more than necessary.
- Do not place foods with a lot of liquid into the oven with other foods. This will cause food to steam and not brown.
- After the oven is turned off it retains the heat for some time. Use this heat to finish custards or to dry bread.
- Do not use a lot of cooking oil when roasting. This will prevent splattering oil on the sides of the oven and the oven door.
- When cooking items that require a high heat (e.g. tarts), place the cooking dish on a scone tray in the desired shelf position.
- For sponges and cakes use aluminium, bright finished or non-stick utensils.

Roasting meat

- Place the meat in the oven and set the temperature between 180°C and 200°C. (It is recommended to wrap your meats in an oven roasting bag or foil to prevent fats and oils from splattering. This will make it easier to clean your oven.)
- Use the grill/oven dish and smokeless grill insert. Place the meat on the insert.
- Do not pierce the meat.
- When the meat is cooked, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This will help retain the juices when the meat is carved. The table on the next page shows temperatures and cooking times for different kinds of meat. These may vary depending on the thickness and bone content of the meat.

Roasting poultry and fish

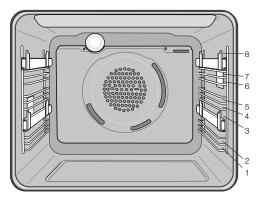
- Place the poultry or fish in an oven set at a moderate temperature of 180°C.
- Place a layer of foil over the fish for about three quarters of the cooking time The table shows the temperatures and the cooking times for different kinds of fish and poultry. These may vary depending on the thickness and bone content of the meat.

Oven shelf location

Your oven has 8 positions for shelves. These are numbered from 1 (the lowest shelf position) to 8 (the highest shelf position).

To give maximum space above and below the shelves, load them in this way:

- When cooking with 1 shelf, position at 3, 4, 5 or 6.
- When cooking with 2 shelves, position them at 3 and 7. Refer to cooking guide.





environmental tip

Use the oven efficiently, by cooking many trays of food at the same time. For example:

- Cook 2 trays of scones, small cakes or sausage rolls.
- Cook a roast dinner at the same time as you cook an apple pie.

Cooking guide

meat	recommended temperature°C	minutes per	kilogram
Beef	200	Rare Medium Well done	35-40 45-50 55-60
Lamb	200	Medium Well done	40 60
Veal	180	Well done	60
Pork	200	Well done	60

poultry and fish	recommended temperature°C	minutes per kilogram
Chicken	180	45-50
Duck	180-200	60-70
Turkey	180	40-45 (<10kg) 35-40 (>10kg)
Fish	180	20



(i) tips and information

The following tables are intended as a guide and experience may show some variation in cooking times necessary to meet individual requirements.

Pastry mode

food		temperature°C	oven shelf position*	time in minutes
Scones	Plain or fruit	220	2	10-15
Biscuits	Rolled Spooned Shortbread biscuits	170 190 160	2 2 1 or 2	10-15 12-15 30-35
Meringues	Hard – individual Soft – individual Pavlova – 6 eggs	110 180 110	2 2 1	90 15-20 75
Cakes	Patty cakes Sponge – 4 eggs Shallow butter cake Rich fruit cake	190 180 180 140	3 2 2 2	15-20 20-30 30-40 180
Pastry – Shortcrust	Cornish pasties Custard tart	200 200/180	2 1	40-45 10/30-30
Pastry – choux	Cream puffs	210	2	25-30
Yeast goods	Bread	210	1	25-30

^{*}Counting from the bottom shelf up

Fan cooking mode

food		temperature°C	oven shalf position*	time in minutes
1000		temperature C	oven shelf position*	time in minutes
Scones	Plain or fruit	220	2	10-15
Biscuits	Rolled Spooned Shortbread biscuits	170 190 160	2 2 1 or 2	10-15 12-15 30-35
Meringues	Hard – individual Soft – individual Pavlova – 6 eggs	110 180 110	2 2 1	90 15-20 75
Cakes	Patty cakes Sponge – 4 eggs Shallow butter cake Rich fruit cake	190 180 180 140	3 2 2 2	15-20 20-30 30-40 180
Pastry – Shortcrust	Cornish pasties Custard tart	200 200/180	2 1	40-45 10/30-30
Pastry - choux	Cream puffs	210	2	25-30
Yeast goods	Bread	210	1	25-30

^{*}Counting from the bottom shelf up

Grilling guide

Grilling hints

As a method of cooking, grilling can be used to:

- Enhance the flavours of vegetables, fish, poultry and meat.
- Seal the surface of the food and retain natural juices.
- You can grill with the door open or closed.

This table show how to grill different types of meat:

food	grilling method
Beef	You can use tenderloin, rump and sirloin. Brush with oil or melted butter, especially if the meat is very lean.
Lamb	You can use the loin chops, shortloin chops, chump chops and forequarter chops. Remove skin or cut at intervals to avoid curling. Brush with oil or melted butter.
Sausages	Prick sausages to stop skin from bursting.
Poultry	Divide into serving pieces. Brush with oil.
Fish	Brush with oil or melted butter and lemon juice.
Bacon	Remove rind. Grill flat and make into rolls.

Note:

• Always clean the grill/oven dish after every use. Excessive fat build up may cause a fire.

Guide to better grilling

No definite times can be given for grilling because this depends on your own tastes and the size of the food. These times should only be used as a guide and remember to turn the food over half way through the cooking process.

food	time in minutes
Steak	15-20
Chops	20-30
Fish	8-10
Bacon	4-5

For better grilling results, follow these easy instructions:

- Remove oven/grill dish and grill insert and preheat grill for about 5 minutes.
- Choose only prime cuts of meat or fish. If the cut is less than 5mm thick it will dry out. If the cut is more than 40mm thick, the outside may burn whilst the inside remains raw.
- Do not place aluminium foil under food as this prevents fats and oils from draining away, which could result in a fire.
- Baste the food during cooking with butter, olive oil or marinade. Grilled food is better if marinated before cooking.
- Use tongs to turn food as a fork pierces the surface and will let juices escape.

Fan grill

The Fan grill function will assist the grilling process by circulating the heat evenly around the food. The recommended temperature setting is 180°C for all fan grilling functions.

- Use the smokeless grill insert and oven dish for all fan grilling.
- Position the dish in the lower half of the oven, for best results.
- Wipe off any oil or fat which splatters while the oven is still warm.
- There is no need to turn meat as both sides are cooked at the same time which means the food is succulent.

Dealing with cooking problems

problem	causes	remedies
Uneven cooking	Incorrect shelf position	Select shelf that puts the food in the centre of the oven
	Oven tray too large	Experiment with other trays or dishes
	Trays not centralised	Centre trays
	Air flow in oven uneven	Rotate food during cooking
	Grill dish affecting thermostat	Remove grill dish from oven on bake modes
Baked products too brown on top	Oven not preheated	Preheat oven
	Baking tins too large for the recipe	Use correct size tins
	Baking tins not evenly spaced	Stagger baking tins at least 3cm between tins and oven walls
	Products not evenly sized or spaced on trays	Make into same size and shape, and spread evenly over trays
	Baking temperature too high	Lower the temperature
Baked products too brown on	Baking tins too large for the recipe	Use correct size tins
bottom	Baking tins are a dark metal or glass	Change to shiny, light tins or lower the temp by $10^{\circ}\mathrm{C}$
	Food too low in the oven	Cook one shelf higher
	Oven door opened too frequently during baking	Don't open the door until at least half the cooking time has passed
	Baking temperature too high	Lower the temperature
	Grill dish affecting thermostat	Remove grill dish from oven and bake on modes
Cakes have a cracked thin crust	Baking temperature too high	Lower the temperature
	Food too high in oven	Cook one shelf lower
	Cake batter over mixed	Mix just long enough to combine ingredients
	Pan too deep	Check size of pan and use
	Baking pans dark	Change to shiny pans
Baked products are pale, flat and	Baking temperature too low	Raise the temperature
undercooked	Food too low in oven	Cook one shelf higher
	Baking time too short	Increase the cooking time
	Incorrect size tin	Use the correct size tin
Cakes fallen in the centre	Baking temperature too low	Raise the temperature
	Baking time too short	Increase the cooking time
	Proportions of ingredients incorrect in the recipe	Check recipe
	Open door too early in baking	Do not open door until the last quarter of cooking time
Roast meat, potatoes not	Poor air circulation	Elevate food onto a rack to allow air circulation
browning in fan oven	Grill dish affecting thermostat	Remove grill dish fromoven on bake modes
Juices running out of meat		Do not pierce meat with a fork
		Turn with tongs
Grilled meats outside is overcooked and centre is raw		Grill at lower insert position
Grilled chops and steaks curling		Cut into fat every 2cm (1/2")

Maintenance and cleaning



warning

- Always make sure that the oven is electrically isolated before cleaning.
- Do not use steam cleaners.
- Do not line the bottom of the oven with foil or cookware.

Stainless steel

- All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below, if you want your appliance to look its best, perform well and have a long life.
- Care must be taken when wiping exposed stainless steel edges, they can be sharp!
- The front of the product is clad in RFP stainless steel and should only be cleaned with warm water and a mild detergent.
- DO NOT use stainless steel cleaners, abrasive cleaners or harsh solvents.
- The front frame around the oven can be cleaned with stainless steel cleaners if it becomes soiled or discoloured.
- A suitable cleaner can be purchased from Electrolux Service or Spares.

Note:

 Make sure you follow the polish or brushing lines in the steel.

Glass

- Glass surfaces on doors and control panels are best cleaned immediately after soiling.
- A damp cloth may help remove baked on food deposits.
- Oven cleaners can be used to remove stubborn marks and stains.



caution

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in shattering of the glass.

Over

- Always keep your appliance clean. Ensure fats and oils do not accumulate around elements, burners or fans.
- Always keep the oven dish, bake trays and smokeless grill insert clean, as any fat deposits may catch fire.
- Always wrap your meats in foil or an oven roasting bag to minimise cleaning. Any polyunsaturated fats can leave a varnish-like residue which is very difficult to remove.

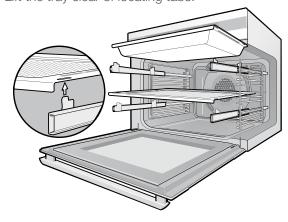
Grill

 Always keep the grill dish and grill insert clean, as any fat deposits may catch fire

Cleaning your accessories

Removing the trays and shelves from your appliance

- Slide the dish and shelves towards you until they reach the front stop.
- Tilt them up at the front to clear the side supports, taking care not to spill the contents.
- Lift them clear.
- Wash the dish and insert the shelves in hot soapy water.
- Reverse the above steps to put the grill dish and shelves back again.
- Ensure that they are placed between two support wires.
 - To remove a tray from asliding position:
 - Pull tray towards you until it stops.
 - Lift the tray clear of locating tabs.



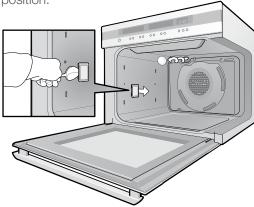
Removing the side racks

- Grasp the supports at the front.
- Pull them firmly inwards.
- To install the shelf supports, first insert the rear hook into the rear hole. Then locate the front peg into the front hole and push in firmly.



Removing and replacing the oven back light and side light

- Turn oven light glass anticlockwise to remove it for globe replacement.
- To remove side light, place a spoon under the light glass and lever off. Replace glode and snap glass cover back into position.





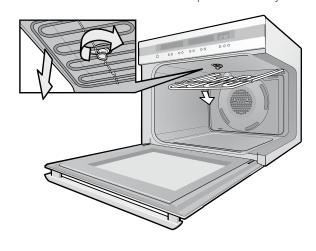
warning

IMPORTANT: Make sure the appliance is turned off before you remove or replace parts, to avoid the possibility of electric shock.

Releasing the grill element

We have designed the upper element with a rotating hatch to help you reach your oven roof for cleaning.

• Rotate latch until the element drops down freely.



Catalytic self cleaning panels

Operation

Catalytic self clean panels are coated with a specially formulated enamel coating, over a base of regular enamel. This enamel coating has a rough surface which is also porous. During normal cooking, fats and other food splatter is partially absorbed into the surface and then oxidises away. This oxidisation of the fat works best if the oven is set at high temperatures, You will find that if you do a lot of lower temperature baking, say around the normal 180°C, then the cleaning process may not be complete. Every now and then you should turn the oven on to 260°C for around one hour to completely remove the soil.

Cleaning

Should the panels become heavily soiled, they will need to be taken out of the oven and cleaned by hand. They should be soaked in warm, soapy water for at least 2 hours and then wiped clean with a soft cloth.

Note:

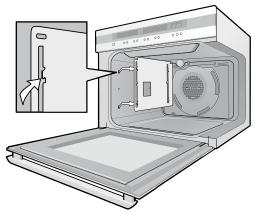
It is not recommended that the catalytic liner in the top of the oven be removed.



Solid cleaning powders, creamy cleansers, caustic oven cleaners, steel wool or other scourers will ruin the catalytic surface and must NEVER BE USED.

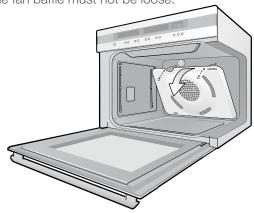
Removing catalytic liners

- Remove the side racks (see page 19).
- Lift the liner up to disengage the hooks.
- The liners should now be free to be pulled in towards the centre of the oven.



Removing and replacing the catalytic fan baffle

- To remove the fan baffle
 - Remove the 2 retaining screws on the top edge of the fan baffle.
 - Pull the top edge towards you and then disengage to bottom tabs from the oven back.
- To replace the fan baffle
 - Insert the two tabs at the bottom of the fan baffle into their corresponding slots in the oven back.
 - Push the top home and insert screws firmly into appropriate holes.
 - The fan baffle must not be loose.



Note:

It is critical that the fan baffle is replaced after cleaning, before the oven is operated again.

Troubleshooting

Faults

If there is a problem with the oven and/or grill, please:

- Check the points listed below before calling for service.
- It may be possible to avoid a call by fixing the problem yourself – and so continue cooking.

Note:

We may charge for service even in the guarantee period if your problem is due too the causes listed below.

problem	possible cause
Oven or grill not	Time of day is not set
working	Power is not turned on
	Controls are incorrectly set
	Household fuse has blown or power supply is off (If the household fuse continues too blow, call the Service Centre)
	Child-proof oven lock is activated (Refer to operating instructions)
Oven light not working	Lamp blown or loose socket
	Household fuse has blown (If the household fuse continues too blow, call the Service Centre)
Oven not heating	Foil trays on bottom of oven
enough	Timer is in 'AUTO' mode. (Refer to operating instructions)
	Household fuse has blown (If the household fuse continues too blow, call the Service Centre)
Clock flashing on	Power failure or interruption
display	Reset time of day and any cooking functions you were using. (Refer to CLOCK operating instructions)
Unit smoking when first used	Protective oils being removed
Condensation build up	Reduce the amount of water used in cooking. (Sometimes condensation is normal)
Door cannot be replaced after removal	Stirrup not engaged properly

Data plate

When you need information, service or spare parts please be prepared to tell us the:

- Model
- Model number
- Serial number shown on the data plate. The data plate is visible when the oven or grill door is open.

Customer Care Centre

If you need more information, please contact the Customer Care Centre:

- Australia
 - 1300 363 640, 8.00am 5.00pm EST Monday Friday
- New Zealand
- +649 573 2384, 8.00am 5.00pm EST Monday Friday If you have a warranty or spare parts enquiry, you should call the number listed on the back page.

Installation



caution

Please follow the points below when installing the appliance

Use an authorised person

- As stated in the local municipal building codes and other relevant statutory regulations:
- Wiring connections must be in accordance with AS/NZS 3000 Wiring Rules and any particular conditions of the local authority.
- Refer to data plate for rating information. The data plate is positioned behind the bottom of the oven door. The circuit diagram is positioned on the top panel of the appliance.
- A functional switch should be provided near the appliance in an accessible position. Refer to AS/NZS 3000 clause 4.3.11
- Wiring should be protected against mechanical failure.
 Refer to AS/NZS 3000 clause 3.9
- A means of disconnection with a contact separation of a least 3mm must be supplied in the fixed wiring.



caution

This appliance must be properly earthed.

- Do not lift the appliance by the door handles.
- Prepare the cupboard opening to match your appliance measurements. (See diagrams)
- Slide appliance into the cupboard, ensuring that the supply cable (where fitted) does not kink.
- To prevent tipping, use the screws supplied to secure your oven into the cupboard by fastening through the 2 holes to the front panel.
- Where the appliance is built into a cabinet, the cabinet must be capable of withstanding 70°C. Installation into low temperature tolerant cabinetry (e.g. Vinyl coated) may result in deterioration of the low temperature coating by discolouring or bubbling.
- If the appliance is to be installed adjacent to vinyl wrapped surfaces, use an installation kit available fromthe vinyl-wrap supplier.
- Electrolux Home Products cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- After installation, test and ensure that the appliance operates correctly before handing it over to the customer.

Note:

 If a powerpoint is fitted it must be accessible with the appliance installed, as the plug must be accessible after installation.

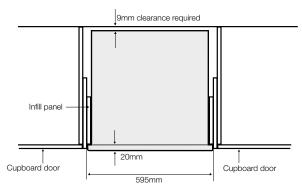


caution

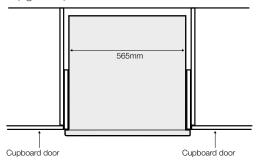
To avoid any potential hazard, you must follow our instructions below when you install your appliance. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

Cabinet construction for your appliance

For the best integration within a kitchen, install this appliance in a standard 600mm wide cupboard that gives a flush fit with the surrounding cupboard fronts (figure A). A recess of 20mm is ideal.



It can also be installed using a proud fit with the surrounding cupboard (figure B).



Note:

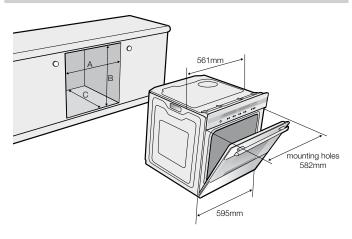
Your appliance must be mounted on a flat surface for the full width and depth of the product

Underbench oven

Your underbench oven looks best when the control panel is directly under the benchtop. An upper infill panel may be added if the cooktop placed above the benchtop is too deep. Refer to cooktop installation instructions for required clearance between cooktop and oven.

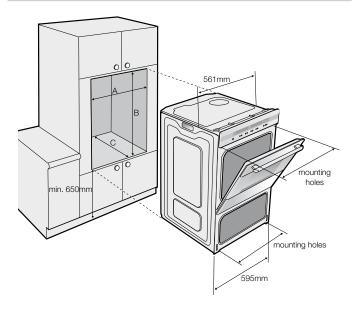
Cut-out dimensions

type of fit	A (width)	B (height)	C (depth)
Flush fit (mm)	600	600	581 min.
Proud fit (mm)	565	590	560 min.



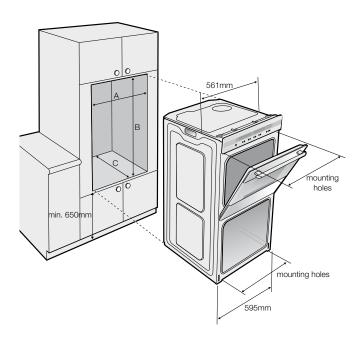
Duo oven Cut-out dimensions

type of fit	A (width)	B (height)	C (depth)
Flush fit (mm)	600	893	581 min.
Proud fit (mm)	565	885	560 min.



Double oven Cut-out dimensions

type of fit	A (width)	B (height)	C (depth)
Flush fit (mm)	600	1086	581 min.
Proud fit (mm)	565	1078	560 min.



Technical specifications

model	EOEM61AS	EOEE62AS	EOEE63AS	EUEE63AS	EDEE63AS
Product dimensions (h x w x d)mm	595 x 595 x 567	595 x 595 x 567	595 x 595 x 567	888 x 595 x 567	1081 x 595 x 567
Electrical connection			230-240v/50Hz		
Power absorbed	3100W	3100W	3100W	5300W	6200W
Min. fuse rating	16A	16A	16A	25A	25A
Max. power rating	3.1kW	3.1kW	3.1kW	5.3kW	6.2kW
Max. current rating	12.9A	12.9A	12.9A	22.1A	25.8A

☑ Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND APPLIANCE: ELECTROLUX E:LINE BUILT-IN OVENS

This document sets out the terms and conditions of product warranties for Electrolux branded appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Electrolux appliance. General Terms and Conditions

- 1. In this warranty
 - (a) 'Electrolux' means Electrolux Home Products Pty Ltd ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited in respect of Appliances purchased in New Zealand;
 - (b) 'Appliance' means any Electrolux product purchased by you accompanied by this document;
 - (c) 'Warranty Period' means
 - (i) where you use the Appliance for personal, domestic or household purposes in Australia the period of "24" months and in New Zealand the period of "24" months;
 - (ii) where you use the Appliance for commercial purposes, in Australia the period of "3" months and in New Zealand the period of "3" months, (if the period stated is 0 months you are not covered by this product warranty)

following the date of original purchase of the Appliance;

- (d) 'you' means the purchaser of the Appliance not having purchased the appliance for re-sale, and 'your' has a corresponding meaning.
- This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.
- 3. Electrolux warrants that, when dispatched from an Electrolux warehouse, the Appliance is free from defects in materials and workmanship for the Warranty Period.
- 4. During the Warranty Period Electrolux or its Authorised Service Centre will, at no extra charge if your appliance is readily accessible without special equipment, and subject to these terms and conditions, repair or replace any parts which it considers to be defective. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
- Parts and Appliances not supplied by Electrolux are not covered by this warranty.
- 6. Where you are within an Electrolux service area, this warranty covers the cost of transport of the Appliance to and from Authorised Service Centres of Electrolux and travelling costs for representatives of the Authorised Service Centre to and from your home or business. If you are outside an Electrolux service area, you will bear these costs. For information about whether you are within an Electrolux service area, please phone 13 13 49 in Australia, or 0800 10 66 10 in New Zealand.
- 7. Proof of purchase is required before you can make a claim under this warranty.
- 8. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):
- (a) The Appliance is damaged by:

- (i) accident
- (ii) misuse or abuse, including failure to properly maintain or service
- (iii) normal wear and tear
- (iv) power surges, electrical storm damage or incorrect power supply
- (v) incomplete or improper installation
- (vi)incorrect, improper or inappropriate operation
- (vii) insect or vermin infestation.
- (b) The Appliance is modified without authority from Electrolux in writing.
- (c) The Appliance's serial number or warranty seal has been removed or defaced.
- (d) The Appliance was serviced or repaired by anyone other than Electrolux or its Authorised Service Centres.
- 9. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable in the Australian State where the Appliance was purchased or the law applicable in New Zealand if the Appliance was purchased in New Zealand. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

Limitation of Liability

- 10. To the extent permitted by law:
 - (a) Electrolux excludes all warranties other than as contained in this document;
 - (b) Electrolux shall not be liable for any loss or damage whether direct or indirect or consequential arising from your purchase, use or non-use of the Appliance.
- 11. Provisions of the Trade Practices Act and State consumer legislation in Australia, and the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act in New Zealand, imply warranties or conditions, or impose obligations, upon Electrolux which cannot be excluded, restricted or modified. To the extent permitted by law, the liability of Electrolux (if any) arising out of or in relation to the Appliance or any services supplied by Electrolux shall be limited (where it is fair and reasonable to do so),:
 - (a) in the case of Appliances, at its option, to the replacement or repair of the Appliances or the supply of equivalent products or the payment of the cost of replacing the Appliances or having the Appliances repaired or of acquiring equivalent Appliances. Upon being replaced, parts and Appliances become the property of Electrolux; or
 - (b) in the case of services, at its option, to the supply of the services again or the payment of the cost of having the services re-supplied;

and in the case of Appliances or services supplied in New Zealand, loss or damage whether direct or indirect or consequential that is reasonably foreseeable.

Privacy

You acknowledge that in the event that you make a warranty claim it will be necessary for Electrolux and its Authorised Service Centres to exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before Calling a Service Technician please check carefully the operating instructions, service booklet and the warranty terms and conditions.

FOR SERVICE

or to find the address of your nearest state service centre in Australia

PLEASE CALL 13 13 49

For the cost of a local call (Australia only)

SERVICE AUSTRALIA

1 Electrolux

ELECTROLUX HOME PRODUCTS

FOR SPARE PARTS

or to find the address of your nearest state spare parts centre in Australia

PLEASE CALL 13 13 50

For the cost of a local call (Australia only)

FOR SERVICE

or to find the address of your nearest authorised service centre in New Zealand

FREE CALL 0800 10 66 10

(New Zealand only)

NEW ZEALAND SPARE PARTS CENTRES

AUCKLAND Prime Distributors Ltd. 8 Highbrook Drive, East Tamaki	(09) 273 3580
CHRISTCHURCH Prime Distributors Ltd. Unit 1, 127 Montreal Street	(03) 377 1009
R. Redpath Ltd. 55 Ferry Road	(03) 379 0446
DUNEDIN Appliance Parts Company, 590 Hillside Road	(03) 455 5443

Electrolux electrolux home products

