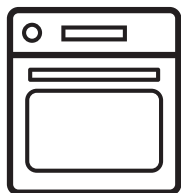




Electrolux



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ZH 用户手册 | 蒸汽烤箱

3

EN User Manual | **Steam oven**

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内容

1. 安全信息.....3

2. 安全说明.....4

3. 产品说明.....6

4. 控制面板.....7

5. 首次使用.....7

6. 日常使用.....8

7. 附加功能.....11

8. 时钟功能.....11

9. 配件使用.....12

10. 提示技巧.....13

11. 清洁维护.....15

12. 故障排除.....18

13. 能效信息.....19

14. 维修服务指南.....19

15. 环境保护需求.....21

1. ⚠ 安全信息

请确保按照随附说明操作本机，否则可能发生安全事故。在安装和使用本机之前，请认真阅读随附的操作说明。对于不当安装或使用本机而造成的任何伤害或损害，制造商不承担任何责任。请妥善保管操作说明，并置于易于取用的地方，供将来参考之用。

1.1 未成年人和弱势群体安全

- 器具不打算由存在肢体、感官或精神能力缺陷或缺少使用经验和知识的人（包括儿童）使用，除非有负责他们安全的人对他们进行与器具使用有关的监督或指导。
- 应照看好儿童，确保他们不玩耍本器具。
- 清洁剂需存放在儿童接触不到的地方。
- 警告: 在使用时可触及部分可能会发热。儿童宜远离。本设备运行或冷却时，请勿让儿童及宠物靠近。
- 所有包装材料需远离儿童，并妥善处理。
- 若设备配备童锁，应将其启用。

- 存在肢体、感官或精神能力缺陷或缺少使用经验和知识的人（包括儿童）不应对本设备进行清洁和维护。

1.2 一般安全

- 本设备仅用于烹饪。
- 本设备是为了室内单户家庭的日常使用而设计的。
- 本设备也可用于办公室、酒店客房、旅馆客房、民宿及其他类似住宿场所，前提是其使用量不超过（平均）家庭使用水平。
- 本设备的安装及电源线更换必须由专业人员操作。
- 未将本设备嵌入安装结构前，请勿使用。
- 进行任何维护操作前，请先断开本设备的电源。
- 如果电源软线损坏，为了避免危险，必须由制造商、其服务机构或类似的专业人员更换。
- 警告：为避免可能出现的电击，换灯前应确定器具已断开电源。
- 警告：器具在使用期间会发热。注意避免接触烤箱内的发热单元。
- 务必戴上防烫手套取放配件或烤盘烤具。
- 只使用该烤箱推荐的温度传感探头。
- 如要卸下烤架支架，请先拉动烤架支架的前部，然后再将其后端拉离侧壁。按照相反的顺序安装支架。
- 不能使用蒸汽清洁器。
- 不要使用粗糙磨料清洗剂或锋利的金属刮刀清洁烤箱门的玻璃，因为其会擦伤玻璃表面，从而可能导致玻璃破碎。

2. 安全说明

2.1 安装

警告!

本设备必须由专业人员安装。

- 请拆除所有包装材料。
- 请勿安装或使用已损坏的设备。产品出现异常噪声、异常气味、异常高温或故障时，请立即停止使用，关闭开关，断开电源。
- 请遵照本公司网站上提供的安装说明进行操作。

- 本设备重量较大，移动时务必小心。请始终佩戴安全手套并穿着封闭式鞋履。
- 请勿通过把手拖拽设备。
- 请将设备安装在符合安装要求的安全且适宜的位置。本产品不应在易燃易爆物品附近或类似环境中使用。
- 请与其他设备和装置保持最低安全距离。
- 安装本机前，请检查本机的门能否无阻碍开启。
- 该设备配备有电动冷却系统。必须接通电源才能运行。

2.2 电气连接

 警告!

存在火灾或触电危险。

- 所有电气连接必须由专业电工操作。
- 本器具含有仅用于实现功能用途的接地连接。
- 请确保铭牌上的参数与市电电源的电气规格相匹配。
- 务必使用安装规范的防触电插座。
- 请勿使用多头插座转换器及延长线。不应从带插座的灯头上引接电源供给家用电器。
- 请勿损坏电源插头和电源线。若需更换电源线，必须由本公司授权服务中心进行操作。
- 请勿让电源线接触或靠近设备门体及设备下方的凹槽，尤其在设备运行中或门体处于高温状态时。
- 带电部件和绝缘部件的防触电保护装置必须妥善固定，确保只能通过专业工具拆卸。
- 只有在安装过程结束后，才能将电源插头插入电源插座。确保在安装后，仍可方便地插拔电源插头。
- 使用过程中，请将家用电器的电源插头完全插入电源插座中，并保持电源插头与插座接触良好。
- 如果电源插座松动，切勿连接电源插头。
- 不要通过拉扯电源线来断开电器。务必直接拉动电源插头。
- 仅可使用合格的隔离装置：线路保护断路器、熔断器（需从熔断器座中取出的螺旋式熔断器）、漏电保护器以及接触器。
- 使用者不应以普通导体或超出规定电流容量的熔断体替换家用电器和电源的熔断体。
- 进行电气安装时，务必安装隔离装置，以便可以断开本机与电源所有电极的连接。电极的触点开距宽度最小要达到 3mm。
- 本设备随机配备电源插头及电源线。

2.3 使用

 警告!

存在受伤、烧伤、触电或爆炸危险。

- 请勿更改本设备的规格。
- 确保通风口未被堵塞。
- 设备运行期间，必须有人照看。人员离开现场时，请将电源断开。
- 每次使用后请关闭设备。

- 设备运行过程中，开门时务必小心，会有高温蒸汽排出。
- 请勿用湿手或设备接触水时操作本机。
- 请勿对打开的设备门施加压力。
- 请勿将设备用作工作台面或储物台面。
- 打开设备门时需谨慎。使用含酒精的食材可能会有安全隐患。
- 打开设备门时，请勿让火花或明火接触设备。
- 请使用专用的食物保存玻璃容器和瓶罐。
- 本产品不应在易燃易爆物品附近或类似环境中使用。

 警告!

存在设备损坏风险。

- 为防止搪瓷损坏或变色，请注意：
 - 请勿将烤盘 / 烤具或其他物品直接放在设备内腔底部。
 - 请勿将铝箔纸直接放在设备内腔底部。
 - 请勿将水直接倒入处于高温状态的设备中。
 - 烹饪结束后，请勿将潮湿的餐具和食物留在设备内。
 - 拆卸或安装附件时需小心。
- 搪瓷或不锈钢出现变色并不会影响设备的使用性能。
- 制作湿润类蛋糕请使用深底烤盘。果汁可能会造成难以去除的永久性污渍。
- 请仅使用本设备随机配备的附件，或制造商推荐的附件。
- 烹饪时请始终保持设备门关闭。
- 若设备安装在家具面板（如柜门）后方，请注意：设备运行时，切勿关闭该家具面板。关闭的家具面板后方可能会积聚热量和湿气，进而导致设备、柜体或地面受损。设备使用完毕并完全冷却后，方可关闭家具面板。

2.4 维护与清洁

 警告!

存在受伤、火灾或设备损坏风险。

- 进行维护前，请关闭设备并将电源插头从市电插座上拔下。
- 请确保设备已冷却。设备未冷却时操作，玻璃面板可能存在破裂风险。
- 门体玻璃面板若有损坏，请立即更换。更换请联系授权服务中心。
- 从设备上拆卸门体时需小心，门体重量较大。

- 请定期清洁设备，以防表面材质老化损坏。
- 清洁设备时，请使用湿润的软布，仅可使用中性清洁剂。请勿使用研磨性清洁剂、研磨性清洁垫、溶剂或金属物品（以免刮伤设备表面）。
- 若使用烤箱专用喷雾清洁剂，请遵循其包装上的安全说明。

2.5 蒸汽烹饪

⚠ 警告！

存在烫伤和设备损坏风险。

- 排出的蒸汽可能导致烫伤，请注意：
 - 启用蒸汽烹饪功能时，打开设备门需小心，可能会有蒸汽排出。
 - 蒸汽烹饪结束后，打开设备门时需谨慎。

2.6 内部照明

⚠ 警告！

存在触电风险。

- 关于本产品内部的照明灯及单独销售的备用照明灯，请注意：此类灯具专为承受家用电器内的极端物理环境（如高温、振动、潮湿）而设计，或用于显示设备的运行状态信息。它们不可用于其他用途，也不适用于家庭室内照明。
- 本产品所配光源的能效等级为 G 级。
- 请仅使用规格相同的照明灯进行更换。

2.7 维修服务

- 设备如需维修，请联系授权服务中心。请仅使用原装零配件。
- 仅使用原装配件。

2.8 废弃处理

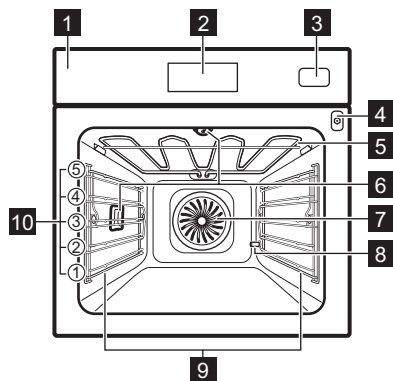
⚠ 警告！

存在受伤或窒息风险。

- 关于设备的废弃处理方式，请咨询当地市政部门。
- 请先将设备与市电断开连接。
- 剪断靠近设备处的电源电缆，并将其妥善废弃处理。

3. 产品说明

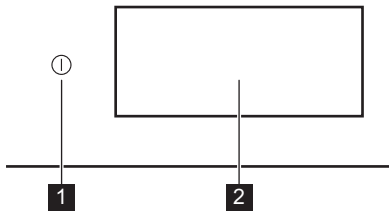
3.1 概览



- 1 控制面板
- 2 显示屏
- 3 水槽
- 4 食物探针插孔
- 5 加热元件
- 6 照明灯
- 7 风扇
- 8 除垢管道出口
- 9 烤盘支架，可拆卸
- 10 烤盘位置

4. 控制面板

4.1 控制面板概览



1	开 / 关	长按可开启和关闭本机。
2	显示屏	显示本机当前设置。

控制面板提供对各种功能和菜谱的访问权限。控制面板还显示有关其当前运行状态的信息。

4.2 显示屏

显示屏完全交互、可滚动，并分成各个已定义的区。您可以在屏幕上向左或向右滑动进行浏览。

确定	确认选择/设置。
>	导航到菜单中的下一级或上一级。
<	

^	访问和调整其他设置。
v	
♥	在以下位置保存当前设置：我的收藏。
♡	从以下位置删除当前设置：我的收藏。
💡	开启和关闭照明灯。
🔌	打开和关闭选项。
🔒	本机被锁定。
🔔	提示音 功能已启用。
🔔🔥	提示音响起并停止烹饪 功能已启用。
🔔🔕	仅弹出消息 启用。
🕒	预约启动 功能已启用。
×	关闭弹出消息或取消设置。
🧼	水槽已清空。
🌊	水槽已半满。
🛢️	水槽已满。
🌿	配备节能模式的功能。

5. 首次使用

⚠️ 警告!

请参阅“安全”一章。

5.1 首次连接

首次连接后，显示屏会显示欢迎消息。您可以选择启动或者跳过引导流程。必要时，可以重新查看和修改设置。

调整设置：语言，当前时间，水质硬度。

5.2 初次预热和清洁

初次使用并接触食物之前，请预热空设备。设备可能会散发难闻的气味和烟雾。预热时请确保房间通风。

1. 取出本机中的所有配件及可拆卸烤架支架。
2. 进入菜单并选择：功能。
3. 选择该功能 。设置最高温度。让本机运行 1 小时。
4. 选择该功能 。设置最高温度。让本机运行 15 分钟。
5. 关闭设备，并等待其冷却。
6. 仅使用沾有温水和中性清洁剂的微纤维布清洁本机及配件。
7. 将配件和可拆卸烤架支架放回原本位置。

5.3 设置: 水质硬度

将本机连接到电源时，必须设置水硬度等级。

要查看水硬度等级，可以使用试纸或者联系供水商。

- 1. 将试纸放入自来水中约 1 秒。请勿将试纸置于流动水中。
- 2. 摇晃试纸以除去任何残留的水。
- 3. 等待 1 分钟，根据下表检查水硬度。
- 4. 设置水硬度等级：其他 / 设置 / 水质硬度。

试纸颜色会不断变化。测试后，检查 1 分钟内的水硬度。

下表显示了水硬度范围以及相应的水质类别。根据表格调整水硬度级别。

水硬度等级	试纸
1 - 软	
2 - 较硬	
3 - 硬	
4 - 非常硬	

6. 日常使用

警告!
请参阅“安全”一章。

6.1 菜单

轻触 < 并向左滑动进入菜单。

- 菜谱
- 功能
- 我的收藏
- 清洁程序
- 其他

6.2 功能

子菜单包括烹饪功能列表。

功能列表可能因软件版本而异。

- 1. 进入菜单，然后选择：功能。
- 2. 选择加热功能。
- 3. 调整设置。
- 4. 轻触：开始。您可以在烹饪前或烹饪过程中随时插入食物探针。请参阅配件使用-食物探针一章。
- 5. ^ - 轻触以在烹饪期间调整设置。
- 6. 停止 - 按下可关闭加热功能。

快速 预热 仅适用于某些加热功能。有关预热选项的更多信息，请参阅“日常使用”一章，设置，子菜单：偏好。

上烤
高温可使顶部快速烤成褐色。

	下烤 均匀地将食物底部烤至金黄色。很适合烹饪披萨或馅饼，以及完成蛋糕或蛋饼的最后一个烹饪步骤。预热烤箱，使用最低层烤架。
	热风 设置的温度要低于 上下烤 的温度。
	上下烤 适用于日常单层烹饪。适合烹饪各种食物，例如砂锅炖菜和烘焙食品。
	热风上烤 烘烤大块肉或带骨家禽肉，以获得外酥里嫩的效果。
	热风下烤 均匀地烘烤面团，使其表面形成脆皮。很适合烹饪披萨、蛋饼、蛋挞或馅饼。
	热风上下烤 此功能非常适用于预制菜肴。
	蒸汽自适应 将正确的蒸汽量与选定的温度匹配。
	精准蒸 蒸汽和热量相结合，实现外酥里嫩的效果。很适合烹饪蔬菜、砂锅炖菜和肉类。
	节能热风 利用余温进行烹饪，实现节能。最适合烹饪糕点。
	普通蒸 使用连续蒸汽获得健康、美味的食物。
	蒸汽翻转 此功能可使用蒸汽温和地翻转剩菜。

	烧烤 均匀地煎烤蔬菜或肉类至金黄色。也很适合用于烤面包。
	面团发酵 优化温度，可快速膨胀。
	烘烤翻热 使隔夜面包或烘焙食品恢复新鲜的味道和柔软的口感。
	解冻 温和解冻以进一步准备。
	炖煮 将所有食材放在一起炖煮，做出鲜嫩多汁的菜肴。
	烘烤 烹饪出外酥里嫩的肉类或蔬菜。
	烘焙 使用此功能烘烤面包和面包卷，面包的脆度、颜色和色泽仿佛出自专业人士之手。
	慢煮 慢煮会增加烹饪时间，但可获得更好的烹饪效果。在将肉放入烤箱之前，先将其烤焦。
	腌制 低温烹饪罐装水果和蔬菜，获得多汁口感。将耐热密封罐放在装有水的烘焙盘上。
	餐具加热 在装盘前预热餐具。
	保温 保持菜肴温度。请注意，某些菜肴在保温的同时可能会继续烹饪并变干。必要时应盖住菜肴。
	脱水 低温均匀地烘干水果、香料和蔬菜。在烘干过程中偶尔打开门，以改善烘干效果。
	空气炸 油炸食物时，使用少量食用油，而不使用烘焙纸。



在某些加热功能中，温度低于 80 °C 时，照明灯会自动关闭。

6.3 菜谱

菜谱子菜单包含一组专为特定菜肴而设计的程序。此子菜单中的每道菜肴都搭配了合适的设置。在烹饪过程中可以调整时间和温度。

对于某些菜肴，您还可以使用 食物探针 进行烹饪。

1. 进入菜单，然后选择：菜谱。

2. 选择菜肴或食物类型。
 3. 根据烹饪偏好调整设置。调整重量。选定菜肴可用此选项。按下：确定。
 4. 根据屏幕上提供的说明将食物放入本机中。
 5. 按下：开始。
- 功能结束时，检查食物是否准备就绪。如有必要，延长烹饪时间。

6.4 我的收藏



此功能仅提供特定机型使用。

您可以保存多达 20 个最常用的设置，例如加热功能和菜肴。

要保存设置，请选择首选设置并按下 。

选择：我的收藏

1. 进入菜单，然后按下：我的收藏 以查看保存的设置。
2. 选择其中一个保存的设置。

删除：我的收藏

1. 进入菜单，然后按：我的收藏 以检查已保存的设置。
2. 按：❤️ 删除已保存的设置。

6.5 清洁程序

子菜单包括清洁程序列表。

蒸汽清洁	轻度清洁。
超强蒸汽清洁	正常清洁。
除垢	清洁蒸汽发生管路中残留的水垢。
排空水箱	使用蒸汽功能后，排空水槽中的残留水。
烘干	使用蒸汽功能后针对内腔中的残留冷凝水进行干燥。
清洗蒸汽系统	频繁使用蒸汽功能后，冲洗和清洁蒸汽发生器管路。

6.6 其他

子菜单包括设置列表。

子菜单：设置

语言	设置本机语言。
当前时间	设置当前时间。
屏幕亮度	设置屏幕亮度。
按键音	打开和关闭触摸区域的声音。对于以下情况，无法设置静音 ①。
蜂鸣器音量	设置按键音和信号的音量。
温度单位	显示当前温度单位。
水质硬度	设置水硬度。

子菜单：服务

演示模式	激活/取消激活码：2468
软件版本	软件版本信息。
重置所有设置	恢复出厂设置。

子菜单：偏好

灯	开启和关闭照明灯。
童锁	防止意外启动本机。
	无 - 本机的常规预热方式。它设置为默认，适用于所有烹饪功能。偏好可以更改为其他预热类型。
预热/加热	节能 - 以较少的能耗预热本机。它适用于所有烹饪功能。 快速 - 缩短加热时间。只有某些功能上可使用。
清洁提示	提醒您清洁本机。
待机屏幕个性化	自定义屏幕功能和快捷键。

6.7 蒸汽加热功能

这些功能让您可以利用热量和蒸汽来使菜肴保持酥脆多汁。使用它们进行清蒸、焖炖、脆烤、烘焙。

使用蒸汽功能准备食物的方法有两种：设置温度或设置蒸汽水平。

 蒸汽自适应 /  普通蒸 - 设置温度。蒸汽水平将自动调整。

 精准蒸 - 设置蒸汽水平。显示屏上将显示合适的温度。

1. 进入菜单并选择：功能。
2. 设置蒸汽加热功能。显示屏将显示可用设置。
3. 设定温度和蒸汽水平（如有）。
4. 按下：开始 并按照显示屏上的说明操作。
5. 按下水槽的盖子以将其打开。
6. 往水箱中加入冷水至 Max 最高水位（约 950 ml），直至发出声响信号或显示屏显示消息。
向水箱加水不得超过其最大容量。存在漏水、溢出和损坏家具的风险。

 **警告！**
仅使用凉自来水。请勿使用去离子水或蒸馏水。请勿将易燃或含酒精的液体倒入水槽中。

7. 将水箱推到初始位置。
大约 2 分钟后出现蒸汽。当烤箱达到设定温度时，信号声会响起。
8. 当水槽中的水用完时，提示音会响起。加满水箱。
9. 关闭本机。
10. 清空水槽。
请参阅 清洁维护，排空水箱。
11. 烹饪后，请小心地打开烤箱门。残余的水会在烤箱内部冷凝。
12. 待设备冷却之后，用柔软的湿布擦干烤箱内部。

 **警告！**
设备很热。可能有起火的风险。清空水槽时请小心。

6.8 备注：节能热风

此功能是为遵守能效等级和生态设计要求（根据 EU 65/2014 和 EU 66/2014）。测试基于：IEC/EN 60350-1。

烹饪过程中，烤箱门应关闭，这样不会中断功能并确保烤箱尽可能以最高的能效运作。

使用此功能时，照明灯在 30 秒后自动关闭。
有关烹饪说明，请参阅提示技巧，节能热风。
有关一般节能建议，请参阅能效信息，节能提示。

7. 附加功能

7.1 童锁

此功能可防止意外操作机器。可以随时启用此功能。

1. 进入菜单。
2. 选择：其他 / 偏好 / 童锁。
童锁 启用。要启用本机，请按字母顺序选择代码字母。

7.2 自动关机

出于安全考虑，如果加热功能处于启用状态且未更改任何设置，本机将在一段时间后自动关闭。

 (°C)	 (小时)
30 - 115	12.5

 (°C)	 (小时)
120 - 195	8.5
200 - 230	5.5

如果您打算在超过自动关机时间的持续时间内运行加热功能，请设置烹饪时间。请参阅 时钟功能。

7.3 冷却风扇

本机运行后，冷却风扇将自动启动使本机表面保持冷却。如果关闭本机，冷却风扇会继续运行，直到本机冷却。

8. 时钟功能

8.1 时钟功能描述

功能	说明
计时器	设置烹饪持续时间。最长时间为 23 小时 59 分钟。要设置时间已耗尽后将执行什么操作，请选择偏好：结束动作。即使在烤箱未运行时，计时器也可以独立使用。
结束动作	 提示音 计时结束后，本机将发出提示音。即使本机已关闭，您也可以随时设置此功能。  提示音响起并停止烹饪 计时结束后，本机将发出提示音，加热功能将关闭。  仅弹出消息 计时结束后，显示屏上会显示消息。该功能不影响设备的运行。
预约启动	延迟烹饪开始和/或结束时间。
时间延长	延长烹饪时间。
正计时器	显示本机的运行时间。最长时间为 23 小时 59 分钟。它在烤箱流程启动时会自动启动，过程结束后随即停止。如果没有设置其他计时器，则可以在主屏幕上查看。该功能不影响设备的运行。

8.2 计时器

1. 选择加热功能和设置温度。
2. 按下：计时器。
3. 设置持续时间。可以通过按下其中一个符号来选择偏好的结束动作。
4. 按下：确定 确认并返回主屏幕。

8.3 预约启动

1. 选择加热功能并调整设置。
2. 按下：...
3. 按下：预约启动。
4. 滚动以设置所需的开始时间并按下：确定。
5. 您现在可以设置需要的 结束时间 或按 确定 跳过此步骤。
6. 按：确定 返回主屏幕。

8.4 当前时间

1. 打开本机。
2. 按下：其他 / 设置 / 当前时间。
3. 设置时间。
4. 按下：确定。

8.5 更改定时器设置

您可以在烹饪过程中随时更改设置时间。

1. 按下：^ / 计时器。

2. 设置新的计时器时间。按下：确定。

9. 配件使用

⚠ 警告！

请参阅“安全”一章。

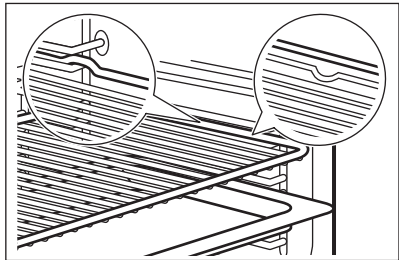
9.1 插入配件

根据型号提供附件。扫描二维码，了解如何使用本机随附的附件。您可以单独订购可选配件。如需了解更多信息，请联系您当地的供应商。



顶部的细小凹口可提高安全性并为设备倾斜时提供保护。该凹口同时也具备防倾功能。架子周围的边缘可防止炊具从架子上滑落。

将配件（金属烤架/托盘）插入烤架支架的导杆之间。确保烤架碰触到烤箱内部的背面。



如果您的托盘具有斜坡，请将其朝向烤箱内腔的背面。

如果您的金属烤架有阶梯，请将其朝向烤箱内腔的正面。

如果配件上有文字，请确保它朝向您。

如果您使用的是带孔的托盘，请将托盘放在下面，以收集滴落的液体。

9.2 食物探针

用于测定食物里面的温度。

有两个温度需要设置：

- °C - 本机内部的温度。应该比食品中心温度高至少 25 °C。
- ℞ - 食物中心温度。

建议：

- 食材应当在室温下储存。
- 不要与带有液体的餐具一起使用。
- 在烹饪过程中，食物探针的针头必须完全插入菜肴中。

烹饪方式: 食物探针

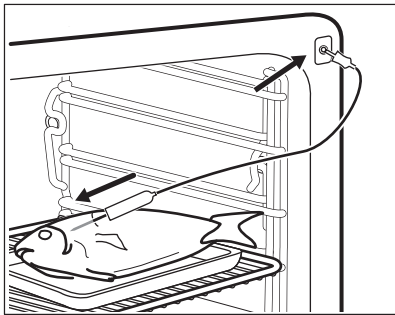
⚠ 警告！

食物探针和烤架支架非常烫，小心灼伤。请勿赤手触摸食物探针手柄。请始终戴上隔热手套。

1. 从菜单中选择功能 或从菜单中选择菜谱。
2. 如果需要，设置烤箱工作温度和烹饪时间。
3. 按下：确定。
4. 按下：开始。
5. 将食物探针插入菜肴中：

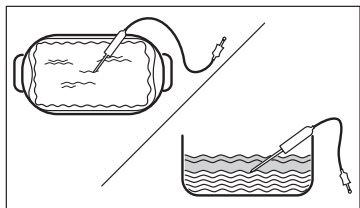
肉类、家禽和鱼类

将食物探针的整个探针插入肉类或鱼类最厚的中心部位。



砂锅菜

将食物探针的探针插入砂锅菜中心。烹饪过程中，食物探针应该始终放在一个地方。要做到这一点，请使用固体食材。用烤盘的边缘支撑食物探针的硅胶把手。食物探针的探针不应接触到烤盘的底部。



6. 食物探针插入烤箱内的插孔中。请参阅产品说明。
- 显示屏显示食物探针的图标和当前温度。
7. ^ - 轻触以调整设置。
8. 选择食物探针来设置传感器的核心温度或设置偏好选项：

- 提示音 - 当食物达到设置的温度时，提示音响起。
 - 提示音响起并停止烹饪 - 当食物达到核心温度时，提示音响起，烹饪停止。
9. 按下：确定。
 10. 当食物达到设置的温度时，提示音响起。检查食物是否准备就绪。如有必要，延长烹饪时间。
 11. 停止 - 按下可关闭加热功能。
 12. 将食物探针插头从插孔中拔出，然后从本机中取出菜肴。

10. 提示技巧

10.1 烹饪建议

表中的温度和烹饪时间仅为指导性建议。具体取决于食谱以及所用材料的质量和数量。

本机的烘焙或烘烤方式可能与之前的设备有所不同。以下提示显示了建议的温度设置、烹饪时间和特定食物类型的烤架位置。

烤架位置是从烤箱底部开始计算。

如果找不到特定食谱的设置，可以参考类似设置。

有关节能提示，请参阅能效信息。

表中使用的符号：

	食物类型
	加热功能
°C	温度
	配件

	容器
	重量 (kg)
	烤架位置
	烹饪时间 (分钟)

10.2 节能热风 - 推荐的配件

使用深色的不反光罐和容器。它们比浅色的反光盘碟有更好的吸热性。

- 披萨盘 - 深色、非反光、直径 28cm
- 烤盘 - 深色、非反光、直径 26 cm
- 小烤盘 - 陶瓷，直径 8cm，高度 5 cm
- 蛋奶派盘 - 深色、非反光、直径 28cm

10.3 节能热风

为实现最佳效果，请遵守下表所列的建议。

		°C		
甜卷，16 个	烤盘或无孔盘	180	2	25 - 35
瑞士卷	烤盘或无孔盘	180	2	15 - 25
整鱼，0.2 kg	烤盘或无孔盘	180	3	15 - 25
曲奇，16 个	烤盘或无孔盘	180	2	20 - 30
马卡龙，24 个	烤盘或无孔盘	160	2	25 - 35
麦芬，12 个	烤盘或无孔盘	180	2	20 - 30

		°C		
糕点，20 个	烤盘或无孔盘	180	2	20 - 30
酥脆饼干，20 个	烤盘或无孔盘	140	2	15 - 25
挞，8 个	烤盘或无孔盘	180	2	15 - 25

10.4 测试机构信息

根据 EN 60350-1, IEC 60350-1 进行测试。

单层烘焙

			°C		
小蛋糕（每盘 20 只） 1)	热风	烤盘 2)	150	20 - 30	3
小蛋糕（每盘 20 只） 1)	上下烤	烤盘 2)	170	20 - 30	3
无脂海绵蛋糕	热风	金属烤架	160	45 - 60	2
无脂海绵蛋糕	上下烤	金属烤架	160	45 - 60	2
苹果派 3)	热风	金属烤架	160	55 - 65	2
苹果派 3)	上下烤	金属烤架	180	55 - 65	1
酥饼	热风	烤盘	140	25 - 35	2
酥饼	上下烤	烤盘	140	25 - 35	2
吐司 4) 5)	上烤	金属烤架	最大	1 - 2	5

- 1) 预热本机，直到使用下列设置达到设定的温度：预热 / 无。请勿使用：预热 / 快速 和 节能。请参阅 日常使用、设置、子菜单：偏好。
- 2) 将烤盘的斜面朝向炉门。
- 3) 对角放置 2 个罐子（直径 20 cm）。右边的比左边的更靠前。
- 4) 使用下述设置预热本机 5 分钟：预热 / 无。请勿使用：预热 / 快速 和 节能。请参阅 日常使用、设置、子菜单：偏好。
- 5) 根据：IEC 60350-1:2016 和 IEC 60350-1:2023。

多层烘焙

			°C		
酥饼	热风	烤盘	140	25 - 45	2 和 4
小蛋糕（每盘 20 只） 1)	热风	烤盘 2)	150	25 - 35	2 和 4
无脂海绵蛋糕	热风	金属烤架	160	45 - 55	2 和 4
苹果派	热风	金属烤架	160	55 - 65	2 和 4

- 1) 预热本机，直到使用下列设置达到设定的温度：预热 / 无。请勿使用：预热 / 快速 和 节能。请参阅 日常使用、设置、子菜单：偏好。
- 2) 将烤盘的斜面朝向炉门。

10.5 测试机构信息

使用下述功能：精准蒸，水平：普通蒸。

根据 EN 60350-1, IEC 60350-1 进行测试。
将温度设置为 100°C。

				
西兰花 ^{1) 2)}	2/3 有孔蒸气套件	0.3	3	8 - 9
西兰花 ^{1) 2)}	2/3 有孔蒸气套件	最大	3	10 - 11
豌豆，冷冻 ²⁾	2 x 2/3 有孔蒸气套件	2 x 1.5	2 和 4	直到最冷点的温度达到 85°C。

- 1) 预热本机，直到使用下列设置达到设定的温度：预热 / 无。请勿使用：预热 / 快速 和 节能。请参阅 日常使用、设置、子菜单：偏好。
- 2) 将烘焙盘放在第一个烤架位置，斜面朝烘烤箱内部的背面。

其他蒸汽食谱

				°C	
蒸混合菜（2 份） ¹⁾	精准蒸，水平：普通蒸	1/2 有孔不锈钢容器（土豆和西兰花）和无孔（三文鱼）	2（三文鱼） 4（西兰花和土豆）	100	40 土豆 18 - 20（三文鱼） 10 - 12（西兰花）
焦糖布丁(6 份)	精准蒸，水平：高蒸汽	金属烤架上的圆形瓷盘	2	90	35 - 45
吉士蛋	精准蒸，水平：普通蒸	1/2 英寸无孔不锈钢容器	2	85	35 - 45
白面包	烘焙。食物类型：面包	烤盘 ²⁾	2	180	40 - 50
	精准蒸，水平：低蒸汽 ³⁾				40 - 50
鸡肉 ⁴⁾	精准蒸，水平：低蒸汽	金属烤架	2	200	60 - 70

- 1) 在适当的时间点将食材依次放入烤箱，使所有食材同时熟透。您可以同时准备两部分。
- 2) 使用斜面朝向烤箱内部背面的烤盘。
- 3) 只有 烘焙 功能不可用时，才使用 精准蒸。
- 4) 将烘焙盘放在第一个烤架位置，以收集滴落的油脂。

11. 清洁维护

 **警告!**
请参阅“安全”一章。

11.1 有关清洁的说明

清洁剂

- 仅使用沾有温水和中性清洁剂的微纤维布清洁本机前部。
- 使用清洁溶液清理金属表面。

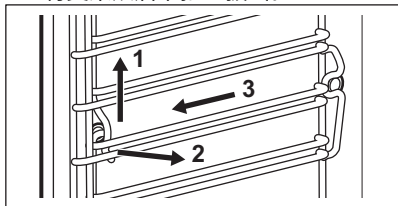
- 使用中性和清洁剂清理锈迹。
- 日常使用**
- 每次使用后，清洁设备内部。油脂沉积物或其他残留物可能导致火灾。
 - 不要将食物放置在设备中超过 20 分钟。每次使用后，仅使用微纤维布擦干设备内部。
- 配件**

- 每次使用后清洁并擦干所有配件。仅使用沾有温水和中性清洁剂的微纤维布。不要使用洗碗机清洁配件。
- 请勿使用研磨性清洁剂或尖锐物体清洁不粘配件。

11.2 取出烤架支架

要清洁本机，请取出烤架支架。

1. 关闭设备，并等待其冷却。
2. 小心地将烤架支架向上拉出前卡扣。
3. 将烤架支架的前末端从侧壁上拔出。
4. 将支架从后卡扣上拔出。



按照相反的顺序安装支架。

如果提供了伸缩滑槽，则其固定销必须指向前部。

11.3 蒸汽清洁

此程序会在本机轻微脏污时对本机进行清洁。蒸汽会软化油脂或残留物，使其更易于清洁。此程序能耗低。

1. 按下：清洁程序 / 蒸汽清洁 或 超强蒸汽清洁。

模式	说明
蒸汽清洁	轻度清洁 持续时间：30 分钟
超强蒸汽清洁	正常清洁 向内腔喷洒清洁剂。 持续时间：75 分钟

2. 按下：开始。按照显示屏上的说明操作。请确保本机已经冷却，然后再取下配件。
3. 清洁结束后，发出提示音信号。
4. 保持机门打开，等待内部干燥。



此功能运行时，照明灯关闭。

11.4 清洁提示

出现提醒时，推荐进行清洁。

使用下述功能：超强蒸汽清洁。

11.5 除垢

本程序可去除并预防蒸汽系统中的水垢积聚。可确保蒸汽功能正常运行，并改善本机中的水质。

1. 按下：清洁程序 / 除垢。
2. 按下：开始 并按照显示屏上的说明操作。请确保本机已经冷却，然后再取下配件。
3. 功能结束后，关闭本机并等待其冷却。
4. 保持机门打开，等待内部干燥。



此功能运行时，照明灯关闭。

11.6 除垢提醒

本机提供两次除垢提醒。无法停用除垢提醒。

- 软提醒 - 建议您对本机进行除垢。
- 硬提醒 - 让您有义务对本机进行除垢。如果在硬提醒已开启时未对本机进行除垢，则蒸汽功能将被禁用。

11.7 清洗蒸汽系统

频繁使用蒸汽功能后，用它来清洁蒸汽系统。

1. 按下：清洁程序 / 清洗蒸汽系统。
2. 按下：开始 并按照显示屏上的说明操作。请确保本机已经冷却，然后再取下配件。
3. 程序结束时发出信号声。
4. 保持机门打开，等待内部干燥。



此功能运行时，照明灯关闭。

11.8 烘干

在烹饪后使用蒸汽加热功能或蒸汽清洁功能烘干内腔。

在开始烘干过程之前，需要去除内腔底部多余的蒸汽。

1. 按下：清洁程序 / 烘干。
2. 按下：开始 并按照显示屏上的说明操作。请确保本机已经冷却，然后再取下配件。
3. 干燥结束时发出提示音。



此功能运行时，照明灯关闭。

11.9 烘干提醒

使用蒸汽加热功能烹饪后，显示屏会提示烘干本机。

按“是”以烘干本机。

11.10 排空水箱

在烹饪后使用蒸汽加热功能，以去除储水箱中的残留水。

1. 按下：清洁程序 / 排空水箱。
2. 按下：开始 并按照显示屏上的说明操作。
请确保本机已经冷却，然后再取下配件。
3. 程序结束时发出信号。



此功能运行时，照明灯关闭。

11.11 拆卸并安装烤箱门

您可将烤箱门及内部玻璃面板拆下进行清洁。
不同的型号有不同数量的玻璃面板。



警告！

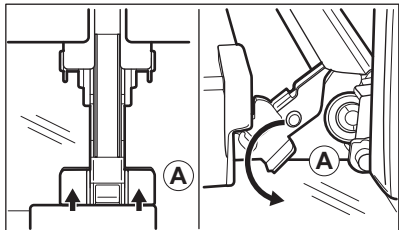
烤箱门很重。



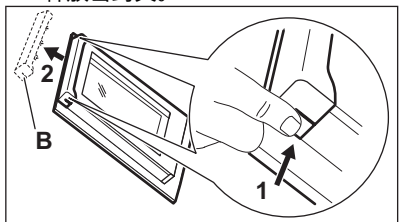
小心

小心取放玻璃，尤其是前面板的边缘更要谨慎对待。玻璃可能破碎。

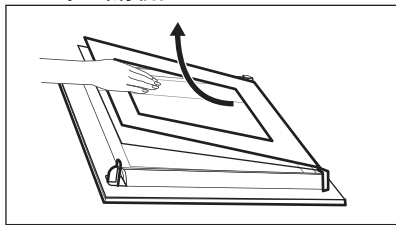
1. 请确保设备已冷却。
2. 完全打开烤箱门。
3. 按下两个门铰链上的夹紧杆 **A**。



4. 将烤箱门关闭到首次打开的位置（角度约为：70°）。
5. 用双手握住烤箱门两边，沿向上角度将其从烤箱中拔出。
6. 将烤箱门的外侧面向下，放在垫上软布的平稳的台面上。
7. 握住门顶端的门饰板 **B** 两边，向内推动，释放密封夹。



8. 向前拔出门饰板，将其卸下。
9. 握住烤箱门玻璃面板的上沿，慢慢将其逐一拉出滑轨。



10. 用水和肥皂清洁玻璃面板。仔细擦干玻璃面板。请勿在洗碗机中清洗玻璃面板。
清洁之后，按相反顺序完成以上步骤。按照从小到大的顺序安装面板，最后安装烤箱门。

请确保玻璃面板都安装在正确的位置上，否则烤箱门表面会过热。

11.12 更换照明灯



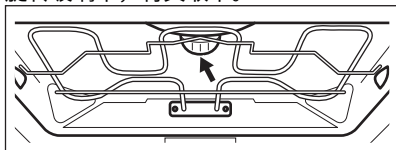
警告！

触电危险。
照明灯可能很烫。

1. 关闭本机，等待其冷却。
2. 断开本机电源。
3. 将布放在烤箱地板上。

顶部照明灯

1. 旋转玻璃罩，将其取下。



2. 取下金属环并清洁玻璃盖。
3. 将此灯更换为专用的耐 300°C 高温的灯。
4. 将金属圈附在玻璃盖上并安装。

侧灯

1. 拆下左烤架支架,以接触到灯。
2. 使用 Torx 20 螺丝刀取下灯盖。
3. 清洁玻璃罩。
4. 将此灯更换为适合的耐 300°C 高温的灯。
5. 安装金属框架和密封圈。拧紧螺钉。
6. 安装左烤架支架。

12. 故障排除



警告!

请参阅“安全”一章。

12.1 如果出现以下情况，应该如何处理...

问题说明	原因和解决方法
无法启动或操作本机。	本机未与电源连接或连接错误。
设备不加热。	时钟未设置。 要设置时钟，请参阅 时钟功能。
	烤箱门未正确关闭。
	保险丝断开。 确保险丝是造成问题的原因。如果再次发生保险丝问题，请联系有资质的电工。
	童锁 启用。
照明灯关闭。	灯烧坏了。更换灯泡。 有关详细信息，请参阅 清洁维护。

 停电会中止清洁。如果电源中断，请重复清洁。

12.2 故障代码

当出现软件错误时，显示屏会显示错误消息。您可以在下表中找到问题列表。

代码和说明	解决方法
F102 - 门未完全关闭或门锁已损坏。 ¹⁾	关闭箱门。 开启和关闭本机。
F111 - 食物探针 未正确插入插座。	将 食物探针 完全插入插座。
F240, F239 - 显示屏上的触摸区域无法正常工作。	清洁显示屏表面。确保触摸区域没有脏污。
F908 - 本机系统无法与控制面板连接。	开启和关闭本机。

¹⁾ 如果显示屏上继续显示以下错误信息，则表示故障子系统可能已被禁用。在这种情况下，请联系您的经销商或授权服务中心。

12.3 维修信息

如果自己找不到解决问题的方法，请联系经销商或授权服务中心。

如需了解服务中心的必要数据，请查看铭牌。铭牌位于设备的前侧框体上。打开设备门时可以看到。不要摘掉本机上的铭牌。

我们建议您将数据写在此处：

型号 (MOD.):

产品编号 (PNC):

序列号 (S.N.):

13. 能效信息

13.1 节能提示

下列提示可帮助您在使用设备时节能。

确保在本机运行时本机门关闭。请勿在烹饪过程中打开本机门。保持门封干净无污，并确保门封固定就位。

使用金属炊具和暗色、非反射罐子和容器可改善节能水平。

除非特别推荐，否则在烹饪之前请勿预热设备。

一次制备多道菜肴时，应尽可能缩短烘焙之间的间隔。

烹饪时使用风扇

在可能的情况下，使用带风扇的烹饪功能，可节省能耗。

余热

当烹饪持续时间超过 30 min 钟时，请在烹饪结束前的 3 到 10 min 钟将本机温度降至最低水平。本机将利用余热继续烹饪。

利用余热保温食物或加热其他菜品。

关闭本机后，显示屏会显示余热或温度。

如果启动带有 计时器 设置的程序，并且烹饪时间在 30 分钟以上，则在某些机型功能中，加热元件会提前自动停止工作。

食物保温

选择尽可能最低的温度设置，利用余热保温食物。余热指示灯或温度会显示在显示屏上。

烹饪时照明灯关闭

烹饪过程中关闭照明灯。需要时再打开照明灯。

节能热风

此功能可在烹饪过程中实现节能。

使用此功能时，照明灯在 30 sec 后自动关闭。您可以再次打开照明灯，但是这样会降低预期的节能效果。

14. 维修服务指南

伊莱克斯家用电器 "三包" 标准

- 为保证使用伊莱克斯家用电器的消费者获得满意的售后服务，本公司将严格遵守国家颁布的有关法律，遵照《中华人民共和国消费者权益保护法》、《中华人民共和国

产品质量法》、《部分商品修理更换退货责任规定》、《中华人民共和国消费者权益保护法实施条例》和其他有关法规制定如下 "三包" 标准。

名称	三包有效期 (年)		主要部件名称
	整机	主要部件	
电冰箱 / 红酒柜	1	3	压缩机、温控器、蒸发器、冷凝器、毛细管、过滤器、风扇电机、电磁阀、控制板
洗衣机/干衣机	1	3	电机、电容器、压缩机、温控器、蒸发器、冷凝器、毛细管、加热管、控制板
空调	1	3	压缩机、风扇电机、温控器
吸油烟机	1	3	电机、电源板、显示板
消毒柜	1	3	电源板、显示板
燃气灶	1	3	阀体
嵌入式电灶	1	3	电源板、显示板、加热丝

电磁灶	1	3	电源板、显示板、电磁炉盘
微波炉	1	3	电源板、显示板、电机、磁控管、定时器
嵌入式咖啡机	1	3	电源板、显示板、研磨电机
嵌入式烤箱/蒸箱	1	3	电源板、显示板、风扇电机
洗碗机	1	3	电源板、显示板、洗涤泵、加热器、排水泵
暖灯/暖抽	1	-	无
真空抽	1	3	电源板、显示板、真空泵

一、产品整机和主要部件三包期限详见上表（有效期自产品交付之日起算，如产品需另行安装的，自安装完成之日起算）。

二、对于为社会集团消费和生产消费购买的家用电器用户，其整机及主要部件"三包"有效期均为六个月。

三、本公司降价销售有外观瑕疵但不影响正常使用的家用电器，该外观瑕疵部分不在"三包"范畴内，不适用本"三包"服务政策。

四、下列情况，不属于"三包"范畴之列，但可实行收费修理：

- 消费者搬运、安装、使用、维护、保管不当而损坏的。

- 自行或非经本公司授权维修中心拆修而造成损坏的。
- 无"三包"凭证及有效发票的。
- "三包"凭证型号与修理产品型号不符或涂改的。
- 因不可抗力造成产品损坏的。

伊莱克斯服务热线：95105801

注意：本公司服务网络的名称、地址、邮编、电话、传真如有改动，本公司恕不另行通知并保留最终解释权

产品保修卡

顾客信息	
购买日期	发票号码
顾客姓名	联系电话
顾客地址及邮编	
产品名称	产品代码(PNC)
产品型号	产品机号
销售店名称	销售店电话

维修记录

维修站名称	送修日
故障内容	
故障原因	
维修内容	

维修技师签字	交验日期
维修站名称	送修日
故障内容	
故障原因	
维修内容	
维修技师签字	交验日期
维修站名称	送修日
故障内容	
故障原因	
维修内容	
维修技师签字	交验日期

伊莱克斯（中国）电器有限公司

全国统一服务热线：95105801
伊莱克斯官方网站： http://www.electrolux.com.cn

15. 环境保护需求

带有标志的回收材料。请将包装放入相应容器以供回收利用。回收利用废旧电气电子设备，共创美好环境，保护人类健康。请勿将带有标志的设备与生活垃圾一同处理。请将产品送至当地回收机构或联系所在地市政办公室。

产品中有害物质的名称及含有的信息表										
部件名称	有害物质									
	铅 (Pb)	汞 (Hg)	镉 (Cd)	六价铬 (Cr6+)	多溴联苯 (PBBs)	多溴二苯 醚 (PBDEs)	邻苯二甲酸 二正丁酯 (DBP)	邻苯二甲酸 二异丁酯 (DIBP)	邻苯二甲酸 丁基苯酯 (BBP)	邻苯二甲 酸二 (2- 乙 基) 已 酯 (DEHP)
箱体 (含照明灯、 传感器、加热元 件、绝缘材料、热 风机、侧格栅、蒸 汽发生器及管路、 微波磁控管)	X	○	○	○	○	○	○	○	○	○
风扇、电机和冷 却系统	X	○	○	○	○	○	○	○	○	○
控制板	X	○	○	○	○	○	○	○	○	○
线束	X	○	○	○	○	○	○	○	○	○
附件 (食物探针、 烤架、烤盘、清洁 工具等)	X	○	○	○	○	○	○	○	○	○

注 1: ○: 表示该有害物质在该部件所有均质材料中的含量均不超过电器电子产品有害物质限制使用国家标准要求。

X: 表示该有害物质至少在該部件的某一均质材料中含量超出电器电子产品有害物质限制使用国家标准要求。

注 2: 以上未列出的部件，表明其有害物质含量均不超过电器电子产品有害物质限制使用国家标准要求。

执行标准： SJ/T 11364、 GB/T 26572及第1号修改单

Welcome to Electrolux! Thank you for choosing our appliance.



Get usage advice, brochures, troubleshooting, service and repair information at
www.electrolux.com.cn

CONTENTS

1. SAFETY INFORMATION.....	23
2. SAFETY INSTRUCTIONS.....	25
3. PRODUCT DESCRIPTION.....	27
4. CONTROL PANEL.....	28
5. BEFORE FIRST USE.....	28
6. DAILY USE.....	29
7. ADDITIONAL FUNCTIONS.....	32
8. CLOCK FUNCTIONS.....	33
9. USING THE ACCESSORIES.....	34
10. HINTS AND TIPS.....	35
11. CARE AND CLEANING.....	38
12. TROUBLESHOOTING.....	41
13. ENERGY EFFICIENCY.....	42
14. ENVIRONMENTAL CONCERNS.....	42

1. ⚠ SAFETY INFORMATION

Please be sure to operate the appliance in accordance with the supplied instructions otherwise safety incidents may occur. Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Juveniles and vulnerable people safety

- This appliance is not intended for use by persons (including juveniles) 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.

- Juveniles should be supervised to ensure that they do not play with the appliance.
- Keep detergents away from juveniles.
- Keep juveniles and pets away from the appliance when it operates or cooling down. Accessible parts become hot.
- Keep all packaging away from juveniles and dispose of it appropriately.
- If the appliance has a child safety device, it should be activated.
- Juveniles and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge shall not carry out cleaning and user maintenance of the appliance.

1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses, and other similar accommodation where such use does not exceed average domestic usage levels.
- Only a qualified person must install this appliance and replace the cable.
- Do not use the appliance before installing it in the built-in structure.
- Disconnect the appliance from the power supply before carrying out any maintenance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements or the surface of the appliance cavity.

- Always use oven gloves to remove or insert accessories or ovenware.
- Use only the food sensor (core temperature sensor) recommended for this appliance.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions available on our website.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, ensure it is level and that the door opens without any restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection



WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.

- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables. Do not connect the appliance to the mains power supply via lamp holders.
- Make sure not to cause damage to the mains plug and to the mains cable. If the mains cable needs to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- Make sure that the mains plug of the appliance is fully inserted into the mains socket.
- If the mains socket is loose, do not connect the mains plug.

- Do not disconnect the appliance by pulling on the mains cable. Always pull on the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- Do not replace fuses in the appliance or mains power supply with standard conductors or with fuses that exceed the specified current rating.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance is supplied with a main plug and a main cable.

2.3 Use



WARNING!

Risk of injury, burns and electric shock or explosion.

- Do not change the specification of the appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can be released.
- Do not operate the appliance with wet hands or when it comes in contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Always use glass and jars approved for preserving purposes.
- Do not put flammable products or items moistened with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

- To prevent damage or discolouration to the enamel:
 - do not put ovenware or other objects directly on the bottom of the appliance's cavity.
 - do not put aluminium foil directly on the bottom of cavity of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
- Discolouration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Use only accessories supplied with this appliance or recommended by the manufacturer.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

2.4 Care and cleaning



WARNING!

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.

- Be careful when you remove the door from the appliance, the door is heavy.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on its packaging.

2.5 Steam Cooking

WARNING!

Risk of burns and damage to the appliance.

- Released Steam can cause burns:
 - Be careful when you open the appliance door when the function is activated. Steam can be released.
 - Open the appliance door with care after the steam cooking operation.

2.6 Internal lighting

WARNING!

Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately:

These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.

- This product contains a light source of energy efficiency class G.
- Use only lamps with the same specifications.

2.7 Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

2.8 Disposal

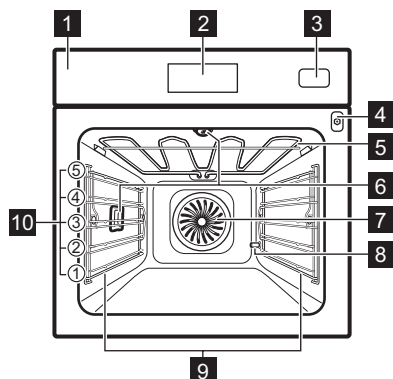
WARNING!

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

3. PRODUCT DESCRIPTION

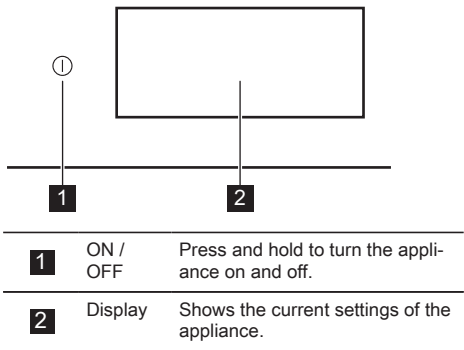
3.1 General overview



- 1 Control panel
- 2 Display
- 3 Water tank
- 4 Socket for the food sensor
- 5 Heating element
- 6 Lamp
- 7 Fan
- 8 Descaling pipe outlet
- 9 Shelf support, removable
- 10 Shelf positions

4. CONTROL PANEL

4.1 Control panel overview



The control panel provides access to various cooking functions and dishes. It also displays the information about its current operating status.

4.2 Display

The display is fully interactive, scrollable and divided into defined sections. You can swipe across the screen to navigate left or right.

OK	To confirm the selection / setting.
>	To navigate to the next or previous level in the menu.
<	

^	To access and adjust additional settings.
v	
♥	To save current settings in: Favourites.
♡	To delete current settings in: Favourites.
☀	To turn the lamp on and off.
☀	To turn the options on and off.
🔒	The appliance is locked.
🔔	Sound Alarm function is activated.
🔔	Sound Alarm and stop cooking function is activated.
🔔	Pop up message only is activated.
🕒	Delayed start function is activated.
×	To close the pop-up message or cancel the setting.
📊	Water tank is empty.
📊	Water tank is half full.
📊	Water tank is full.
🕒	Function with energy saving mode.

5. BEFORE FIRST USE

**WARNING!**
Refer to Safety chapters.

5.1 First connection

The display shows welcome message after the first connection. You can choose between starting or skipping the onboarding process. The settings can be revisited and modified whenever it is necessary.

Adjust the settings: Language, Time of Day, Water Hardness.

5.2 Initial preheating and cleaning

Preheat the empty appliance before the first use and contact with food. The appliance can emit unpleasant smell and smoke. Ventilate the room during preheating.

1. Remove all accessories and removable shelf supports from the appliance.
2. Enter menu and select: Functions.
3. Set the function . Set the maximum temperature. Let the appliance operate for 1 h.

4. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
5. Turn off the appliance and wait until it is cold.
6. Clean the appliance and the accessories only with a microfibre cloth, warm water and a mild detergent.
7. Put the accessories and removable shelf supports back to their initial position.

5.3 Setting: Water Hardness

When you connect the appliance to the mains you have to set the water hardness level.

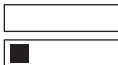
Use the test paper or contact your water supplier to check the water hardness level.

1. Put the test paper into the tap water for about 1 sec. Do not put the test paper under running water.
2. Shake the test paper to remove any remaining water.
3. After 1 min, check water hardness with the table below.

4. Set the water hardness level: Settings / Setup / Water Hardness.

The colours of the test paper continue to change. Check the water hardness within 1 min after testing.

The table shows water hardness range with the corresponding level of water classification. Adjust the water hardness level according to the table.

Water hardness level	Test paper
1 - soft	
2 - moderately hard	
3 - hard	
4 - very hard	

6. DAILY USE



WARNING!

Refer to Safety chapters.

6.1 Menu

Press  and swipe to the left to enter menu.

- Dishes
- Functions
- Favourites
- Maintenance Programmes
- Settings

6.2 Functions

Submenu includes a list of cooking functions.

The list of functions may vary depending on the software version.

1. Enter menu and select: Functions.
2. Select the heating function.
3. Adjust the settings.
4. Press: START. You can plug the Food Sensor at any time before or during

cooking. Refer to "Using the accessories, Food sensor" chapter.

5.  - press to adjust the settings during cooking.
6. STOP - press to turn off the heating function.



Fast Preheat is available only for some heating functions. For more information on preheat options refer to "Daily use" chapter, Settings, Submenu: Preferences.



Top

Intense heat for rapid browning on top.



Bottom

Evenly brown bottom of food. Good for pizza or pie, and finishing cakes or quiches. Pre-heat the oven and use lowest shelf level.

	Hot Air Set a lower temperature than for Top & Bottom.
	Top & Bottom For everyday cooking on a single level. Good for all foods, like casseroles and baked goods.
	Hot air & Top Roast larger meat joints and poultry with bones for tender results and crispy surface.
	Hot air & Bottom Evenly bake dough with a crispy crust. Good for pizza, quiche, tart, or pie.
	Hot air, Top & Bottom This function is ideal for ready meals.
	Steamify Matching the right Steam amount with selected temperature.
	ProSteam Get tender results and crispy surface with combination of steam and heat. Good for vegetables, casseroles, and meat.
	Heat Save Fan Save energy by using residual heat to cook. Best for pastries.
	Steam Continuous steam for healthy and flavourful food.
	Reheat This function gently reheats leftovers with steam.
	Grill Evenly grill or brown vegetables or meat. Also good for toasting bread.
	Dough Prove Optimized temperature for fast rising.
	Refresh Bring back a fresh smell and soft inside to day-old bread or baked goods.
	Defrost Gentle defrosting for further preparation.
	Stew Get tender, juicy stews by simmering the ingredients all together.
	Roast Get a crispy outside and tender inside for meat, poultry, or vegetables.

	Bread Baking Use this function to prepare bread and bread rolls with professional-like result in terms of crispiness, colour and crust gloss.
	Slow cook Slow cooking increases the cooking time, but you will get a better cooking result. Before you put the meat in the oven, sear it.
	Preserve Get juicy fruits and vegetables canned at a low temperature. Put the heat resistant canning jars on a baking tray filled with water.
	Plate warming To preheat plates before serving.
	Keep Warm Keep dishes warm to be served. Please note that some dishes may continue to cook and dry out while being kept warm. Cover the dishes if necessary.
	Dehydrate Evenly dry out fruits, herbs, and vegetables at a low temperature. Open the door occasionally during drying to improve the drying result.
	AirFry Frying food with less oil and without baking paper.



The lamp may turn off automatically at a temperature below 80 °C during some heating functions.

6.3 Dishes

Dishes submenu consists of a set of programmes that are designed for dedicated dishes. Each dish in this submenu is provided with a suitable setting. The time and temperature can be adjusted during cooking.

For some of the dishes you can also cook with Food Sensor.

1. Enter menu and select: Dishes.
2. Choose a dish or a food type.
3. Adjust settings according to cooking preferences. Adjust the weight. Option is available for selected dishes. Press: OK.
4. Place the food inside the appliance according to the instructions available on the screen.
5. Press: START.

When the function ends, check if the food is ready. Extend the cooking time, if needed.

6.4 Favourites



This functionality is available for selected models only.

You can save up to 20 of your favourite settings, such as heating function and dish.

To save the setting select the preferred setting and press .

Select: Favourites

1. Enter menu and press: Favourites to check the saved settings.
2. Select one of the saved settings.

Delete: Favourites

1. Enter menu and press: Favourites to check the saved settings.
2. Press:  to delete the saved settings.

6.5 Maintenance Programmes

Submenu includes a list of cleaning programmes.

Steam Cleaning	Light cleaning.
Steam Cleaning Plus	Normal cleaning.
Descaling	Cleaning of the steam generation circuit from residual limestone.
Tank emptying	Process for removing the residual water from the water tank after use of the steam functions.
Drying	Process for drying the cavity from the condensation remaining after the use of steam functions.
Rinsing	Process for rinsing and cleaning the steam generation circuit after frequent use of the steam functions.

6.6 Settings

This submenu includes a list of settings.

Submenu: Setup

Language	To set the appliance language.
Time of Day	To set the current time.
Display Brightness	To set the display brightness.
Key Tones	To turn the tone of the touch fields on and off. It is not possible to mute the tones for ①.
Buzzer Volume	To set the volume of key tones and signals.
Temperature unit	To show the current temperature unit.
Water Hardness	To set the water hardness.

Submenu: Service

Demo Mode	Activation / deactivation code: 2468
Software Version	Information about software version.
Reset All Settings	Restores factory settings.

Submenu: Preferences

Light	Turns the lamp on and off.
Child Lock	Prevents accidental activation of the appliance.
Preheat/HeatUp	None - conventional way of preheating the appliance. It is set as default and available for all cooking functions. The preference can be changed to another preheat type.
	Eco - preheating the appliance with less energy consumption. It is available for all cooking functions.
	Fast - shortens the heat up time. It is available for some of the functions only.
Cleaning Reminder	Reminds you when to clean the appliance.
Personalisation	To customize the screen features and shortcuts.

6.7 Steam heating functions

These functions allow you to use heat and steam to keep meals crispy and juicy. Use them for steaming, stewing, gentle crisping, baking and roasting.

There are two ways to prepare food using the steam functions: by setting the temperature, or by setting the steam level.

 **Steamify** /  **Steam** - set the temperature. The steam level will be adjusted automatically.

 **ProSteam** - set the steam level. The suitable temperature will be shown.

1. Enter the menu and select: Functions.
2. Set the steam heating function. The display shows available settings.
3. Set the temperature and the steam level, if available.
4. Press: START and follow the instruction on the display.
5. Press the cover of the water tank to open it.
6. Fill the water tank with cold water to the maximum level (around 950 ml) until the signal sounds or the display shows the message.
Do not fill the water tank over its maximum capacity. There is a risk of water leakage, overflow and furniture damage.

WARNING!

Use only cold tap water. Do not use demineralised or distilled water. Do not pour flammable or alcoholic liquids into the water tank.

7. Push the water tank to its initial position. Steam appears after approximately 2 min. When the appliance reaches the set temperature, the signal sounds.
8. When the water tank runs out of water, the signal sounds. Refill the water tank.
9. Turn off the appliance.
10. Empty the water tank.
Refer to Care and cleaning, Tank emptying.
11. After cooking, carefully open the oven door. Residual water can condensate in the oven interior.
12. When the appliance is cold, dry the oven interior with a soft cloth.

WARNING!

The appliance is hot. There is a risk of burns. Be careful while emptying the water tank.

6.8 Notes on: Heat Save Fan

This function was used to comply with the energy efficiency class and ecodesign requirements (according to EU 65/2014 and EU 66/2014). Tests according to: IEC/EN 60350-1.

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

When you use this function the lamp automatically turns off after 30 sec.

For the cooking instructions refer to Hints and tips, Heat Save Fan. For general energy saving recommendations refer to Energy efficiency, Energy saving tips.

7. ADDITIONAL FUNCTIONS

7.1 Child Lock

This function prevents accidental operation of the appliance. It can be activated at any time.

1. Enter menu.
2. Select: Settings / Preferences / Child Lock.

Child Lock is activated. To enable the use of the appliance, press the code letters in an alphabetical order.

7.2 Automatic switch-off

For safety reasons, if the heating function is active and no settings are changed, the appliance will turn off automatically after a certain period of time.

 (°C)	 (h)
30 - 115	12.5
120 - 195	8.5
200 - 230	5.5

If you intend to run a heating function for a duration exceeding the automatic switch-off

time, set the cooking time. Refer to Clock functions.

7.3 Cooling fan

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

8. CLOCK FUNCTIONS

8.1 Clock functions description

Function	Description
Timer	To set the cooking duration. Maximum is 23 h 59 min. To set what happens when the time is up select preferred: End Action. Timer can be used independently, even when the oven is not running.
End Action	 Sound Alarm When the time is up the signal sounds. This function can be set at any time, even when the appliance is turned off.  Sound Alarm and stop cooking When the time is up the signal sounds and the heating function turns off.  Pop up message only When the time is up the message appears on the display. This function has no effect on the operation of the appliance.
Delayed start	To postpone the start and / or end of cooking.
Time Extension	To extend the cooking time.
Uptimer	To show how long the appliance operates. Maximum is 23 h 59 min. It starts automatically when an oven process is started and stops when the process is finished. It is visible on the main screen in case where no other timer is set. This function has no effect on the operation of the appliance.

8.2 Timer

1. Choose the heating function and set the temperature.

2. Press: Timer.
3. Set the duration. You can select the preferred end action by pressing one of the symbols.
4. Press: OK to confirm and return to the main screen.

8.3 Delayed start

1. Choose the heating function and adjust the settings.
2. Press ***.
3. Press: Delayed start.
4. Scroll to set desired start time and press: OK.
5. You can now set desired End time or press OK to skip this step.
6. Press: OK to return to the main screen.

8.4 Time of Day

1. Turn on the appliance.
2. Press: Settings / Setup / Time of Day.
3. Set the time.
4. Press: OK.

8.5 Changing timer settings

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

1. Press ^ / Timer.
2. Set new timer value. Press: OK.

9. USING THE ACCESSORIES

WARNING!

Refer to Safety chapters.

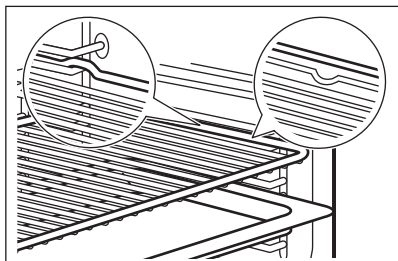
9.1 Inserting accessories

Accessories available depending on model. Scan the QR code to check how to use accessories supplied with your appliance. You can order optional accessories separately. For more information, please contact your local supplier.



A small indentation at the top increases safety and provides tilt protection. The indentations are also anti-tip devices. The rim around the shelf prevents cookware from slipping off the shelf.

Insert the accessory (wire shelf / tray) between the guide bars of the shelf support. Make sure that the shelf touches the back of the oven interior.



If your tray has a slope, position it towards the back of the oven interior.

If your wire shelf has a step, position it towards the front of the oven interior.

If there is an inscription on the accessory, make sure it is facing you.

If you are using a tray with holes place the tray / pan underneath, to collect dripping liquids.

9.2 Food Sensor

It measures the temperature inside the food.

There are two temperatures to be set:

- °C - the temperature inside the appliance. It should be at least 25°C higher than the food core temperature.

- $\mathcal{R}$ - the food core temperature.

Recommendations:

- Ingredients should be at room temperature.
- Do not use it for liquid dishes.
- During cooking the needle of the food sensor must be fully inserted in the dish.

Cooking with: Food Sensor

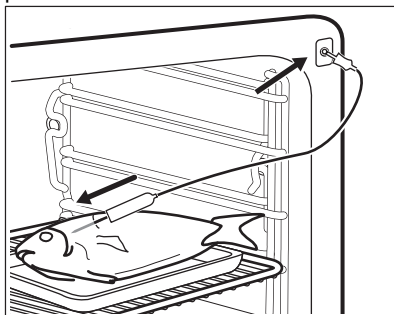
WARNING!

There is a risk of burns as Food Sensor and shelf supports become hot. Do not touch Food Sensor handle with bare hands. Always use oven gloves.

1. Select a heating function from the menu: Functions or a dish from the menu: Dishes.
2. Set the oven temperature and cooking time, if needed.
3. Press: OK.
4. Press: START.
5. Insert Food Sensor inside the dish:

Meat, poultry and fish

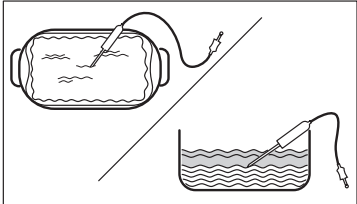
Insert the entire needle of the Food Sensor into the meat or fish at its thickest part.



Casserole

Insert the tip of Food Sensor exactly in the centre of the casserole. Food Sensor should be stabilized in one place during

cooking. Use a solid ingredient to achieve that. Use the rim of the baking dish to support the silicone handle of Food Sensor. The tip of Food Sensor should not touch the bottom of a baking dish.



6. Plug Food Sensor into the socket located inside the appliance. Refer to Product description.

The display shows the symbol and the current temperature of Food Sensor.

7. ^ - press to adjust the settings.

8. Select Food Sensor card to set the core temperature of the sensor or set up the preferred option:
- Sound Alarm - when food reaches the core temperature, the signal sounds.
 - Sound Alarm and stop cooking - when food reaches the core temperature, the signal sounds and the cooking stops.
9. Press: OK.
10. When the food reaches the set temperature, the signal sounds. Check if the food is ready. Extend the cooking time, if needed.
11. STOP - press to turn off the heating function.
12. Remove Food Sensor plug from the socket and remove the dish from the appliance.

10. HINTS AND TIPS

10.1 Cooking recommendations

The temperature and cooking times in the tables are for guidance only. They depend on the recipes, quality and quantity of the ingredients used.

Your appliance may bake or roast differently than your previous appliance. The hints below show recommended settings for temperature, cooking time and shelf position for specific types of food.

Count the shelf positions from the bottom of the oven floor.

If you cannot find the settings for a specific recipe, look for a similar one.

For energy saving tips refer to Energy efficiency.

Symbols used in the tables:

	Food type
	Heating function
	Temperature
	Accessory

	Container (Gastronorm)
	Weight (kg)
	Shelf position
	Cooking time (min)

10.2 Heat Save Fan - recommended accessories

Use dark and non-reflective tins and containers. They have better heat absorption than light colour and reflective dishes.

- **Pizza pan** - dark, non-reflective, diameter 28 cm
- **Baking dish** - dark, non-reflective, diameter 26 cm
- **Ramekins** - ceramic, diameter 8 cm, height 5 cm
- **Flan base tin** - dark, non-reflective, diameter 28 cm

10.3 Heat Save Fan

For the best results follow suggestions listed in the table below.

		°C		
Sweet rolls, 16 pieces	baking tray or dripping pan	180	2	25 - 35
Swiss Roll	baking tray or dripping pan	180	2	15 - 25
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	15 - 25
Cookies, 16 pieces	baking tray or dripping pan	180	2	20 - 30
Macaroons, 24 pieces	baking tray or dripping pan	160	2	25 - 35
Muffins, 12 pieces	baking tray or dripping pan	180	2	20 - 30
Savory pastry, 20 pieces	baking tray or dripping pan	180	2	20 - 30
Short crust biscuits, 20 pieces	baking tray or dripping pan	140	2	15 - 25
Tartlets, 8 pieces	baking tray or dripping pan	180	2	15 - 25

10.4 Information for test institutes

Tests according to: EN 60350-1, IEC 60350-1.

Baking on one level

			°C		
Small cakes, 20 per tray ¹⁾	Hot Air	Baking tray ²⁾	150	20 - 30	3
Small cakes, 20 per tray ¹⁾	Top & Bottom	Baking tray ²⁾	170	20 - 30	3
Fatless sponge cake	Hot Air	Wire shelf	160	45 - 60	2
Fatless sponge cake	Top & Bottom	Wire shelf	160	45 - 60	2
Apple pie ³⁾	Hot Air	Wire shelf	160	55 - 65	2
Apple pie ³⁾	Top & Bottom	Wire shelf	180	55 - 65	1
Short bread	Hot Air	Baking tray	140	25 - 35	2
Short bread	Top & Bottom	Baking tray	140	25 - 35	2
Toast ^{4) 5)}	Top	Wire shelf	max.	1 - 2	5

¹⁾ Preheat the appliance until set temperature is reached using the setting: Preheat / None. Do not use: Preheat / Fast and Eco. Refer to Daily use, Settings, Submenu: Preferences.

²⁾ Use baking tray with the slope towards the door.

³⁾ 2 tins placed diagonally (Ø 20 cm). The right one to be positioned more in the front than the left one.

⁴⁾ Preheat the appliance for 5 min using the setting: Preheat / None. Do not use: Preheat / Fast and Eco. Refer to Daily use, Settings, Submenu: Preferences.

⁵⁾ According to: IEC 60350-1:2016 and IEC 60350-1:2023.

Multilevel baking

			°C		
Short bread	Hot Air	Baking tray	140	25 - 45	2 and 4
Small cakes, 20 per tray ¹⁾	Hot Air	Baking tray ²⁾	150	25 - 35	2 and 4
Fatless sponge cake	Hot Air	Wire shelf	160	45 - 55	2 and 4
Apple pie	Hot Air	Wire shelf	160	55 - 65	2 and 4

¹⁾ Preheat the appliance until set temperature is reached using the setting: Preheat / None. Do not use: Preheat / Fast and Eco. Refer to Daily use, Settings, Submenu: Preferences.

²⁾ Use baking tray with the slope towards the door.

10.5 Information for test institutes

Use the function: ProSteam, level: Full Steam.

Tests according to EN 60350-1, IEC 60350-1.

Set the temperature to 100°C.

				
Broccoli ¹⁾ ²⁾	2/3 Steam set perforated	0.3	3	8 - 9
Broccoli ¹⁾ ²⁾	2/3 Steam set perforated	max.	3	10 - 11
Peas, frozen ²⁾	2 x 2/3 Steam set perforated	2 x 1.5	2 and 4	Until the temperature in the coldest spot reaches 85°C.

¹⁾ Preheat the appliance until set temperature is reached using the setting: Preheat / None. Do not use: Preheat / Fast and Eco. Refer to Daily use, Settings, Submenu: Preferences.

²⁾ Put the baking tray on the first shelf position, with the slope towards the back of the oven interior.

Additional steam recipes

				°C	
Steaming combined dish (2 portions) ¹⁾	ProSteam, level: Full Steam	Gastronorm 1/2 perforated (potatoes and broccoli) and non-perforated (salmon)	2 (Salmon) 4 (Broccoli and potatoes)	100	40 (Potatoes) 18 - 20 (Salmon) 10 - 12 (Broccoli)
Caramel pudding (6 portions)	ProSteam, level: Humidity High	Round porcelain dishes on wire shelf	2	90	35 - 45
Egg custard	ProSteam, level: Full Steam	Gastronorm 1/2 non perforated	2	85	35 - 45
White Bread	Bread Baking, food type: Bread	Baking tray ²⁾	2	180	40 - 50
	ProSteam, level: Humidity Low ³⁾				40 - 50



Chicken **4)**

ProSteam, level:
Humidity Low

Wire shelf

2

200

60 - 70

- 1) Place the ingredients in the oven one after the other at the appropriate point in time, so that all components are cooked at the same time. You can prepare two portions at the same time.
- 2) Use baking tray with the slope towards the back of the oven interior.
- 3) Use ProSteam only if Bread Baking function is not available.
- 4) Put the baking tray on the first shelf position to collect dripping fat.

11. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

11.1 Notes on cleaning

Cleaning agents

- Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent.
- Use a cleaning solution to clean metal surfaces.
- Clean stains with a mild detergent.

Everyday use

- Clean the interior of the appliance after each use. Fat accumulation or other residue may cause fire.
- Do not store food in the appliance for longer than 20 minutes. Dry the interior of the appliance only with a microfibre cloth after each use.

Accessories

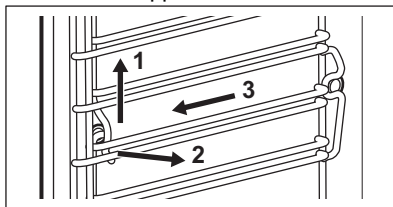
- Clean all accessories after each use and let them dry. Use only a microfibre cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.
- Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

11.2 Removing the shelf supports

Remove the shelf supports to clean the appliance.

1. Turn off the appliance and wait until it is cold.
2. Carefully pull the shelf supports up and out of the front catch.

3. Pull the front end of the shelf support away from the side wall.
4. Pull the supports out of the rear catch.



Install the shelf supports in the opposite sequence.

If the telescopic runners are supplied, its retaining pins must point to the front.

11.3 Steam Cleaning

This programme cleans the appliance when it is slightly soiled. The steam softens grease or residue, making it easier to clean. This programme uses less energy.

1. Press: Maintenance Programmes / Steam Cleaning or Steam Cleaning Plus.

Mode	Description
Steam Cleaning	Light cleaning Duration: 30 min
Steam Cleaning Plus	Normal cleaning Spray the cavity with a detergent. Duration: 75 min

2. Press: START. Follow the instruction on the display.
Before you remove the accessories, make sure the appliance is cold.

3. The signal sounds when the cleaning ends.
4. Leave the appliance door open and wait until the interior is dry.



When this function works, the lamp is off.

11.4 Cleaning Reminder

When the reminder appears, cleaning is recommended.

Use the function: Steam Cleaning Plus.

11.5 Descaling

This programme removes and prevents limescale buildup in the steam system. It ensures the proper functioning of the steam functions and enhances the water quality in your appliance.

1. Press: Maintenance Programmes / Descaling.
2. Press: START and follow the instruction on the display.
Before you remove the accessories, make sure the appliance is cold.
3. When the function ends, turn off the appliance and wait until it is cold.
4. Leave the appliance door open and wait until the interior is dry.



When this function works, the lamp is off.

11.6 Descaling reminder

The appliance provides two reminders for descaling. The descaling reminder cannot be deactivated.

- Soft reminder - recommends you to descale the appliance.
- Hard reminder - obligates you to descale the appliance. If you do not descale the appliance when the hard reminder is on, the steam functions are disabled.

11.7 Rinsing

Use it to clean the steam system after frequent use of the steam functions.

1. Press: Maintenance Programmes / Rinsing.

2. Press: START and follow the instruction on the display.
Before you remove the accessories, make sure the appliance is cold.
3. The signal sounds when the procedure ends.
4. Leave the appliance door open and wait until the interior is dry.



When this function works, the lamp is off.

11.8 Drying

Use it after cooking with a steam heating function or steam cleaning to dry the cavity.

The excess of water on the cavity bottom needs to be removed before starting the drying process.

1. Press: Maintenance Programmes / Drying.
2. Press: START and follow the instruction on the display.
Before you remove the accessories, make sure the appliance is cold.
3. The signal sounds when the drying ends.



When this function works, the lamp is off.

11.9 Drying reminder

After cooking with a steam heating function the display prompts to dry the appliance.

Press YES to dry the appliance.

11.10 Tank emptying

Use it after cooking with steam heating function to remove the residual water from the water tank.

1. Press: Maintenance Programmes / Tank emptying.
2. Press: START and follow the instruction on the display.
Before you remove the accessories, make sure the appliance is cold.
3. The signal sounds when the procedure ends.



When this function works, the lamp is off.

11.11 Removing and installing door

You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

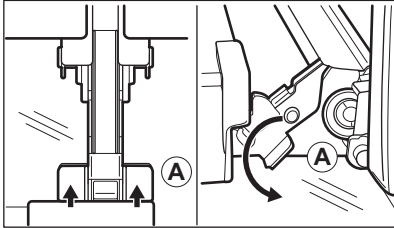
WARNING!

The door is heavy.

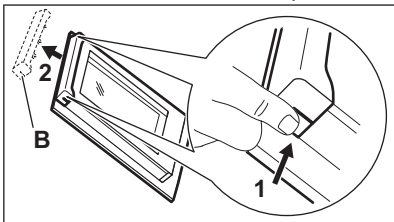
CAUTION!

Carefully handle the glass, especially around the edges of the front panel. The glass can break.

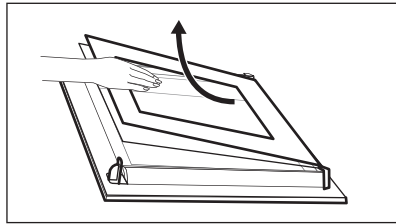
1. Make sure the appliance is cold.
2. Fully open the door.
3. Press the clamping levers **A** on the two door hinges.



4. Close the oven door to the first opening position (at approximate angle: 70°).
5. Hold the door with one hand on each side and pull it away from the oven at an upwards angle.
6. Put the door with the outer side down on a soft cloth on a stable surface.
7. Hold the door trim **B** on the top edge of the door at the two sides and push inwards to release the clip seal.



8. Pull the door trim to the front to remove it.
9. Hold the door glass panels on their top edge one by one and pull them up out of the guide.



10. Clean the glass panel with water and soap. Dry the glass panel carefully. Do not clean the glass panels in the dishwasher.

After cleaning, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.

Make sure that the glass panels are inserted in the correct position otherwise the surface of the door may overheat.

11.12 Replacing the lamp

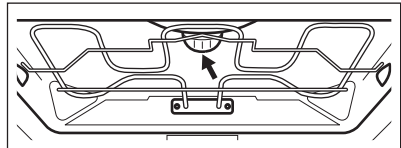
WARNING!

Risk of electric shock.
The lamp can be hot.

1. Turn off the appliance and wait until it is cold.
2. Disconnect the appliance from the mains.
3. Place the cloth on the oven floor.

Top lamp

1. Turn the glass cover to remove it.



2. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 300°C heat-resistant lamp.
4. Attach the metal ring to the glass cover and install it.

Side lamp

1. Remove the left shelf support to get access to the lamp.

2. Use a Torx 20 screwdriver to remove the cover.

3. Clean the glass cover.

4. Replace the lamp with a suitable 300°C heat-resistant lamp.
5. Install the metal frame and the seal.
Tighten the screws.

6. Install the left shelf support.

12. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

12.1 What to do if...

Problem description	Cause and remedy
You cannot activate or operate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.
The appliance does not heat up.	The clock is not set. To set the clock refer to Clock functions.
	The door is not closed correctly.
	The fuse is blown. Make sure the fuse is the cause of the problem. If the problem recurs, contact a qualified electrician.
	Child Lock is activated.
The lamp is turned off.	The lamp is burnt out. Replace the lamp. For details refer to Care and cleaning.



Power cut always stops cleaning. Repeat cleaning if it's interrupted by power failure.

12.2 Error codes

When the software error occurs, the display shows error message. You will find the list of problems in the table below.

Code and description	Remedy
F102 - the door is not fully closed or the door lock is broken. 1)	Close the door. Turn the appliance off and on.
F111 - Food Sensor is not correctly inserted into the socket.	Fully plug Food Sensor into the socket.
F240, F239 - the touch fields on the display do not work properly.	Clean the surface of the display. Make sure there is no dirt on the touch fields.
F908 - the appliance system cannot connect with the control panel.	Turn the appliance off and on.

1) When the following error message continues to appear on the display, it means a faulty subsystem may have been disabled. In such a case contact your dealer or an Authorized Service Centre.

12.3 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is located on the front frame of the appliance. It is visible when you open the door. Do not remove the rating plate from the appliance.

We recommend that you write the data here:

Model (MOD.):

Product number (PNC):

Serial number (S.N.):

13. ENERGY EFFICIENCY

13.1 Energy saving tips

Following tips below will help you save energy when using your appliance.

Make sure that the appliance door is closed when the appliance operates. Do not open the appliance door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware and dark, non-reflective tins and containers to improve energy saving.

Do not preheat the appliance before cooking unless specifically recommended.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

Cooking with fan

When possible, use the cooking functions with fan to save energy.

Residual heat

When the cooking duration is longer than 30 min, reduce the appliance temperature to minimum 3 - 10 min before the end of cooking. The residual heat inside the appliance will continue to cook.

Use the residual heat to keep the food warm or warm up other dishes.

When you turn off the appliance, the display shows the residual heat or temperature.

If a programme with Timer is activated and the cooking time is longer than 30 min, the heating elements automatically turn off earlier in some appliance functions.

Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep the food warm. The residual heat indicator or temperature appears on the display.

Cooking with the lamp off

Turn off the lamp during cooking. Turn it on only when you need it.

Heat Save Fan

Function designed to save energy during cooking.

When you use this function the lamp automatically turns off after 30 sec. You may turn on the lamp again but this action will reduce the expected energy savings.

14. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

The names of harmful substances in the product and whether they are present										
Component name	Harmful substances									
	Pb	Hg	Cd	Cr (VI)	PBBs	PBDEs	DBP	DIBP	BBP	DEHP
Cavity (including lamp, sensor, heaters, insulation, hot air motor & fan, lateral grids, steam generator & circuit, magnetron for microwave ovens)	X	○	○	○	○	○	○	○	○	○
Fan motor & cooling system	X	○	○	○	○	○	○	○	○	○
Control panel	X	○	○	○	○	○	○	○	○	○
Wiring	X	○	○	○	○	○	○	○	○	○
Accessories (meat probe, shelves, baking tray + cleaning tools like sponges)	X	○	○	○	○	○	○	○	○	○
Note 1: ○ : It indicates that the content of this harmful substance in the part does not exceed the standard limit. X: It indicates that the content of the harmful substance in the part exceeds the standard limit. Note 2: The parts not listed above indicate that the content of harmful substances in them does not exceed the standard limits.										
Standards: SJ/T 11364, GB/T 26572 and Modification 1										

