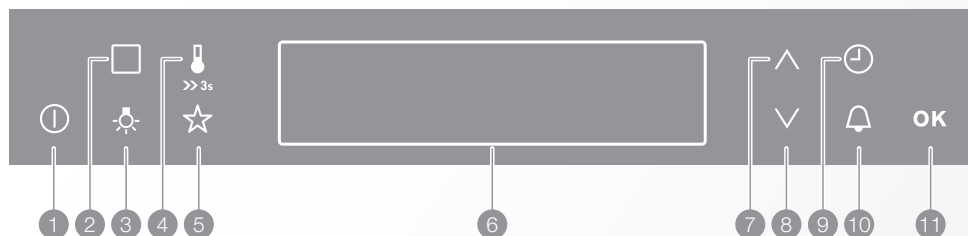


Brief instructions



Sensor field

1. On/off
2. Options
3. Oven Light
4. Temperature/Fast Heat Up
5. My Favourite Programme
6. Display
7. Up
8. Down
9. Clock
10. Minute Minder
11. OK

Options

Touch Options to set an automatic programme, cleaning function (selected models only) or an oven function.

My Favourite Programme

Touch My Favourite Programme to access your favourite programme directly, also when the appliance is off. To save the favourite programme touch and hold My Favourite Programme for more than 3 seconds.

Temperature/Fast Heat Up >>3s

The Fast Heat Up function decreases the heat up time. Press and hold Temperature/Fast Heat Up for more than 3 seconds to activate the function.

Oven Light

You can save energy by deactivating the Oven Light during the cooking.

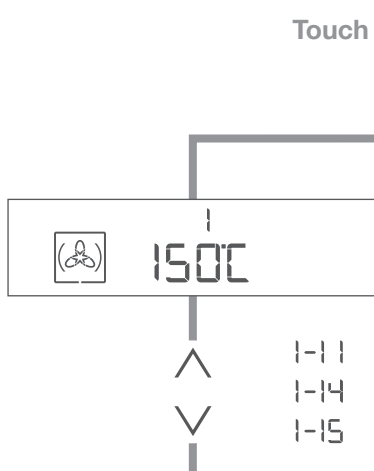


Thinking of you
Electrolux



Touch On/off once

Touch Options once for automatic programmes



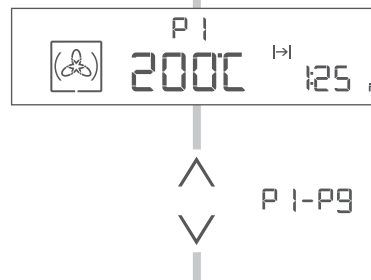
1 True Fan Cooking

2 Pizza Setting

...

11 Turbo Grilling

OK



1 Roast beef

2 Roast Pork

...

9 Lasagne

1 Vegetables, traditional

2 Potato Gratin

...

9 Quiche Lorraine

OK



Oven Catalytic Oven Pyrolytic Oven

- 1 True Fan Cooking
- 2 Pizza Setting
- 3 Conventional Cooking
- 4 Slow Cook
- 5 Bottom Heat
- 6 Defrost
- 7 Keep Warm
- 8 ECO Roasting
- 9 Grilling
- 10 Fast Grilling
- 11 Turbo Grilling

Oven with Turnspit

- 1 True Fan Cooking
- 2 Pizza Setting
- 3 Conventional Cooking
- 4 Slow Cook
- 5 Bottom Heat
- 6 Defrost
- 7 Keep Warm
- 8 ECO Roasting
- 9 Grilling
- 10 Grilling + Turnspit
- 11 Fast Grilling
- 12 Fast Grilling + Turnspit
- 13 Turbo Grilling
- 14 Turbo Grilling + Turnspit

Steam Oven

- 1 Full Steam
- 2 Half Steam + Heat
- 3 Quarter Steam + Heat
- 4 ECO Steam
- 5 Moist Fan Baking
- 6 Slow Cook
- 7 Bottom Heat
- 8 Defrost
- 9 Keep Warm
- 10 Grilling
- 11 Fast Grilling
- 12 Turbo Grilling
- 13 Conventional Cooking
- 14 Pizza Setting
- 15 True Fan Cooking



Oven

- 1 Roast beef
- 2 Roast Pork
- 3 Chicken, whole
- 4 Pizza
- 5 Muffins
- 6 Quiche Lorraine
- 7 White Bread
- 8 Potato Gratin
- 9 Lasagne

Steam Oven

- 1 Vegetables, traditional
- 2 Potato Gratin
- 3 White Bread
- 4 Poached Fish (Trout)
- 5 Roast beef
- 6 Chicken, whole
- 7 Pizza
- 8 Muffins
- 9 Quiche Lorraine