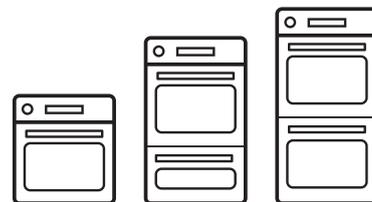# EVE602, EVE614, EVE615, EVE636, EVEP614, EVEP615, EVEP616, EVEP618, EVEP619, EVEP626,

Cooking
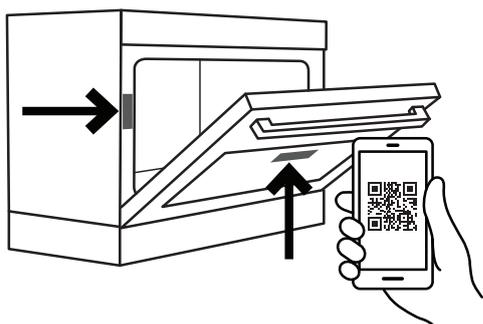
User manual

Enjoy peace of mind.
Register your appliance today.

Stay updated on better living services, safety notices and shop for accessories.

1. **Open the camera app on your smartphone and point at the QR code to scan**

   Product Registration QR code is located on the front of your appliance or inside the door rim*.

2. **Tap the notification or link to open the registration form**

3. **Complete your details and enjoy peace of mind**

*Exact location of QR code may vary depending on oven model

Electrolux

CONGRATULATIONS

Dear customer,

Thank you for purchasing an Electrolux oven. You've chosen a product that brings with it decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. So whenever you use it, you can be safe in the knowledge that you'll get great results every time.

Welcome to Electrolux.

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 cooker or cabinet.

ⓘ **IMPORTANT**

This symbol indicates tips and information about use of the cooker.

❀ **ENVIRONMENT**

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

NOTE: Model codes shown in this manual are the generic code. Your product will also include a two letter suffix which denotes colour and series level.

CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

• Staff kitchen areas in shops, offices and other working environments

• Farm houses

• By clients in hotels, motels and other residential type environments

• Bed and breakfast type environments

• Catering and similar non-retail applications

Record model and serial number here:

Model number: _____

Serial number: _____

CONTENTS

IMPORTANT INSTRUCTIONS

Important Information that may impact your Manufacturer's Warranty

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the Electrolux manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the Electrolux manufacturer's warranty in the event that your product fault is due to failure to adhere to this manual.

SOFTWARE LICENSES

The software in this product contains components that are based on free and open source software. Electrolux gratefully acknowledges the contributions of the open software and robotics communities to the development project.

To access the source code of these free and open source software components whose license conditions require publishing, and to see their full copyright information and applicable license terms, please visit: http://electrolux.opensoftwarerepository.com (folder NIU5)"

BEFORE USING YOUR APPLIANCE

Before you use the appliance, we recommend that you read through the relevant sections of this manual, which provides the description of your appliance and its functions.

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

We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.

This appliance complies with the requirements of Australian Standards AS/NZS 60335.2.6

ⓘ IMPORTANT
Check for any damage or marks. If you find the appliance is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.

Preparing the oven

1. Please remove all stickers and protective film from doors and control panel, and remove all leaflets and boxes from 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.

3. Do not line the oven with foil. It will damage the enamel.

4. For model EVEP618, check the water drawer interior for dust or contaminates. Wipe clean with a damp cloth if necessary.

ⓘ IMPORTANT
New appliances can have a smell during first use. It is recommended to 'run in' the oven before cooking for the first time. Operate the oven, empty, at a temperature of 180°C for approximately 30 minutes.

Please ensure the room is well ventilated during this process.

INFORMATION ON DISPOSAL FOR USERS

ENVIRONMENT
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 appliance, please contact your local authorities and ask for the correct method of disposal.

IMPORTANT SAFETY INSTRUCTIONS

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

*   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.

IMPORTANT INSTRUCTIONS (CONTINUED)

- 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.

- For model EVEP618/619, do not open the oven door during steam cooking. Steam can be released. There is a risk of skin burns. There is a risk that steam causes moisture damage to cabinets.

- Allow the oven to cool down for 30 minutes before you drain the water tank in a steam oven. Scalding water may be released.

- In order to avoid fire, the appliance must be kept clean and vents kept unobstructed.

- Do not spray flammable materials in or under the appliance, e.g. aerosols.

- 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.

- Do not cover the grill dish insert with foil, as fat left there may catch fire.

- Always keep the grill dish clean as any fat residue may catch fire.

- Do not leave the grill on unattended.

- To avoid fire, ensure that the grill trays and fittings are always inserted into the appliance in accordance with the instructions.

- To avoid any electric shock, switch the appliance off before removing the oven light glass for globe replacement.

- To avoid an accident, ensure that the oven shelves and fittings are always inserted into the appliance in accordance with the instructions.

- This appliance must be earthed.

NOTE: The cooking process must be supervised. A short term cooking process has to be supervised continuously.

Child safety

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Children should be supervised to ensure that they do not play with the 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.

GENERAL CAUTIONS

Read the following carefully to avoid damage or injury.

It is important to use the appliance safely.
Check these safety points before using the appliance.

- This appliance must not be used as a space heater.

- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.

- Do not use the door as a shelf.

- Do not push down on the open oven door.

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

- Do not use steam cleaners, as this may cause moisture build-up.

- Always clean the appliance immediately after any food spills.

- Only use the Food Sensor/probe recommended for this appliance or the correct replacement parts (selected models only).

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

🌱 **ENVIRONMENT**
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.

NOTE: You must read these warnings carefully before installing or using the appliance. If you need assistance, contact your Customer Care Centre. The manufacturer will not accept liability, should these instructions or any other safety instructions incorporated in this book be ignored.

INSTALLATION OF THE APPLIANCE

⚠️ **WARNING**

The appliance must not be installed behind a decorative door in order to avoid overheating.

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

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.

• For appliances with open cooking surfaces, a disconnect functional switch should be provided near the appliance in an accessible position. Refer to AS/NZS 3000 clause 4.7.1

• Wiring should be protected against mechanical failure. Refer to AS/NZS3000 clauses 3.3.2.6, 3.9, 3.10

• A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.

• This appliance must be connected with cable of 75°C rating minimum.

• This product has passed the insulation resistance test after manufacture. If the resistance reading is low at installation, it is probably caused by moisture from the atmosphere being absorbed by the elements after the appliance has been produced. (pass at $0.01M\Omega$ AS/NZS 3000 Wiring Rules Clause 8.3.6.2).

⚠️ **WARNING**

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 appliance into the cupboard by fastening through the 4 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 from the 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.

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 (Figure A) with the surrounding cupboard fronts. Non-pyrolytic appliances can also be installed using a proud fit (Figure B).

ℹ️ **IMPORTANT**

For all Pyrolytic clean models, the "infill panel" MUST not exceed 100mm in length. This ensures a 16mm gap is maintained between the cabinet and side of the appliance to prevent the cupboard overheating.
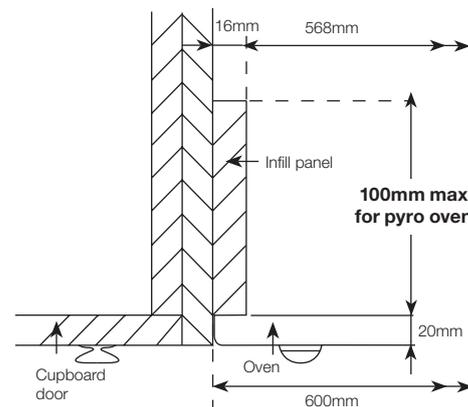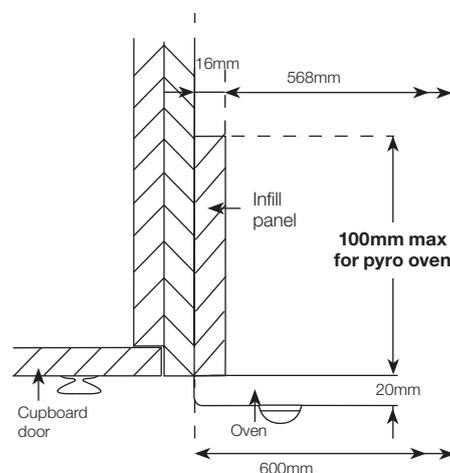
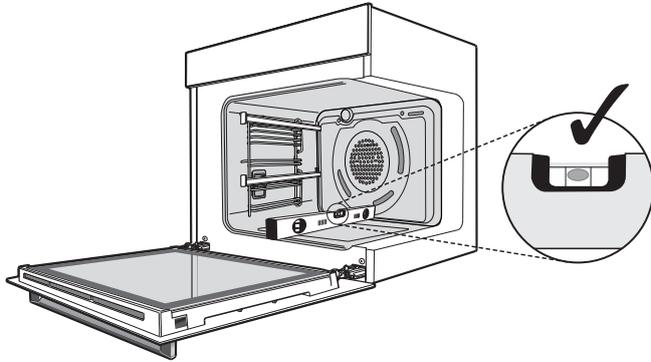**Figure A – Flush Fit**

Figure B – Proud Fit

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

IMPORTANT INSTRUCTIONS (CONTINUED)

Levelling oven

Place a level in the oven as below making sure the level sits on the front and rear forms. The level needs to be correct to prevent slides from moving in or out with gravity.

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.

 IMPORTANT!

Note: Dimension 'D'*

A requirement for all EVEPxxxx pyrolytic clean ovens and all Duo ovens – for proper ventilation there MUST be a gap at the bottom rear of the cabinet. This can be a full width opening 20mm deep. Refer to dimension "D" in relevant diagram.

Power point connection for the EVEP618/619 must be accessible with the appliance fully installed. If the supply cord is damaged it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
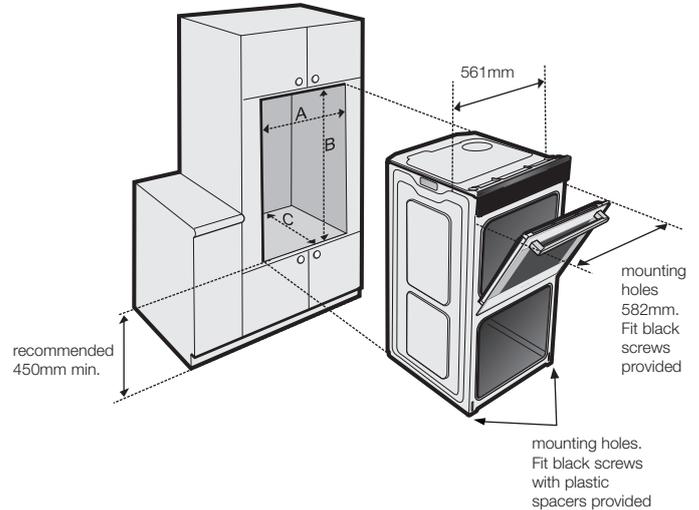
Cut-out dimensions

type of fit	A (width)	B (height)	C (depth)
Flush fit (mm)	600	600	581 min.
Proud fit (mm)	568	590	560 min.
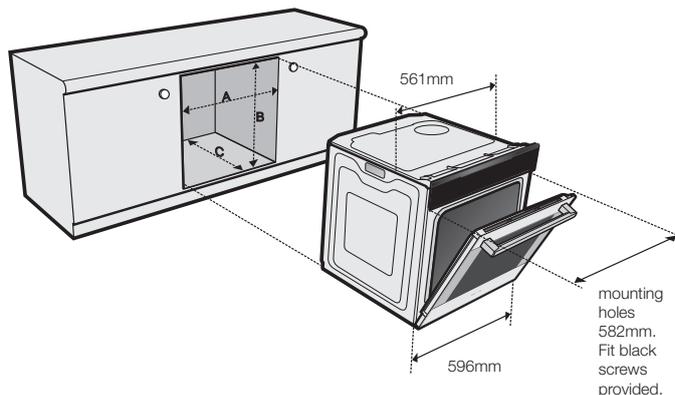
Double oven Cut-out dimensions

type of fit	A (width)	B (height)	C (depth)
Flush fit (mm)	600	1086	581 min.
Proud fit (mm)	568	1078	560 min.

Pyrolytic underbench Cut-out dimensions

type of fit	A (width)	B (height)	C (depth)	D*
Flush fit (mm)	600	600	581 min.	20
Proud fit (mm)	565	590	560 min.	20
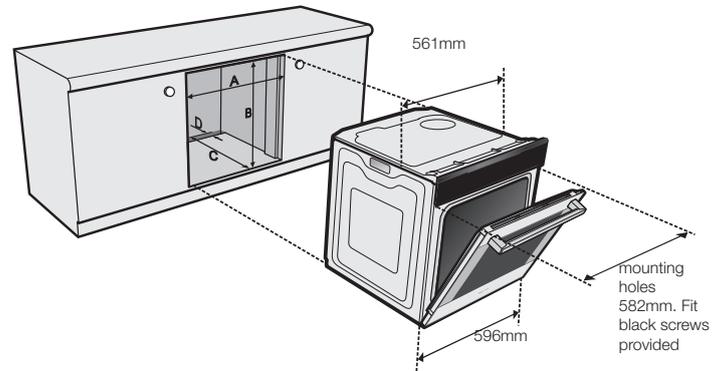
Duo oven Cut-out dimensions

type of fit	A (width)	B (height)	C (depth)	D*
Flush fit (mm)	600	893	581 min.	20
Proud fit (mm)	565	885	560 min.	20
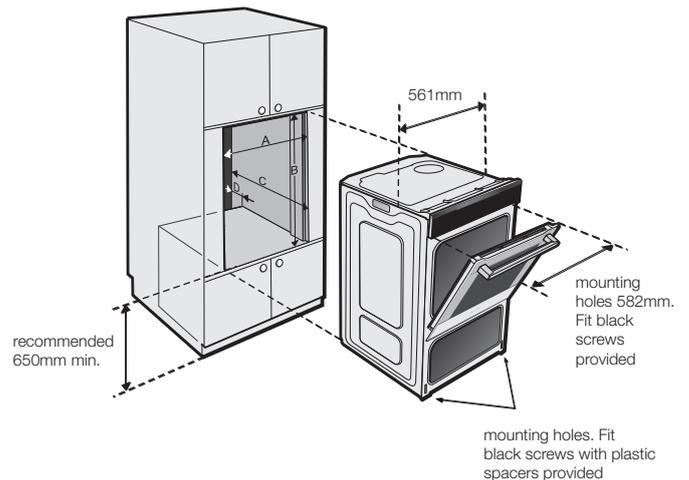
INSTALLING THE OVEN ACCESSORIES

Slides (Telescopic runners)

1. Obtain left hand side rack and left hand slide – see image to identify.
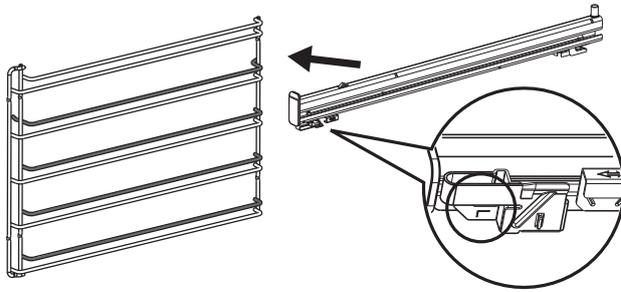
2. The shaded wires indicate the wire the slide can be mounted on. Fit slide rear clips to the rear of wire at an angle as shown below.
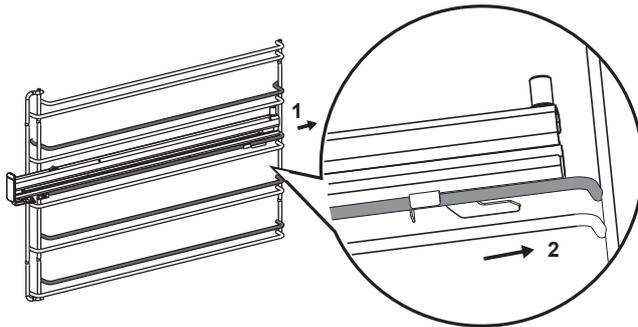
3. Push slide front clip over wire until secured
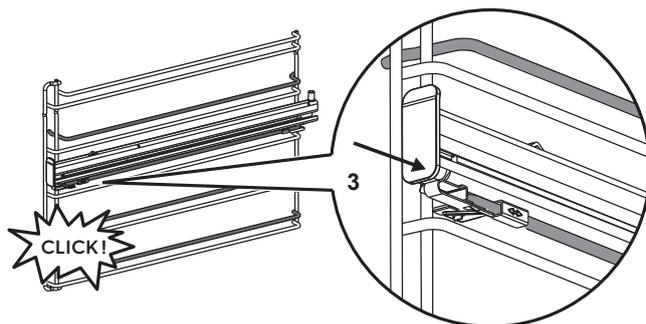
Pyro proof slides

1. Obtain left hand side rack and left hand slide – see image to identify.
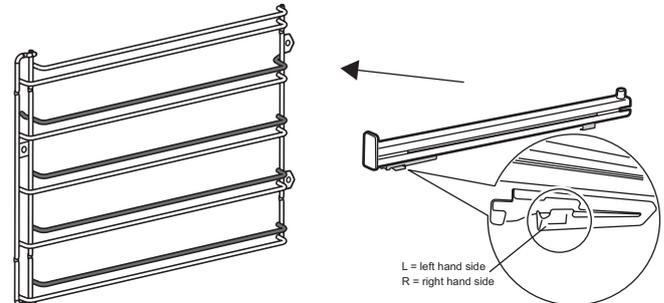

L = left hand side
R = right hand side

2. The shaded wires indicate the wire the slide can be mounted on. Fit slide rear clips to the rear of wire at an angle as shown below.

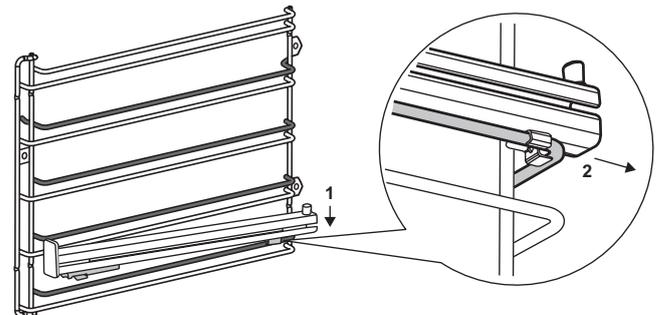3. Push slide front clip over wire until secured

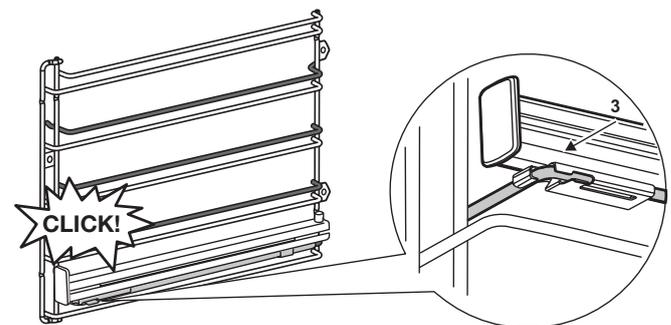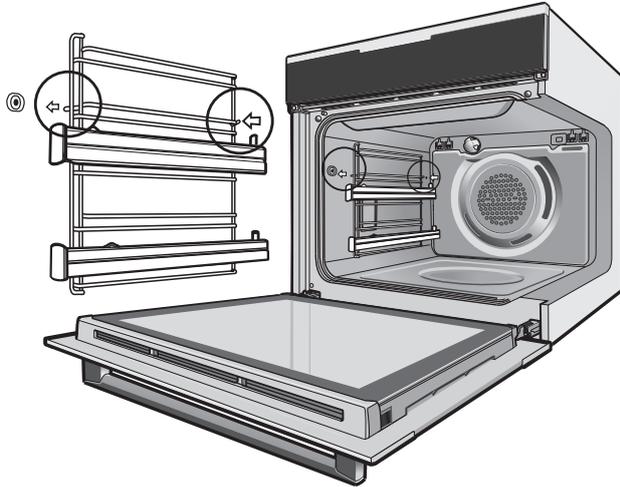# IMPORTANT INSTRUCTIONS (CONTINUED)
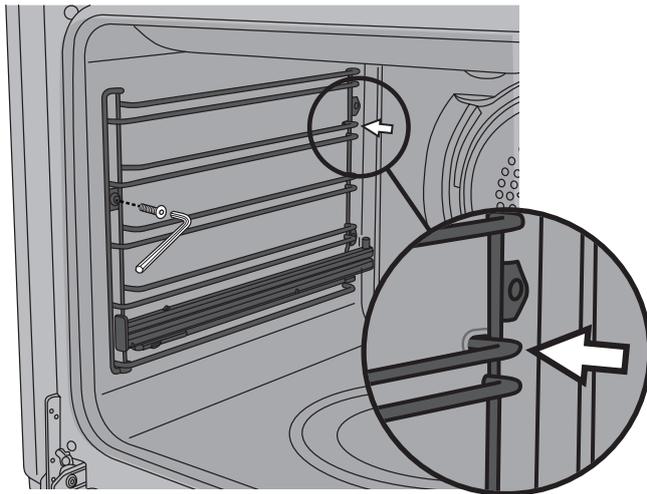
Side racks

1. Insert the rear peg into the rear access hole provided, ensuring peg is fully inserted.

2. Then locate the front peg into the front access hole and push in firmly.

NOTE: If you have purchased a two cavity appliance you will have additional side racks for the lower oven/grill. These are fitted in a similar manner.

Pyro proof side racks

1. Insert the rear peg into the rear access hole provided, ensuring peg is fully inserted.

2. Then locate the front hole and insert screw.

3. Tighten with Allen key.

Shelves

The shelves are designed so that they have maximum extension but cannot be accidentally pulled right out.

To fit a shelf to side racks:

NOTE: To Locate the rear edge of the shelves, the detents on the side wires should be towards the oven back wall. See image.

1. Rest the rear edge of the shelf on the lower guide rail

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 in between the guide rails of the side rack.

3. Once the detents have passed the front edge of the side rack, the shelf can be pushed fully in.

Detent
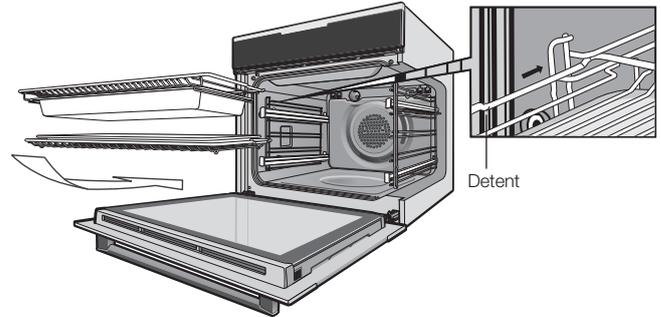
4. When fully inserted the shelf should not interfere with the closed oven door.

To fit a shelf or tray to telescopic slides:

1. Push the shelf or tray along the top of the slide until it hits the back post.

Back post
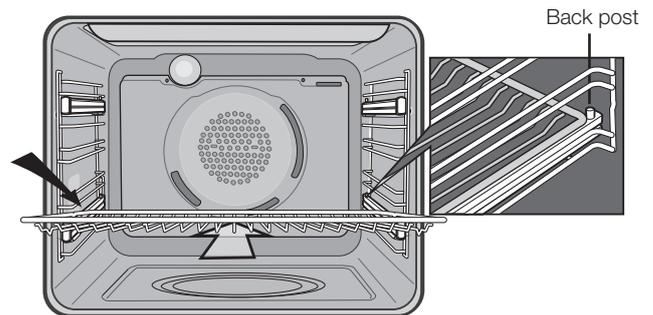
2. Drop the front of the shelf or tray onto the slide ensuring it sits behind the front post of the slide.

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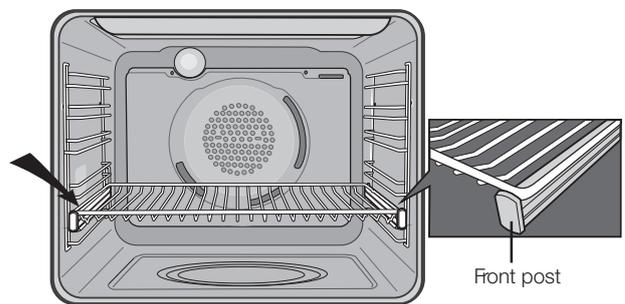
3. When fully inserted the shelf/tray should not interfere with the closed oven door.

The appliance is supplied with two types of shelves

1. Standard shelf

2. Grill shelf – The roasting dish can be suspended under the grill shelf to catch dripping fat. Rest the tray on two side rails of the grill shelf and push all the way in. Once the tray is pushed in fully it should sit inside the side rails.

Trays

The appliance is supplied with Baking tray, Roasting tray and on selected models Cast roasting dish/AirFry Plus tray.

The baking tray and roasting dish can be placed on top of the shelves or can be suspended under the grill shelf.

Grill shelf and Roasting tray

Baking tray

Cast roasting dish

The Cast roasting dish can be inserted between rack wires or can be fitted on telescopic slides.

NOTE: Do not fit cast roasting dish under telescopic slides.
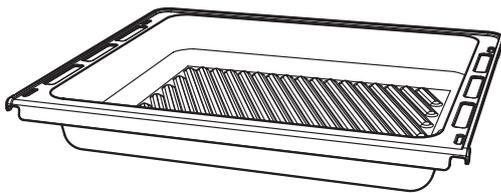
AirFry Plus tray

The AirFry Plus tray can be inserted between rack wires or can be fitted on telescopic slides.
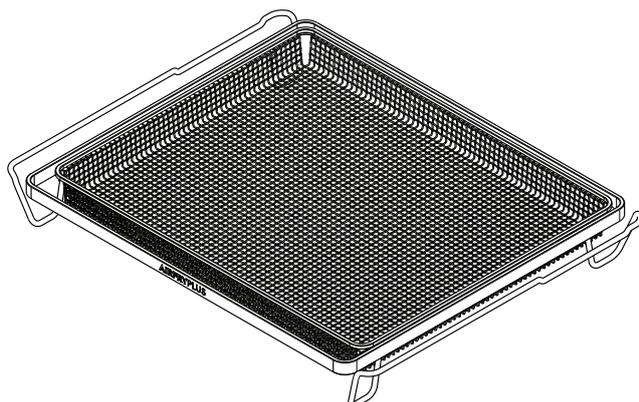
USING THE APPLIANCE

IMPORTANT

Pre-heating

For best cooking results pre-heat the oven.

Pre-heating allows the oven to reach the required temperature quickly and efficiently as well as cook food at the correct temperature for the entire cook time.

1. With 'Rapid Heat' function

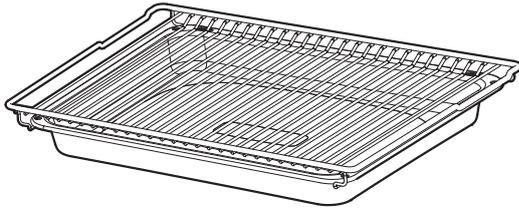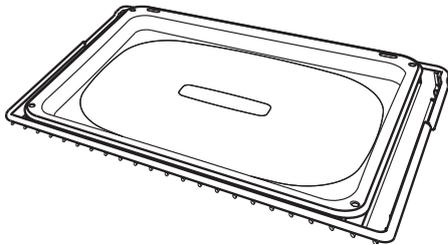   This function allows the oven to reach preset temperature quicker than any other cooking function.

    Turn the function selector to 'Rapid Heat', then set the desired temperature, by rotating the oven temperature selector.

    When the heating light goes out, the oven has reached the desired temperature. Select the oven function required and place the food in the oven.

2. With other oven functions

    Set the desired temperature. Once the oven has reached the desired preset temperature, place your food in the oven, close the door and set the timer if you desire.

3. 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.

IMPORTANT

Cooling / Vent fan

The built-in appliance is fitted with a cooling fan.

This prevents the kitchen cabinet from overheating and reduces the condensation inside the oven. It will operate whenever the oven is in use and blow warm air across the top of the oven door.

Condensation

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

IMPORTANT INSTRUCTIONS (CONTINUED)

GETTING TO KNOW THE OVEN

Get to know your new oven with this 'Simple Test Cake'

Although we strive for a perfect performing oven, it's possible that there will be some variation in colour when baking. Therefore, we suggest to make this simple, easy and delicious Simple Test Cake to help you understand your new oven. All ovens do sometimes have hot or cold spots, therefore it is important to judge with your eye as you may require to rotate during baking.

'Simple Test Cake'

125g butter, softened to room temperature

1 cup caster sugar

1 teaspoon pure vanilla essence

4 large eggs

2 cups self-raising flour

pinch of salt

4 tablespoons (80mL) full-cream milk

Method:

1.   Butter base and sides of two, 20cm straight-sided round or square cake pans. Then line the base with grease proof or baking paper.

2.   Preheat oven to moderate '180ºC' (170ºC fan forced) and ensure oven shelf is in the centre position of oven.

3.   Cream softened butter and sugar until light in colour.

4.   Add vanilla essence.

5.   Then eggs one at a time, beating well after each addition.

6.   Sift flour and salt into the mixture and beat until well combined.

7.   Add milk and beat or stir to combine.

8.   Spoon mixture equally between prepared cake pans.

9.   Bake in preheated oven, middle shelf for about 25 to 35 minutes or until when tested with a fine cake skewer it comes out clean or the edges of the cakes have come away slightly from the sides of the cake pans.

10. Remove from oven to wire cake rack and rest for 5 minutes before removing from cake pans.

11. Cool completely.

To Serve:

Sandwich together with your favourite jam or conserve, and dust top with pure icing sugar.

NOTE: if desired substitute butter for either margarine or olive oil spread. Recipe is based on the Australian standard metric 250mL cup and 20mL tablespoon sets.

TECHNICAL SPECIFICATIONS

model	product dimensions (h x w x d) mm	electrical connection	min. fuse rating	max. power rating	max. current rating
EVE602	597 x 596 x 568	230-240V / 50Hz	16A	3.1kW	12.9A
EVE614	597 x 596 x 568	230-240V / 50Hz	16A	3.1kW	12.9A
EVE615	597 x 596 x 568	230-240V / 50Hz	16A	3.1kW	12.9A
EVEP614	597 x 596 x 572	230-240V / 50Hz	16A	3.1kW	12.9A
EVEP615	597 x 596 x 572	230-240V / 50Hz	16A	3.1kW	12.9A
EVEP616	597 x 596 x 572	230-240V / 50Hz	16A	3.1kW	12.9A
EVEP618	597 x 596 x 572	230-240V / 50Hz	16A	3.1kW	12.9A
EVEP619	597 x 596 x 572	230-240V / 50Hz	16A	3.1kW	12.9A
EVEP626	890 x 596 x 572	230-240V / 50Hz	25A	5.3kW	22.1A
EVE636	1083 x 596 x 568	230-240V / 50Hz	32A	6.2kW	25.8A

Hard wiring details

1. Remove terminal cover plate from rear panel of appliance.

2. Fit wires through hole in cover plate and make connections to terminals.

3. Engage wires into plastic clip. Secure plastic clip with two long silver screws (supplied in separate bag).

4. Replace cover plate onto rear panel.

Plastic clips

Plastic clip securing points
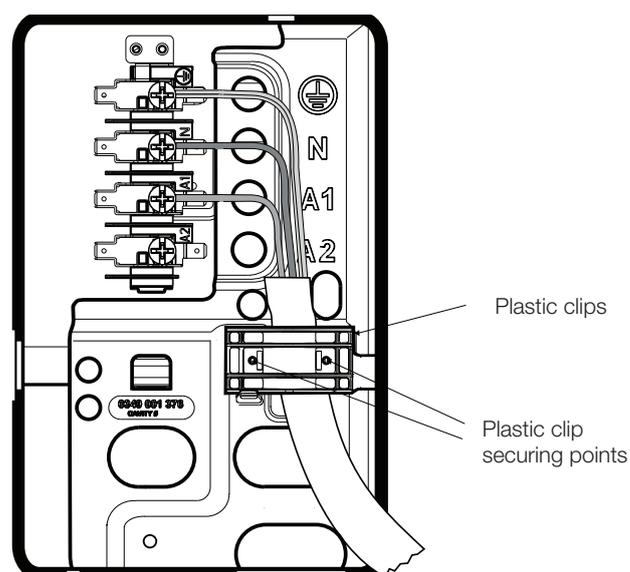
EVE602 / EVE614 COMPONENTS
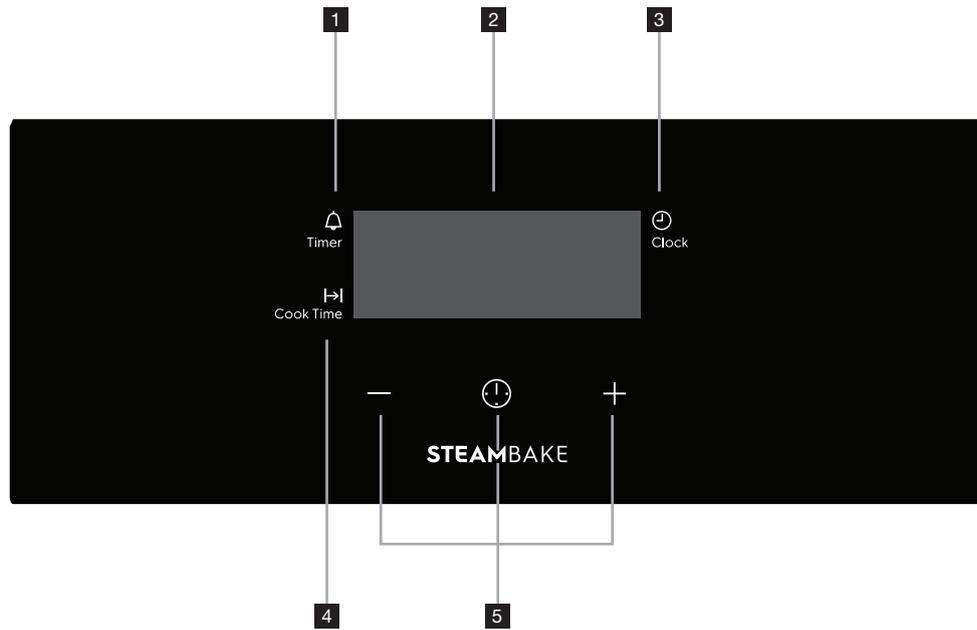
Timer

Cook Time

Clock

STEAMBAKE

1	Timer indicator	4	Cook time
2	Display	5	Timer
3	Clock button		

7	Function selector	9	Warm air exhaust
8	Temperature selector	10	Double glazed door (EVE602) Triple glazed door (EVE614)

EVE602 / EVE614

BEFORE USING THE APPLIANCE

Setting the time

Before the appliance can be used, the time must be set.
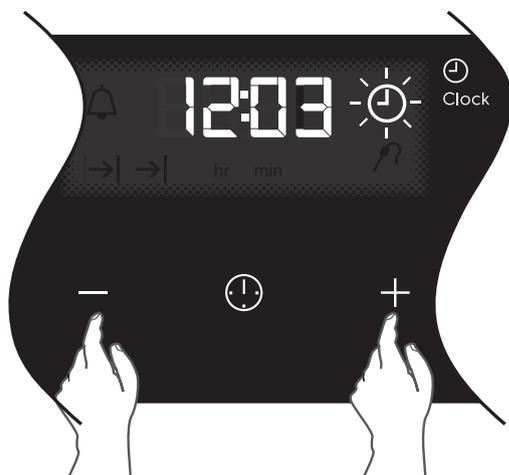
After the appliance has been electrically connected '12:00' will be displayed and the ⊕ clock icon will flash.

To set the time of day in hours and minutes touch the **+** or **–** symbols. Refer to the diagram above.

5 seconds after the last change, the clock symbol 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.

ⓘ **IMPORTANT**

Oven will not operate until you set the clock

Cooking guide

- Select the correct shelf location for food being cooked.
- Make sure dishes will fit into the oven before it is switched on.
- Keep edges of non Electrolux 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 cookware.
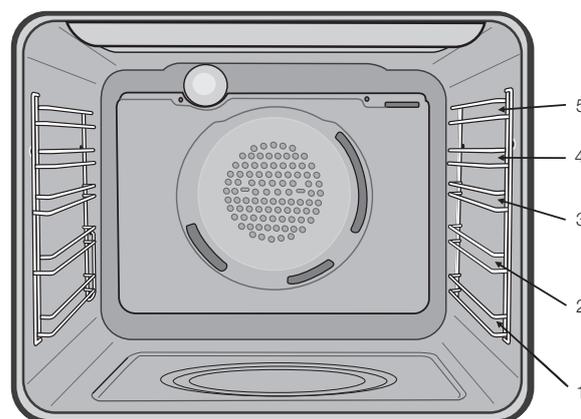
Oven shelf location

The oven has 5 positions for shelves (as shown in the diagram below). To give maximum space above and below the shelves, load them in this way:

When cooking with 1 shelf, position at 1 or 2.

When cooking with 2 shelves, position them at 2 and 4.

For more detailed shelf locations. Refer to cooking tables for individual cooking functions.

EVE602 / EVE614 (CONTINUED)

COOKING FUNCTIONS

Symbol	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/Pizza'. '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 Bake	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 Bake' 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.
SteamBake	SteamBake adds humidity at the beginning of the baking process. In bakery products, this allows the dough to rise and helps create a moist interior while obtaining a golden and crispy crust. Before preheating, when the oven is cold, add water to the cavity well. Refer to chapter 'Steam assisted cooking' for more details. For best results preheat the empty oven for 10 minutes prior to inserting food.
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.
Fan Grill	'Fan Grill' offers you the benefits of both 'Fan Cook' and traditional 'Grill' functions. The grill element turns on and off to maintain set temperature while the fan circulates the heated air. **Fan grill with the oven door closed.** 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 the grill shelf in position 2. Place the grill dish under the grill shelf to catch any spills. When using 'Fan Grill' it is not necessary to turn food over during the cooking cycle. Set temperature to 180°C.
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. Place grill shelf in position 4 with grill dish below to catch any spills.
Grill Boost	'Grill Boost' directs radiant heat from 2 powerful upper elements onto the food. You can use the 'Grill Boost' function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. **Grill with the oven door closed.** 'Grill Boost' 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. Place grill shelf in position 4 with grill dish below to catch any spills.

OPERATING SEQUENCE

Select the cooking function

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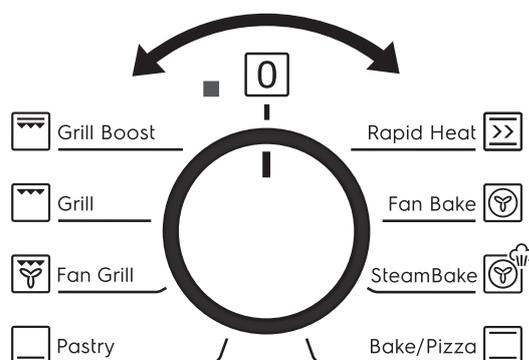

Select the temperature

To set the temperature, turn the temperature selector in a clockwise direction to the desired setting. An indicator light in the display will come on.

A thermostat controls the temperature in your oven. 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.
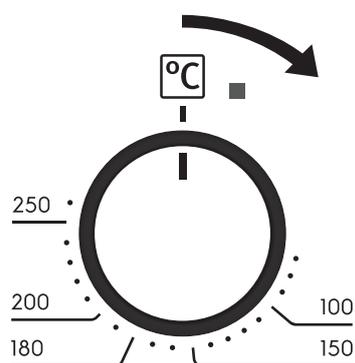
USING THE APPLIANCE

Cooking with the timer

The appliance is equipped with a timer that has the following features:

• Timer - sets a countdown time that will beep when the set time has elapsed.

• Cook time - sets cooking duration. A timer will count down the preset cooking time, beep when the time has elapsed and turn the appliance off.

Selecting the timer

• Touch the ⏲ icon until the timer 🔔 icon begins flashing.

• Set the countdown time you want by using the **+** and **–** symbols. 5 seconds after the last change the timer icon will stop flashing and the countdown will start in minutes.

• To stop the beeper, touch any symbol.

• Maximum countdown time is 2hrs 30mins.
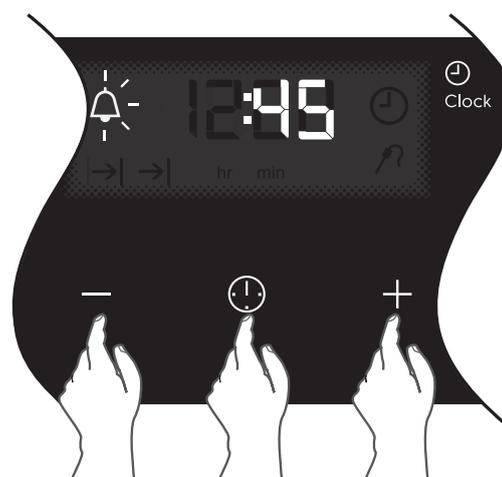
Setting the cooking duration

• Select the desired oven function and temperature.

• The oven indicator light will glow and the heating source will come on.

• Touch the ⏲ icon until the cook time icon ⏭ begins flashing.

• Set the cooking duration you want by using the **+** and **–** symbols. Five seconds after the last change the cook time icon will stop flashing, and the time of day will be displayed. The oven will automatically shut off once the set duration is reached. To check how much time remains, press ⏲ until the cook time icon is lit. The remaining time will be displayed.

• When the oven shuts off an alarm will beep. To stop the beeper, touch any symbol.

NOTE: Remember to add pre-heating time if necessary.

EVE602 / EVE614 (CONTINUED)
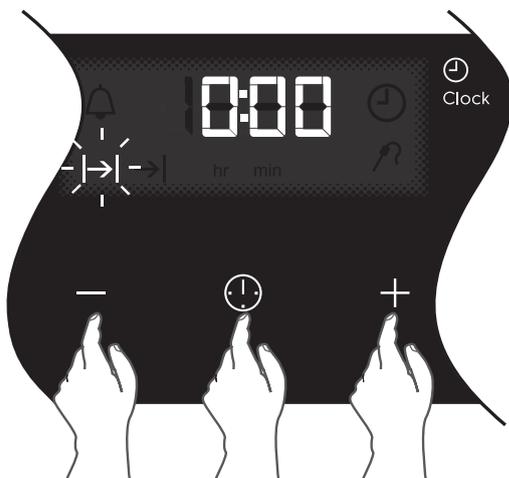
Turn the function and temperature controls to the off position.

Touch any button to stop the timer beeping.

Adjusting the clock

Touch the 🕑 icon until the 🕐 clock icon begins flashing.

Touch the **+** and **–** symbols to change the time of day. 5 seconds after the last change, the clock icon will disappear, confirming the time has been adjusted.
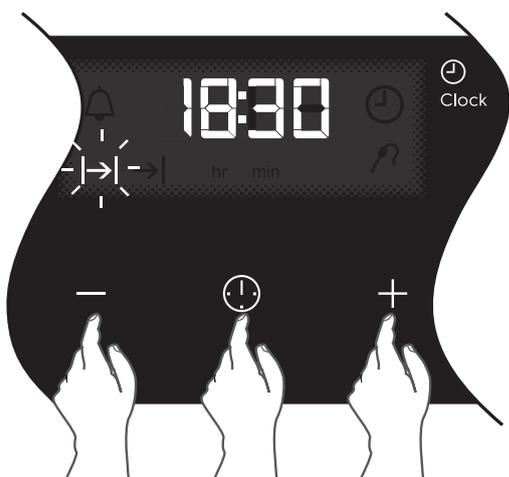
To check or cancel settings:

• To cancel 'auto shut off' touch the MODE symbol until the cook time ⏭ icon flashes. Touch and hold the **–** button until the clock no longer reverses (at 0:00 a beep will be heard). This automatically cancels 'auto shut off'. If the temperature and function knobs are still at a setting, the oven will start once the cook time ⏭ icon stops flashing. Because 'auto off' is cancelled the oven will continue to heat until it is manually turned off.

On completion of cooking

The heat source will turn off, the timer will beep and the cook time icon 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.

EVEP614 COMPONENTS
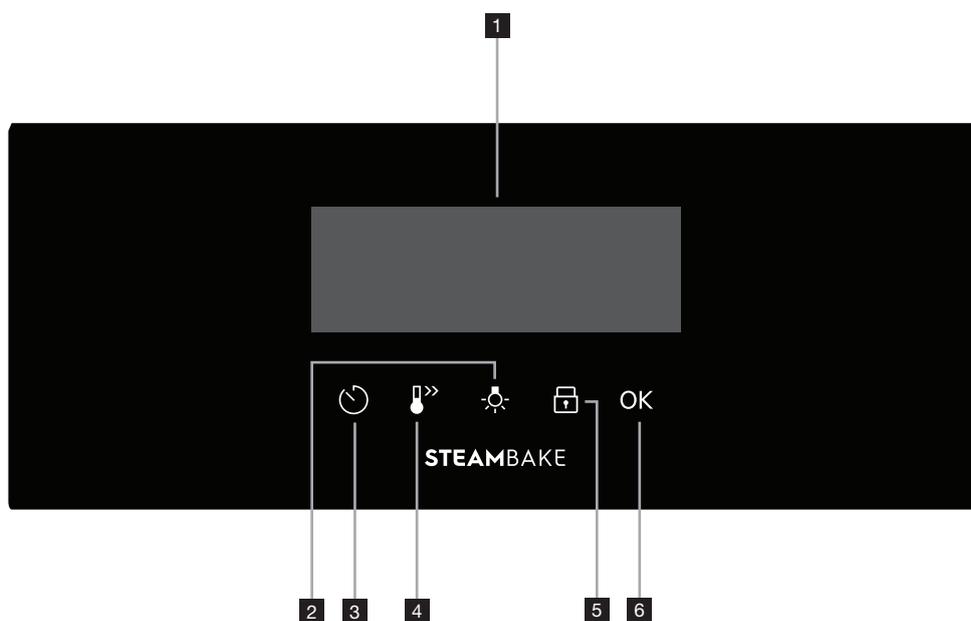
1	Display	4	Rapid heat button
2	Light button	5	Child lock button
3	Timer button	6	OK button

7	Function selector	9	Warm air exhaust
8	Temperature/timer adjustment	10	Quadruple glazed door

EVEP614 (CONTINUED)

COOKING FUNCTIONS

Symbol   Function description

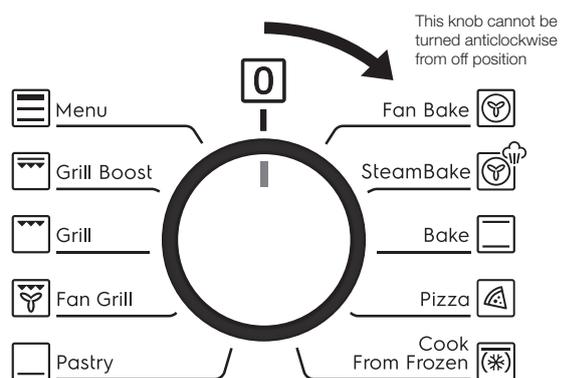|	
Fan Bake	Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time. You can use 'Fan Bake' function for multi-shelf cooking, reheating cooked foods, pastries 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.
SteamBake	SteamBake adds humidity at the beginning of the baking process. In bakery products, this allows the dough to rise and helps create a moist interior while obtaining a golden and crispy crust. Before preheating, when the oven is cold, add water to the cavity well. Refer to chapter 'Steam assisted cooking' for more details. For best results preheat the empty oven for 10 minutes prior to inserting food.
Bake	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' function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.
Pizza	'Pizza' is a combination of 'Pastry' and 'Fan Cook' and offers you the combined benefits of both functions. Heat comes from the element surrounding the fan as well as the clean heat element below the oven floor. The 'pizza' function is ideal for foods that require cooking and browning of the base. It is great for foods such as pizzas, quiches, meat pies and fruit pies. Simply put the food in the middle of the oven and select the desired temperature.
Cook from frozen	This function can be used to make convenience food (eg. french fries, potato wedges or spring rolls) crispy.
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.
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. **Fan grill with the oven door closed.** 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 the grill shelf in position 2. When using 'Fan Grill' it is not necessary to turn food over during the cooking cycle. Set temperature to 180°C.
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. Place the grill shelf in position 4 with grill dish below to catch any spills.
Grill Boost	'Grill Boost' 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.** 'Grill Boost' 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. Place the grill shelf in position 4 with grill dish below to catch any spills..

OPERATING SEQUENCE

Select the oven function

Turn the oven function selector clockwise to select the desired oven function.

NOTE: each oven function has a default temperature which can then be adjusted as outlined below.

This knob cannot be turned anticlockwise from off position

Menu	Fan Bake
Grill Boost	SteamBake
Grill	Bake
Fan Grill	Pizza
Pastry	Cook From Frozen

Selecting the oven temperature

Rotate the temperature selector (left **–** or right **+**) as required to set the desired cooking temperature in °C.

NOTE: the temperature can be adjusted at any time throughout the cooking time.
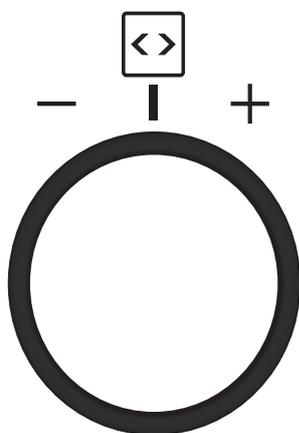
USING THE APPLIANCE

Control panel

Control panel sensor fields	
⏱	Timer
🌡»	Fast heat up
☀	Light
🔒	Child lock
OK	Confirm selection
Legend	
👆	Press
🤚	Turn the knob

Select a heating function to turn on the oven.

Turn the function selector to the off position to turn the oven off.

When the knob for the heating functions is in the off position, the display goes to standby.
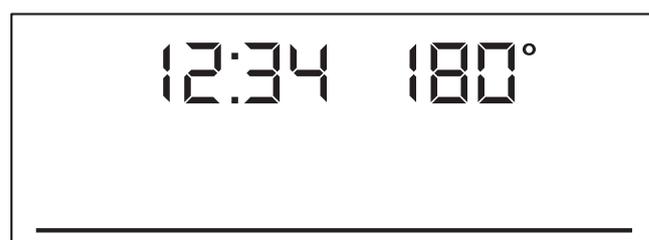
When you cook, the display shows the set temperature, time of day and other available options.

EVEP614 (CONTINUED)
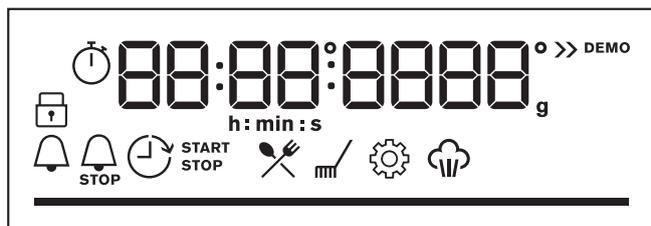
The display with the maximum number of functions set.

Display indicators

🔒	Lock
✕	Assisted cooking
	Cleaning
⚙	Settings
≫	Fast heat up
—	Progress bar for temperature or time
	Steam cooking indicator

Timer indicators

🔔	Minute minder
🔔 STOP	Cooking time
	Time delay
⏱	Uptimer

BEFORE FIRST USE

⚠ **WARNING**
Refer to safety chapters.

Initial cleaning

Before the first use, clean the empty oven and set the time:

	Remove all accessories and removable shelf supports from the oven.
	Clean the oven and accessories with a soft cloth, warm water and a mild detergent.
	Place the accessories and the removable supports in the oven.
00:00	Set the time. Press OK.

CONDITION THE OVEN (TO BURN OFF ANY RESIDUE)

Run in the empty oven before the first use.

1. Remove all accessories and removable shelf supports from the oven.

2. Set the temperature to 180°C for the function: Fan cooking ⊞. Let the oven operate for 30 minutes.

ⓘ The oven can emit an odour and smoke during burn off. Make sure that the room is ventilated.

DAILY USE

Start cooking

1. Set a heating function.
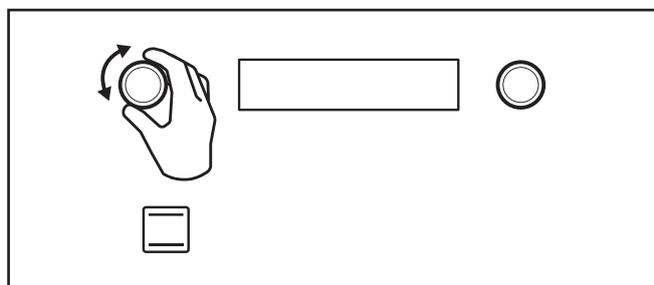
2. Set the temperature.
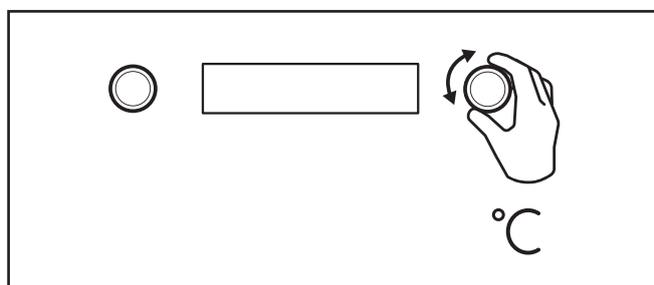
How to set: Assisted Cooking

Every dish in this submenu has a recommended function and temperature. You can adjust the time and the temperature during cooking.

The degree to which a dish is cooked:

- Rare
- Medium
- Well done

Assisted Cooking – use it to prepare a dish quickly with default settings:

1. Enter the menu
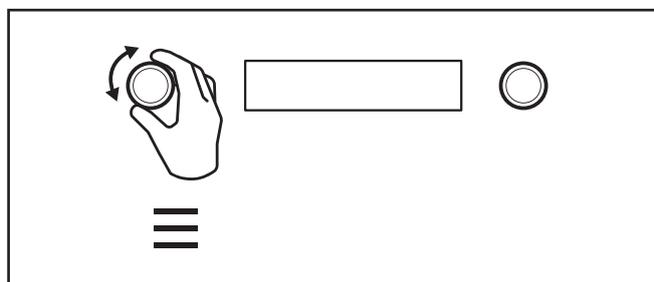
2. Select Assisted Cooking. Press OK.
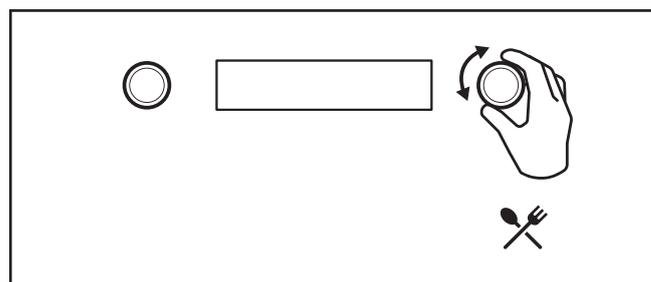
3. Select the dish. Press OK. Refer to "Menu structure" chapter.

P1 - P41
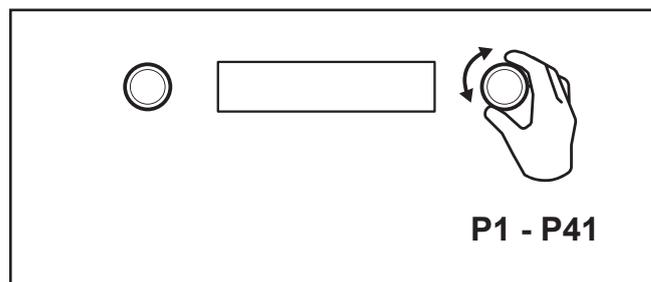
4. Insert the dish into the oven. Confirm setting.
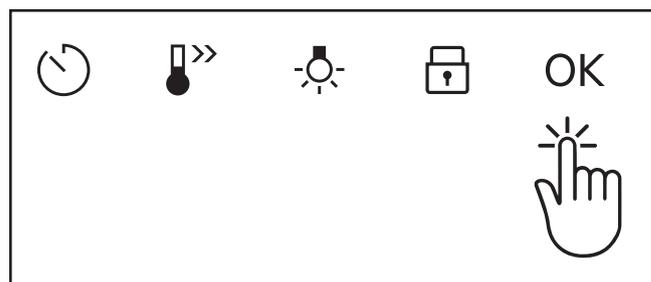
EVEP614 (CONTINUED)

CLOCK FUNCTIONS

Clock function	Application
🔔	Minute minder. When the timer ends, the signal sounds.
🔔 **STOP**	Cooking time. When the timer ends, the signal sounds and the heating function stops.
⏱	Time Delay. To postpone the start and / or end of cooking.
⏱	Uptimer. Maximum is 23 hours 59 minutes. This function has no effect on the operation of the oven. To turn the Uptimer on and off, select: Menu, Settings.

How to set: clock functions

How to set: Time of day

1.   Turn Function Selector to Menu ☰.
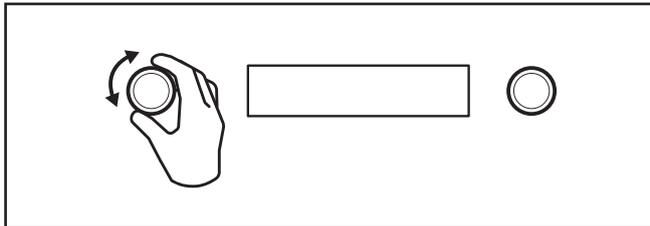
2.   Turn Temperature Selector to select Settings ⚙ and Press OK.
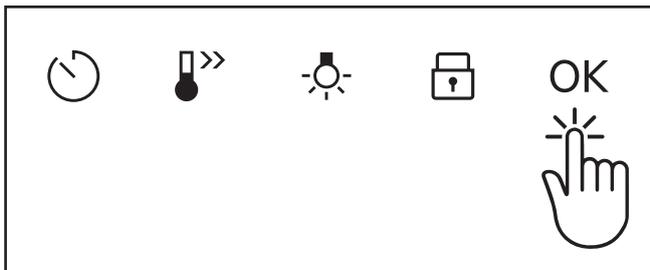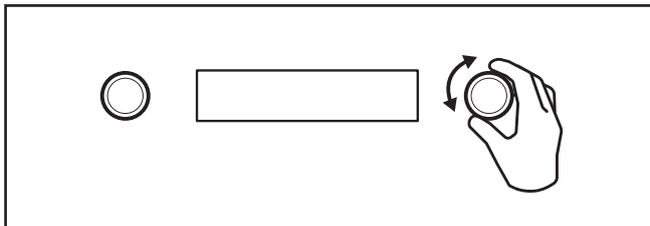
3.   Press OK again.
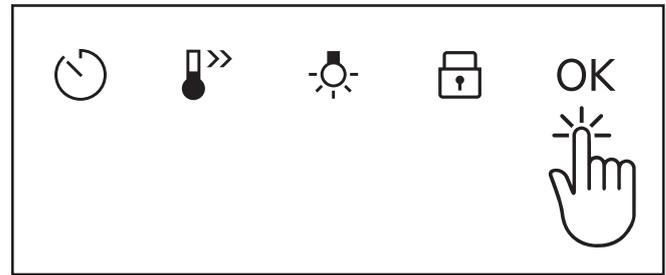
4.   Rotate Temperature Selector until the current time is reached. Press OK.
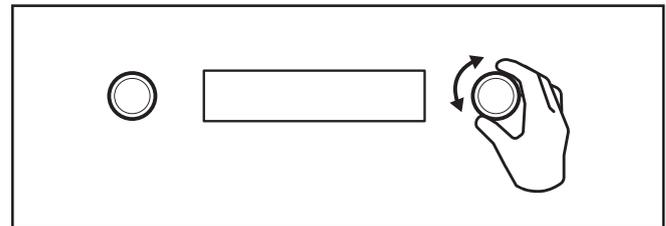
5.   Turn Function Selector to Off.
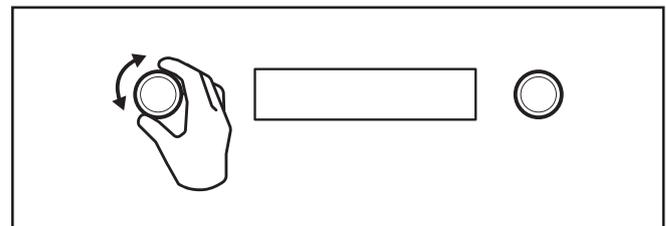
6.   After 6 seconds has elapsed, the time is set.

How to set: Minute minder

1. Press ⟳

The display shows:

0:00
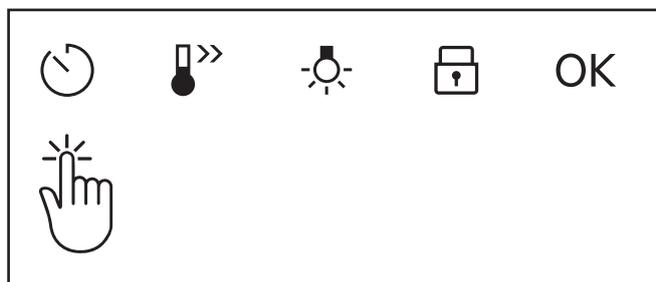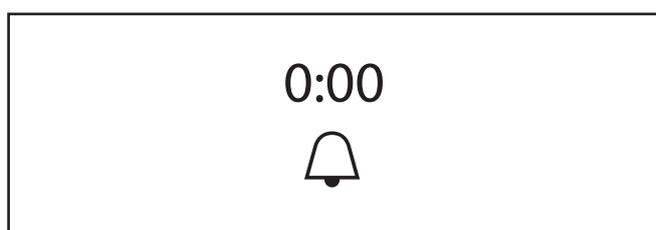
2. Set the Minute minder
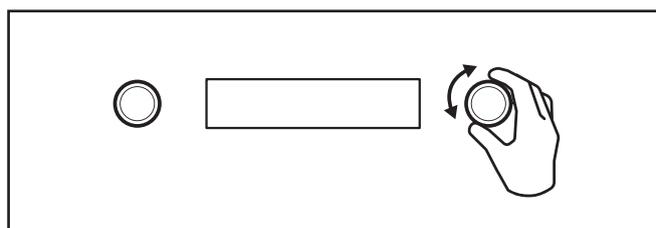
3. Press OK.

ⓘ Timer starts counting down immediately.

How to set: Cooking time

1. Choose a heating function and set the temperature.

2 Press repeatedly: ⟳

The display shows:

0:00
h:min
STOP
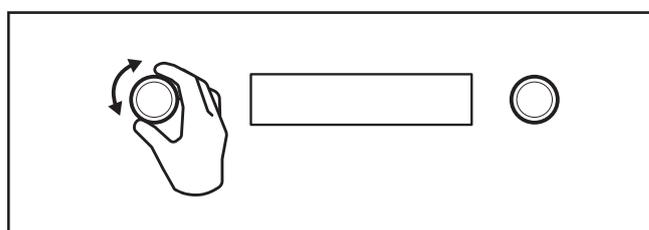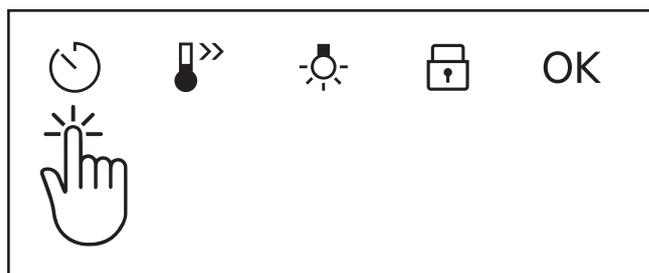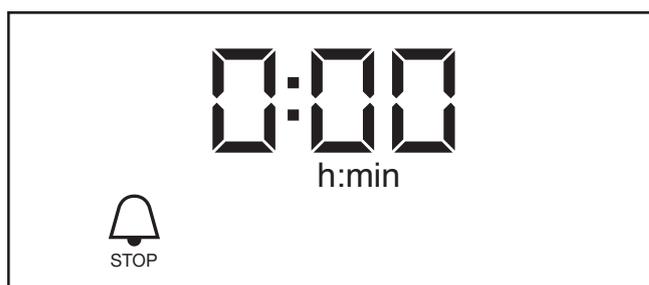
3. Set the cooking time.
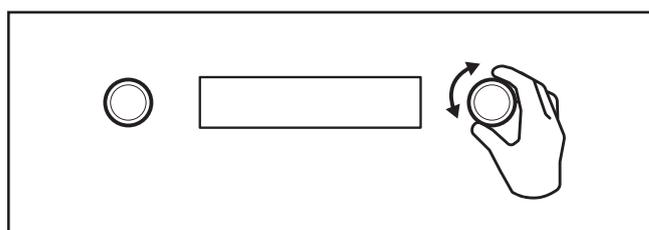
4. Press OK.
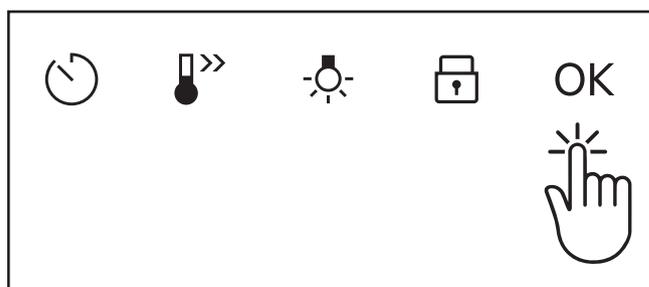
ⓘ Timer starts counting down immediately.

EVEP614 (CONTINUED)

How to set: Time Delay

1.   Select the heating function.
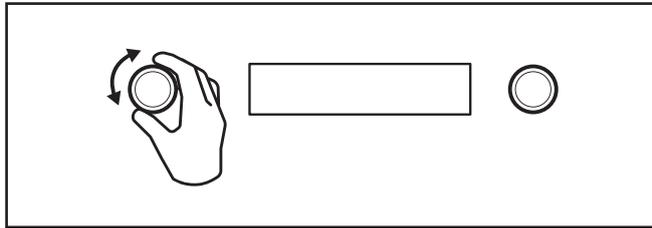
2.   Press repeatedly: ↺
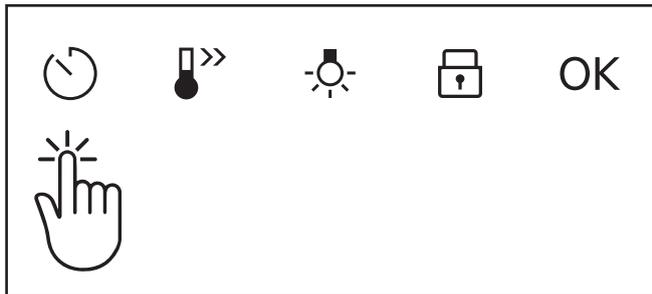
The display shows: the time of day

0:00
h:min

START
STOP

3.   Set the start time.
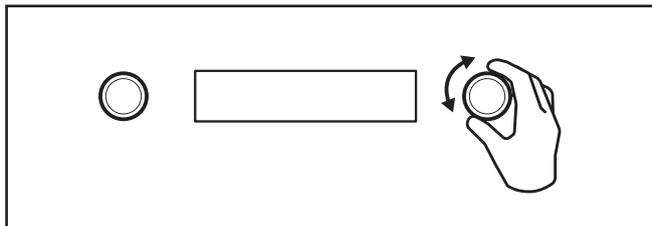
4.   Press OK.

The display shows:

--:--
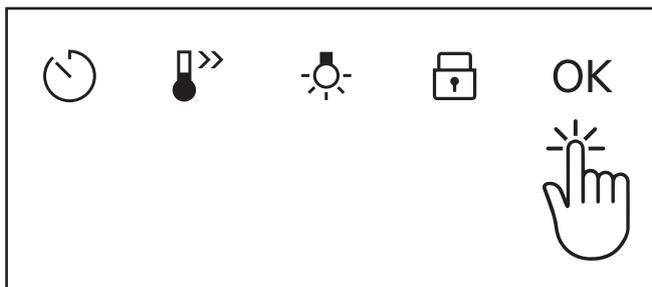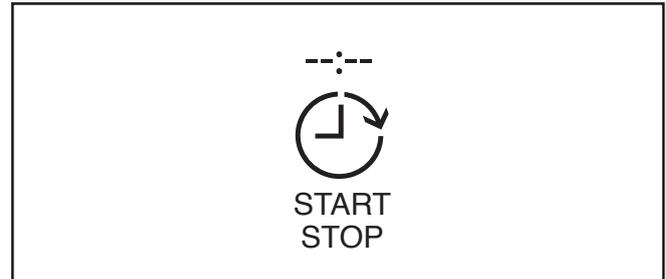
START
STOP

5   Set the end time.
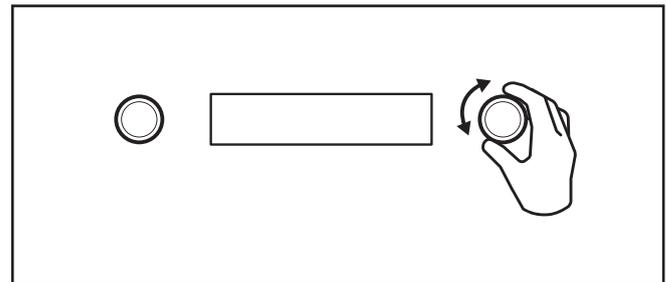
6   Press OK.

ⓘ Timer starts counting down immediately.

How to set: Child lock

1.   Press and hold lock icon to turn Child Lock ON/OFF.
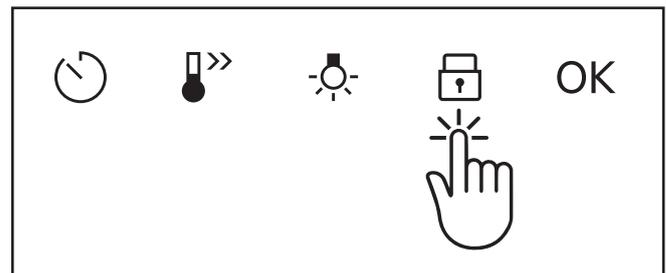
How to change: Settings

Select ☰.
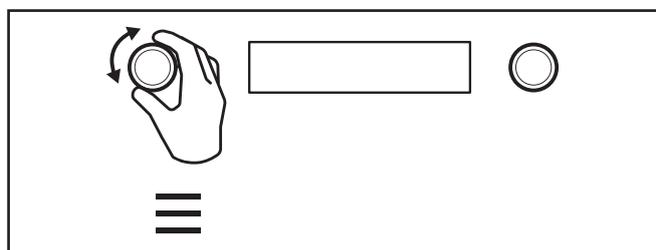
Menu structure	
	Assisted cooking
	Cleaning
	Settings

1. Select Settings.
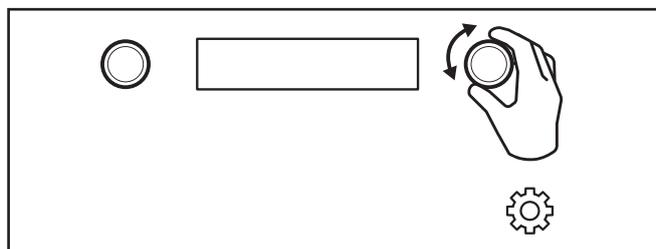
2. Press OK.

3. Select the required setting 01 to 11

01 - 011
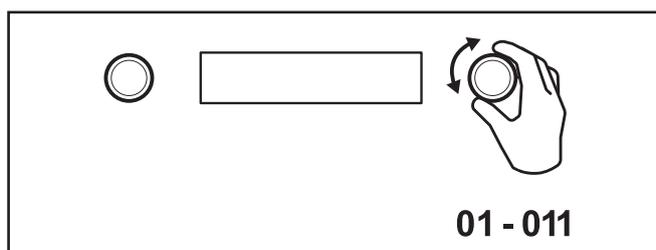
4. Press OK to confirm selection.
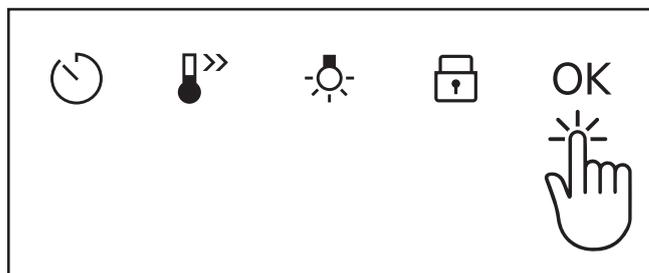
5. Adjust the value and press OK.
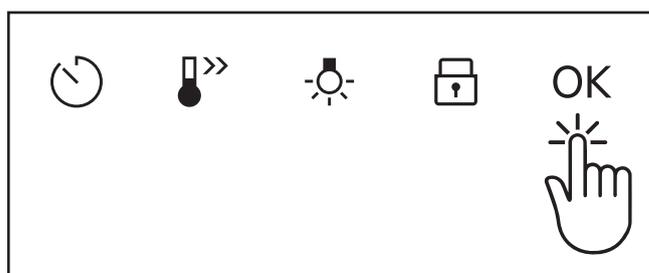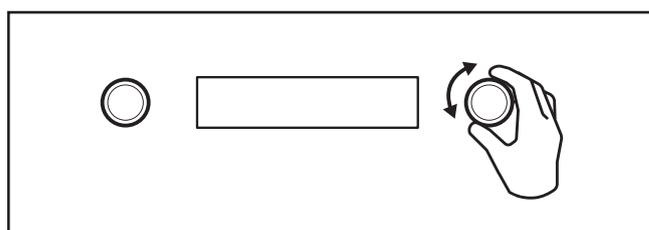
Settings		
1	Time of Day	Change
2	Display Brightness	Change
3	Key Tones	1 - Beep 2 - Click 3 - Sound off
4	Buzzer Volume	1 - 4
5	Uptimer	On/off
6	Light	On/off
7	Fast Heat Up	On/off
8	Cleaning Reminder	On/off
9	Demo Mode	Activation code: 2468
10	Software Version	Check
11	Reset All Settings	Yes/No

EVEP614 (CONTINUED)

Assisted cooking settings	
P1	Jacket Potato Wedges
P2	Hash Browns
P3	Lasagne
P4	Potato Gratin
P5	Pasta Bake
P6	Vegetable Gratin
P7	Pizza
P8	Pizza frozen
P9	Quiche
P10	Ciabatta
P11	Rolls
P12	Baguette
P13	Wholegrain Bread
P14	White Bread
P15	Dark Bread
P16	Almond Cake
P17	Apple Pie
P18	Baked Cheesecake
P19	Apple Cake, covered
P20	Short crust pastry case
P21	Sponge flan case
P22	Madeira Cake
P23	Sponge Cake
P24	Tarts
P25	Apple Strudel, froz.
P26	Baked Cheesecake

P27	Christmas Stollen
P28	Sponge Cake
P29	Sugar Cake
P30	Swiss Roll
P31	Swiss Tarte, sweet
P32	Yeast Cake
P33	Brownies
P34	Cakes, small
P35	Cream Puffs
P36	Eclairs
P37	Macaroons
P38	Muffins
P39	Pastry Strips
P40	Puff Pastry
P41	Shortbread

PYROLYTIC CLEANING THE OVEN

Pyrolytic cleaning of the oven cavity

The oven has the Pyrolytic self-cleaning function. It cleans by burning off the spatters and accumulated dirt and grease from the oven liner, at high temperature. This process produces ash which can then be wiped out of the oven cavity.

Pyrolytic cleaning will not remove salt and mineral residue left in the cavity well when water evaporates. It is recommended that the residue is cleaned prior to conducting pyrolytic cleaning cycles. See section 'Cleaning the cavity well'.

⚠ WARNING

During the pyrolytic cleaning process the oven becomes extremely hot.

- Please keep small children at a safe distance.
- Never clean non-stick baking trays and tins in the oven during the pyrolytic cycle. High temperatures damage the non-stick coating and poisonous gas is released.
- To prevent damage, do not use acids, sprays or similar cleaning agents.

⚠ CAUTION

- **During pyrolytic cleaning the air outlet exhaust above the door must be kept clear of any obstruction (eg. bulky tea towels).**
- **Do not use the oven to clean miscellaneous items (eg. cookware).**

Before carrying out the Pyrolytic function

1. All accessories must be removed from the oven, including shelves, trays and side racks.
2. Clean large deposits, spills or grease from the oven cavity.
3. Ensure the cavity well is free of limestone scaling (refer to cleaning the cavity well chapter)
4. Choose the Pyrolytic cleaning cycle from the following:

Cleaning level	duration
C1 - Quick	1 hour 30 minutes
C2 - Normal	2 hours
C3 - Intense	2 hours 30 minutes

NOTE: Duration includes heat-up time, excluding cool-down time.

Light clean

This is an energy saving cycle that can be used on a regular basis if the oven is lightly soiled. Possibly after every 2nd or 3rd roast.

Medium clean

Use this as the regular cycle about once every 2-3 months.

Heavy clean

When the oven is very dirty it may need a longer cycle to clean it thoroughly. This cycle will clean the dirtiest of ovens.

Pyrolytic Cleaning Operation

The pyrolytic cleaning function can be selected by turning the function selector switch clockwise to the pyrolytic position. Use **+** or **−** to select a pyrolytic cleaning time of 1:30 hours or 2:30 hours. The pyrolytic function can be stopped at any time by turning the function selector counterclockwise to the OFF position.

This knob cannot be turned anticlockwise from off position

Menu | Fan Bake
Grill Boost | SteamBake
Grill | Bake
Fan Grill | Pizza
Pastry | Cook From Frozen
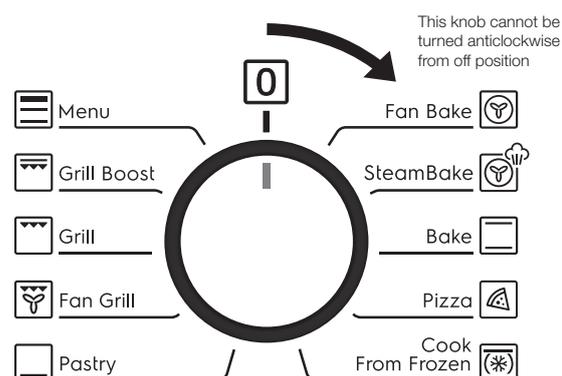
ⓘ IMPORTANT

During Pyrolytic cleaning the door will automatically lock and ⊞ will appear on the display. During the pyrolytic cleaning cycle there may be some burn off odours. It is advised to keep the room well ventilated during this cycle.

When the pyrolytic cleaning function is on, it is advisable not to use a cooktop if it is fitted above the oven. This could cause overheating and damage to both appliances.

The door will only unlock when the oven has cooled to a safe temperature. Turning the function off will not unlock the door. This will only happen when safe temperature is reached.

NOTE: The cooling fan will operate at an increased speed for Pyrolytic cleaning and will continue to run until the oven has cooled down. This is normal. It is recommended to clean the oven regularly to keep it in its best condition.

After Pyrolytic cleaning

After cool-down, wipe the ash out of the oven with a soft damp cloth and warm water.

To restore the enamel shine to more difficult areas, use a damp cloth with vinegar and detergent.

⚠ CAUTION

Do not turn off the mains power supply to the oven during the pyrolytic cycle. This could damage the appliance.

EVE636 / EVEP626 DESCRIPTION
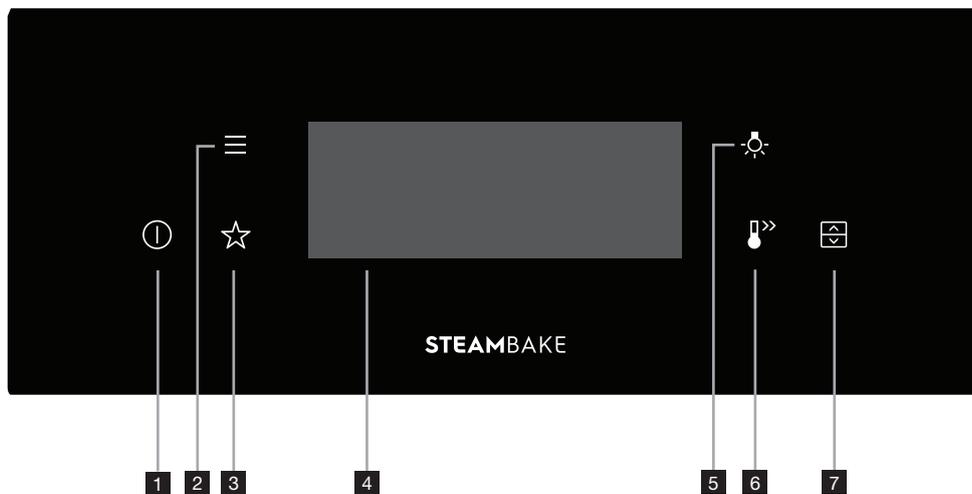
1	On / Off button	4	Touch screen display	7	Oven cavity selection
2	Menu	5	Light button		
3	Favourite button	6	Fast Heat Up button		

8	Control panel	11	Lower (half sized) oven with triple/quadruple glazed door	12	Lower (full sized) oven with triple glazed door
9	Warm air exhaust				
10	Quadruple glazed door				

EVEP618 / EVEP619 DESCRIPTION
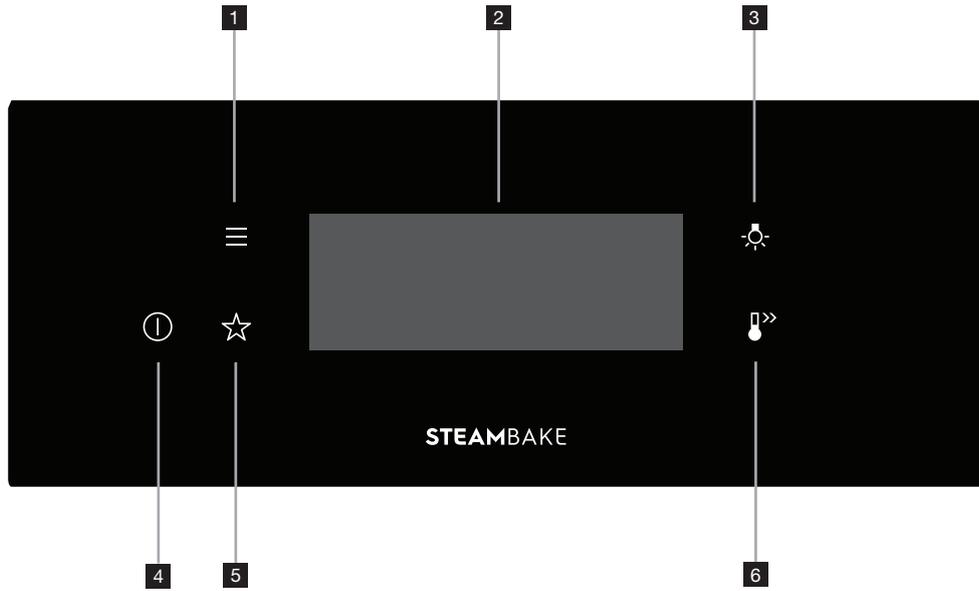
1	Menu button	**4**	On / Off button
2	Touch screen display	**5**	Favourite button
3	Light button	**6**	Fast Heat Up button

7	Water drawer	**9**	Warm air exhaust
8	Control panel	**10**	Quadruple glazed door

EVE615 / EVEP615 / EVEP616 DESCRIPTION
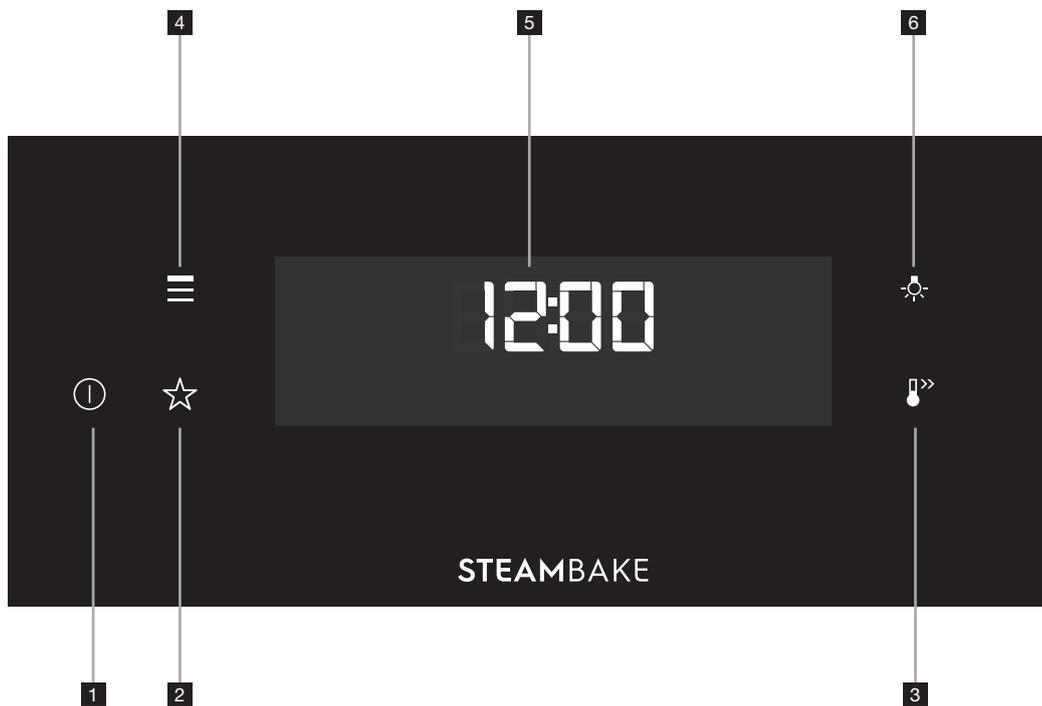
1	On / Off	8	Warm air exhaust
2	Favourites	9	Triple / Quadruple glazed door
3	Fast Heat Up button		
4	Menu		
5	Touch screen display		
6	Light switch		
7	Control panel		

EVE615 / 636, EVEP615/ 616 / 618 / 619 / 626

USING THE APPLIANCE
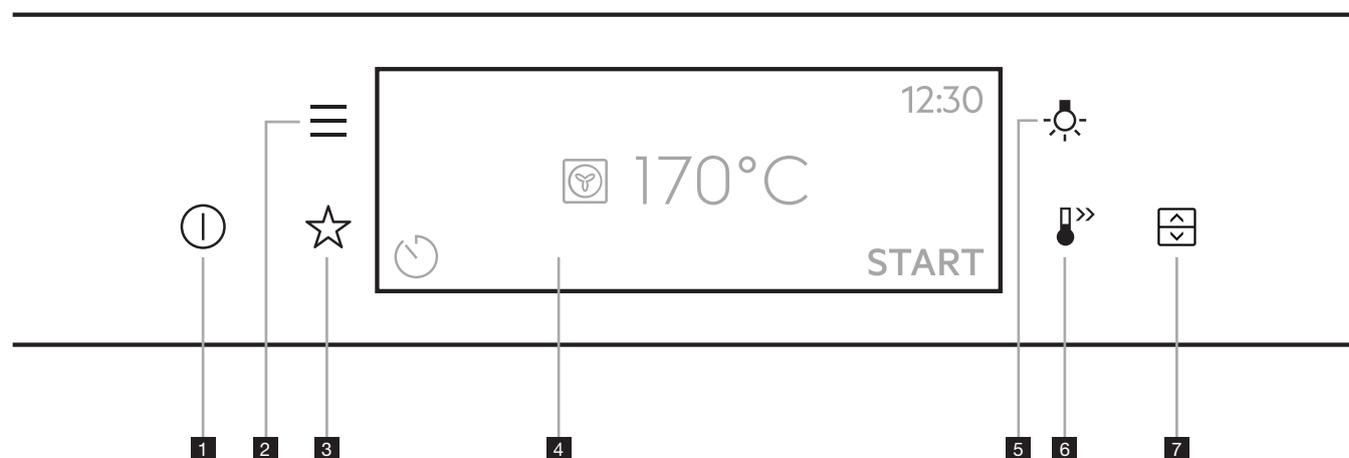
1	On / Off	Press and hold to turn the oven on and off
2	Menu	Lists the oven functions
3	Favourites	Lists the favourite settings
4	Touch display	Shows the current settings of the oven
5	Light switch	To turn the lamp on and off
6	Fast Heat Up	To deactivate the Fast Heat Up function
7	Oven selection	To change between selection options (EVE636 & EVEP626 models only)

	Press	Touch the surface with your fingertip
	Left/Right swipe	Slide fingertip over the surface
3s	**Press and hold**	Touch the surface for 3 seconds

	The models with this icon have the added feature of being able to turn the oven ON and OFF by pressing the oven toggle symbol

EVE615 / 636, EVEP615/ 616 / 618 / 619 / 626 (CONTINUED)

DISPLAY

```
                                    12:30
            ⊚ 150°C

    ↻                            START
```
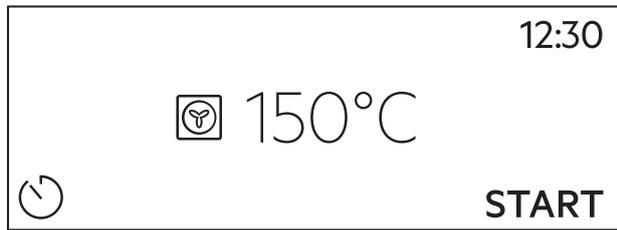
How to turn the oven on and off

```
            12:34
    ↻
```
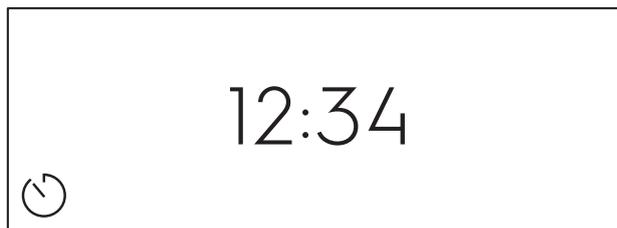
If you do not use the oven for 2 minutes, the display goes to standby.

```
                                    12:30
            ▣ 150°C

    🔔 11min ⊗                     STOP
```
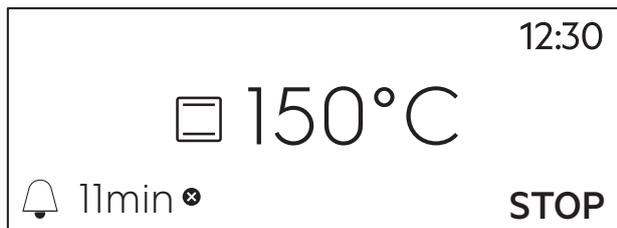
When you cook, the display shows the set functions and other available options.

```
                                A
                                    12:30
    🌡85°C    ⊚ 170°C

    ↻ 15min ⊗            START
    G F E         D    C        B
```
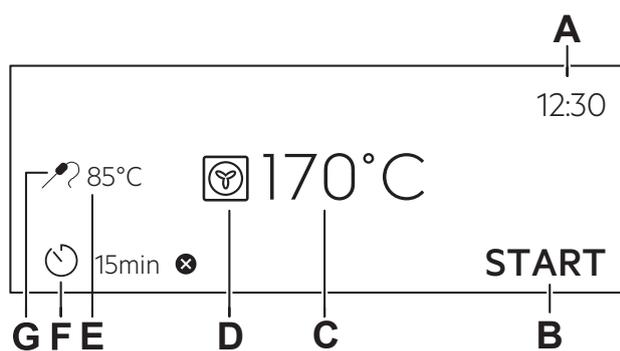
The display with the maximum number of functions set.

A. Time of day

B. Start / stop

C. Oven temperature

D. Heating functions

E. Food sensor/probe temperature

F. Timer

H. Food sensor/probe (selected models only)

Display indicators

Basic indicators – to navigate on the display	
OK	To confirm the selection / setting
‹	To go one level back in the menu
↺	To undo the last action
⬒	To turn the options on and off

Sound alarm function indicators – when the set time of cooking ends, the signal sounds	
🔔	The function is on
🔔STOP	The function is on. Cooking stops automatically
🔕	Sound alarm is off

Timer indicators	
⏱	To set the function: delayed start
⊗	To cancel the setting

CONDITION THE OVEN
(TO BURN OFF ANY RESIDUE)

Run in the empty oven before the first use.

1. Remove all accessories and removable shelf supports from the oven.

2. Set the temperature to 180°C for the function: Fan cooking 🖾. Let the oven operate for 30 minutes.

ⓘ The oven can emit an odour and smoke during burn off. Make sure that the room is ventilated.

DAILY USE

⚠ **WARNING**
Refer to safety chapters

The touch screen display will display prompts or messages. It may be necessary to touch the 'X'
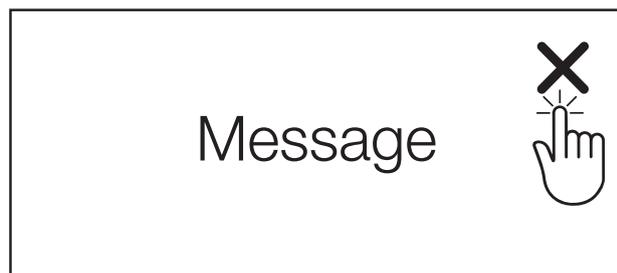
Message ✕

or the middle of the message to respond.

Message
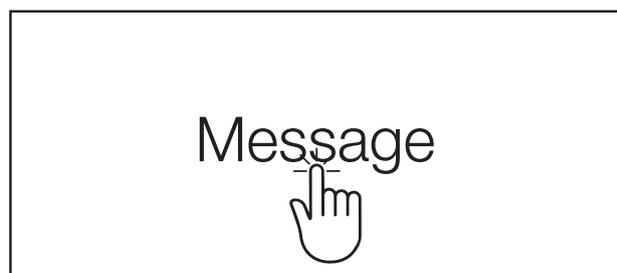
How to set Heating Functions

1. Turn ON the oven. The display shows the default heating function.

2. Press the symbol of the heating function to enter the submenu.

3. Select the heating function and press: OK
   The display shows: temperature.

4. Set: temperature. Press: OK

5. Press: START. Food Sensor/probe - you can plug the sensor at any time before or during cooking

STOP – press to turn off the heating function.

6. Turn OFF the oven.

Take a shortcut!

⏻ ⟩ ▭ 🖾… ⟩ °C ⟩ START

How to set Assisted Cooking

Every dish in this submenu has a recommended function and temperature. You can adjust the time and the temperature.

For some of the dishes you can also cook with:

- Weight Automatic
- Food Sensor/probe

The degree to which a dish is cooked:
- Rare or Less
- Medium
- Well done or More

1. Turn on the oven
2. Press: ≡. Select: Settings / Connections
3. Press: 🍴. Enter: Assisted cooking.
4. Choose a dish or a food type.
5. Press: START

Take a shortcut!

⏻ ⟩ ≡ ⟩ 🍴 ⟩ 🍗 ⟩ START

How to set Clock functions

How to set the clock

1. Turn ON
2. Press Menu
3. Go to Settings
4. Press Setup
5. Select: Time of day
6. Set the time. Press: OK

How to set cooking time

1. Choose a heating function and set the temperature.
2. Press ⏱
3. Set the time. Press: OK

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Take a shortcut!

⬚ ⬚ ... ⟩⟩ ℃ ⟩⟩ ⏲ ⟩⟩ START

How to choose end option

1. Press ⏲
2. Press ● ● ●
3. Select End action from timer
4. Press End action
5. Select preferred option
6. Press: OK. Repeat the action until the display shows the main screen.

How to delay start of cooking

1. Set the heating function and the temperature.
2. Press ⏲
3. Set the cooking time.
4. Press ● ● ●
5. Press: Delayed start.
6. Choose the value.
7. Press: OK. Repeat the action until the display shows the main screen.

How to extend cooking time

When 10% of cooking time is left and the food seems not to be ready, you can extend cooking time. You can also change the heating function.

Press **+1min** to extend the cooking time.

How to change timer settings

1. Press ⏲
2. Press the timer value.
3. Press: OK

You can change the set time during cooking at any time.

ADDITIONAL FUNCTIONS

How to save Favourites

You can save your favourite settings, such as the heating function, the cooking time, the temperature or the cleaning function. You can save 3 favourite settings.

1. Turn on the oven.
2. Select the preferred setting.
3. Press: ☰. Select: Favourites.
4. Select: Save current settings.
5. Press + to add the setting to the list of: Favourites. Press OK

↩ – press to reset the setting.

✖ – press to cancel the setting.

Function lock

This function prevents an accidental change of the heating function.

1. Turn on the oven.
2. Select a heating function.
3. ☆, 🌡" – press at the same time to turn on the function lock.

To turn off the function lock repeat step 3.

Automatic switch off

For safety reasons the oven turns off after some time, if a heating function works and you do not change any settings.

🌡 (°c)	⏱(h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	3

The Automatic switch-off does not work with the functions: Light, Food sensor/probe, End time, Slow Cooking.

Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

How to manage error codes

When the software error occurs, the display shows error message. In this section, you will find the list of the problems that you can handle on your own.

Code and description	Remedy
C2 – the Food sensor/probe is in the oven cavity during Pyrolytic Cleaning.	Take out the Food sensor/probe.
C3 – the door is not fully closed during Pyrolytic Cleaning.	Close the door.
F111 – Food sensor/probe is not correctly inserted into the socket.	Fully plug Food sensor/probe into the socket.
F240, F439 – the touch fields on the display do not work properly.	Clean the surface of the display with micro fibre cloth. Make sure there is no dirt on the touch fields.
F908, F113 – the oven system cannot connect with the control panel.	Turn power OFF and ON.

When one of these error messages continues to appear, please contact the Customer Care Centre using details on the back cover of this user manual.

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COOKING FUNCTIONS - STANDARD (Functions listed may not apply to all models.)

Symbol   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 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. *NOTE: Food sensor/probe function can be introduced into this cooking cycle.*
Traditional bake	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 'Traditional Bake' function for single shelf cooking, single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes. This is a general function that can be used for most cooking. *NOTE: Food sensor/probe function can be introduced into this cooking cycle.*
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. *NOTE: Food sensor/probe function can be introduced into this cooking cycle.*
Roast	The Roast function is designed for roasting meats, poultry and fish by utilising heat from all elements in combination with the fan to surround the food. This provides even cooking throughout and enhanced browning. *NOTE: EVEP618 / EVEP619 gives you the option to introduce steam into this cooking cycle.* *NOTE: Food sensor/probe function can be introduced into this cooking cycle.*
Pastry	The 'Pastry' function is specially designed for food that require extra browning such as the bases of pastries and pies. Heat comes from the element below the food. If you choose the default setting, the oven will heat up to 230°C in order to brown the food. You should then lower the temperature as required. 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. Simply place the food in the middle of the oven and set the desired temperature.

COOKING FUNCTIONS (CONTINUED)

Symbol   Function description

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.

Grill boost

'Grill Boost' direct radiant heat from two powerful upper elements onto the food. You can use 'Grill Boost' function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods.

Grill with the oven door closed.

'Grill Boost' allows you to take full advantage of the large grill dish area and will cook faster than the '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.

Place the grill shelf in position 4 with the grill dish below to catch any spills. 'Grill Boost' has 2 temperature settings, 'LO' and 'HI'.

Grill

The 'Grill' directs radiant heat from only one of the powerful upper elements onto the food. The 'Grill' function is used instead of 'Grill Boost' when only half the amount of heat is needed. 'Grill' has 2 temperature settings, 'LO' and 'HI'.

Grill with the oven door closed.

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.

Grill with the oven door closed.

You can use 'Fan Grill' for large cuts of meat, which gives you a result similar to 'rotisserie' cooked meat. Place your food on the grill shelf in position 2 with the grill dish below to catch any spills. When using 'Fan Grill' it is not necessary to turn the food over during the cooking cycle. Set temperature to 180°C.

SteamBake

Adding steam to your baking program can lift your baking skills to a whole new level.

Shelf guide: position 3. (See diagram on page 41)

AirFry Plus

Using the dedicated tray with this function delivers great tasting foods that are crisper with juicy centres. Shelf guide: AirFryPlus Tray position 3 and catch tray position 1. (See diagram on page 41)

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COOKING FUNCTIONS – SPECIAL

(Functions listed may not apply to all models.)

Symbol   Function description

Keep warm	The 'Keep Warm' function is a low temperature oven function designed to keep 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.
Dough proving	The Dough Proving function offers ideal humidity and heat which speeds up and improves the dough proving, prevents surface drying and keeps the dough elastic.
Slow cooking	The Slow Cooking function is great for gentle and slow cooking of lean and tender pieces of meat and fish.
Eco mode	Eco mode function is designed to save energy during cooking. The oven retains moisture in the cavity and runs in energy-saving mode

MENU

Main menu

Press: ☰ to open Menu

Menu item		Application
Assisted cooking		Lists automatic programmes.
Cleaning		Lists cleaning programmes.
Favourites		Lists the favourite settings.
Options		To set the oven configuration.
Settings	Setup	To set the oven configuration
	Service	Shows the software version and configuration

Submenu for Pyrolytic Cleaning – Applicable to Pyrolytic models only

Submenu	Application
Quick	Duration: 1 hour 30 minutes
Normal	Duration: 2 hours
Intense	Duration: 2 hours 30 minutes

Submenu for Options

Submenu	Application
Light	Turns the light on and off.
Child lock	Prevents accidental activation of the oven. When the option is on, the text "Child Lock" appears on the display when you turn on the oven. To enable the oven use, choose the code letters in the alphabetical order. When the Child Lock is on and the oven is turned off the oven door are locked.
Fast heat up	Shortens heat up time. It is available only for some of the oven functions.
Cleaning Reminder	Turns the reminder on and off.
Time indication	Turns the clock on and off.
Digital clock style	Changes the format of the displayed time indication.

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Submenu for Setup

Submenu	Application
Language	Sets the oven language.
Display brightness	Sets the display brightness.
Key tones	Turns the tone of the touch fields on and off. It is not possible to mute the tone for ⏻.
Buzzer volume	Sets the volume of key tones and signals.
Time of day	Sets the current time and date.

Submenu for Service

Submenu	Application
Demo mode	Activation / deactivation code: 2468
Software version	Information about software version.
Reset all settings	Restores factory settings.

**Using the SteamBake function
(EVEP618 / EVEP619 model only)**

To aid you in baking bread here is a basic recipe to understand and experiment with the bread baking function.

'Test loaf from base ingredients'

500g wheat flour

10g salt

10g butter at room temperature

280 +/- 20g water at 37 °C +/- 2 °C

3g sugar

20g fresh yeast

Method

1. Weigh wheat flour, salt and butter in mixing bowl of the food processor.

2. Dissolve sugar and yeast in the warm water and add to the flour.

3. If using a mixing machine, mix on slow speed for 2 minutes. Then mix on medium for 8 minutes or until dough is smooth.

4. Shape round ball of 750g of the dough, put in a bowl, cover with cling film and let it rise for 45 minutes in the oven at 30°C (or in defrost mode).

5. Shape a longish loaf, cover with a towel and let it rise for 45 minutes in the oven at 30°C (or in defrost mode).

6. Carve the surface of the bread with a serrated knife, depth of the cuts around 5mm.

7. Choose 'SteamBake' function, ensure water is in the tank and pre-heat the oven to 180°C for 10 minutes.

8. Place the dough in shelf level 2 (second from bottom) and cook for 40-45 minutes.

9. Refill the water tank if it becomes empty before the end of the cycle.

10. Remove loaf and allow to cool.

11. Drain any left over water from the tank once the appliance is cool.

Cooking guide

- Select the correct shelf location for food being cooked.

- Make sure dishes will fit into the oven before it is switched on.

- Keep edges of non Electrolux 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 cookware.

Condensation

Excess condensation may fog the oven door. This may happen when you are cooking large quantities of food from a cold start. 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 water is being used in cooking, it will turn to steam and may condense outside your appliance. This is not a problem or fault with the appliance.

Oven shelf location

The oven has 5 positions for shelves (as shown in the diagram below). To give maximum space above and below the shelves, load them in this way:

When cooking with 1 shelf, position at 1 or 2.

When cooking with 2 shelves, position them at 2 and 4.

For more detailed shelf locations. Refer to cooking tables for individual cooking functions.
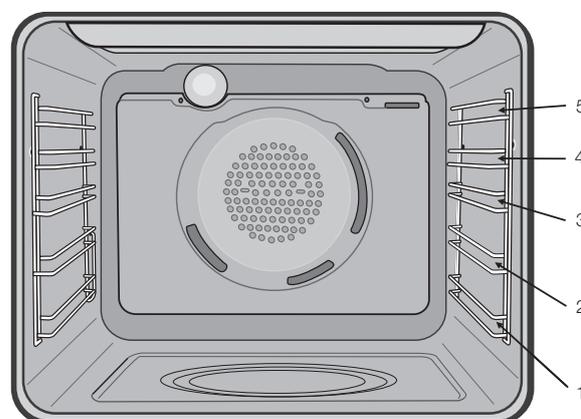
PYROLYTIC CLEANING

Pyrolytic cleaning of the oven cavity

The oven has the Pyrolytic self-cleaning function, it cleans by burning off the spatters and accumulated dirt and grease from the oven liner, at high temperature. This process produces ash which can then be wiped out of the oven cavity.

⚠️ **WARNING**

During the Pyrolytic cleaning process the oven becomes extremely hot

- Please keep small children at a safe distance.
- Never clean non-stick baking trays and tins in the oven during the pyrolytic cycle. High temperatures damage the non-stick coating and poisonous gas is released.
- Do not put water into the water tank during the cleaning procedure.
- To prevent damage, do not use acids, sprays or similar cleaning agents.

⚠️ **CAUTION**

During pyrolytic cleaning the air outlet exhaust above the door must be kept clear of any obstruction (eg. bulky tea towels).

Do not use your oven to clean miscellaneous items (eg. cookware).

If you have a steam oven, do not cause the water tank to overflow during the cleaning cycle. This could damage the enamel.

Before carrying out the Pyrolytic function

- All accessories must be removed from the oven, including shelves, trays and side racks.

> **Pyro proof models (EVEP616/619) are designed for side racks and slides to remain during pyrolytic cycle but shelves and dishes must be removed.**

- Clean large deposits, spills or grease from the oven cavity.
- If you have a steam oven ensure the water tank is empty.
- Pyrolytic cleaning can release fumes that are not harmful to humans, including infants or persons with medical conditions, however you are strongly advised to provide good ventilation during and after each pyrolytic cleaning process.
- Unlike humans, some birds and reptiles can be extremely sensitive to the potential fumes emitted during the pyrolytic cleaning process. It is strongly advised to remove any pets (especially birds) from the vicinity of the appliance during and after each pyrolytic cleaning process.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all pyrolytic ovens when the pyrolytic self cleaning program is in operation.
- Pyrolytic cleaning will not remove salt and mineral residue left in the cavity well when water evaporates. It is recommended that the residue is cleaned prior to conducting pyrolytic cleaning cycles. See section 'Cleaning the cavity well'.

Choose your Pyrolytic cleaning cycle from the following:

Submenu	Application
Quick	Duration: 1 hour 30 minutes
Normal	Duration: 2 hours
Intense	Duration: 2 hours 30 minutes

NOTE: Duration includes heat-up time, excludes cool-down time.

Light clean

This is an energy saving cycle that can be used on a regular basis if the oven is lightly soiled. Possibly after every 2nd or 3rd roast.

Medium clean

Use this as the regular cycle about once every 2-3 months.

Heavy clean

When the oven is very dirty it may need a longer cycle to clean it thoroughly. This cycle will clean the dirtiest of ovens.

Menu > Cleaning > Pyrolytic cleaning > Select cycle from sub menu.

Selecting the upper or lower oven (EVEP626 only)

This model is equipped with two ovens. Use the oven selector symbol to toggle between the upper and lower ovens.

The oven cavity icon on the control panel will show which oven is currently active. Only one cavity can be cleaned at a time.

ℹ️ IMPORTANT

At the beginning of Pyrolytic cleaning, the door will automatically lock and the lock symbol will appear on the display. During the Pyrolytic cleaning cycle there may be some burn off odours. It is advised to keep the room well ventilated during this cycle.

EVEP626

For this model with two ovens, both doors will lock automatically at the beginning of the pyrolytic cleaning. Cooking is not permitted in either oven during the pyrolytic cleaning function.

The door(s) will only unlock when the oven has cooled to a safe temperature. Turning the function off will not unlock the door(s). This will only happen when safe temperatures are reached.

NOTE: The cooling fan will operate at an increased speed for Pyrolytic cleaning and will continue to run until the oven has cooled down. This is normal. It is recommended to clean the oven regularly to keep it in its best condition.

After Pyrolytic Cleaning

After cool-down wipe the ash out of the oven with a soft damp cloth and warm water. To restore the enamel shine to more difficult areas, use a damp cloth with vinegar and detergent.

⚠️ CAUTION

Do not turn off the mains power supply to the oven during the Pyrolytic cycle. This could damage the appliance.

ASSISTED COOKING RECIPES

Food category	Type of food	Type
Side / Oven Dishes	Side Dishes	Jacket Potato Wedges
		Hash Browns
	Oven Dishes	Lasagne
		Potato Gratin
		Pasta Bake
		Vegetable Gratin
Savoury Baking	Pizza	Pizza
	Quiche	Quiche
	Bread	Ciabatta
		Rolls
		Baguette
		Wholegrain Bread
		White Bread
		Dark Bread
	Cake in Tin	Almond Cake
		Apple Pie
		Baked Cheesecake
		Apple Cake, covered
		Short crust pastry case
		Sponge flan case
		Madeira Cake
		Sponge Cake
		Tarts
Desserts / Sweet Baking	Cake on Tray	Apple Strudel, froz.
		Baked Cheesecake
		Christmas Stollen
		Sponge Cake
		Sugar Cake
		Swiss Roll
		Swiss Tarte, sweet
		Yeast Cake
		Brownies
	Small Pastry	Cakes, small
		Cream Puffs
		Eclairs
		Macaroons
		Muffins
		Pastry Strips
		Puff Pastry
		Shortbread

STEAM ASSISTED COOKING

All Electrolux range of ovens have the ability to add steam while baking.

Cooking with steam is a great addition to 'hot air' cooking. Steam brings out all the natural flavours and goodness in the food, cooks evenly from surface to centre and retains more nutrients and vitamins. Steam assisted cooking consistently produces juicy, succulent interiors with crisp, golden exteriors.

⚠ **WARNING**

Risk of burns and damage to the appliance

• Do not open the appliance door when the steam function operates, with the exception of preheating.

• Open the appliance door with care after the steam function stops.

• Refer to cleaning the appliance for cleaning after the steam function operates.

EVE602, EVE614

1. Open the oven door

2. Add 150ml of tap water to the cavity well. Only add water when the oven is cold.

3. Set the 'SteamBake' function.

4. Preheat the oven for 10 minutes or according to the recipe suggestions.

5. Place food in the appliance and close the oven door.

⚠ **CAUTION**

Do not refill the cavity well with water during cooking or when the oven is hot.

7. To deactivate the appliance, turn the knob for the oven functions to off position.

8. Remove water from the cavity well.

⚠ **WARNING**

Make sure that the appliance is cool before you remove the remaining water from the cavity well.

EVEP614 MODEL ONLY

Steam cooking

Make sure that the oven is cold.

1. Add 150ml of tap water to the cavity well. Only add water when the oven is cold.
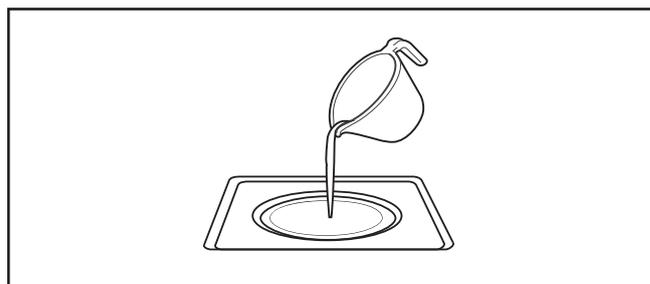
2. Set the steam heating function.
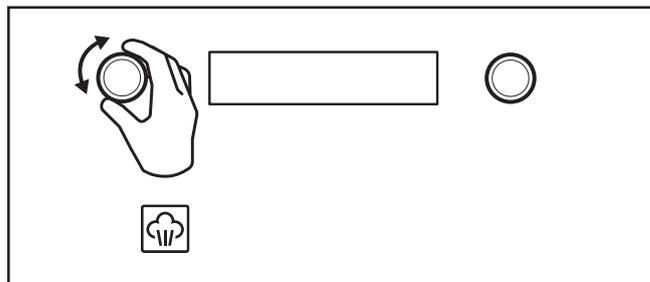
3. Set the temperature
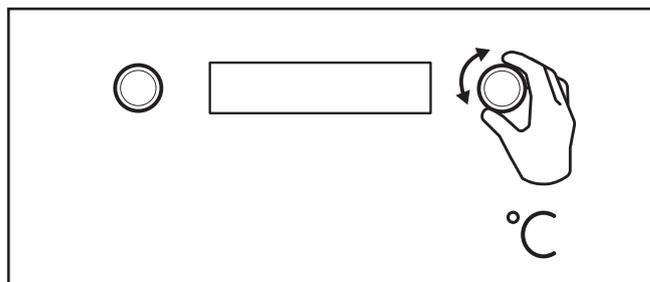
4. Preheat the empty oven for 10 minutes to create humidity. Put food in the oven.

ⓘ The maximum capacity of the cavity embossment is 250ml. Do not refill the cavity embossment during cooking or when the oven is hot.

When the steam cooking ends

1. Turn the knob for the heating functions to the off position to turn off the oven.

2. Carefully open the door. Released humidity can cause burns.

3. Make sure that the oven is cold. Remove the remaining water from the cavity embossment.

STEAM ASSISTED COOKING (CONTINUED)

EVE615, EVE636, EVEP615, EVEP616, EVEP626

1. Open the oven door.
2. Add 150ml of tap water to the cavity well. Only add water when the oven is cold.

3. Select any of the STEAM ASSIST functions.
4. Set the temperature and press START to commence.
5. Preheat the oven for 10 minutes or according to the recipe suggestion.
6. Place food in the appliance and close the oven door.

EVEP618 / EVEP619

Steam product description

STEAM ASSIST

1 2 3 4

1 SteamRoast

2 AirFry Plus

3 SteamBake

4 Steam Reheat

1

2

12:30
250°C
STOP
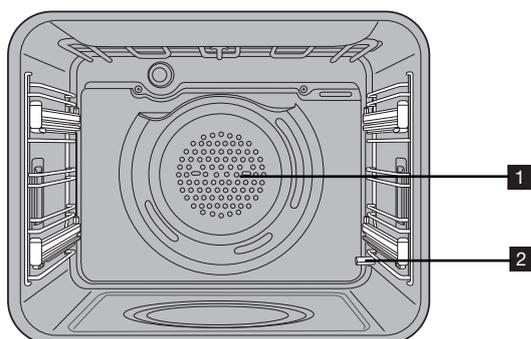
Water tank Level Indicator

▭ – Tank empty.

▭ – Water present.

▭ – Tank full. Overfill alarm will sound.
    Press 'OK' to continue.

1 Steam outlet. This is where steam is injected into the oven, which is behind the fan cover.

2 Water overflow pipe / drain pipe. If the water tank is over filled, water will be dispensed into the oven from here. This is not a fault with the appliance. It prevents water spilling out of the water drawer which could create a hazard. If this occurs mop up the overflow with a clean cloth and continue with the cooking function.

COOKING FUNCTION – STEAM ASSIST

Steam comes from the outlet pipe and heat comes from the element surrounding the fan. This fan circulates the hot air and steam around the oven cavity so that you can put your food in different places in the oven. This combination of steam and hot air together cooks food with a tender interior and crisp exterior. Browning of meat or fish will be perfect with the best cooking result at the core. The shape will be always be preserved and evenly firm. Vegetables will benefit with a high retention of nutrients.

|	
SteamRoast	The function is suitable for meat, poultry, oven dishes and casseroles. Thanks to the combination of steam and heat, meat gets a tender and juicy texture along with a crusty surface.
SteamBake	Use this function to prepare bread and bread rolls with a very good professional-like result in terms of crispiness, colour and crust gloss.
AirFry Plus	Use this function in combination with dedicated tray to get advanced convection cooking function, delivering improved colour, more moisture retained and crispier precooked food as Potatoes, finger food. To obtain optimal results, start the function with an empty oven, then when the oven reaches temperature insert the AirFry Plus tray with food and set timer option to **"Sound Alarm and stop function"**, or the function will not cycle properly.
Steam Reheat	Food reheating with steam prevents surface drying. Heat is distributed in a gentle and even way, which allows to recover taste and aroma of food as just prepared. This function can be used to reheat food directly on a plate. You can regenerate more than one plate at the same time, using different shelf positions.

STEAM ASSISTED COOKING (CONTINUED)

STEAM COOKING OPERATION

The water drawer cover is in the control panel.

⚠️ **WARNING**

Use only cold tap water. Do not use filtered (de-mineralised) or distilled water. Do not use other liquids. Do not put flammable or alcoholic liquids into the water drawer.

⚠️ **WARNING**

The steam is not visible inside the oven but it is there. Opening the oven door to place, remove or inspect food will release it. Stand back when opening the door to avoid the risk of burns.

Use measuring jug
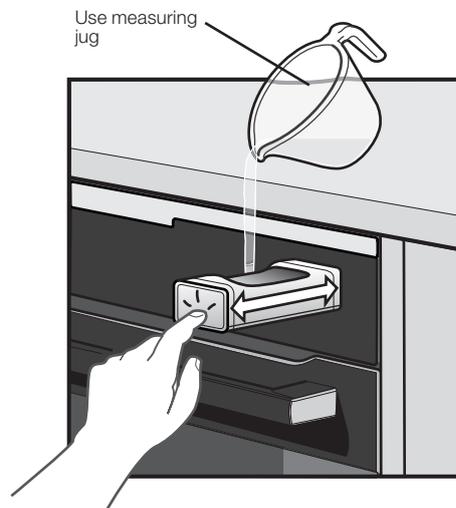
1. Press the cover of the water drawer to open it.

2. Fill the water drawer with cold water to the maximum level (around 950ml) until the signal sounds or the display shows the message. Do not fill the water drawer over its maximum capacity. If the tank is overfilled, the excess will flow in to the oven. This prevents leakage onto cabinets and is not a fault. Sponge up overflows if they occur.

3. Push the water drawer to its initial position.

4. Turn on the appliance.

5. Select steam heating function from STEAM ASSIST sub menu and set the temperature.

6. If necessary, set the function: Duration or: End Time

The steam appears after approximately 2 minutes. When the appliance reaches the set temperature, the signal sounds. When the water drawer is running out of water, the signal sounds and the water drawer needs to be refilled to continue the steam cooking as described above.

The signal sounds at the end of the cooking time.

7. Turn off the appliance.

8. Empty the water tank after the steam cooking is completed.

STEAM MAINTENANCE

Refer to the cleaning function: Tank emptying.

⚠️ **CAUTION**

The appliance is hot. There is a risk of burns.

9. After Steam Cooking steam can condensate on the bottom of the cavity. Always dry the bottom of the cavity when the appliance is cool.

   Let the appliance dry fully with the door open. To speed up the drying you can close the door and heat up the appliance with function: Fan Cooking at temperature 150° C for approximately 15 minutes.

⚠️ **WARNING**

Water in the tank can still be hot. Wait until the appliance is cool before the water tank is drained.

Do not use the drained water to fill the water tank again.

Every dish in this submenu has a proposed function and temperature.

Those parameters can be adjusted manually according to the user's preference.

For some of the dishes You can also choose way of cooking:

- Manual
- Food Sensor/probe

The level to which a dish is cooked:

- Rare
- Medium
- Well Done

Note: to obtain a perfect result when you cook something from frozen with your AirFry Plus tray, insert a timer after the oven reached temperature and the tray is inserted. To verify which timer setting is optimal for the recipe, consult the dedicated table in the paragraphs below.

STEAM SERVICE FUNCTIONS

Menu > Cleaning > Steam maintenance

Submenu	Application
Descaling	Procedure for cleaning the steam generation circuit from residual limestone.
Rinsing	Procedure for rinsing and cleaning the steam generation circuit after frequent use of the steam functions.
Tank emptying	Procedure for removing the residual water from the water drawer after use of the steam functions.

Descaling Function

Before you start:

• Turn off the oven and wait until it is cold
• Empty the water drawer (use tank empty function)

Duration of the first part: around 100 minutes

1. Select Menu/Cleaning/Descaling

2. Place the deep pan on the oven base

3. Fill the drawer with 250ml of descaling agent

4. Fill the remaining part with 700 ml of water, until signal sound or display shows the message

5. Launch the function

6. After the first part is over, empty the deep pan and put it back on the oven base

Duration of the second part: approx 35min

7. Fill the remaining part of the water drawer with water to the maximum level until the signal sounds or the display shows a message.

8. When the function ends, remove the deep pan.

ⓘ When this function works, the light is off.

When descaling ends:

• Turn off the oven.
• When the oven is cold, dry the cavity with a soft cloth.
• Leave the oven door open and wait until the cavity is dry.

ⓘ if the procedure is not completed correctly, the display prompts to repeat the procedure.

Descaling reminder

There are two reminders which prompt you to descale the oven. You cannot disable the descaling reminder.

Type	Description
Soft reminder	Recommends you descale the oven
Hard reminder	Obligates you to descale the oven. If you do not descale the oven when the hard reminder is on, the steam functions are disabled.

Rinsing

Before you start:

• Turn off the oven and wait until it is cold

1. Place the deep pan on the base of the oven.

2. Fill the water drawer with water to the maximum level until the signal sounds or the display shows a message.

3. Select: Menu / Cleaning / Rinsing.
   Duration: approx 30 min

4. Turn on the function and follow the instruction on the display.

5. When the function ends, remove the deep pan.

ⓘ When this function works, the lamp is off.

STEAM ASSISTED COOKING (CONTINUED)

Tank Emptying

Use this function after cooking with a steam heating function to remove the residual water from the water drawer.

Before you start:

- Turn off the oven and wait until it is cold

1. Place the deep pan on the base of the oven.

2. Select: Menu / Cleaning / Steam maintenance / Tank emptying.
   Duration: 6 minutes

3. Turn on the function and follow the instruction on the display.

4. When the function ends, remove the deep pan.

ⓘ When this function works, the lamp is off.
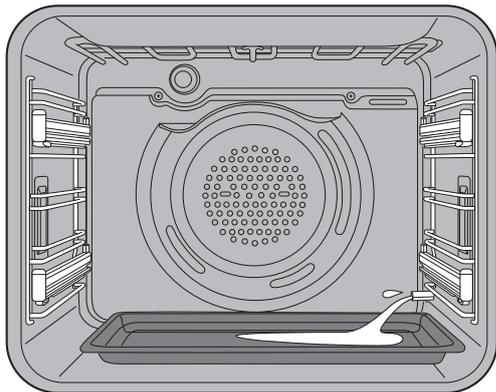
Always remove tray for normal cooking or enamel damage may occur.

Any residual water on the cavity should be cleaned off with a dry cloth to avoid staining of the enamel. If there is a stain on the cavity, it can be removed by placing paper towel soaked in vinegar solution on the stain. (Equal parts of water/white vinegar solution).

WATER HARDNESS

How to set water hardness:

When the oven is first turned ON, the water hardness level needs to be set. The default value in your controller is 4. To lower or increase your water hardness value, follow below procedure.

1. Go to menu.

2. Press: Settings

3. Press: Set up

4. Select water hardness value using the table below as a guide.

Contact your water supplier to check the water hardness level in your area if you are unsure.

The table below shows water hardness range (dH) with the corresponding level of calcium deposit and the water classification. Adjust the water hardness level according to the table.

Water hardness		Calcium deposit (mmol/l)	Calcium deposit (mg/l)	Water classification
Level	dH			
1	0-7	0-1.3	0-50	soft
2	8-14	1.4-2.5	51-100	moderately hard
3	15-21	2.6-3.8	101-150	hard
4	≥22	≥3.9	≥151	very hard

When the tap water hardness level is 4, fill the water drawer with still bottled water.

COOKING GUIDE

Recipe	Function	Shelf position	Temp (C)	Preheat	Cooking time (min excluding preheat)	Size/portion	Accessory
Chicken nuggets	AirFry Plus	3	220	Y	15-25	600g	AirFry Plus Tray
Croquettes	AirFry Plus	3	220	Y	15-25	450g	AirFry Plus Tray
Crumbed fish	AirFry Plus	3	220	Y	15-25	6pcs	AirFry Plus Tray
Chicken schnitzel	AirFry Plus	3	230	Y	15-20	6pcs	AirFry Plus Tray
French fries	AirFry Plus	3	220	Y	25-30	1kg	AirFry Plus Tray
Frozen croissant	AirFry Plus	2	170	Y	30-40	6	Grid and baking paper
Bread	Reheating	2	130	N	20-25	700g	AirFry Plus Tray
Focaccia	Reheating	2	130	N	20-25	3-4 portions	Tray
Casserole	Reheating	2	130	N	20-30	2-3 portions	Round glass pyrex
Side dishes	Reheating	2	130	N	15-20	2-3 portions	Plate
Fish	Reheating	2	130	N	15-25	Fillet or whole	Round glass pyrex
Meat	Reheating	2	140	Y	20-25	Chicken, pork, beef	Round glass pyrex
Whole Chicken	Steam Roast	2	230	N	55-65	1.2 kg	Grid/tray
Spare ribs	Steam Roast	2	130	N	10 mins grill at 230°C	2 racks	Grid/tray
Whole fish	Steam Roast	2	180-190	N	25-30	2 fish, 700g each	Tray
Potato gratin	Steam Roast	2	160	N	60-80	1	Pyrex glass round 21cm
Lasagna	Steam Roast	2	180	N	45-60	1	Pyrex squared 35 x 24 x 6cm
White bread	Steam bake	2	180	N	50-65	750g	Tray
Bread rolls	Steam bake	2	200	N	30-40	9	Tray
Gluten free bread	Steam bake	2	200	N	50-65	1	Tin cake mould
Apple pie	Steam bake	2	160	N	90-110	1	Round tin 21cm
Focaccia	Steam bake	2	200-210	N	25-35	1	Tray
Biscuits	Steam bake	2	160-170	N	20-40	20	Tray

*count shelf from the bottom up

USING THE FOOD SENSOR/PROBE

The Food Sensor/Probe measures the core temperature of the food. When the food reaches the desired set core temperature, the oven turns off. The Food Sensor/Probe has a core temperature range of 50-99°C.

There are two temperatures to set:

- The oven temperature
- The core temperature of the food

⚠ **WARNING**
**Only use the Food Sensor/probe supplied or the correct replacement parts.**

NOTE: Food must be completely defrosted when inserting the Food Sensor/probe. If the food is too cold, the Food Sensor/probe function will not work.

Put the plug of the Food Sensor/probe into the socket on the top right hand corner of the front frame. Ensure the plug is fully inserted into the socket.
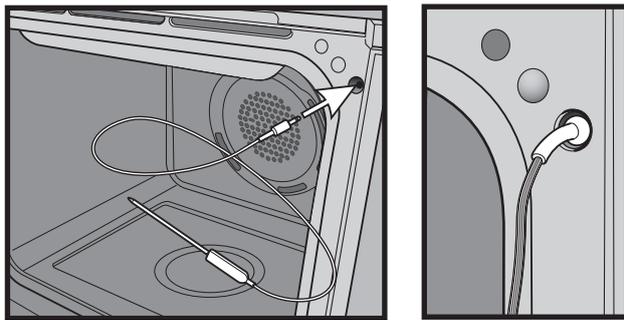
ALL FOOD SENSOR/PROBE MODELS

1. Turn on the oven.
2. Set a heating function and, if necessary, the oven temperature.
3. Insert the Food Sensor/probe.
4. Plug the Food Sensor/probe into the socket at the front of the oven. The display shows the current temperature of the Food Sensor/probe.
5. Press ⌇ to set the core temperature of the Sensor/probe.
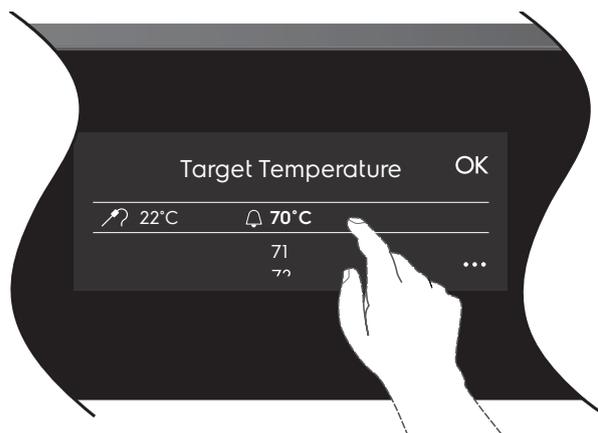
6. Press ● ● ● to set the preferred option:

- Sound alarm – when the food reaches the core temperature, the signal sounds.
- Sound alarm and stop cooking – when food reaches the core temperature, the signal sounds and the oven stops.

7. Select the option and repeatedly press: **OK** to go to the main screen.
8. Press: When food reaches the set temperature, the signal sounds. You can choose to stop or to continue cooking to make sure the food is well done.
9. Remove the Food Sensor/probe plug from the socket and remove the dish from the oven.

⚠ **WARNING**
There is a risk of burns as the Food Sensor/Probe becomes hot. Be careful when you unplug it and remove it from the food.

Take a shortcut!

⟩ ① ⟩ ▭ ⟩ °C ⟩ ⌇ ⟩ °C ⟩ START

Meat

For large pieces of meat, insert the tip of the Food Sensor/probe into the centre of the meat, with at least 75% of the sensor/probe inserted into the meat.
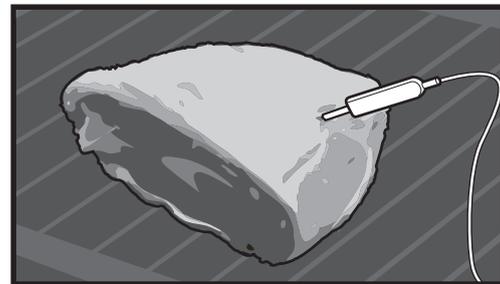
Fish

For best results, place the whole fish onto the wire rack and prop it up in the swimming position (i.e. using half a potato or onion). Alternatively the fish can be laid flat. Insert the Food Sensor/probe behind the head with at least 75% of the Sensor/probe inserted into the fish towards the bones in the middle of the fish.
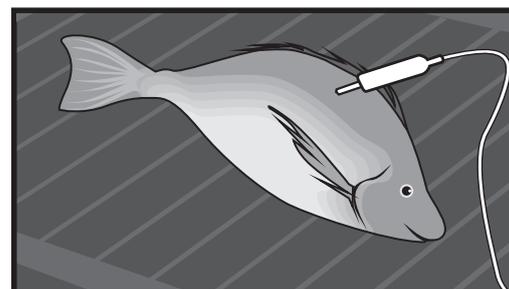
Poultry

Place the whole poultry on the wire rack breast side up. Insert the Food Sensor/probe with at least 75% of the Sensor/probe into the breast of the poultry. Place the Sensor/probe in a direction toward the neck end of the poultry.
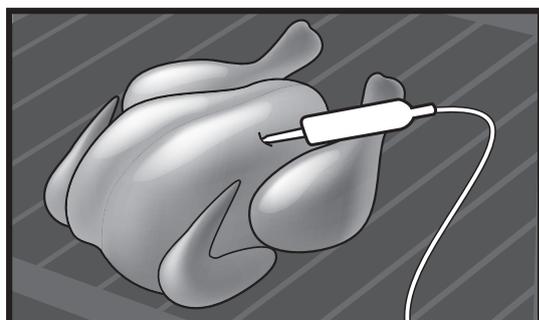
⚠ **CAUTION**

To prevent the Food Sensor/probe from being damaged by excessive heat, there must be a gap of a few centimetres between the grill element and the Food Sensor/probe. The meat may expand during the cooking process.

⚠ **CAUTION**

After pre-heating, the front of the oven will be hot. Care should be taken when inserting the food sensor/probe plug.

NOTE: The Food Sensor/probe will only work for the following functions

• Fan cooking

• Steam cooking (EVEP618 / EVEP619 only)

• Traditional bake

• Fan assist bake

• Roast

If you have selected a function that is not compatible with the Food Sensor/probe, you will see the message "REMOVE FOOD PROBE".

Core temperatures of different foods

The temperatures in the table are given as a guide and may vary depending on the composition of the food.

Food	Core Temperature in °C
Poultry	
Chicken	80-85
Chicken breast	75-80
Duck	80-85
Duck breast, rare to medium rare	55-60
Turkey	80-85
Turkey breast	80-85
Goose	80-90
Pork	
Shoulder of pork	85-90
Fillet of pork, rare to medium rare	62-70
Loin of pork, well done	72-80
Beef	
Tenderloin or sirloin, rare	45-52
Tenderloin or sirloin, medium rare to medium	55-62
Tenderloin or sirloin, well done	65-75
Veal *	
Joint of veal or shoulder, lean	75-80
Joint of veal, shoulder	75-80
knuckle of veal	85-90
Lamb **	
Leg of lamb, medium rare	60-65
Leg or lamb, well done	70-80
Saddle of lamb, medium rare	55-60
Fish	
Whole fish	65-70
Fish fillet	60-65
Miscellaneous	
Meat loaf, all kinds	80-90

* Veal core temperatures are for well done.

** Lamb temperatures are for cuts of Lamb with the bone still in. For boneless, cooking times will be slightly less.

NOTE: The oven temperature needs to be set at least 10° higher than the desired food core temperature.

7. The appliance will calculate the approximate end time. The end time is different for different quantities of food, set oven temperatures and function modes.

NOTE: The estimated end time will be displayed after

USING FOOD SENSOR/PROBE (CONTINUED)

approximately 30 minutes.
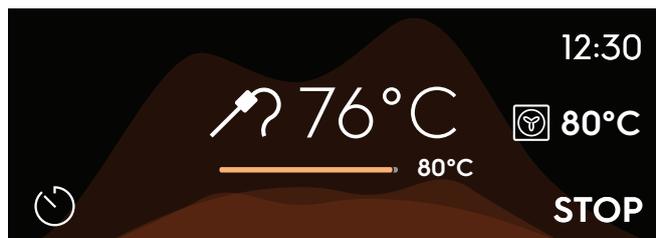
NOTE: The Food Sensor/probe temperature will not be displayed until the oven is at the desired temperature. Once the oven is at the desired temperature, the Food Sensor/probe temperature will cycle between the desired food core temperature and the actual food core temperature.

NOTE: All meat/fish/poultry should be rested, covered for at least 10 minutes.

⚠️ **CAUTION**

Always check if food is cooked throughout before eating.

⚠️ **WARNING**

After use, always remove the Food Sensor/probe from the oven cavity.

⚠️ **WARNING**

The Food Sensor/probe is hot. There is a risk of burns. Be careful when you remove the tip and plug of the Food Sensor/probe.

To change the desired food core temperature during cooking, press and hold the ⌄ and ⌃ at the same time.

To cancel the Food Sensor/probe operation, simply unplug the sensor/probe from the socket.

🌷 **ENVIRONMENT**

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. For example:

• Cook 2 trays of scones, small cakes or sausage rolls.

• Cook a roast dinner at the same time as you cook chips or vegetables.

COOKING GUIDE

Roasting meat (use roasting tray & insert)

- 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 the oven.)
- Use the grill/oven dish.
- 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 below 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-200°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.

AirFry Plus cooking (applicable models only)
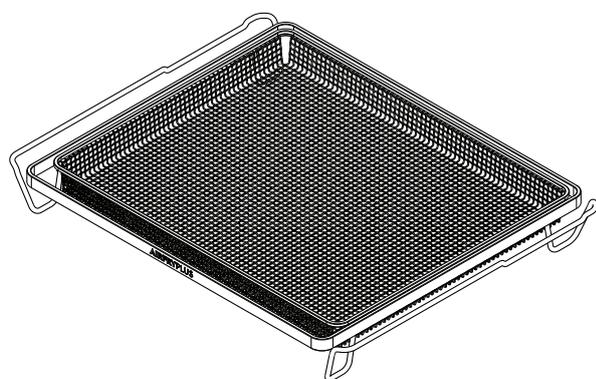
The AirFry Plus feature works best for single shelf baking. AirFry plus is suitable for French Fries, Chicken Wings, Chicken Nuggets and similar products, see settings in the following table.

Important:

- AirFry Plus is designed for single shelf cooking.
- Food should be arranged in a single layer on the AirFry Plus tray.
- A separate tray should be placed on the bottom shelf position to catch any fat or crumbs dropping from the AirFry Plus tray during cooking. This tray must be removed for normal baking.
- **Some experimenting may be required to find the best cooking time.**

- Food may need to be removed early and should be checked at minimum recommended bake time.
- Some frozen dense food with cook times less than 15 minutes may require additional baking time.

To set the AirFry Plus function:

1. Arrange food on to the AirFry Plus tray.
2. Select AirFry plus setting and suggested temperature from the table below.
3. For best results pre-heat the oven
4. When the oven reaches the set temperature place the AirFry Plus tray on the suggested oven shelf position.

   Note: Set the minute minder for the minimum suggested time and check for desired results when timer ends.

5. When cooking is complete turn the oven off.
6. Clean the AirFry Plus tray after each use. Wash the tray in the sink with warm soapy water and a stainless-steel scourer.

food	Temp	Shelf position*	Time in minutes
Scotch fillet steak, seared first	220	2 or 3	8-12 (rare/med)
Frozen chips	220	2 or 3	15-20
Chicken drumettes/ wingettes with a dry rub	220	3	15-20
Fresh barramundi fillet with crumb	220	3	15-20
Potatoes cut into wedges	220	3	20-25
Frozen goods (Chicken nuggets/ crumbed fish)	220	3	15-20
Smashed chats parboiled	220	3	15-20

*Count shelf position from the bottom up.

COOKING GUIDE (CONTINUED)

Cooking guide

meat	recommended temperature °C	minutes per kg
beef	200	rare: 35-40
		medium: 45-50
		well done 55-60
lamb	200	medium: 40
		well done 60
veal	180	well done 60
pork	200	well done 60

poultry & fish	recommended temperature °C	minutes per kg
chicken	200	45-50
duck	200	60-70
turkey	180	40-45 (<10kg)
		35-40 (>10kg)
fish	180	20

ⓘ **IMPORTANT**

For best cooking results pre-heat your oven and grill. Pre-heating reaches the required temperature quickly and efficiently as well as cook your food at the correct temperature for the entire cook time. When not using steam, for best baking results preheat oven for 30 minutes.

Temperature estimations

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

oven		temp. °C	temp. °F
low heat	cool	80	175
	very slow	100-110	210-230
	slow	130-140	265-285
moderate heat	moderately slow	150-160	300-320
	moderate	170-180	340-355
	moderately hot	190-200	375-390
high heat	hot	200-210	390-410
	very hot	220-230	430-450
	extremely hot	240-250	465-480

TRADITIONAL BAKING

food		temperature °c	oven shelf position*	time in minutes
scones	– plain or fruit	220	2 or 3	10
biscuits	– rolled	170	2 or 3	10-15
	– spooned	190	2 or 3	12-15
	– shortbread biscuits	160	2 or 3	30-35
meringues	– hard – individual	110	2 or 3	90
	– soft – individual	180	2 or 3	15-20
	– pavlova – 4 egg whites	110	2	75
cakes	– patty cakes	190	2 or 3	15-20
	– sponge – 4 eggs	180	2 or 3	20-30
	– shallow butter cake	180	2 or 3	30-40
	– boiled fruit cake	180	2 or 3	60-70
pastry – shortcrust	– cornish pasties	200	2 or 3	40-45
	– custard tart	200/180	2 or 3	10/30-30
pastry – choux	– cream puffs	210	2 or 3	25-30
yeast goods	– bread	210	2 or 3	25-30
	– pizza	220	2 or 3	18

*Counting from the bottom position up

FAN COOKING

food		temperature °c	oven shelf position*	time in minutes
scones	– plain or fruit	210	1 and 4	10-15
biscuits	– rolled	150	any	10-15
	– spooned	180	any	10-15
	– shortbread biscuits	150	any	10-15
meringues	– hard – individual	100	any	90
	– soft – individual	165	any	15-20
	– pavlova – 4 egg whites	100	1 and 4	75
cakes	– patty cakes	180	1 and 4	15-20
	– sponge – 4 eggs	170	1 and 4	20-30
	– shallow butter cake	170	any	30-40
	– boiled fruit cake	170	1	60-70
pastry – shortcrust	– cornish pasties	180	any	40-45
	– custard tart	190/170	any	20-30
pastry – choux	– cream puffs	200	any	25-30
yeast goods	– bread	210	1	25-30
	– pizza	220	1	18

COOKING GUIDE (CONTINUED)

STEAM COOKING

[i] **IMPORTANT**

For best results, preheat oven for 10 minutes. Refer to steam assisted cooking section for details.

SteamBake function
(EVE602, EVE614, EVE615, EVEP614, EVEP615, EVEP616, EVEP626, EVE636)

food		Water on cavity bottom (ml)	Temperature °C	Oven shelf position*	Time in minutes
Yeast goods	Bread loaves	150	180-200	2	35 - 45
	Bread rolls	150	190-210	2	20 - 25
	Gluten free bread	150	180-200	2	40 - 50
	Pizza (fresh)	150	210-220	2	15 - 20
	Focaccia	150	200-210	2	20 - 30
Biscuits	Rolled	150	160-170	2	10 - 15
	Spooned	150	160-170	2	10 - 15
Scones	Plain or fruit	150	200-210	2	10 - 15
Cakes	Cupcakes	150	180	2	20 - 25
	Sponge - 4 eggs	150	170	2	20 - 30
	Shallow butter cake	150	170	2	25 - 30
Pastry - choux	Cream puffs	150	200	2	20 - 30
Puff pastry		150	200	2	15-20
Frozen croissants		150	170-180	2	15-25

*Counting from the bottom position up

Steam function (EVEP618 / EVEP916 model only)

food		temperature °C	oven shelf position*	time in minutes
cakes and pastries	– apple cakes in a 20cm cake tin	140	1	60-80
	– biscuits on a baking tray	150	2 (1 and 3)	20-40
	– sweet buns on a baking tray	180-200	1	10-20
flan	– vegetable in a dish	170-180	1	20-40
	– lasagne in a dish	170-180	1	40-50
	– potato gratin in a dish	160-170	1	50-60
meat	– roast pork	180-200	1	90-110/kg
	– veal	180	1	35-45/kg
	– roast beef			
	• rare	210	1	35-40/kg
	• medium	200	1	40-45/kg
	• well done	190	1	50-55/kg
	– whole chicken	200	1	50-55/kg
fish and seafood	– snapper 1-1.5kg	140-150	1	15-25
	– barramundi 4 fillets	180	1	10-15
miscellaneous	tray of vegetables 500g	130	1	20-25
	pizza (fresh)	210	1	14-18

*Counting from the bottom position up

STEAMBAKE

food		temperature °c	oven shelf position*	time in minutes
bread	– rolls	200	1	20-25
	– loaves	180	1	35-45
	– focaccia	200-210	1	15-25

GRILLING

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.
- Grill with the door closed.

This table shows how to grill different types of meat:

food	grilling method
beef – tenderloin, rump and sirloin.	brush with oil or melted butter, especially if the meat is very lean
lamb – 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

⚠️ **WARNING**

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 shelf 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.

⚠️ **WARNING**

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 grilling 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 grill shelf with dish below for all fan grilling. Position the shelf in the lower half of the oven for the 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	possible causes	remedies
Uneven cooking	Incorrect shelf position	• Select shelf suitable for cooking function. See cooking function tables in cooking guide
	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 bottom	Baking tins too large for the recipe	• Use correct size tins
	Baking tins are a dark metal or glass	• Change to shiny, light tins or lower the temp by 10°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 on bake 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
	Baking pans dark	• Change to shiny pans
Baked products are pale, flat and undercooked	Baking temperature too low	• Raise the temperature
	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	• Check recipe
	Door opened too early in baking	• Do not open door until the last quarter of cooking time
Roast meat, potatoes not browning in fan oven	Poor air circulation	• Elevate food onto a rack to allow air circulation
	Grill dish affecting thermostat	• Remove grill dish from oven on bake modes
	Juices running out of meat	• Do not pierce meat with a fork
Grilled meats outside is overcooked and centre is raw		• Grill in a lower position
Grilled chops and steaks curling		• Cut into fat every 2cm
The steam cooking does not operate	There is no water in the tank	• Fill the water tank
	Limescale is obstructing the hole	• Check the steam outlet opening and remove the lime
It takes more than three minutes to empty the water tank or the water tank leaks from the steam outlet	There are lime deposits in the appliance	• Check the water tank and refer to the chapter on Cleaning the water tank.
Steam and condensation settle on the food and in the appliance	The dish has been left in the oven for too long	• Do not keep the dishes in the appliance for longer than 15-20 minutes after the cooking ends
Food Sensor/probe function will not display when plugged in		• Ensure food is fully defrosted

CLEANING THE APPLIANCE

STEAM ASSISTED CLEANING

This function assists in the removal of food residue from inside the oven. This method is effective in removing light soiling only. It is not effective in removing stubborn baked-on stains. This function can only be used when the oven is cold.

Procedure for cleaning:

1. Remove all shelves, dishes and side racks.

2. Make a solution of water (85%), white vinegar (10%), and dishwashing detergent (5%) and spray liberally on to the door, side walls and back wall of the oven cavity.

3. Pour 40ml of water into the cavity base well.

4. Select Steam Assist from the Cleaning submenu

5. Wait until the cleaning procedure is finished.

6. Allow to cool to a safe level before wiping the surface with a wet cloth.
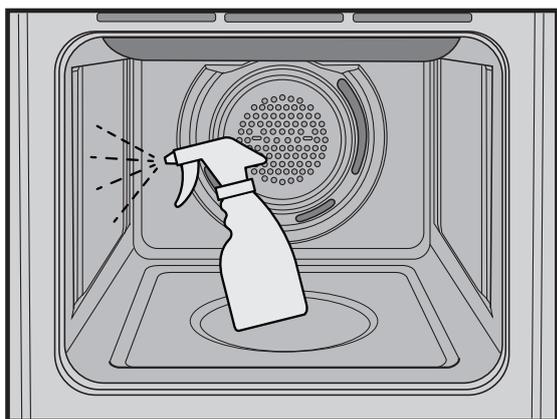
⚠ WARNING

- **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!

A suitable cleaner can be purchased from Electrolux Customer Care Centres.

⚠ CAUTION

The oven door and control panel are decorated with a special stainless steel that resists finger marks and should only be cleaned with warm water and a mild detergent.

DO NOT use stainless steel cleaners, abrasive cleaners or harsh solvents.

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.

⚠ WARNING

The door glass on this appliance is made from a tough, durable material that withstands heating and cooling without breaking. However, it must be remembered that it is GLASS, it may break. Treat it accordingly! Should you have any questions about the glass in your new appliance, please contact the customer care centre by dialling 1300 363 640.

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.

Oven

- Always keep the appliance clean. Ensure fats and oils do not accumulate around elements, burners or fans.

- Always keep oven dish, bake trays and grill dish inserts clean, as any fat deposits may catch fire.

- It is recommended to wrap 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 grill dish clean, as any fat deposits may catch fire.

Food Sensor/probe (selected models only)

- Clean the Food Sensor/probe after each use and let it dry. Use a soft cloth with warm water and a cleaning agent. Only clean the sensor/probe end and not the plug.

Cleaning the cavity well

The cleaning procedure removes limestone residue from the cavity well after cooking with steam.

⚠ WARNING

Perform the cleaning procedure after every Steam cooking cycle.

1. Mix 150ml of tap water with 100ml of white vinegar and put the mix in the cavity well.

2. Let the water+vinegar-mix dissolve the limestone residue at the ambient temperature for 45 minutes.

3. Remove the water+vinegar-mix with a soft cloth and clean the cavity with warm water and a soft cloth.

# CLEANING THE APPLIANCE (CONTINUED)

CLEANING THE ACCESSORIES

Removing the trays and shelves from the appliance

1. Slide the tray and shelves towards you until they reach the front stop.

2. Tilt them up at the front to clear the side supports, taking care not to spill the contents.

3. Lift them clear.

4. Wash the tray and shelves in hot soapy water.

5. Reverse the above steps to put the tray and shelves back again.

6. Ensure that they are placed between two support wires.

7. To remove a shelf from slides:

   - Pull shelf towards you until it stops.

   - Lift the shelf clear.

Removing the side racks
(Not required for models EVEP616 / EVEP619)

1. Grasp the middle wire at the front.

2. Pull firmly inwards while pushing back.
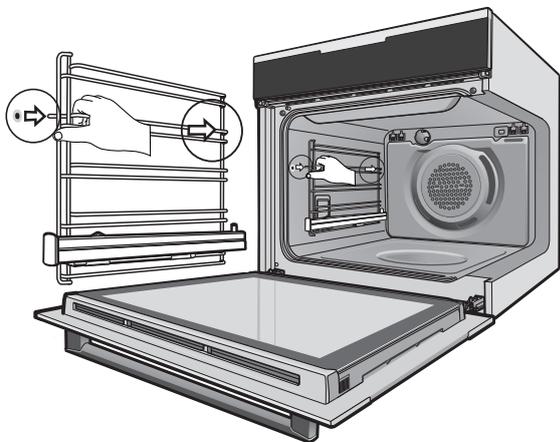
Slides (Telescopic runners)

- Do not subject slides to temperatures greater than 300°C.

- Do not place slides in a dishwasher

- Do not use a knife or sharp object to clean slides.

- Do not add oil or any other lubricant to slides.

⚠ **WARNING**

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

Removing and replacing the oven back light and side light (if fitted)

- Turn oven light glass anti-clockwise to remove it for globe replacement.

- To remove side light, place a spoon under the light glass and lever off. Replace globe and snap glass cover back into position.

- A special high temperature resistant globe should be used. This can be purchased from Electrolux Customer Care Centres.
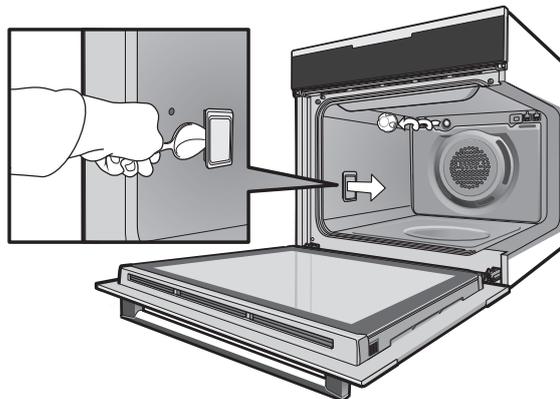
Releasing the grill element

Rotating latch models - rotate latch 180° and the grill element will drop down freely. After cleaning, raise the grill element and secure by rotating the latch back 180°.
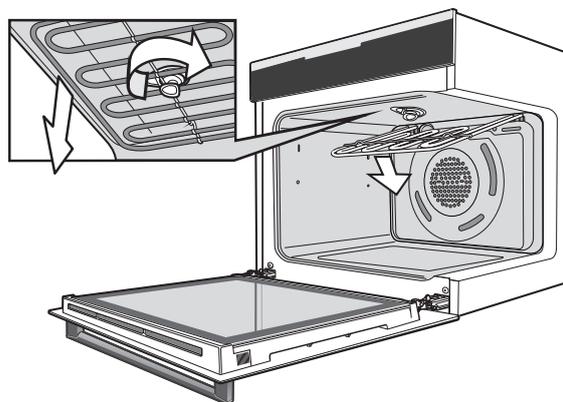
Retaining clips models - The upper grill element is secured with 2 clips which can be removed to help clean the oven cavity ceiling. To disengage the clips, push the edge of the clip towards back of the oven as shown below. After cleaning raise the grill element and secure clips back in position.
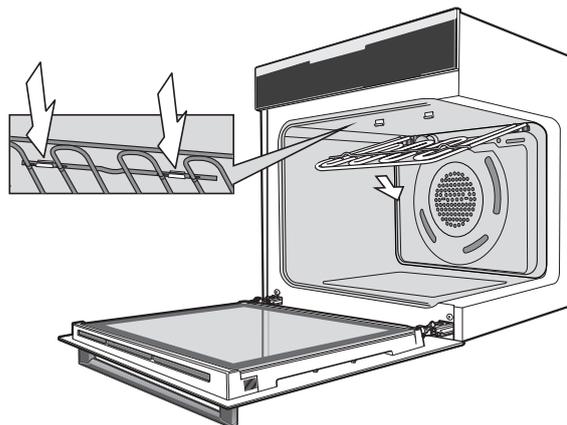
CLEANING THE DOUBLE/TRIPLE GLAZED DOOR (NON PYROLYTIC MODELS)

⚠ WARNING

Do not lift the door by the handle. Rough handling will cause glass to break.
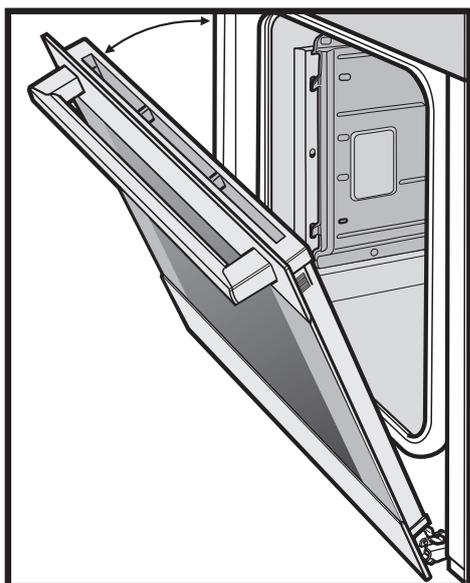
Removing the oven door

The oven is equipped with a door that can be disassembled in order to clean all the panes of glass.

Remove the door before cleaning.

1. Open the door fully to access the hinges then rotate the 'stirrups' (highlighted in the diagram) on both hinges fully to the open position.

Stirrup in the open position

Door column
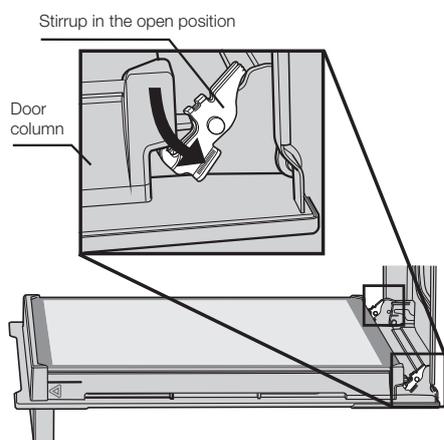
2. Slowly close the oven door until it is stops against the 'stirrups' (about 45°).

3. Grasp the oven door with a hand each side of the door and remove it from the oven by pulling it towards you.
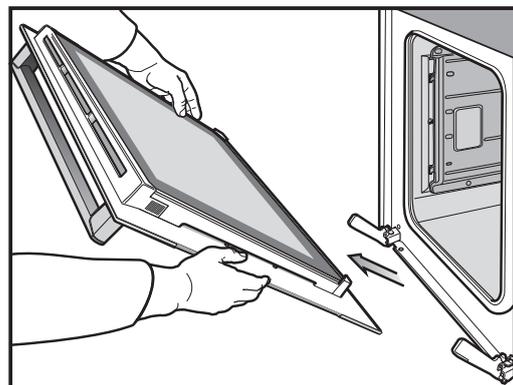
4. Lay the oven door with the outer side facing downwards on something soft and flat (for example a cloth/towel on a kitchen bench/table) to prevent scratches.

Removing the oven door top trim

•   Take hold of the grid embossed sections of the door trim at each end and press inwards to release the clips. Remove the door trim by pulling it towards you.
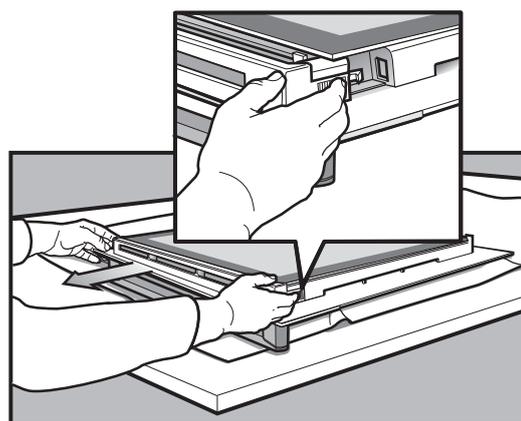
Removing door glass panels

⚠ WARNING

Rough handling, especially around the edges can cause the glass to break.

•   Lift the black bordered glass panel out of the guide.

•   Repeat this for the smaller clear glass panel.

CLEANING THE APPLIANCE (CONTINUED)
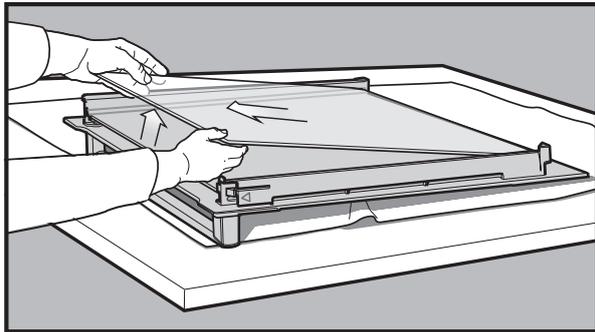

Cleaning the door glass panels

⚠️ **CAUTION**

• **Do not to use harsh abrasives on the glass panes as the reflective surface plays a role in the function of the oven to keep the door cool.**

• **Do not place glass in dishwasher. Hand wash only with a soft cloth and warm soapy water. When dry polish with a soft cloth and ensure the glass is dry before reassembly.**

• **Be careful not to hit the corners of the glass on the benchtop as the glass may break.**

Replacing the door glass panels

1.   Insert the smaller clear glass panel first from above and at an angle to the profile of the door.
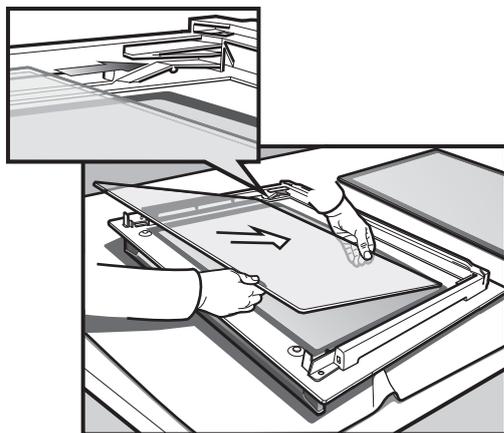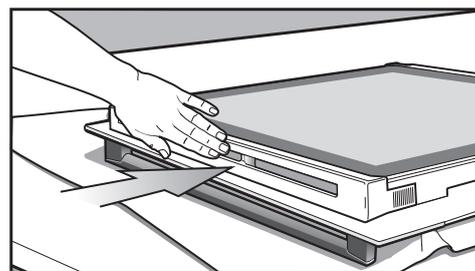

2.   Repeat for the black bordered glass panel ensuring the painted surface is facing to the downside.

Replacing the top door trim

1.   Take hold of the top door trim at each side and position it to the inside edge of the glass.

2.   Push the trim down with its top edge over glass panel until the clip snaps in on each side of the trim.
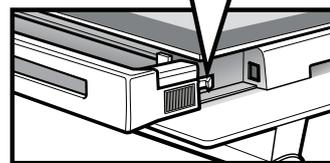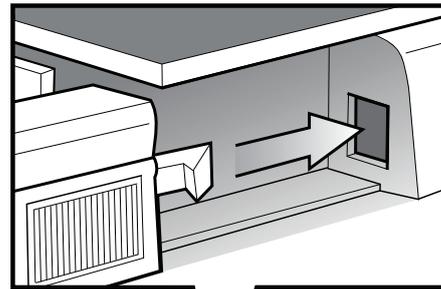

3.   Push the middle of the trim down to ensure it is straight and firm against the glass panel.

Fitting the oven door

1.   Take hold of the oven door with a hand on each side and with the door at an angle of 45º, position the recesses at the bottom of the door onto the hinge arms of the oven. Let the door slide down the hinge arms as far as it will go.

2.   Open the door fully to access the hinges.
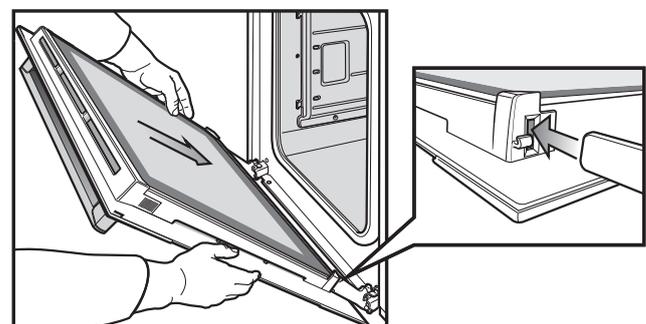
3.   Rotate the 'stirrups' (see the diagram below) until they lock into the hook. The oven door may now be closed.

Stirrup in
locked position
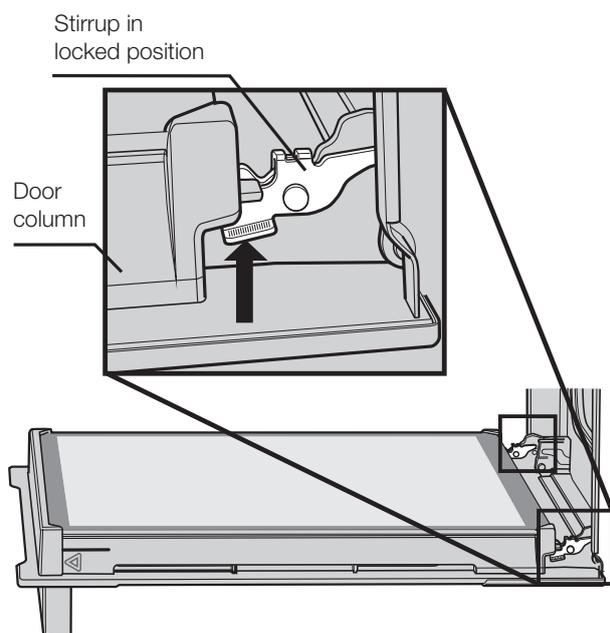
Door
column

CLEANING THE QUAD GLAZED DOOR (PYROLYTIC MODELS)

⚠ WARNING

Do not lift the door by the handle. Rough handling will cause glass to break.
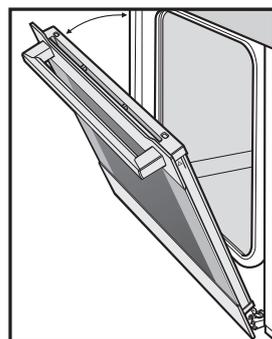
Removing the oven door

The oven is equipped with a door that can be disassembled in order to clean all the panes of glass.

Remove the door before cleaning.

1. Open the door fully to access the hinges then rotate the 'stirrups' (highlighted in the diagram) on both hinges fully to open position.

Stirrup in the open position
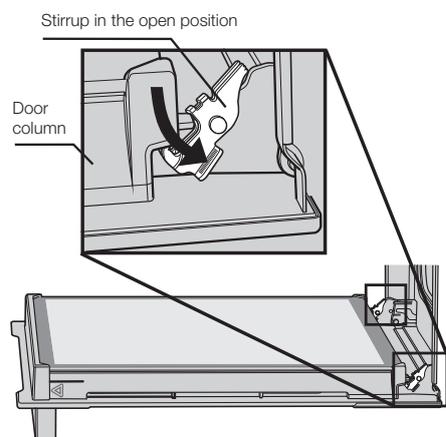
Door
column

2. Slowly close the oven door until it is stops against the 'stirrups' (about 30°).


3. Hold the oven door with a hand each side and remove it from the oven by pulling it towards you.
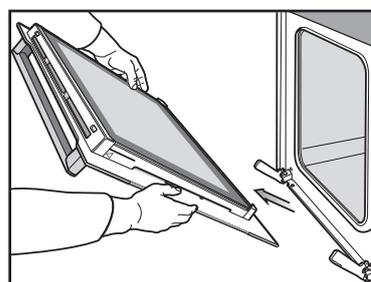
4. Lay the oven door with the outer side facing downwards on something soft and flat (for example a cloth/towel on a kitchen bench/table) to prevent scratches.

Removing the oven door top trim

- Hold the embossed sections of the door columns at each end and press inwards to release the clips. Remove the upper door trim by pulling it towards you.
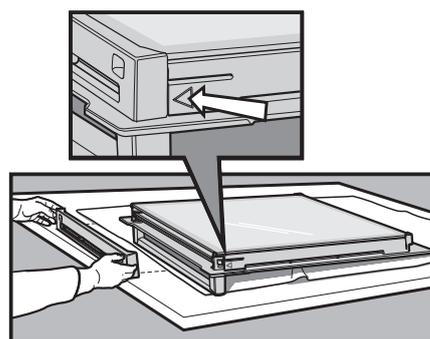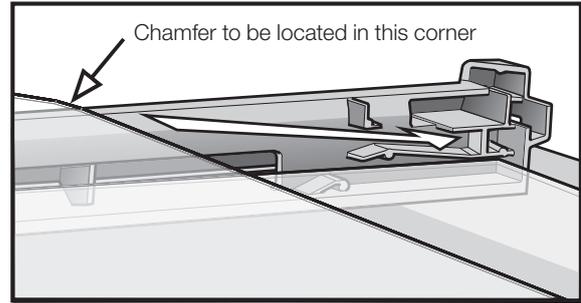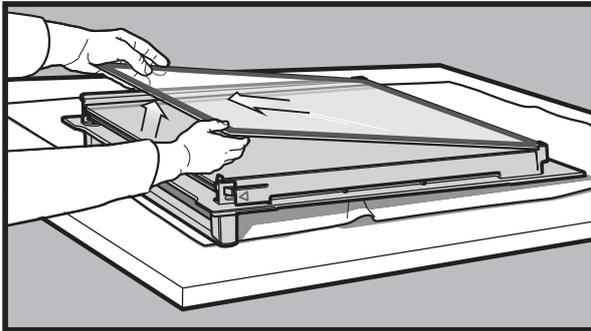

Removing door glass panels

⚠ WARNING

Rough handling, especially around the edges can cause the glass to break.

- Lift the black bordered glass panel out of the guide.
- Repeat this for the smaller clear glass panels.
- When removing panel 3, ensure that the two rubber spacers are removed before cleaning.
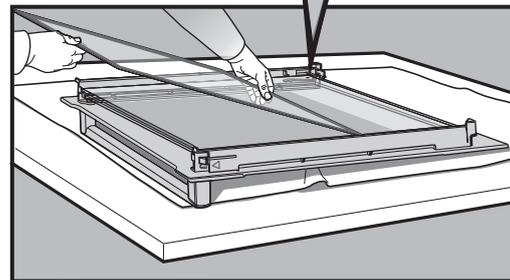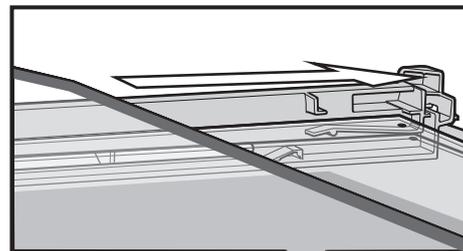
CLEANING THE APPLIANCE (CONTINUED)

Do not misplace them!


⚠️ CAUTION

- **Do not to use harsh abrasives on the glass panes as the reflective surface plays a role in the function of the oven.**

- **Do not place glass in dishwasher. Hand wash only with a soft cloth and warm soapy water. When dry, polish with a soft cloth and ensure the glass is dry before reassembly.**

- **Be careful not to hit the corner of the glass on the benchtop as the glass my break.**

Replacing door glass panels

1. Assemble the silicone spacers to the upper corners of one of the clear glass panels. Position the panel into the lower position of the door, ensuring the chamfered corner of the panel is placed in the correct location as shown in the image below.
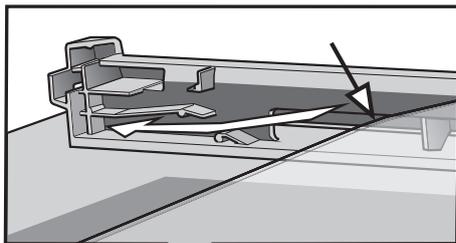
Silicone spacers
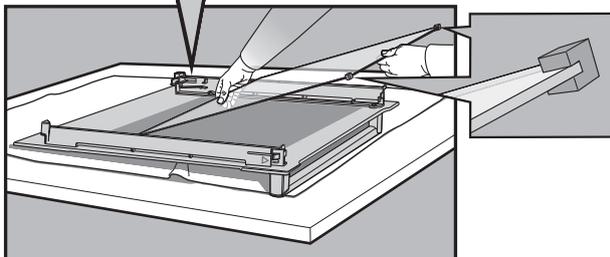
2. Insert the remaining smaller clear glass panel into the middle position, ensuring the chamfered corner of the panel is placed in the correct location as shown in the image below.

Chamfer to be located in this corner

3. Insert the black bordered glass panel into the upper position, ensuring the painted surface is facing the downside as per the image below.

Replacing the top door trim

1. Hold the top door trim at each side and position it to the inside edge of the glass with trim vent opening closest to glass.

2. Push the trim down with its top edge over the glass panel until the clip snap in on each side of the trim.

3. Push the middle of the trim down to ensure it is straight and firm against the glass panel.
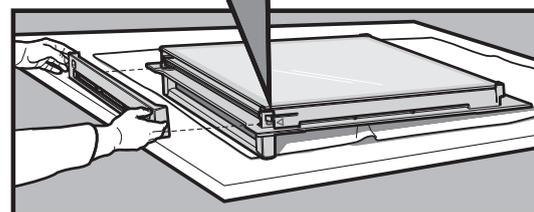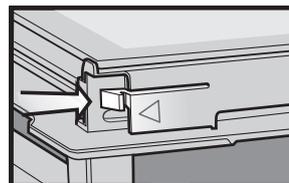
Fitting the oven door

1. Take hold of the oven door with a hand on each side and with the door at an angle of 30°, position the recesses at the bottom of the door onto the hinge arms of the oven. Let the door slide down the hinge arms as far as it will go.

2. Open the door fully to access the hinges.
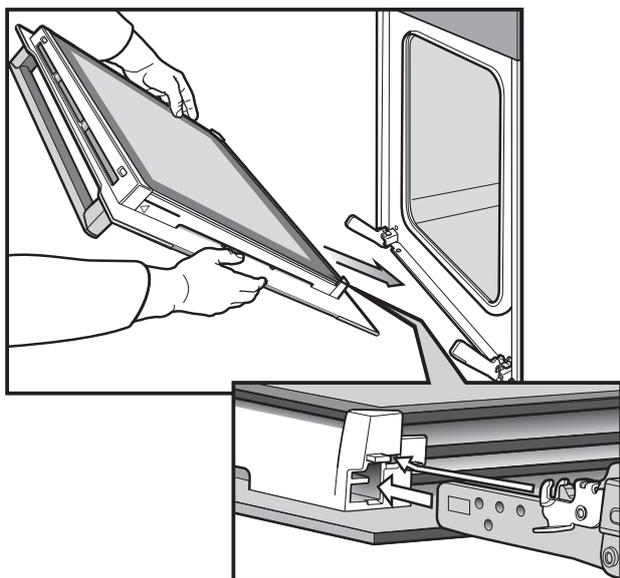
3. Rotate the 'stirrups' (see the diagram below) until they lock into the hook. The oven door may now be closed.

Stirrup in
locked position

Door
column
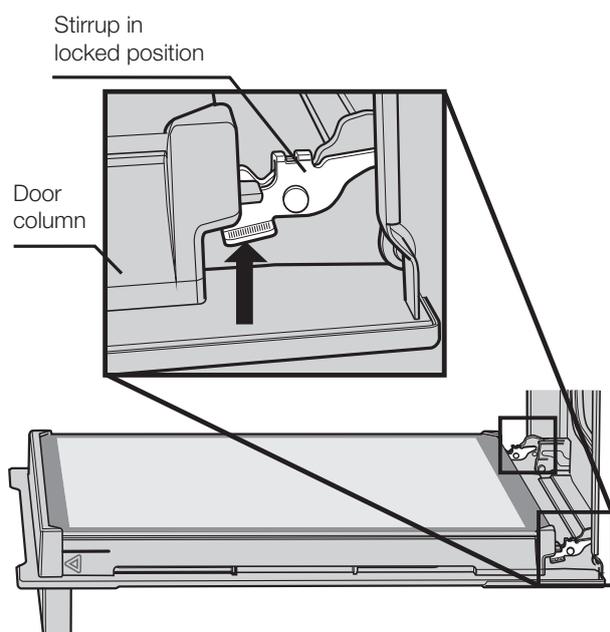
TIPS AND TROUBLESHOOTING

Before the first use, have you to set:

• Language

• Display brightness

• Key tones

• Buzzer volume

• Water hardness

• Time of day

Start using the oven

Quickstart

Turn on the oven and start cooking with the default temperature and time of the function.

• Press and hold: ⏻

• ▭ ... – select the preferred function.

• Press START

Quick OFF

Turn off the oven, any screen or message at any time.

• Press and hold: ⏻ until the oven turns off.

Start cooking

1. ⏻ – press to turn on the oven

2. ▭ ... – select the heating function

3. ℃ – set the temperature.

4. OK – Press to confirm.

5. START – Press to start cooking.

Get to know how to cook quickly

Use the automatic programmes to prepare a dish quickly with the default settings:

Assisted cooking

1. Press ⏻.

2. Press ☰

3. Press ✕ Assisted Cooking

4. Choose the dish.

ℹ **IMPORTANT**

Cooling/ventilation fan

This 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 the 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.

⚠ **CAUTION**

Using the oven

• Always cook with the oven door closed.

• Stand clear when opening the drop down oven door. Do not allow it to fall open. Always support the door using the door handle until it is fully open.

• Do not lean on an open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges.

ℹ **IMPORTANT**

Condensation and steam

This appliance is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam.

This steam makes it possible to cook in a steamy environment ensuring that dishes are soft inside and crusty on the outside. This process also reduces cooking time and energy consumption. During cooking steam may be produced and released when the door is opened. This is absolutely normal.

When food is heated it produces steam in the same way a boiling kettle does. When steam comes into contact with the oven door glass it will condense and produce water droplets. To reduce condensation, ensure that the oven is well heated before placing food in the oven cavity.

Oven pre-heating is necessary before any cooking.

It is recommended that condensation is wiped away after each use of the oven.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, heat conductivity, colour etc. which affects the way they transfer heat to the food inside them.

• Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.

• Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

• To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.

• Always place dishes centrally on the shelf to ensure even browning.

• Single level cooking gives best results in conventional modes that do not use the oven fan. If cooking on more than one level, use the fan cooking function.

• Do not place trays on the base of the oven. This may damage the enamel.

Faults

If there is a problem with the oven 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.

Data plate

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

Model number: _____

Serial number: _____

These are 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, 8am – 5pm EST Mon – Fri.

New Zealand: +649 573 2384, 8am – 5pm EST Mon – Fri.

If you have a warranty or spare parts enquiry, you should call the number listed on the back page.

SHORTCUTS

Here you can see all the useful shortcuts. You can also find them in the dedicated chapters in the user manual.

How to set: heating functions

⟩ Ⓘ ⟩⟩ ⊡ 🗲… ⟩⟩ ℃ ⟩⟩ START ⟩

How to set: cooking with a steam heating function

⟩ Ⓘ ⟩⟩ 🍲 ⟩⟩ ℃ ⟩⟩ 🌢 ⟩⟩ START ⟩⟩ Ⓘ ⟩⟩ 🌢 ⟩

How to set: assisted cooking

⟩ Ⓘ ⟩⟩ ☰ ⟩⟩ ✗ ⟩⟩ 🍗 ⟩⟩ START ⟩

How to set: cooking time

⟩ ⊡ 🗲… ⟩⟩ ℃ ⟩⟩ ⏱ ⟩⟩ START ⟩

How to delay: start and end of cooking

⟩ ⏱ ⟩⟩ ●●● ⟩

How to cancel: set timer

⟩ ⏱ ⟩⟩ ⊗ ⟩

How to cancel: set timer

⟩ Ⓘ ⟩⟩ ⊡ 🗲… ⟩⟩ ℃ ⟩⟩ 🌡 ⟩⟩ ℃ ⟩⟩ START ⟩

TROUBLESHOOTING

NOTE: We may charge for service even in the warranty period if your problem is due to the causes listed below.

problem	possible cause
Oven or grill not working	• Time of day is not set.
	• Power is not turned on.
	• Controls are incorrectly set .
	• Oven is in 'Demo' mode, refer to Additional Functionality.
	• Household fuse has blown or power supply is off. (If the household fuse continues to blow, call the Service Centre).
	• Child-proof oven lock is activated. 'LOCKED' is displayed when control is touched. (Refer to operating instructions).
Oven light not working	• Light may be turned off at control panel.
	• Lamp blown or loose socket.
	• Household fuse has blown. (If the household fuse continues to blow, call the Service Centre).
Oven not heating enough	• Foil trays on bottom of oven.
	• Timer is in 'AUTO' mode. (Refer to operating instructions).
	• Household fuse has blown or power supply is off. (If the household fuse continues to blow, call the Service Centre).
	• Oven not pre-heated - pre-heat oven for 30 minutes.
There is warm air coming from the top of the oven door	• The oven is located under the control panel. When the oven is on, the air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent.
Clock flashing on display	• Reset time of day and any cooking functions you were using.
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.
Functions and temperature appear on display but oven does not work	• Oven is in 'Demo' mode, refer to Additional Functionality.
When the door is open the fan stops (underbench only)	• This is a function of the power board to help reduce the blast of air when opening the door.
When a non fan mode is selected the fan starts	• Most oven modes have a fast heat up function that uses the fan, fan element and top (boost) elements. Auto fast heat up can be overridden by selecting a temperature of 120°C or less, allowing the function to start, then increasing the temperature to the desired level.
The light stays on when the door is closed	• An oven function has been selected.
	• The light has been turned on at the control panel.
The light does not turn *ON* when the door is opened	• Oven light may need replacing.
Error message "REMOVE FOOD PROBE" after connecting Food Sensor/probe to appliance	• The cooking function selected is not compatible with the food sensor/probe. Refer Food Sensor/robe instructions page.
Food Sensor/probe temperature setting not displayed	• Ensure Food Sensor/probe plug is fully inserted into the socket on the front panel.
	• Incorrect Food Sensor/probe used. Only use the Food Sensor/probe recommended for this appliance.
	• Ensure food is fully defrosted

TROUBLESHOOTING (CONTINUED)

When using the Food Sensor/probe, centre of the food is undercooked	• Ensure the Food Sensor/probe is inserted at least 75% into the food.
	• Ensure that food has been adequately rested after cooking.
Shelf or telescopic runner slides out when door is opened	• Oven cavity is not level, you can perform a check using a level to verify this (refer to installation section). If not level refer to installer.
Door locked (switching off Pyro function quickly)	• Go back into Pyro mode and switch off Pyro function after few seconds for the lock to open completely.
Lime scale residue on base of oven	• Follow the procedure for cleaning the cavity well. There may be some minor residual marks after cleaning.
Oven seal loose	• The oven seal of non pyrolytic models is only attached at each corner. It may seem like a loose fit, but when the oven is closed it will function correctly.
Steam functions (EVEP618/619 models only)	
Steam and condensation settle on the food and in the cavity of the oven	You left the dish in the oven for too long. Do not leave dishes in the oven for longer than 15-20 minutes after the cooking process ends.
The descaling procedure is interrupted before it finishes.	This could have been caused by a power outage. Repeat the procedure.
The descaling procedure is interrupted before it finishes.	If the function was stopped by the user, repeat the procedure.
There is no water inside the grill / roasting pan after the descaling procedure.	This could be caused by the water drawer not being filled to the maximum level. Check if the descaling agent / water is present in the water drawer body. Repeat the procedure.
There is dirty water on the bottom of the cavity after the descaling cycle.	The grill/roasting pan could have been in the wrong position. Remove the residual water and the descaling agent from the bottom of the oven. Put the grill / roasting pan on the first shelf position.

NOTES

NOTES

Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND
APPLIANCE: ELECTROLUX BUILT-IN OVENS, COOKTOPS,
FREESTANDING COOKER AND WARMING DRAWER

This document sets out the terms and conditions of the product warranties for Electrolux Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. **In this warranty:**

   (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;

   (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;

   (c) 'ASC' means Electrolux's authorised serviced centres;

   (d) 'Electrolux' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;

   (e) 'Warranty Period' means the period specified in clause 3 of this warranty;

   (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. **Application:** This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.

3. **Warranty Period:** Subject to these terms and conditions, this warranty continues in Australia for a period of 24 months and in New Zealand for a period of 24 months, following the date of original purchase of the Appliance.

4. **Repair or replace warranty:** During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.

5. **Travel and transportation costs:** Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.

6. **Proof of purchase** is required before you can make a claim under this warranty.

7. **Exclusions:** You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:

   (a) light globes, batteries, filters or similar perishable parts;

   (b) parts and Appliances not supplied by Electrolux;

   (c) cosmetic damage which does not affect the operation of the Appliance;

   (d) damage to the Appliance caused by:

   (i) negligence or accident;

   (ii) misuse or abuse, including failure to properly maintain or service;

   (iii) improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;

   (iv) normal wear and tear;

   (v) power surges, electrical storm damage or incorrect power supply;

   (vi) incomplete or improper installation;

   (vii) incorrect, improper or inappropriate operation;

   (viii) insect or vermin infestation;

   (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:

   (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;

   (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

8. **How to claim under this warranty:** To enquire about claiming under this warranty, please follow these steps:

   (a) carefully check the operating instructions, user manual and the terms of this warranty;

   (b) have the model and serial number of the Appliance available;

   (c) have the proof of purchase (e.g. an invoice) available;

   (d) telephone the numbers shown below.

9. **Australia:** For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.

10. **New Zealand:** For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

11. **Confidentiality:** You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice
Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

	FOR SERVICE	FOR SPARE PARTS
AUSTRALIA	or to find the address of your nearest authorised service centre in Australia **PLEASE CALL 13 13 49** For the cost of a local call	or to find the address of your nearest spare parts centre in Australia **PLEASE CALL 13 13 50** For the cost of a local call
NEW ZEALAND	or to find the address of your nearest authorised service centre in New Zealand **PLEASE CALL 0800 10 66 10**	or to find the address of your nearest spare parts centre in New Zealand **PLEASE CALL 0800 10 66 20**

shop.electrolux.com.au

Electrolux Home Products Australia

telephone: 13 13 49
email: customercare@electrolux.com.au
web: electrolux.com.au

Electrolux Home Products New Zealand

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web: electrolux.co.nz

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electrolux.co.nz