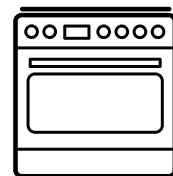
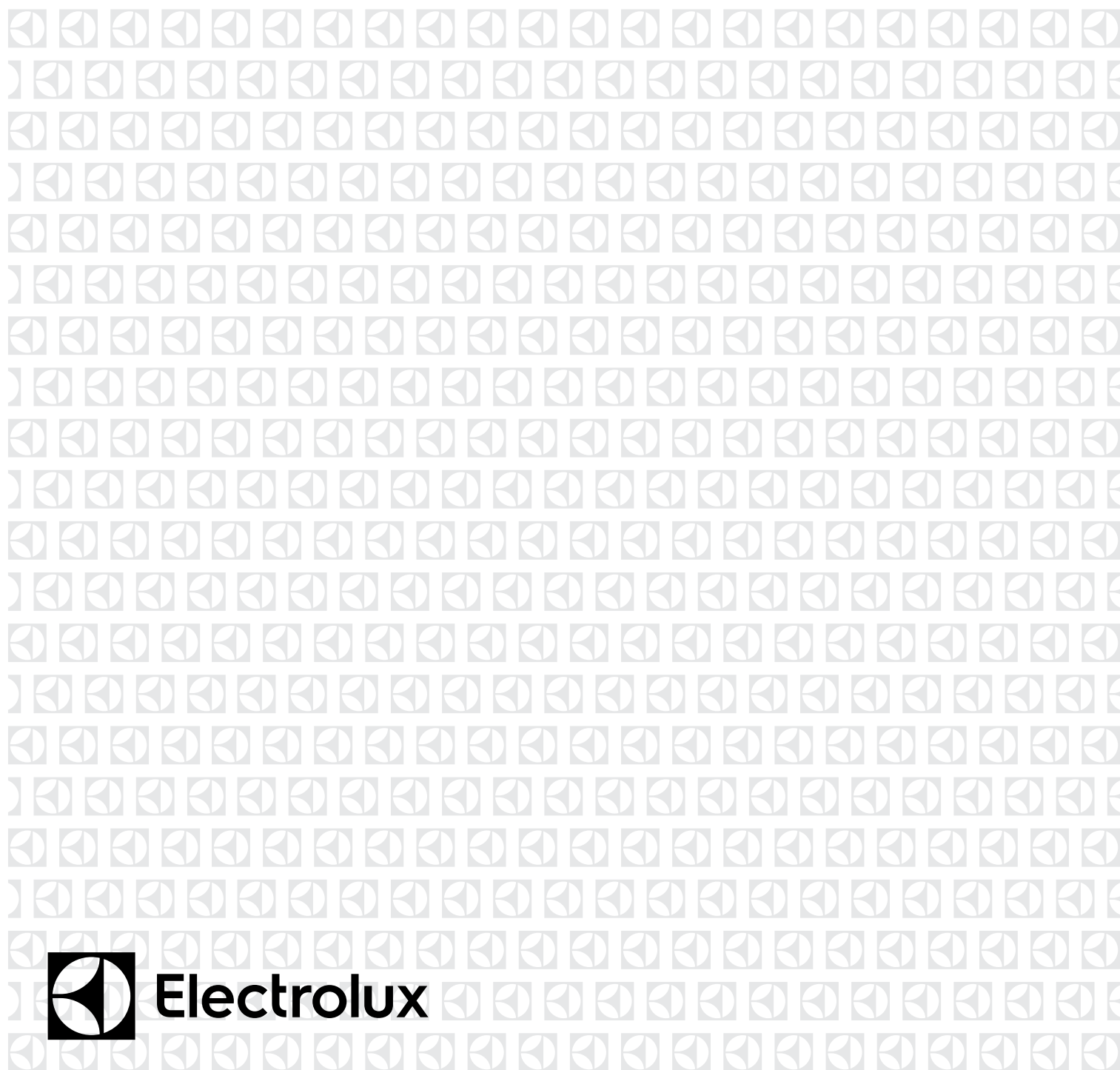


EFEP956
EFEP916
EFE915
EFE946



90cm Cooker

Installation & User manual



CONGRATULATIONS

Thank you for purchasing an Electrolux cooker. 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.

BEFORE USING YOUR APPLIANCE

Check for any damage or marks. If you find the appliance damaged or marked you must report it within 7 days to claim for damages under the manufacturers warranty.

Before you use the appliance, we recommend that you read through the whole user manual which provides the description of the product and its functions.

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

For future reference, please store this booklet in a safe place.

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 hotel/motel rooms and other residential type environments
- Bed and breakfast type environments

BEFORE YOU CALL

Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.

RECORD MODEL AND SERIAL NUMBER HERE:

Model number: _____

Serial number: _____

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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 this manual.

GENERAL WARNINGS

Please read this user manual carefully and store in a handy place for later reference. Pass the user manual on to possible new owners of the appliance.

Read the following carefully to avoid damage or injury.

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

SYMBOLS



WARNING!

This symbol indicates information concerning your personal safety.



CAUTION!

This symbol indicates information on how to avoid damaging the appliance.



IMPORTANT!

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



ENVIRONMENT!

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



WARNING!

- This appliance must not be used as a space heater.
- In order to avoid fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols in the vicinity of this appliance whilst it is in operation.
- Do not use or store flammable materials in this appliance storage compartment or near this appliance.
- Do not line the bottom of the oven with foil or cookware.
- Always use gloves when handling hot items inside the oven.
- Always turn the grill off immediately after use as fat left behind may catch fire.
- Do not hang any objects from the hob as it may block the air vents.
- Do not modify this appliance.
- To maintain safe operation, it is recommended that the

product be inspected every 5 years by an authorised service person.

- Do not install an aftermarket lid or cover over this appliance.
- The appliance must be earthed.
- Switch the appliance off at the isolation switch before attempting to change the light globe.
- The cooking process must be supervised. A short term cooking process must be supervised continuously.



CAUTION!

Read the following carefully to avoid an electric shock or fire.

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

Installation, cleaning and servicing

- An authorised person must install this appliance. (Certificate of Compliance to be retained).
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and airspaces are not blocked.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 85°C.
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained).
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- This appliance must be earthed.
- Due to the weight (95-100kg) and size of cookers, 2 persons are required to manually manoeuvre them. Remove loose items such as trivets, oven racks and trays to minimise weight.
- Do not use the oven door handle to lift the cooker, instead open the oven door and lift the roof of the oven cavity.
- Take care when lifting to avoid any sharp edges not intended for lifting.
- Disconnection in the fixed wiring must occur in accordance with wiring rules.

IMPORTANT SAFETY INSTRUCTIONS

INFORMATION ON DISPOSAL FOR USERS

ENVIRONMENT!

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

WARNING!

OVEN

- During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- Always use gloves when handling hot items inside the oven.
- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down on the open oven door.
- Do not cover the grill insert with foil, as fat left there may catch fire.
- Always keep the grill dish clean as any fat there may catch fire.
- Always turn the grill off immediately after use, as fat left there may catch fire.
- Do not leave the grill on unattended.
- To avoid a fire, ensure the grill tray and fittings are always inserted into the appliance in accordance with the instructions.

GAS HOB MODEL

- Do not allow pots to boil dry, as damage to both pan and hob may result.
- Do not operate the cooktop for an extended period of time without a pot or pan on the burner.
- Do not allow large cookware to overhang the hob onto the adjacent benchtop. This will cause scorching to the benchtop surface.
- Ensure burner bodies and trivets are properly located.
- Unattended cooking with oil or fat on a hob can be dangerous and result in fire.
- In order to avoid a fire do not store items on the cooking surface.

INDUCTION HOB MODEL

- In order to avoid a fire do not store items on the cooking surface.
- Do not place heat resistant mats, wire mats or aluminium foil under pots and pans.
- Do not allow pots to boil dry, as damage to both pan and hob may result.
- Do not use the hob as extra bench space or as a cutting board.
- Do not allow large cookware to overhang the hob onto the adjacent benchtop. This will cause scorching to the benchtop surface.
- Do not slide pans across the surface of the ceramic glass as it could result in scratching of the surface.
- The induction hob is not intended to be operated by means of an external timer or separate remote-control system.
- Use only induction specific cookware.
- If the hob surface is cracked, switched off the appliance to avoid the possibility of electric shock.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on automatic switch off.
- Unattended cooking with oil or fat on a hob can be dangerous and result in fire.
- The appliance is not intended to be operated by means of an external timer or remote control system.
- Users with an implanted pacemaker must keep their upper body minimum 30cm from induction cooking zones that are switched on.

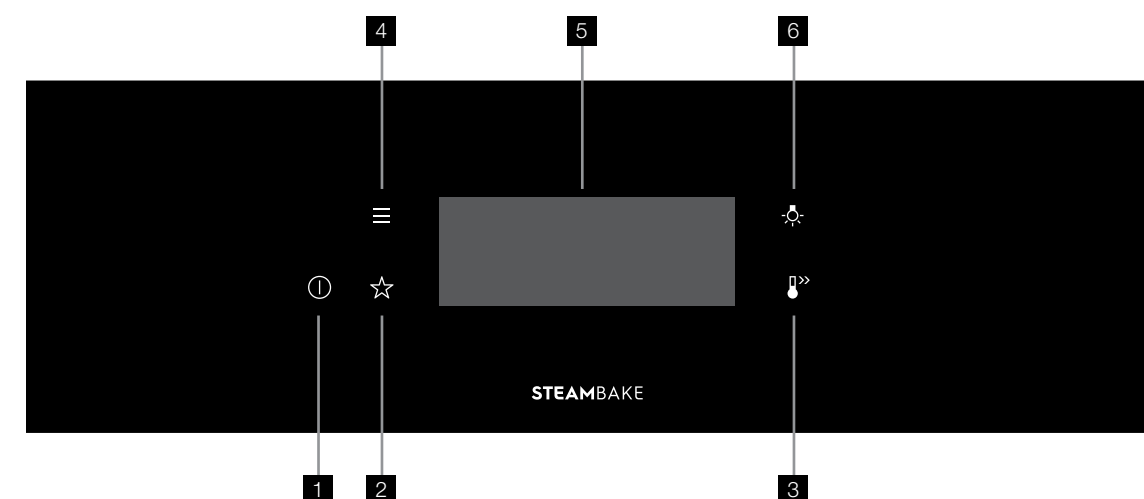
WARNING!

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, eg. Oven door, heating elements, hobs or trivets.
- Accessible parts will also become hot when in use. To avoid burns and scalds children should be kept away.
- Always turn pan handles to the side or rear to prevent accidental knocking and to keep out of reach of children.

EFEP956 DESCRIPTION

Induction hob, multi function electric oven and programmable controller



- 1 ON/OFF
- 2 Favourites
- 3 Rapid heat

- 4 Menu
- 5 Touch screen display
- 6 Light switch



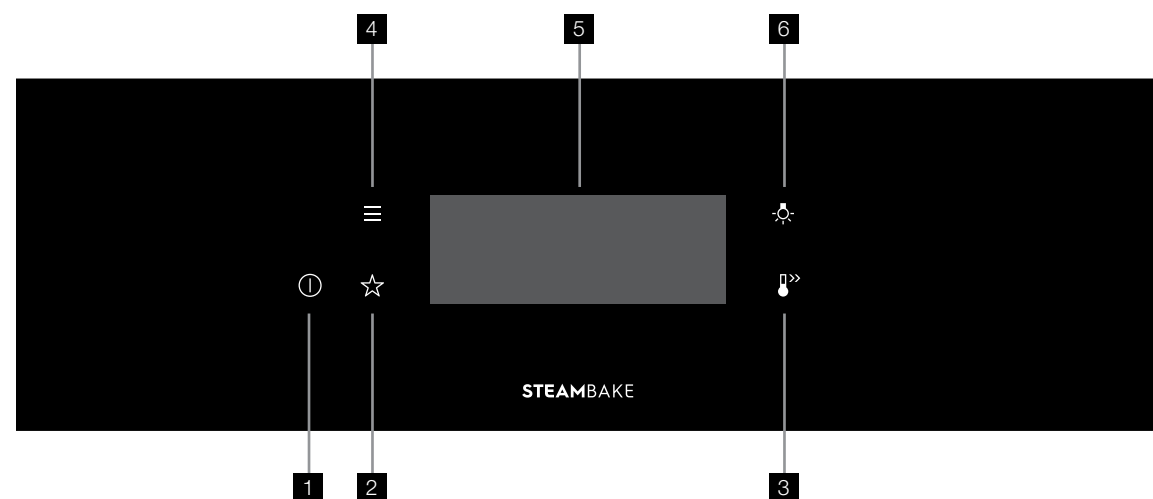
- 7 Induction hob
- 8 Control panel (see above)

- 9 Exhaust air outlet
- 10 Quadruple glazed door

- 11 Storage compartment
- 12 Removable kick panel

EFEP916 DESCRIPTION

Gas hob, multi function electric oven and programmable controller

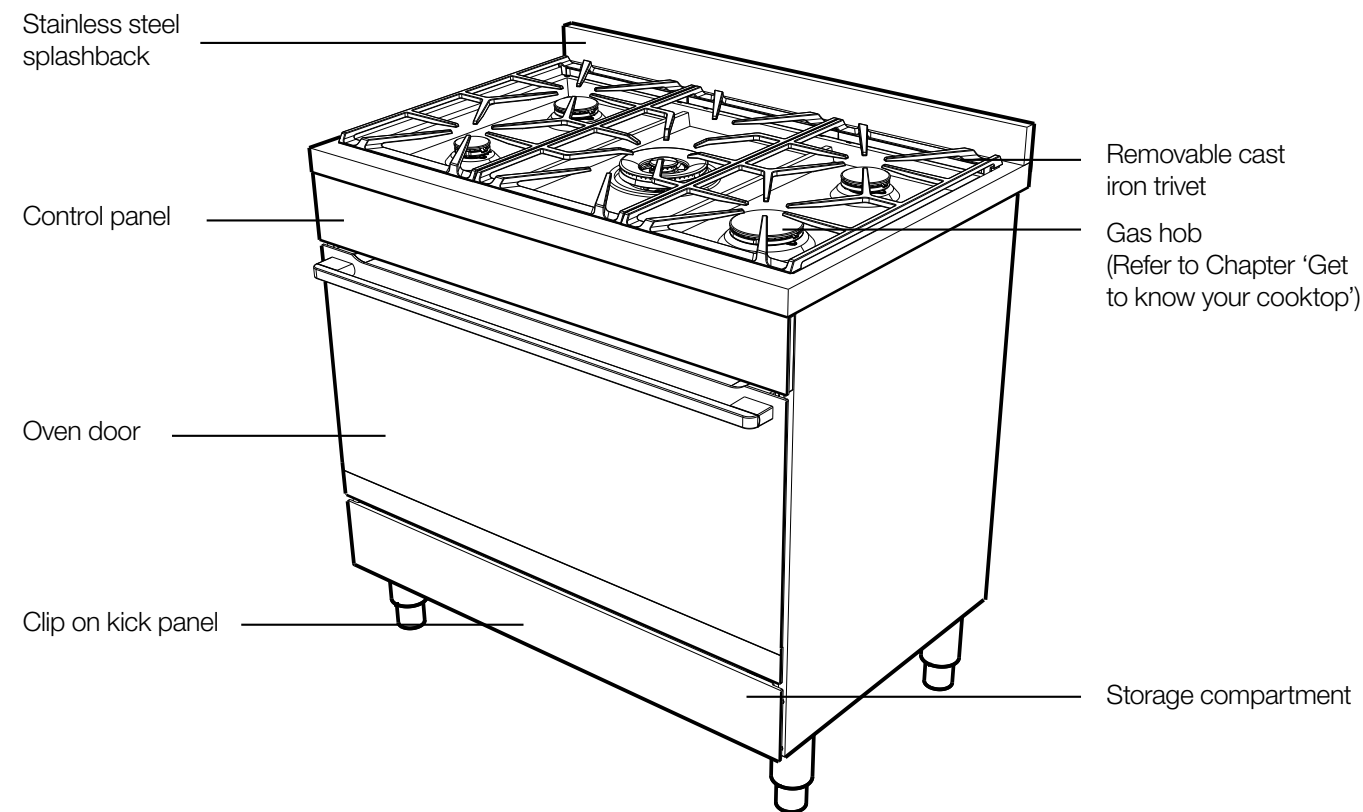


- 1 ON/OFF
- 2 Favourites
- 3 Rapid heat
- 4 Menu
- 5 Touch screen display
- 6 Light switch

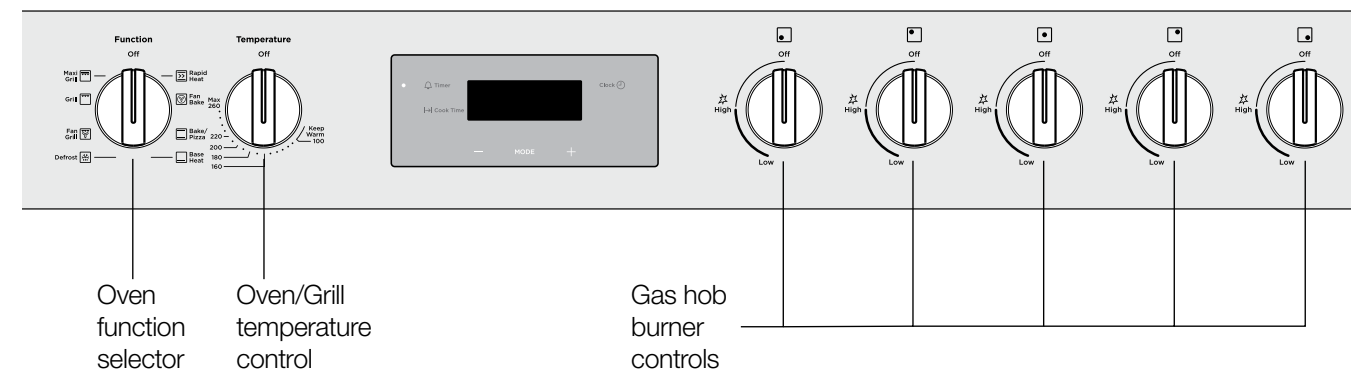


- 7 Gas hob
- 8 Control panel (see above)
- 9 Exhaust air outlet
- 10 Quadruple glazed door
- 11 Storage compartment
- 12 Removable kick panel

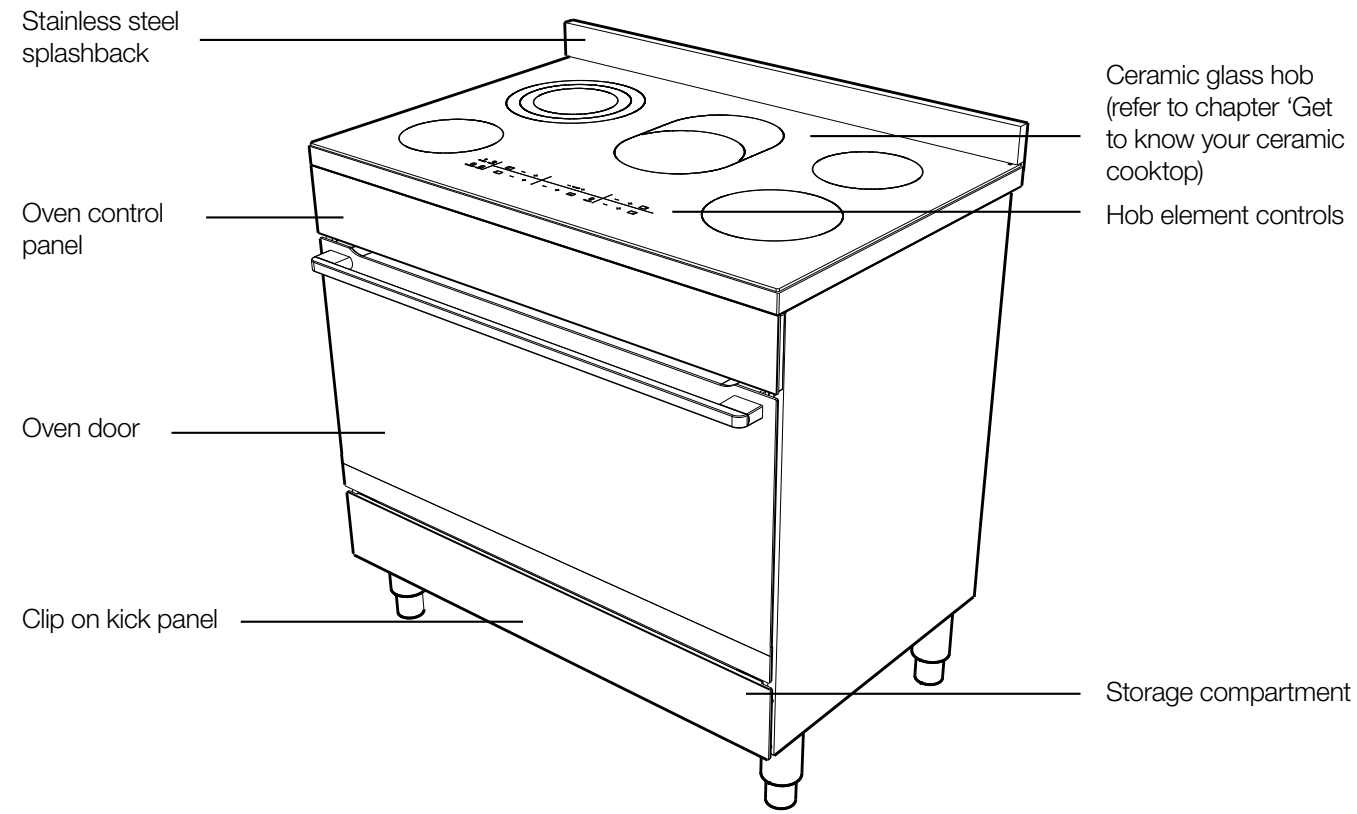
EFE915 DESCRIPTION



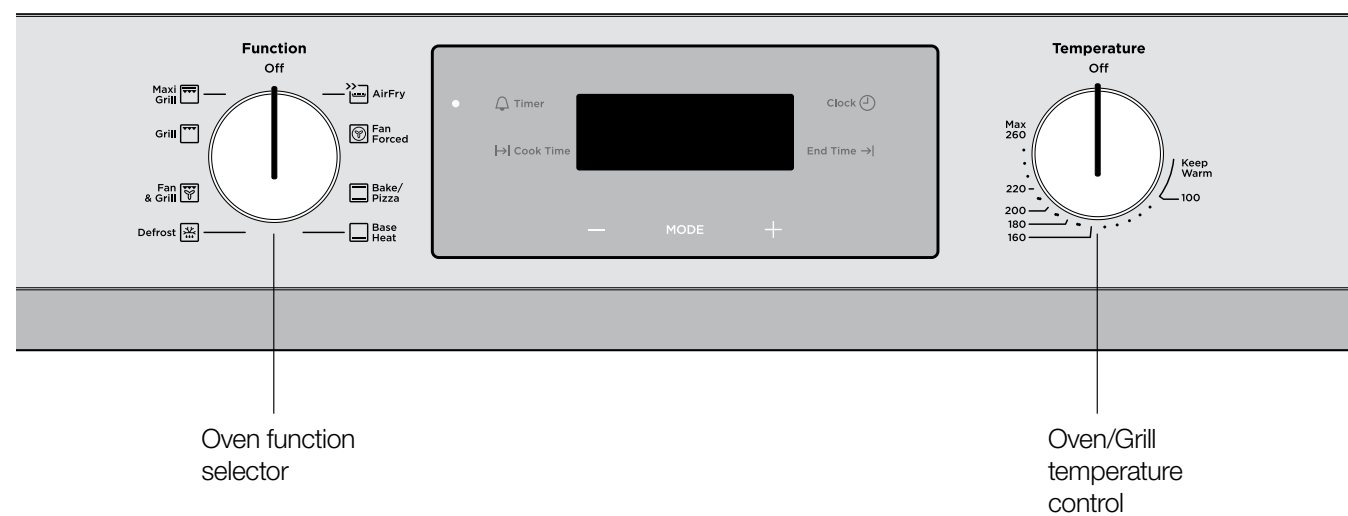
Control Panel



EFE946 DESCRIPTION



Oven control panel



INSTALLATION OF APPLIANCE

Cabinet requirement

The cookers are designed to fit into a 900mm wide gap between standard kitchen cabinets. The appliance integrates with the kitchen cabinets by matching the height, depth and kick panel. The cooker may also be installed at the end of a line of benches or with a free space either side. In addition, a slot-in type installation is catered for allowing a continuous cabinetry kick panel to be used.

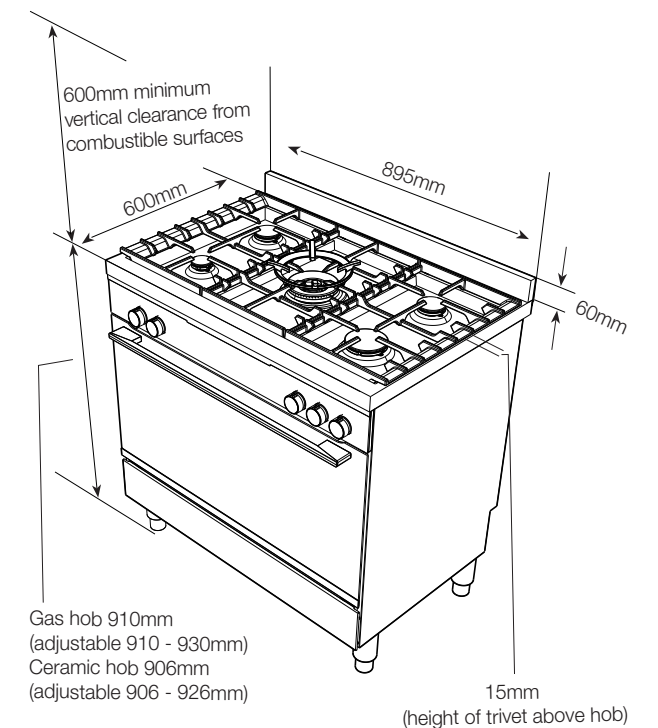
! WARNING!

- The cooker must be installed and serviced only by an authorised person.
- A Certificate of Compliance MUST be supplied to be kept by the customer.
- The packing materials must be removed before you install the cooker.
- The surrounding kitchen cabinets must be able to withstand 85°C. Electrolux WILL NOT accept responsibility for damage caused by installation into kitchen cabinets which cannot withstand 85°C.
- The pipes used for installation MUST have sufficient loops so the cooker can be moved for service (gas models).
- The vents, openings and air spaces MUST NOT be blocked.
- Two anti-tilt brackets are supplied and stored in the base of the packaging
- The anti-tilt brackets and chain or front stops MUST be installed to avoid accidental tipping (freestanding and slot-in models).
- You MUST NOT lift or pull the cooker by the door handle.
- The cooker MUST be checked every five years.
- 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.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Due to the weight (95-100kg) and size of the cooker, 2 persons are required to install it.

Gas model clearance requirements

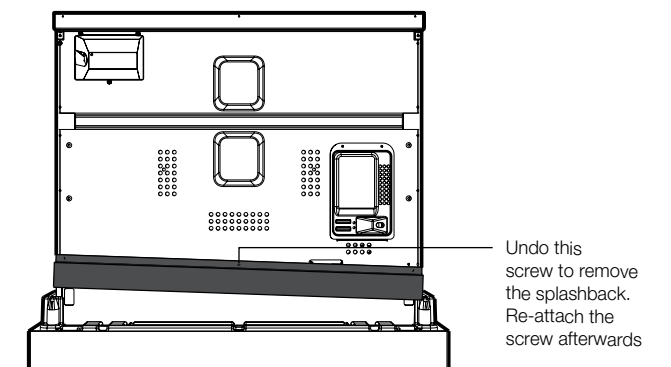
- Ensure the appliance is installed with regard to clearances to combustible surfaces and materials, and clearances to rangehoods and exhaust fans, to ensure clearances of 200mm from burners to vertical combustible surfaces observe the minimum dimension of 100mm from each side of the cooker to combustible surfaces.
- Clearances to combustible surfaces may be reduced if combustible surfaces are protected.

- When setting the cooker height, ensure the top of the cooker is at least 10mm higher than the level of the benchtop.



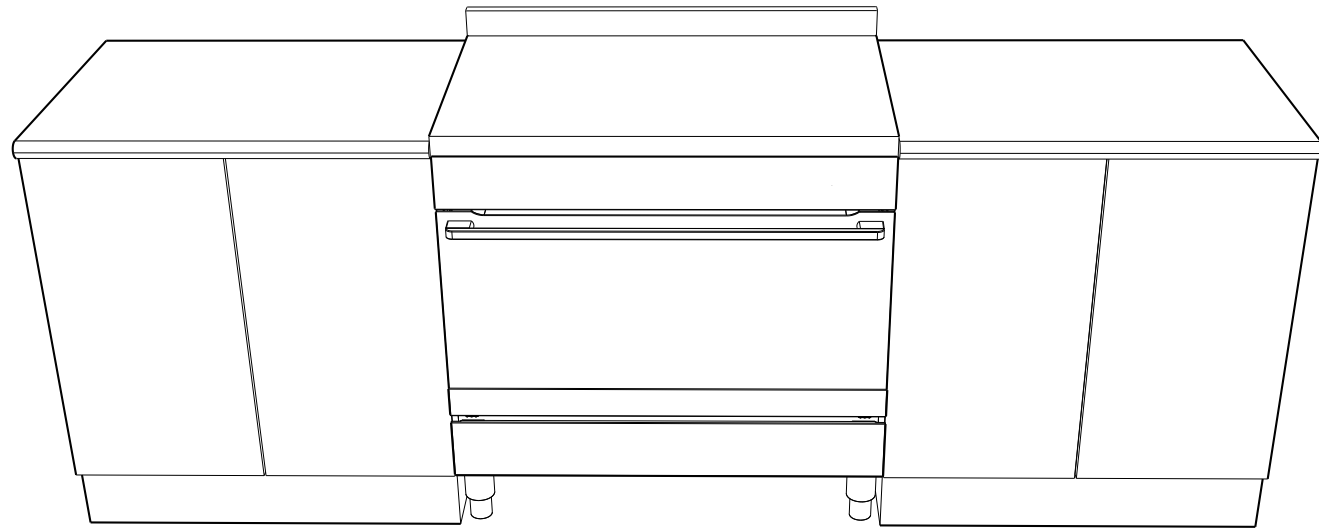
Splashback

The splashback is secured to the back of the cooker. REMOVE the splashback before installing the feet.



INSTALLATION OF APPLIANCE (CONTINUED)

Freestanding installation



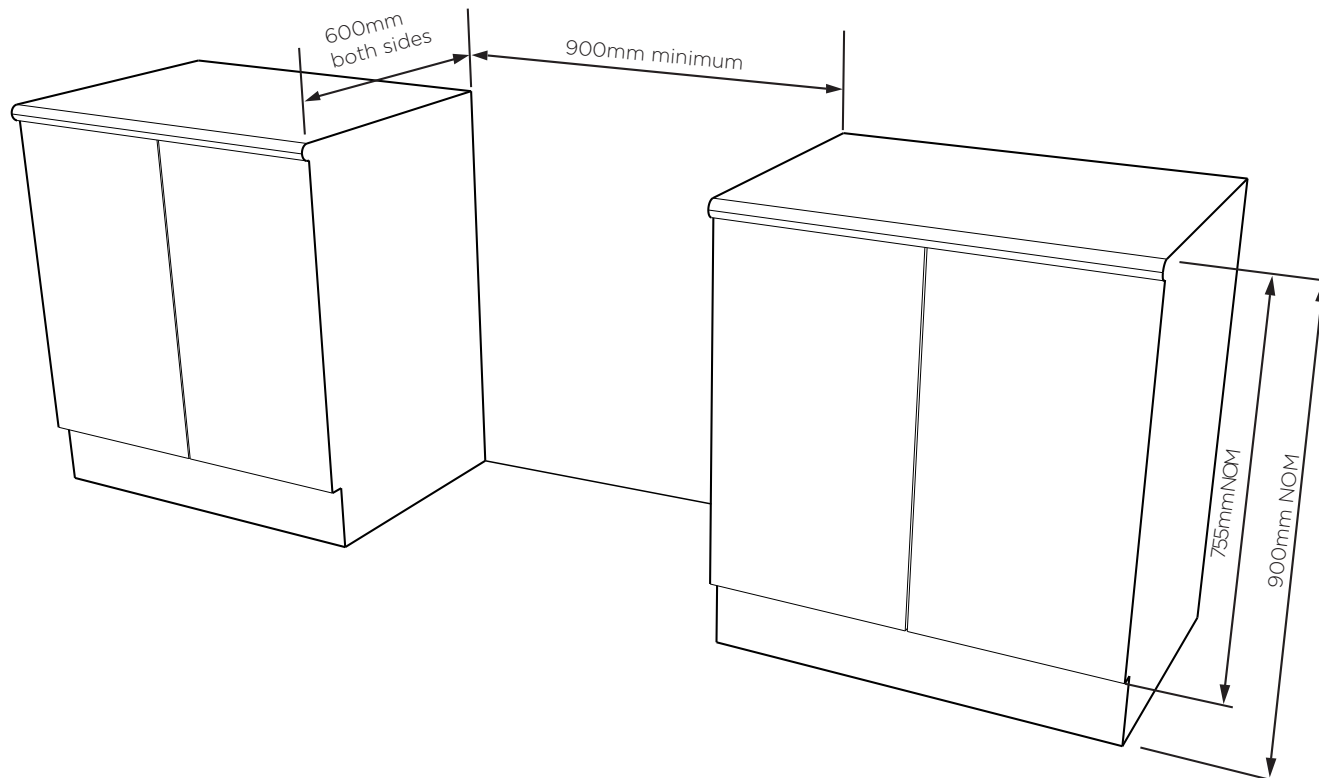
The freestanding type installation requires four screw-in feet to be installed before it can be fitted in between cabinets, with cabinets on one side or without adjacent cabinets. There is no clearance requirement to adjacent side cabinets.

To ensure cooker's stability, the anti-tilt brackets must be installed.

Four screw-in feet are supplied with the appliance and can be found in the accessories pack in the oven.

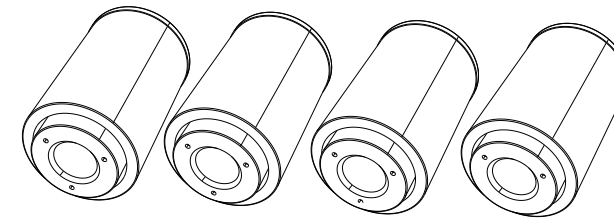
Freestanding models are supplied with a clip-on kick panel.

Cabinet construction for freestanding installation



Installation of screw-in feet

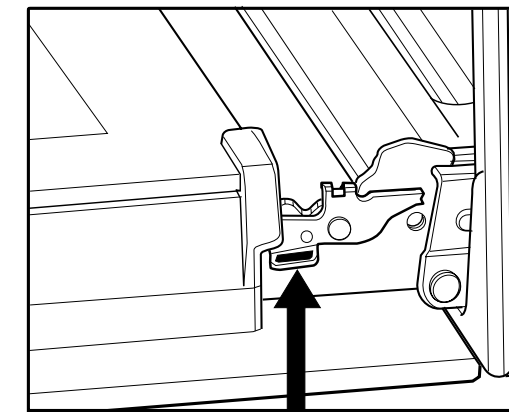
Freestanding appliance are supplied with four screw-in feet in the internal accessory pack. The screw-in feet can be adjusted by turning the lower half clockwise or anti-clockwise.



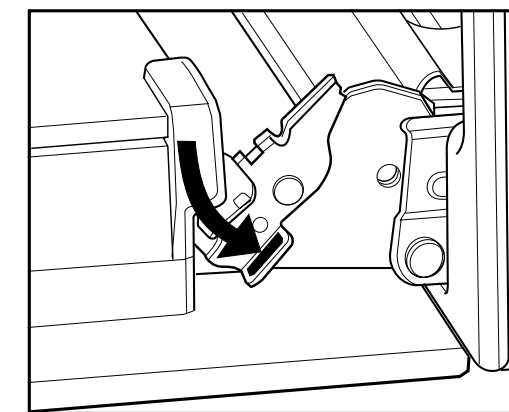
i IMPORTANT!

- If the appliance is a gas hob model, remove the burner cap and burner crown. Store all items safely, away from the installation area.

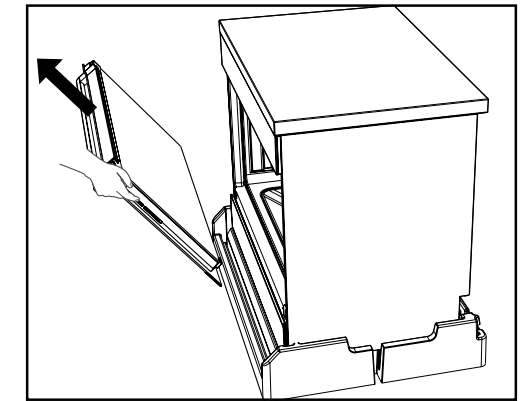
You **MUST** remove the oven door and the accessory pack before commencing installation



Locking tab up at normal position



Press the locking tab down for removing the door.

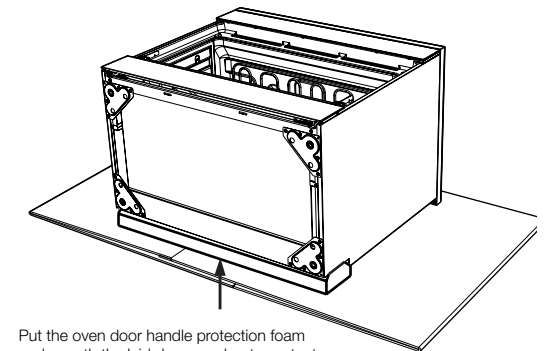


Gently close the door until it comes to a stop. Then lift the door off the hinge.

Tilt and carefully lay the appliance on its back to gain access to the installation point for the screw in feet.

! CAUTION

- To avoid scratching the floor and the appliance itself, fold the packaging carton board and place it underneath the appliance as protection.
- The cooker **MUST** be laid on its back when installing the feet.

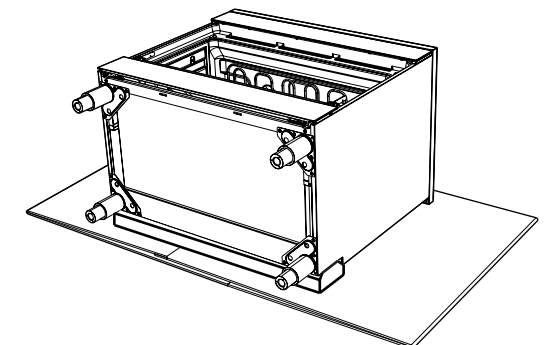


Put the oven door handle protection foam underneath the laid down cooker to protect your cooker when putting it upright

Install the four supplied feet via the four installation points. Make sure that each foot is securely fastened.

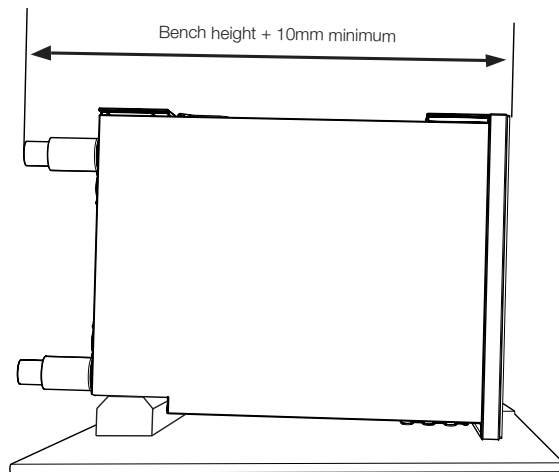
! CAUTION

- Do not over-torque the foot.

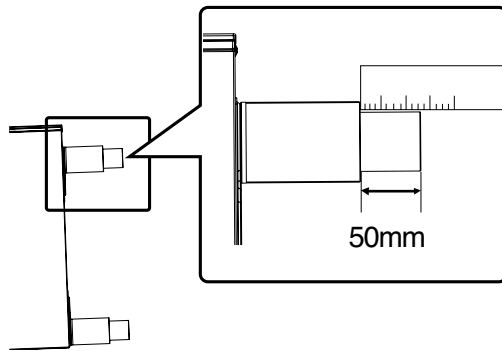


Adjust the height of the screw-in feet to make sure the hob surface is 10mm above the bench when appliance is upright.

INSTALLATION OF APPLIANCE (CONTINUED)



If your kitchen has a 900mm height bench top, follow the quick measurement guide below before putting the cooker upright.

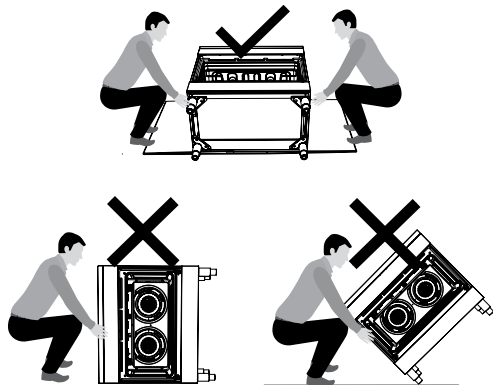


For a 900mm height kitchen bench top, adjust the lower half of the feet to measure 50mm as shown in the illustration.

Tilt the appliance upright by lifting the back of the hob and pivoting it about the back two feet.

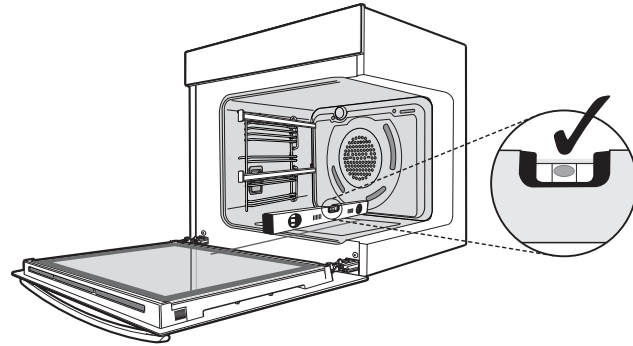
! WARNING

Heavy item!
This step must be performed by two persons.

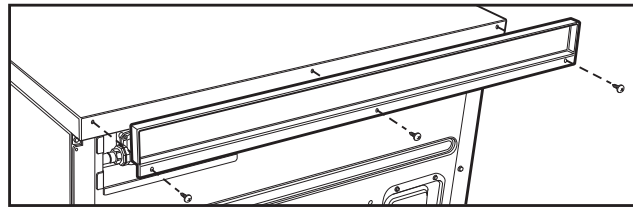


Levelling oven

Place a level in the oven as below making sure the level sits on the front and rear forms. Adjust the feet accordingly to level the appliance.



Installing splashback

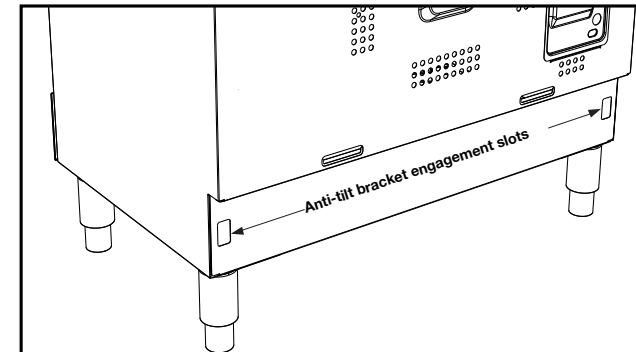


Fit splashback to rear of hob with three screws provided.

Installing the anti-tilt brackets

To ensure cooker stability, the anti-tilt brackets must be installed.

There are left and right engagement slots for the anti-tilt bracket at the bottom rear of the appliance.

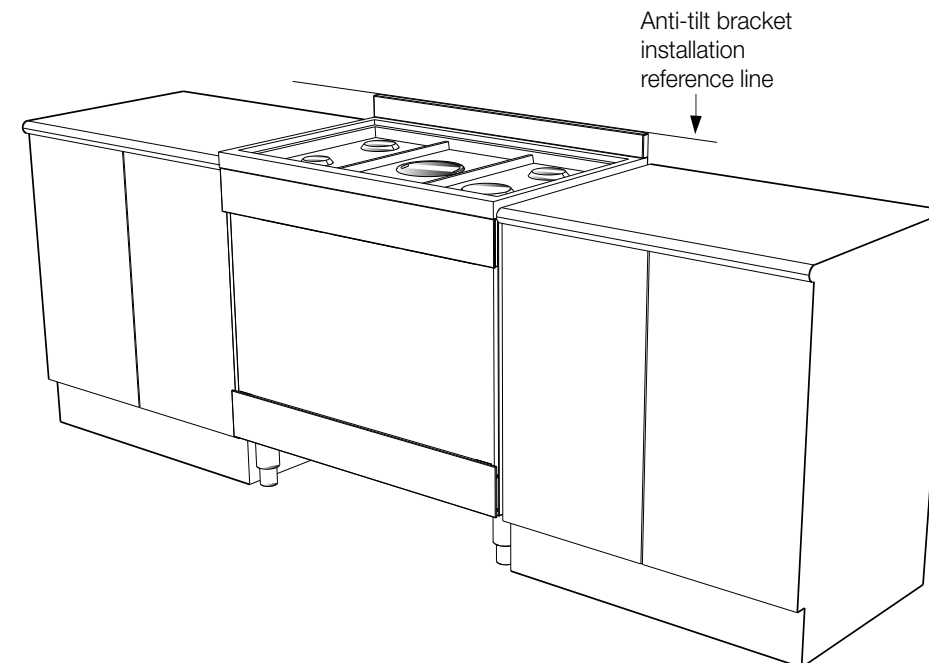


The following steps must be followed to ensure the correct installation of anti-tilt brackets and the stability of the appliances.

! CAUTION

It is not recommended to push and pull the appliance on uneven or rough surface. Use other means to maneuver the appliance if necessary.

- 1 Carefully push the appliance into the cabinet cavity until the back of the oven is flush against the back wall.
- 2 Use non-permanent methods to mark a line on the wall along the top surface of the splashback. This line is used as a reference line to locate the correct location of where the anti-tilt brackets need to be installed.
- 3 After the reference line is marked, pull the appliance out of the cabinet cavity to install the anti-tilt brackets.

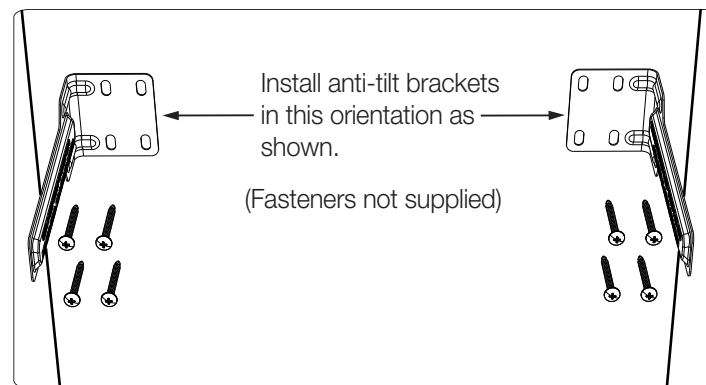
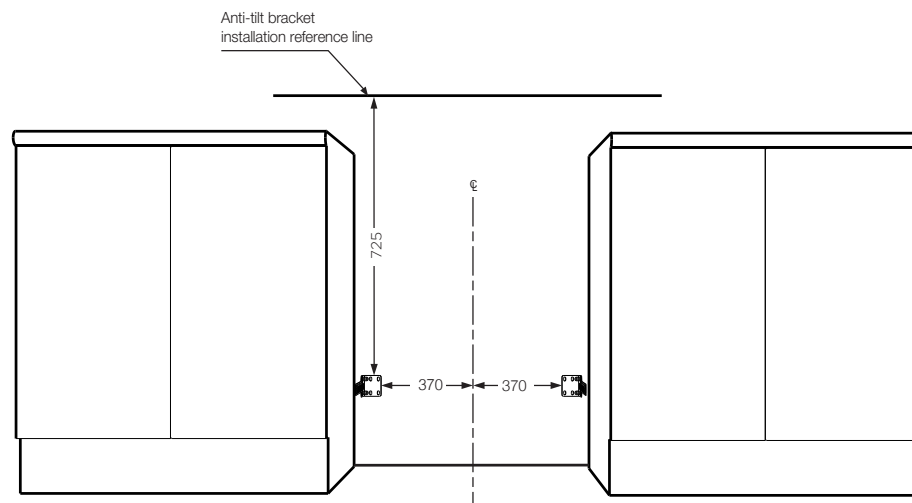


INSTALLATION OF APPLIANCE (CONTINUED)

! WARNING

Appropriate fasteners must be used to suit the type of wall on which the anti-tilt brackets are installed.

- Freestanding unit must be pushed up against the wall on installation. On gas units check that the gas hose, if used, has not been kinked during installation.
- 4 The anti-tilt brackets must be secured to the rear wall of the cavity with appropriate fastener according to dimensions in diagram.



Connect services to the appliance prior to placing into cavity.

To locate appliance, slide into cavity ensuring the anti-tilt brackets fully engaged with the rear left and right engagement slots.

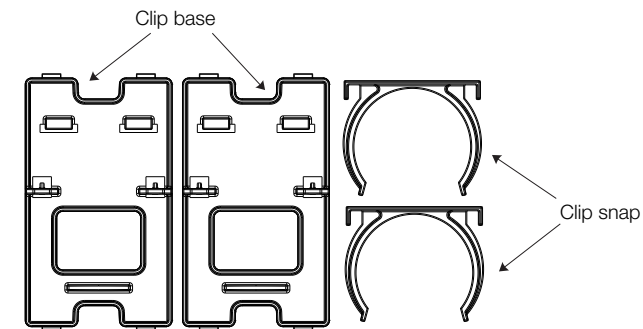
The unit must be pushed against the wall on installation.

Re-install oven door, burner body, burner caps and trivets after the appliance is placed in the cavity.

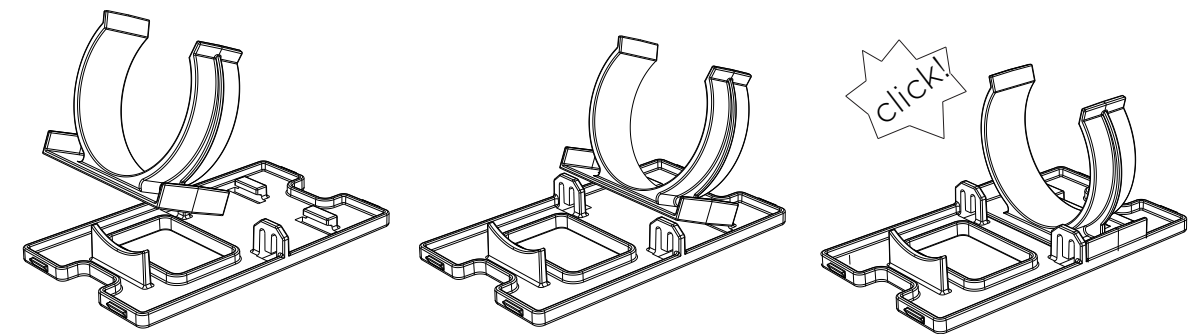
Gas only: Check that the gas hose, if used, has not been kinked during installation.

Installing the clip-on kick panel

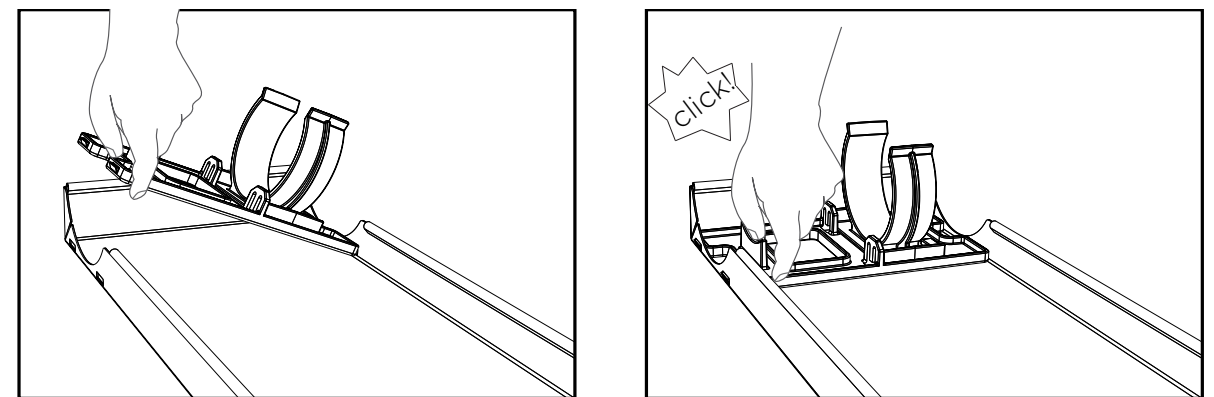
Freestanding models are supplied with a clip-on kick panel that can be assembled to clip onto the front feet for a more integrated and seamless kitchen appearance.



- 1 Assemble the clip snap onto the base.

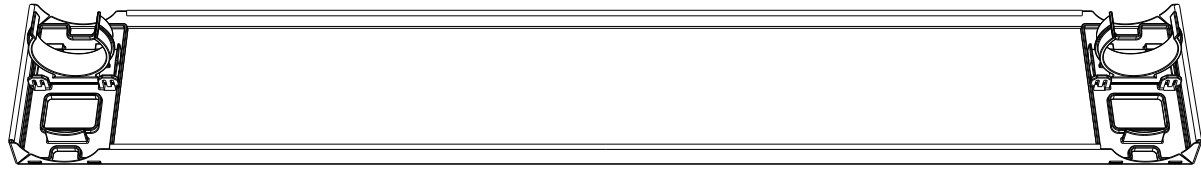


- 2 Press in both assembled clip modules into the kick panel in the orientation as shown below.

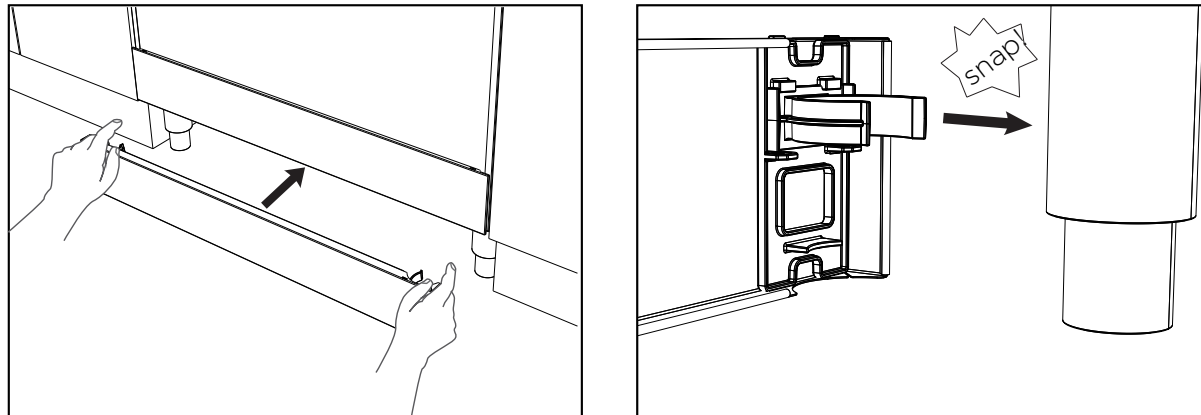


- 3 Make sure both clip modules are in the same orientation after installation.

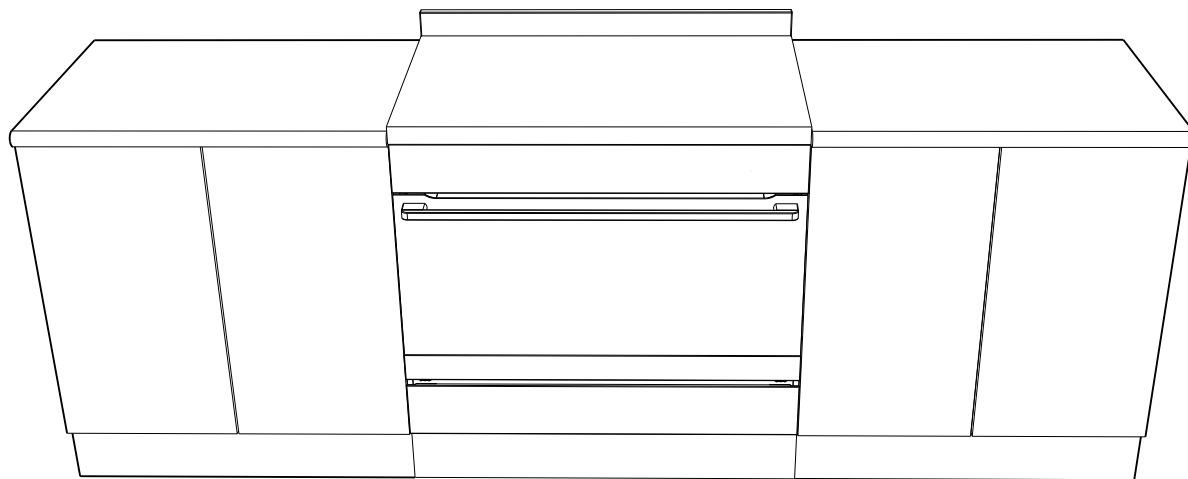
INSTALLATION OF APPLIANCE (CONTINUED)



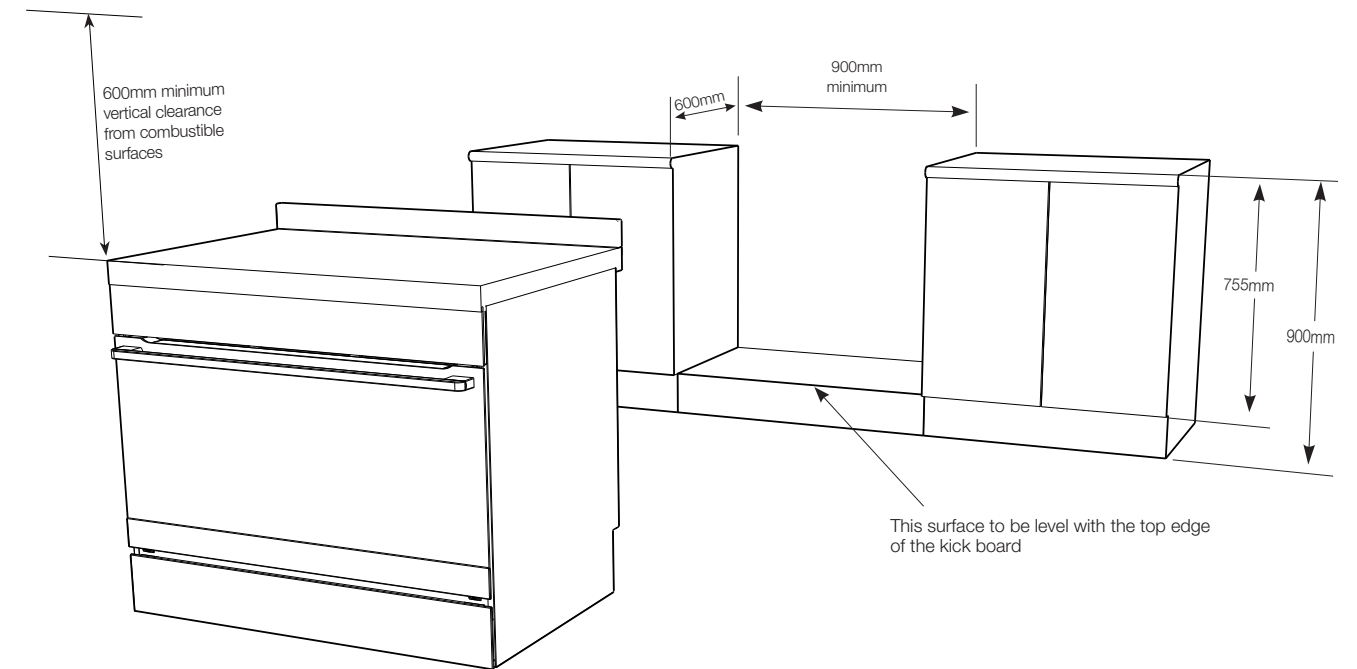
- 4 Clip the kick panel onto the front feet of the appliance. Make sure the kick panel snaps onto the larger section of the front feet.



Slot-in installation



The slot-in type installation use the appliance as supplied. The appliance can be mounted on a plinth. This enables a continuous cupboard kickboard to be installed, giving a more integrated appearance. There is no clearance requirement between oven and adjacent side cabinets.



The anti-tilt brackets are to be secured to the back wall with appropriate fasteners.

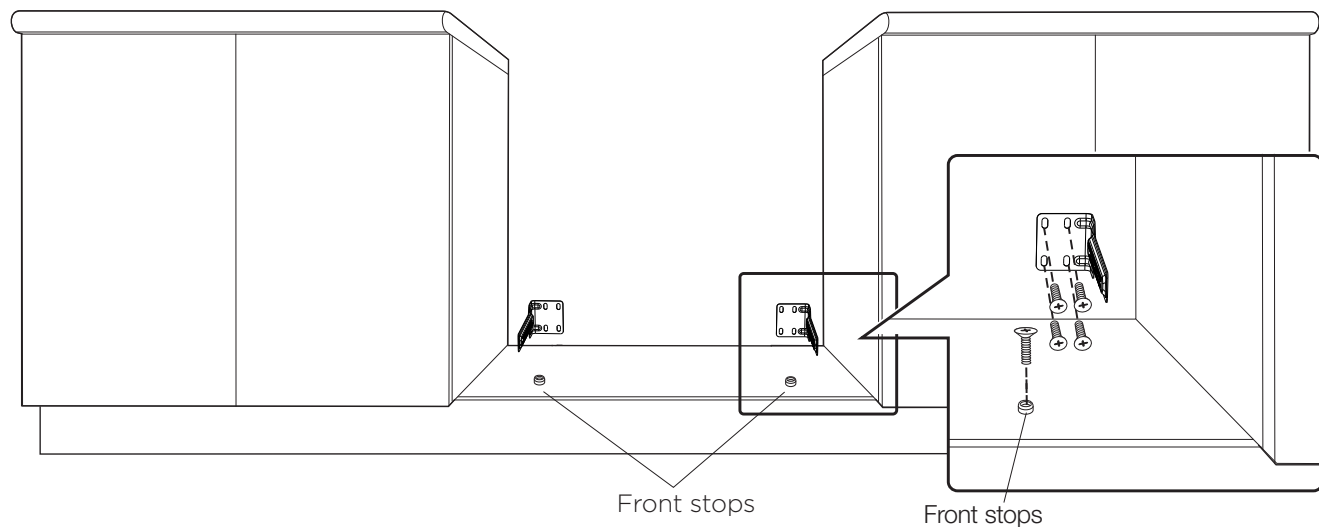
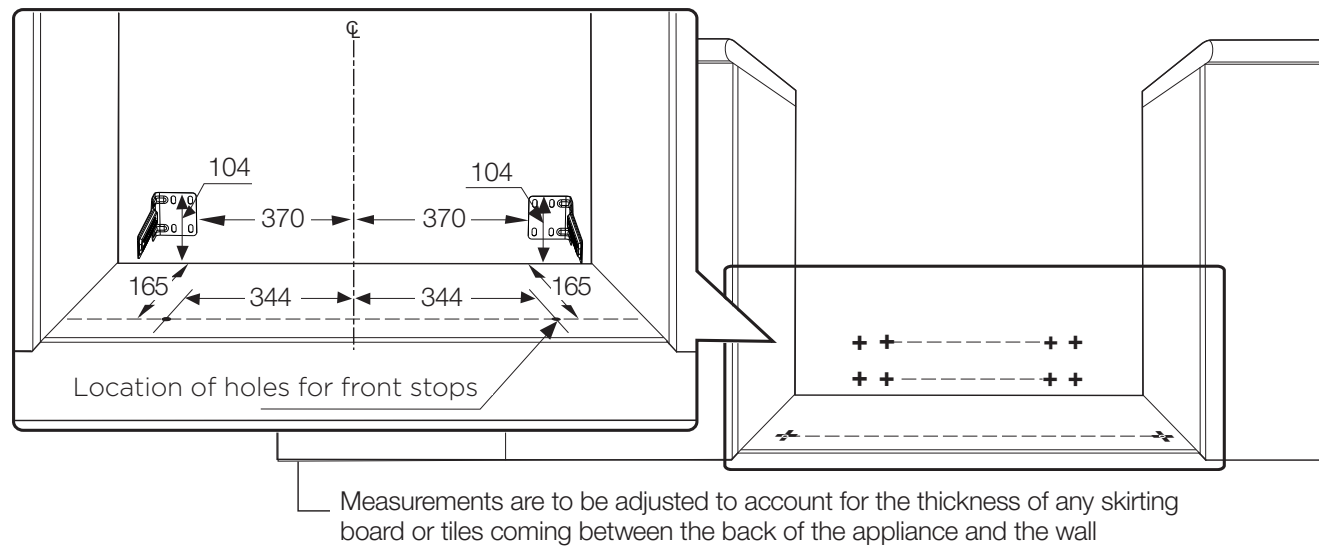
Two stops are to be screwed to the plinth in locations as shown (stops provided). The stops locate into slots in the base of the appliance to prevent the product from being pulled forward when installed.

Measurements from the rear wall are to be adjusted if there are tiles etc. that come between the appliance and the wall.

Once services are connected, product can be lifted onto the plinth and pushed back carefully, ensuring the appliance engages into both brackets at the rear and the front stops.

If the product requires removal for service, it must be lifted at the front approximately 5mm to clear the front stops prior to being pulled forward.

INSTALLATION OF APPLIANCE (CONTINUED)



WIRING REQUIREMENTS

The cooker MUST be installed in compliance with:

- Wiring connections in wiring rules.
- Local regulations, municipal building codes and other statutory regulations.
- The data plate gives information about rating and is located behind the bottom of the oven door.
- A functional switch MUST be provided near the appliance in an accessible position.
- Wiring MUST be protected against mechanical failure.
- This cooker requires a means of disconnection incorporated into the fixed wiring in accordance with wiring rules.
- The cooker MUST be properly earthed.
- This range 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 range has been produced. (Pass at 0.01 MΩ)

Note: When connections are made to a multi-phase 230/240V supply, the bridge piece MUST be removed from between the active connections.

Rated Power Input

Model	Total kW	A1 kW	A2 kW
EFEP956	9.6*	5.2	9.5
EFEP916	5.2	5.2	0
EFE946	12.8	3.6	9.5

*power sharing between hob and oven

i IMPORTANT!

Before you cook in your new oven it is important that the protective oils used in the manufacture of the product be removed.

- Make sure that the room is well ventilated (to allow smoke to escape).
- Then run the oven on 180°C for 30 minutes.

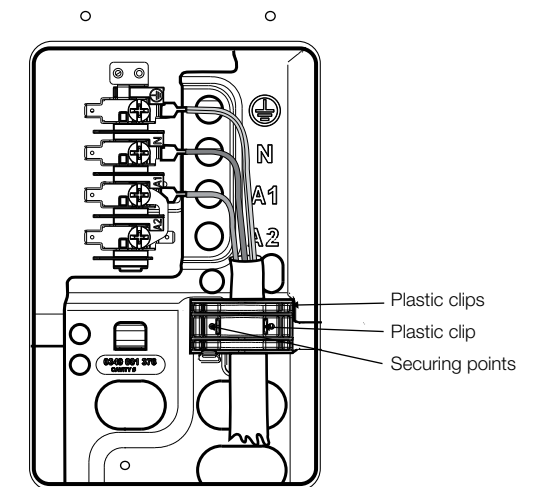
Connecting to services and commissioning

This appliance must be installed by an authorised person, according to all codes and regulations of:

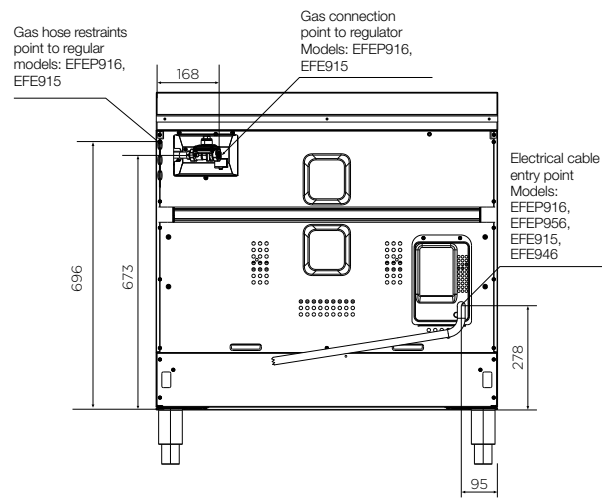
- Electrical supply authorities.
- Building regulations.
- Local government and council authorities.

Hard wiring detail

- 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.



ELECTRICAL & GAS CONNECTIONS



Installing the gas cooker

Gas pressures

The following table shows the supply and operating pressures for various gases.

Gas type	Natural gas	Universal LPG
Supply pressure at inlet to appliance regulator	1.13 (kPa)	2.75
	Minimum	kPa
Operating pressure at appliance test point	1.00 (kPa)	2.60 kPa

For EFEP916 and EFE915

The following table shows the injector sizes for each burner.

Injector Orifice	Natural gas	Universal LPG
Low heat burner	1.00mm	0.55mm
Medium heat burner	1.35mm	0.70mm
High heat burner	1.60mm	0.90mm
Intense heat dual wok burner	0.92mm (inner)	0.46mm (inner)
	3 x 1.30mm (Outer)	3 x 0.62mm (outer)

Checking piping size

To work out a suitable pipe size for connection use the information in this table:

Model	Natural gas	Universal LPG
EFEP916	57.2 MJ/h	49.9 MJ/h
EFE915	49.6 MJ/h	40.9 MJ/h

Gas connection

Read these points before connecting to the gas supply:

- The appliance is preset for natural gas use. If LPG is to be used see Conversion to LPG section.
- Gas installation must be made in accordance with the local gas fitting regulations, municipal codes and other statutory regulations.
- The gas connection point is a ½" BSP external thread located at the rear of the appliance as shown.
- A regulator is supplied which must be fitted to the appliance. Ensure that when fitted the pressure test point of regulator is accessible.
- The regulator is to be fitted to the manifold inlet at the rear of the appliance and the connection thread is sealed using a tape or jointing compound suitable for gas connections. The consumer piping is then connected to the inlet of the regulator, either:
 - directly, or
 - using a hose assembly together with the supplied elbow. The elbow is fitted to the inlet of the regulator and oriented to allow the hose to hang downwards. The connection thread between the regulator and elbow is sealed using a tape or jointing compound suitable for gas connections.

LPG CONVERSION (EFEP916, EFE915)

This appliance is supplied set up for Natural Gas usage. A conversion kit is included with the product for Universal LPG usage. The conversion kit contains 7 injectors and 1 LPG sticker.

Please follow the procedure below if a conversion to suit UNIVERSAL LPG is required:

- Remove the hotplate trivets, burner caps and burner crowns to access the hotplate injectors. Replace the factory fitted injectors with the appropriate injectors, as supplied. Refer to injector orifice table for injector sizes. The injector size is stamped on the side of the injector.
- Unscrew the top hat nut from the regulator. The top hat nut and control pressure spring assembly will disengage as an assembly.
- Unscrew the threaded pin from top hat.
- Upturn threaded pin, so spring is free and screw pin back into the top hat until firm.
- Refit the top hat nut assembly to the regulator ensuring that it is fully screwed down. The regulator is now set for connection to LPG.
- Turn on the gas supply and at each new connection check for leaks using soapy water. Each hotplate valve should be turned on, one at a time, and the injector hole blanked off for several seconds.
- The operation of the regulator can be confirmed by connecting a manometer to the pressure test point located on the side of the regulator body adjacent to the outlet.

With the appliance operating check the outlet pressure:

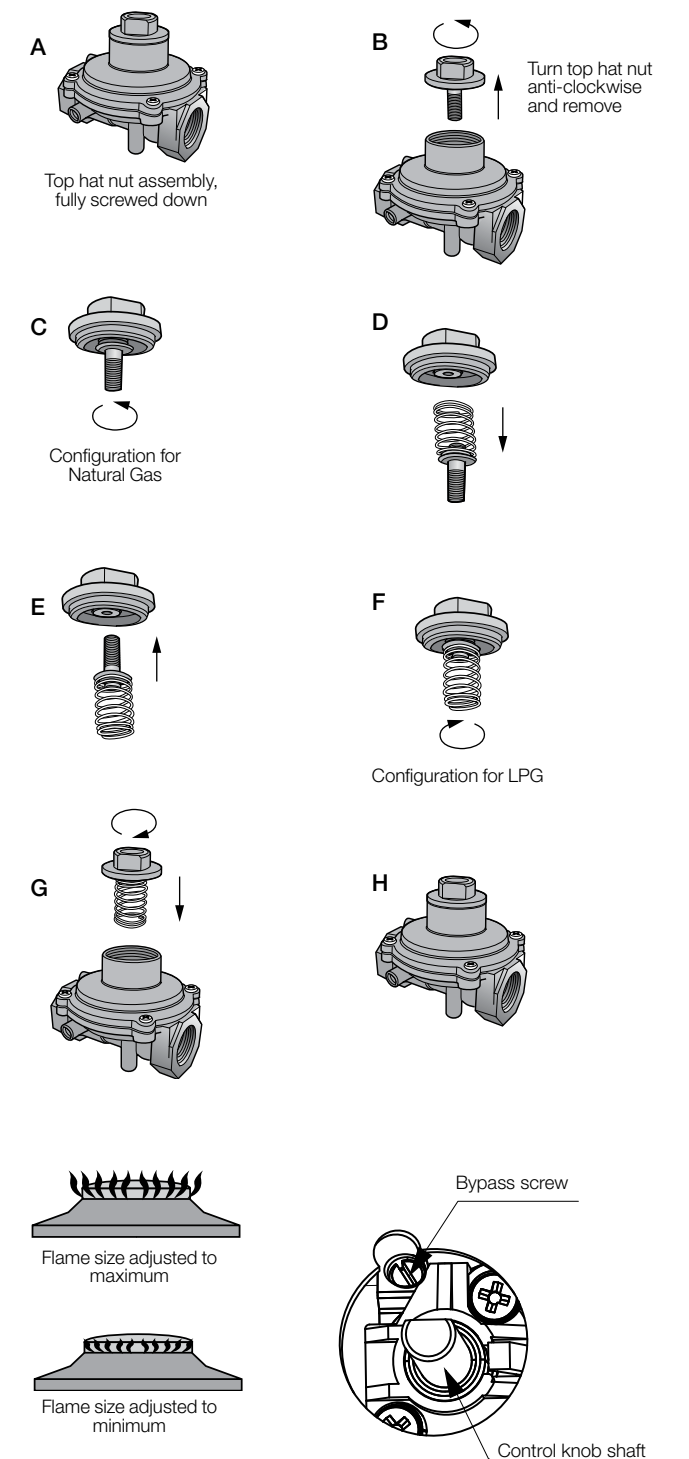
- when all burners of the appliance are operating at maximum,
- when the smallest burner of the appliance is operating at minimum.

Under these conditions the outlet pressure should not vary from the nominal outlet pressure of 2.60kPa by more than ± 0.52 kPa.

- If the regulator appears to not be performing satisfactorily then check the following points:

- If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line. If this is suspected then it may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 2.75 – 7.00kPa.
- Check that the insert has been fitted correctly.

- Check that the turret screw is fully screwed down.
- Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow.



NOTE: The cooker **MUST** be tested after installation, before handing over to the customer. You **MUST** have a manometer and a connecting tube.

TESTING THE OPERATION OF THE GAS COOKER

Checking gas supply

- 1 Check the manometer zero point is correct.
- 2 Connect the manometer to the cooker pressure test point. This is located on the regulator.
- 3 Turn on the gas supply and the electricity and try to ignite the gas.

NOTE: It will take additional time to light the gas for the first time as air needs to be purged from the pipes.

- 4 Check the operating pressure for the particular gas type.

Checking the function of the regulator

With the appliance operating check the outlet pressure:

- When all burners of the appliance are operating at maximum,
- When the smallest burner of the appliance is operating at minimum.

Under these conditions the outlet pressure should not vary from the nominal outlet pressure by more than $\pm 20\%$ of the nominal outlet pressure (i.e. $\pm 0.20\text{kPa}$ for Natural Gas).

If the regulator appears to not be performing satisfactorily then check the following points:

- 1 If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line. If this is suspected then it may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 1.13 – 5kPa.
- 2 Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow.

Once these checks have been completed, if the regulator still fails to perform in a satisfactory manner it should be replaced.

Testing the cooker features

- Observe the flame appearance on each burner. If it is much smaller or larger than expected, then the injector size needs checking.

NOTE: When flame is unsatisfactory, then refer to the Electrolux Technical Publications and correct the fault, if possible.

When maximum flame appearance is correct, then check the turn-down setting on each burner. If the settings appear to be incorrect, proceed as follows:

- 1 Adjust the bypass screw mounted on the body of each hotplate control. This is accessible when the control knob and the control panel are removed.
- 2 Check the ignition on all burners both separately and in combination.
- 3 Check the operation of the electrical components, if applicable.
- 4 If you are satisfied that the cooker is operating correctly, then turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock and controls.

NOTE: If the cooker cannot be adjusted to perform correctly, then inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault, then the customer should be advised to contact the manufacturer's local service organisation or the retailer.

BEFORE USING YOUR APPLIANCE

Preparing the appliance

- Please remove all stickers, leaflets and boxes from the door and from the floor of the oven before operation.
- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth. Do not close the oven door until the oven is completely dry.
- New appliances can have an odour during first operation. It is recommended to 'run in' your oven before you cook for the first time. Run the oven at 180°C for 2 hours and ensure that the room is well ventilated.
- Do not line the oven with foil. It will damage the enamel.
- Prior to installing accessories, remove all packaging and remove plastic film from external panels.

Setting the time

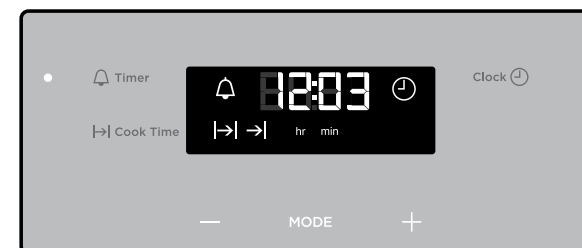
If you have purchased a model fitted with an electronic or programmable timer, you must set the time of day before you can operate your appliance.

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

Touch control electronic clock model (EFE915, EFE946)

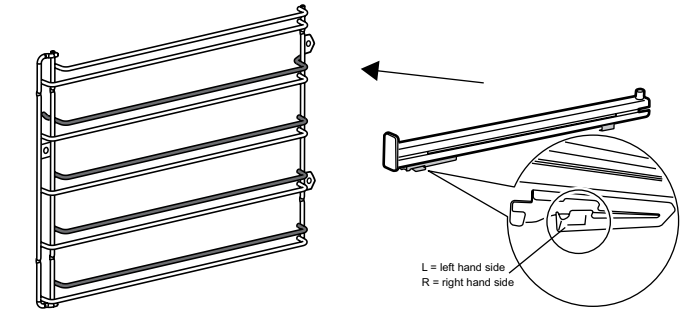
1. After the appliance has been electrically connected, "12:00" will be displayed and the "clock" indicator will flash.
2. To set the time of day, press – or +. 5 seconds after the last change, the "clock" indicator will disappear, confirming the time has been set.

NOTE: The clock has a 24 hour display.

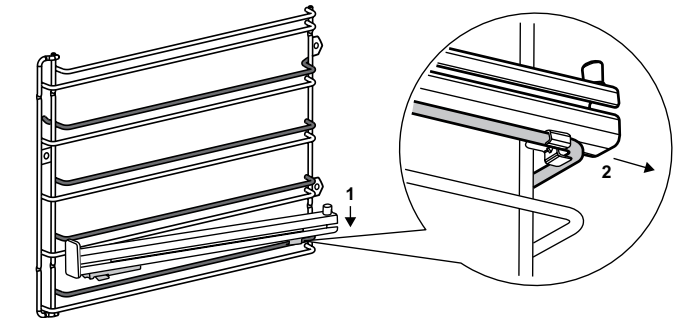


Installing pyro proof slides (telescopic runners) (EFEP916, EFEP956)

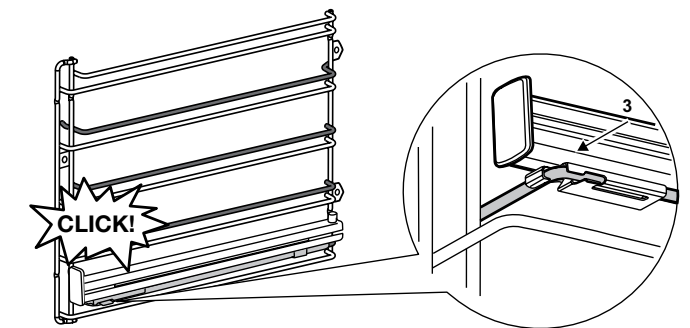
1. Obtain left hand side rack and left hand slide – see image to identify.



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.



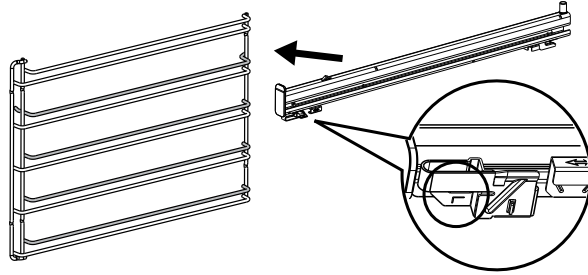
3. Push slide front clip over wire until secured



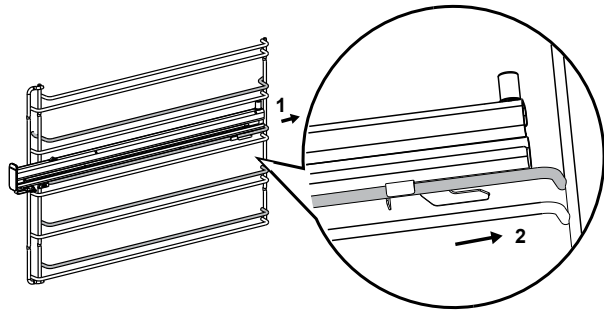
BEFORE USING YOUR APPLIANCE (CONTINUED)

Installing the slides (telescopic runners) (EFE915, EFE946)

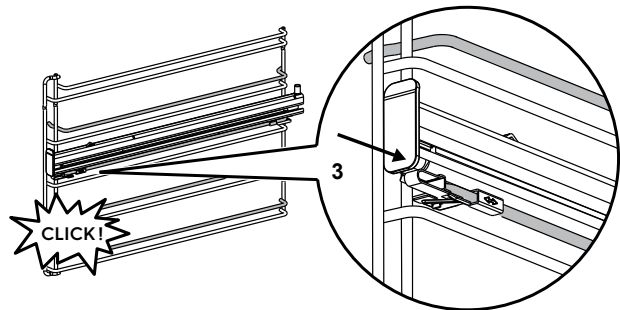
1. Obtain left hand side rack and left hand slide – see image to identify.



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.

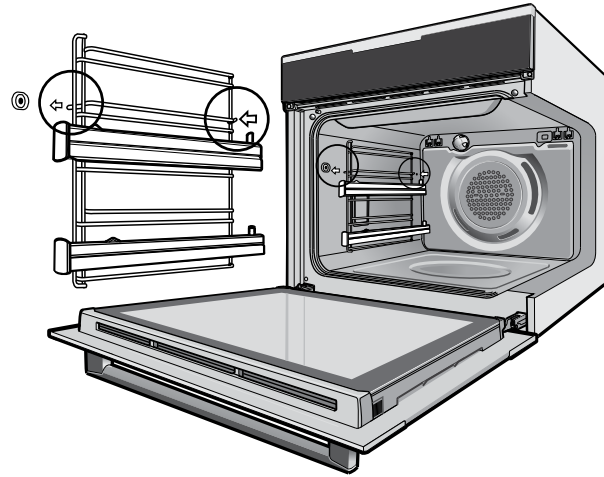


3. Push slide front clip over wire until secured



Side racks (EFE915, EFE946)

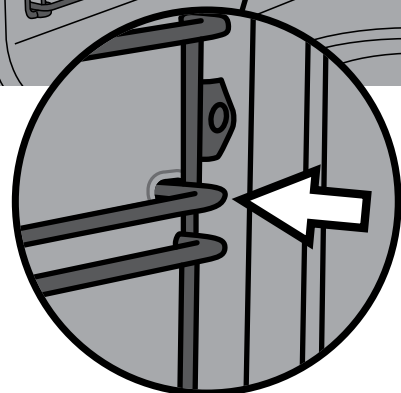
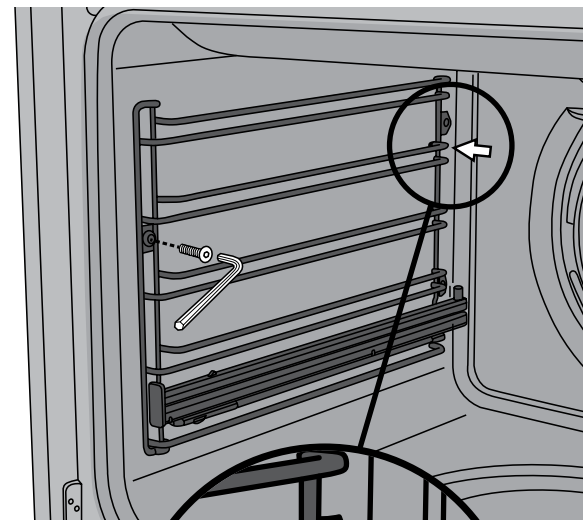
1. Insert the rear peg into the rear access hole provided, ensuring peg is fully inserted.
2. Then locate the front peg into the front access hole and push in firmly.



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 (EFEP916, EFEP956)

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.

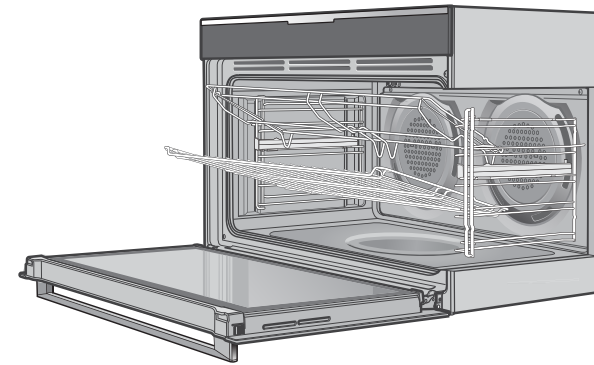


Fitting the shelves and grill dish carrier between the side rack wires

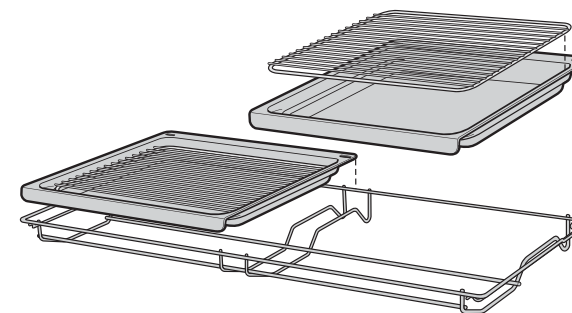
The shelves are designed so that they have maximum extension but cannot be accidentally pulled right out. The grill dish carrier is designed the same way and can slot straight into the side racks.

To fit a shelf or grill dish carrier to side racks:

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



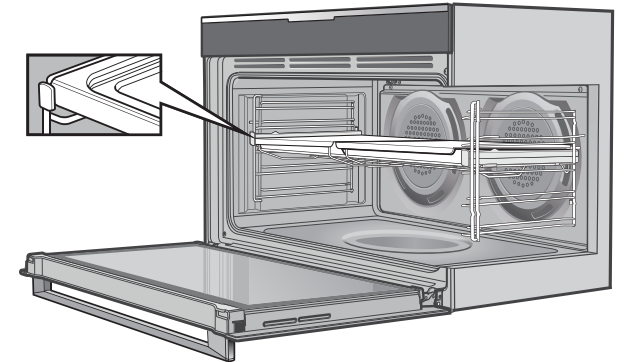
Positioning the dishes on the grill dish carrier



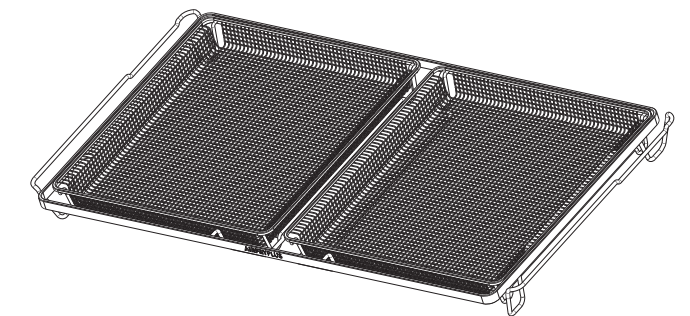
Fitting the shelves and grill dish carrier onto telescopic slides

To fit a shelf or grill dish carrier to telescopic slides:

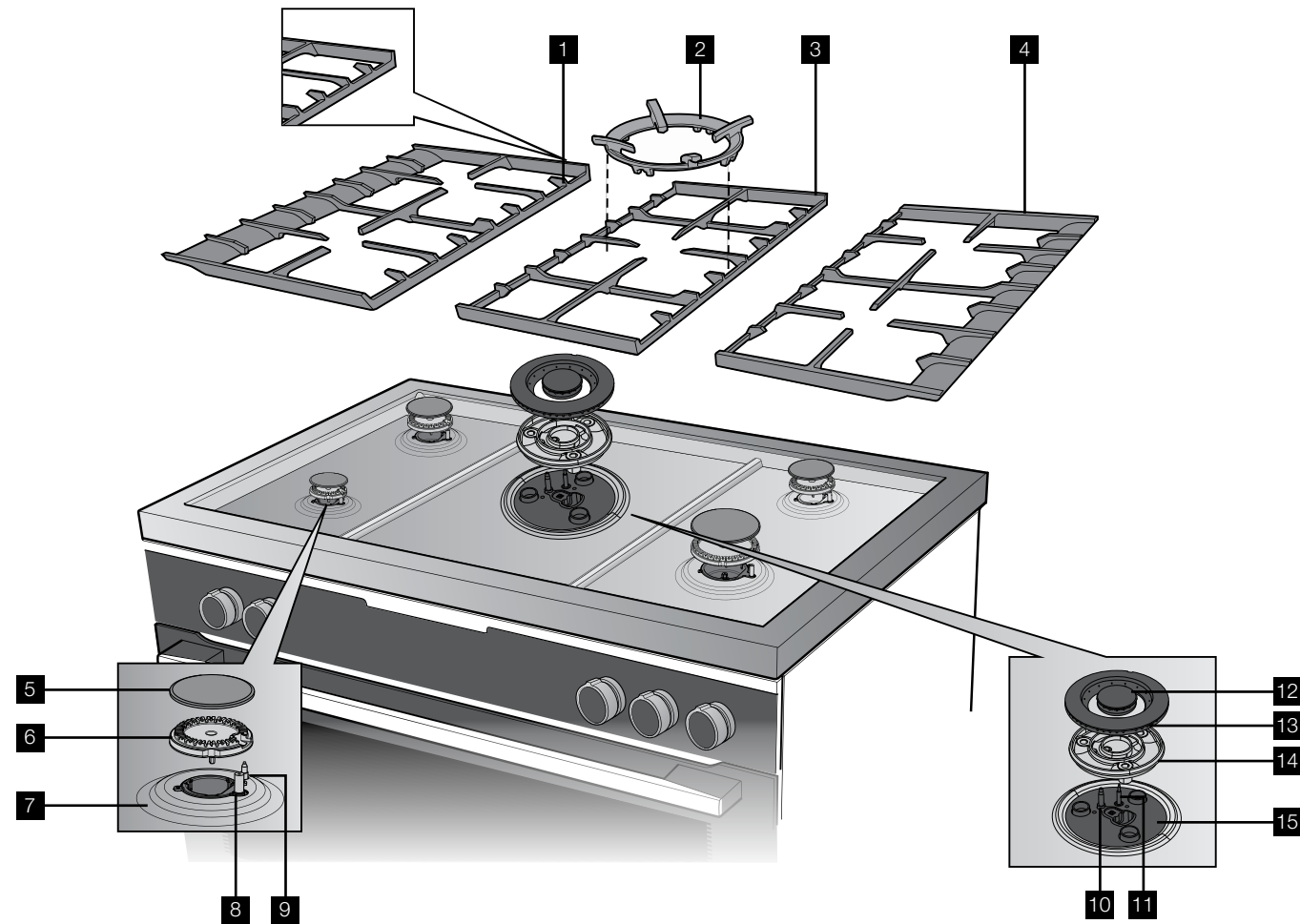
1. With the slides fully pushed in, push the shelf/carrier along the top of the slide until it hits the back post.
2. Drop the front of the shelf/carrier ensuring it sits behind the front post of the slide (see illustration). When fully inserted the shelf/carrier should not interfere with the closed oven door.



AirFry Plus tray (applicable models only)



BEFORE USING THE APPLIANCE - GAS HOB MODEL

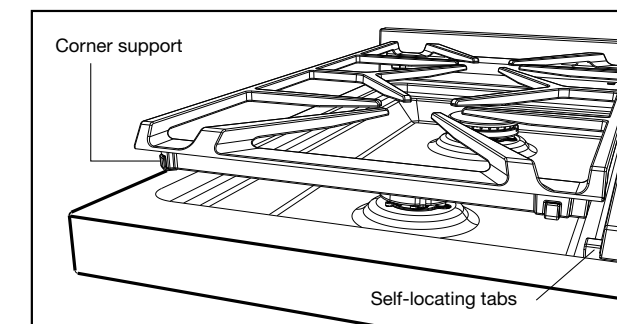
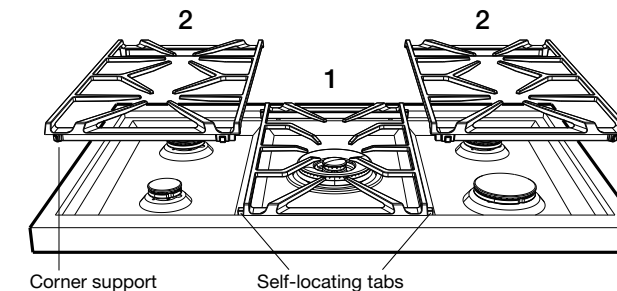


- | | | |
|-------------------------|--|-------------------------|
| 1 Side trivet | 7 Standard burner cup | 12 Wok burner inner cap |
| 2 Wok support | 8 Standard burner spark plug | 13 Wok burner outer cap |
| 3 Middle trivet | 9 Standard burner flame safeguard sensor | 14 Wok burner crown |
| 4 Side trivet | 10 Wok burner spark plug | 15 Wok burner body |
| 5 Standard burner cap | 11 Wok burner flame safeguard sensor | |
| 6 Standard burner crown | | |

Trivet installation sequence

Install the middle trivet first by aligning the trivet with the wok burner and gently placing the trivet on hob.

The middle trivet is designed to guide the location of the side trivets. Gently place the side trivets in the orientation shown.



Flame safeguard

Models with flame safeguard require the knob to continue to be depressed after flame is established for approximately 5 seconds. If the flame goes out when the knob is released, simply depress the knob again, this time holding it down with slightly more force for the same length of time.



WARNING

Keep hands clear of burners when lighting.

If burner does not light within 5 seconds, turn knob to 'Off' position, allow gas to disperse, then try lighting again.

Burners MUST be operated between 'HIGH' and 'LOW' settings only.



ENVIRONMENT

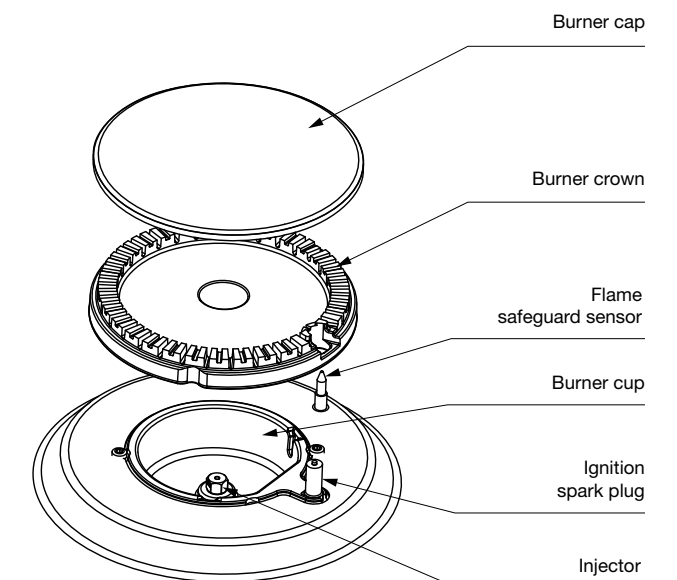
To conserve gas, place the pan centrally over the burner and adjust the flame so that it does not go past the edge of the cookware.

NOTE: In the absence of electrical power, carry out the ignition directly to the burner with a hand held ignition source.

Installing the standard burners

1. The burner crown must be fitted correctly onto the burner cap or damage will occur during operation.
2. To do this, align the outer hole and outer recess of the burner crown around the spark plug and flame safeguard sensor. Drop down ensuring the location ribs on the bottom of the crown drop into the location recesses.
3. Burner cap and burner crown must be clean and located correctly for the burner to light.

NOTE: When the burner is correctly fitted it will sit level on the hob.



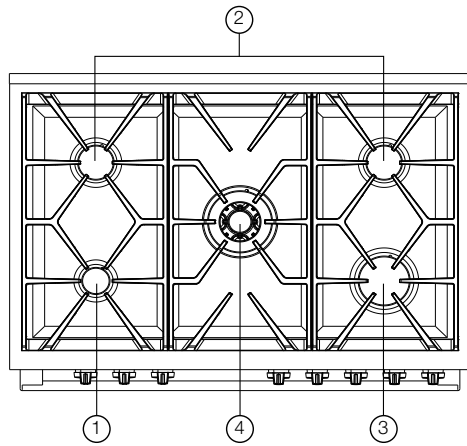
Installing the wok burners

1. The wok burner crowns must also be fitted correctly onto the wok burner cups.
2. To do this, align the sausage shaped cutouts on the burner crown with the sausage shaped cutouts on the burner body. Drop down ensuring the centre location pin of the crown has dropped into the corresponding recess in the body.
3. The 2 burner caps are simply positioned over the top of the burner crown.

NOTE: When the burners are correctly fitted they will sit level on the hob.

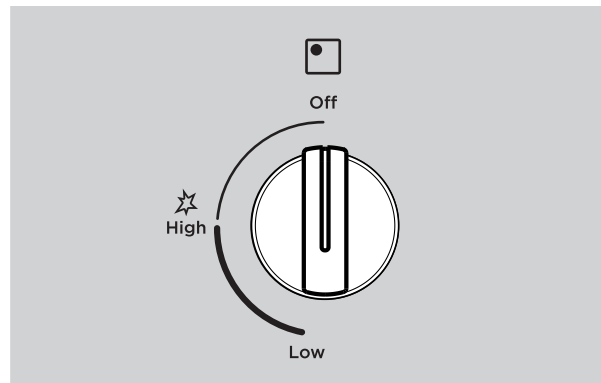
GETTING TO KNOW YOUR GAS COOKTOP

Model EFE915, EFEP916



- 1. Low heat burner (5.1MJ/h)**
Used for simmering with small cookware items.
- 2. Medium heat burner (9.0MJ/h)**
Used for normal cooking and simmering with mid size cookware items.
- 3. High heat burner (12.1MJ/h)**
Used for fast heating with large size cookware items.
- 4. Intense heat wok burner (14.4MJ/h)**
Used for very fast heating with woks and other large size cookware items.

Using your gas hot plates



To light a burner with this knob, firstly depress and turn anti-clockwise to the 'High' flame position. The knob may be released once the flame is established and turned further anti-clockwise to reduce the flame height as desired.

Note 1: Gas control has limited movement.

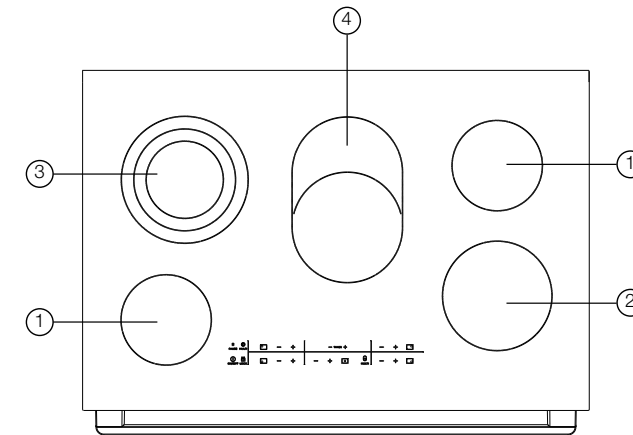
Note 2: If the flame goes out when either knob is released, simply depress the knob again, this time holding it down for approximately 5 seconds.

GETTING TO KNOW YOUR CERAMIC COOKTOP

Ceramic hotplates (EFE946)

The cooktop is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking. It is strong enough to hold the heaviest utensils.

However, it must be remembered that as it is GLASS, it may break. Treat it accordingly!



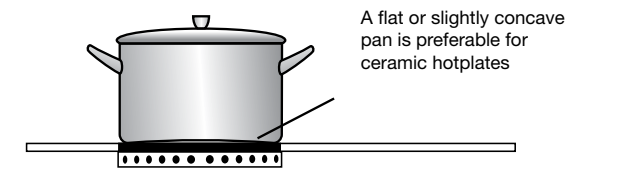
- 1. Single cooking zone small 1200W**
- 2. Single cooking zone medium 1800W**
- 3. Triple cooking zone 2300/1600/800W**
- 4. Multi-purpose double cooking zone 2200/1400W**

! WARNING

If the ceramic glass is cracked, switch off the appliance to avoid the possibility of electric shock.

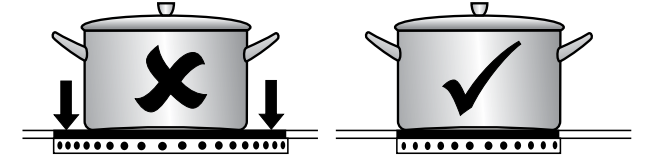
The heating elements are concealed under the smooth glass surface which has a pattern to show the location of the elements.

- Use pans with smooth, clean and dry bottoms to avoid scratching or burning residue into the glass.
- Ensure the pan bottom is the same size as the working element.
- We do not recommend ceramic glass pans because they do not conduct heat well.
- Stainless steel or enamelled saucepans are best.
- Do not use pans with copper or aluminium bottoms because they can leave traces which are difficult to remove from the glass.
- If buying new utensils select enamelled steel pans with 2-3mm thick bottoms or stainless steel pans with sandwich bottoms 4-6mm thick. The pan bottom should be flat, or preferably, slightly concave at room temperature so that it lies flat on the glass surface when hot.



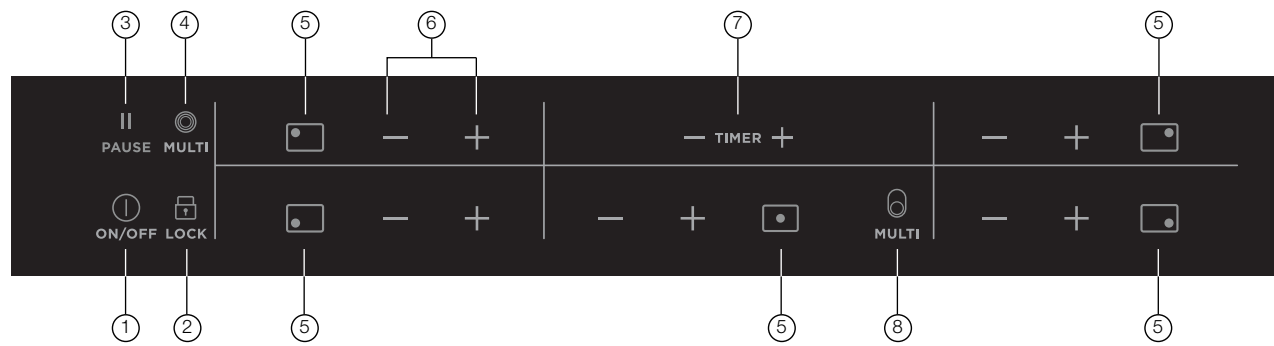
🌿 ENVIRONMENT

The bottom of pans and cooking zones should be the same size



GETTING TO KNOW YOUR CERAMIC COOKTOP (CONTINUED)

Ceramic cooktop controls



1. On/Off with power indicator
2. Lock with pilot light
3. Pause
4. Triple ring cooking zone
5. Zone indicator
6. Heat setting selection
7. Timer setting selection
8. Multipurpose cooking zone

The appliance is operated using Touch Control sensor fields. Functions are controlled by touching sensor fields and confirmed by displays and acoustic signals. Touch the sensor fields from below, without covering other sensor fields.

WARNING

Risk of burns from residual heat. After being switched off, the cooking zones need some time to cool down. Look at the residual heat indicator **H**.

TIPS AND INFORMATION

Residual heat can be used for melting and keeping food warm.

These touch controls apply to the hob only. The oven is operated independently.

Icons	Sensor field	Function
⓪	On / Off	To switch the appliance on and off
+	Increase settings	To increase heat settings
-	Reduce settings	To reduce heat settings
Timer	Timer	To select timer settings
+	Increase settings	To increase Timer time
-	Reduce settings	To reduce Timer time
🔒	Lock	To lock/unlock the control panel
🌀	Triple ring switch	To switch outer rings on and off
🔗	Multi-purpose zone switch	Link zones on and off
⏸	Pause	Sets all operating zones to Keep Warm setting

Displays

Display	Description
⓪	Cooking zone is switched off
🔒	Keep warm setting is set
1 - 9	Heat setting is set
R	Automatic warm-up function is activated
E	Malfunction has occurred
H	Cooking zone is still hot
L	Lock/child safety device is activated
-	Switch off is active

USING YOUR CERAMIC COOKTOP

Switching the ceramic cooktop on and off

	Control panel	Display
Switch on	Touch ⓪ for 2 seconds	⓪ / H
Switch off	Touch ⓪ for 2 seconds	H / none

TIPS AND INFORMATION

After switching on, within approx. 10 seconds a heat setting or a function must be set, otherwise the appliance automatically switches itself off.

Setting the heat setting

	Control panel	Display
To increase	Touch +	⓪ to 9
To decrease	Touch -	9 to ⓪
To switch off	Touch - until ⓪	⓪

TIPS AND INFORMATION

The keep warm setting **🔒** lies between **9** and **1**. It is used to keep food warm.

Switching the outside ring on and off

By switching the outside rings on or off, the effective heating surface can be matched to the size of the cookware.

TIPS AND INFORMATION

Before an outside ring can be switched on, the inside ring must be switched on.

Triple cooking zone	Control panel	Indicator light
To switch on the middle ring	Touch 🌀 for 1-2 seconds	Two indicator lights are lit
To switch on the outside ring	Touch 🌀 for 1-2 seconds	Three indicator lights are lit
To switch off the outside ring	Touch 🌀 for 1-2 seconds	The third indicator light goes out
To switch off the middle ring	Touch 🌀 for 1-2 seconds	The second indicator light goes out

Multi-purpose zone	Sensor field	Indicator light
To switch on the outside ring	Touch 🔗 for 1-2 seconds	is lit
To switch off the outside ring	Touch 🔗 for 1-2 seconds	goes out

Locking/unlocking the control panel

The control panel, with the exception of the 'On/Off' sensor field, can be locked at any time in order to prevent the settings being changed e.g. By wiping over the panel with a cloth.

	Control panel	Display
Switch on	Touch 🔒	L (for 5 seconds)
Switch off	Touch 🔒	the previously set heat settings

TIPS AND INFORMATION

When you switch the appliance off, the locking function is automatically switched off.

Using the automatic warm-up function

All cooking zones are equipped with an automatic warm up function. When setting a heat setting using **+**, when starting from **🔒**, the cooking zone switches to full power for a certain amount of time and then automatically switches back to the heat setting set.

	Control panel	Possible heat settings	Display
Switch on (only when starting at 🔒)	Touch +	1 to 9	R (after 5 seconds)
Switch off	Touch -	9 to 1 / 🔒	9 to 🔒
Not used	Touch -	9 to 🔒	9 to 🔒

TIPS AND INFORMATION

If during the automatic warm up **R** a higher heat setting is selected, e.g. from **3** to **9**, the automatic warm up is adjusted.

If there is still residual heat on the cooking zone (display **H**), the automatic warm up is not performed.

USING YOUR CERAMIC COOKTOP (CONTINUED)

The length of time that the automatic warm up function operates depends on the heat setting selected.

Heat setting	Automatic warm up (min:sec)
	0.30
	1.00
	1.40
	4.50
	6.30
	10.10
	2.00
	3.30
	4.30

Using the child safety device

The child safety device prevents unintentional use of the appliance.

Switching on the child safety device

Step	Control panel	Display
1.	Switch the appliance on (Do not set a heat setting)	
2.	Touch for 4 seconds	lights up

The child safety device is switched on

Switching off the child safety device

Step	Control panel	Display
1.	Switch the appliance on (Do not set a heat setting)	
2.	Touch for 4 seconds	lights up
3.	Switch the appliance off	

The child safety device is switched off

The child safety device can only be switched on or off, if no heat setting is set.

Overriding the child safety device

The child safety device can be switched off in this way for a single cooking session; it remains activated afterwards.

Step	Control panel	Display
1.	Switch the appliance on	
2.	Touch for 4 seconds	lights up

Until the appliance is next switched off, it can be used as normal. After switching off the appliance, the child safety device is active again.

TIPS AND INFORMATION

After overriding the child safety device, a heat setting or a function must be set within approx. 10 seconds, otherwise the appliance automatically switches itself off.

Using the timer

Function	Condition	Outcome after the time has lapsed
Automatic cut-out	a heat setting is set	acoustic signal 00 flashes Cooking zone switches off
Countdown timer	cooking zones not in use	acoustic signal 00 flashes

TIPS AND INFORMATION

If a heat setting is set on the cooking zone in addition to a countdown timer, the cooking zone is switched off after the time set has elapsed.

If a cooking zone is switched off, the timer function set is also switched off.

Selecting a cooking zone

Step	Control panel	Display
1.	Touch Timer once	Pilot light of first cooking zone flashes
2.	Touch Timer once	Pilot light of second cooking zone flashes
3.	Touch Timer once	Pilot light of third cooking zone flashes
4.	Touch Timer once	Pilot light of fourth cooking zone flashes
5.	Touch Timer once	Pilot light of fifth cooking zone flashes

TIPS AND INFORMATION

If the pilot light is flashing more slowly, the heat setting can be set or modified. If other timer functions are set, after a few seconds the shortest remaining time of all the timer functions is displayed and the corresponding pilot light flashes.

Pause

The function sets all cooking zones that operate to the lowest heat setting .

When operates, you cannot change the heat setting.

The function does not stop the timer function.

- To activate this function touch . The symbol comes on.
- To deactivate this function touch . The heat setting that you set before comes on.

Setting the time

Step	Control panel	Display
1.	Select Timer cooking zone	Pilot light for the cooking zone selected flashes
2.	Touch + or –	00 to 99 minutes

After a few seconds the pilot light flashes more slowly

The time is set

The time counts down

Switching off the timer function

Step	Control panel	Display
1.	Select Timer cooking zone	Pilot light of cooking zone selected flashes faster. Time remaining is displayed
2.	Touch –	The remaining time counts backwards to 00

The pilot light goes out

The timer function for the selected cooking zone is switched off

Changing the time

Step	Control panel	Display
1.	Select Timer cooking zone	Pilot light of cooking zone selected flashes faster. Time remaining is displayed
2.	Touch – or +	01 to 99 minutes

After a few seconds the pilot light flashes more slowly

The time is set

The time counts down

Displaying the time remaining for a cooking zone

Control panel field	Display
1. Select Timer cooking zone	Pilot light of cooking zone selected flashes faster. Time remaining is displayed
After a few seconds the pilot light flashes more slowly	

Switching off the acoustic signal

Control panel field	Acoustic signal
1. Touch Timer	The acoustic signal to acknowledge
The acoustic signal stops	

Automatic switch off

Cooking surface

- If after switching on the cooking surface, a heat setting is not set for a cooking zone within approx. 10 seconds, the cooking surface automatically switches itself off.
- If one or more sensor fields are covered by objects (a pan, cloths, etc.) for longer than approx. 10 seconds, a signal sounds and the cooking surface switches off automatically.
- If all cooking zones are switched off, the cooking surface automatically switches itself off after approx. 10 seconds.

Control panel

- When the appliance is switched off, if one or more of the sensor fields on the control panel are covered for more than 10 seconds, an acoustic signal sounds. The acoustic signal switches itself off automatically when the sensor fields are no longer covered.

Cooking zones

If one of the cooking zones is not switched off after a certain time, or if the heat setting is not modified, the relevant cooking zone switches off automatically and is displayed. Before being used again, the cooking zone must be set to .

Heat setting	Switches off after
–	6 hours
–	5 hours
	4 hours
–	1.5 hours

USING THE OVEN (EFE915, EFE946)

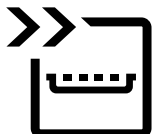
Understanding your oven functions

Rapid Heat



This function can be used for a quicker pre-heat of your oven. Heat comes from the elements surrounding the fans as well as the smaller element above the food. This will heat up your oven 30% faster.

AirFry



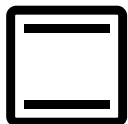
Selected models are provided with an "AirFry". The AirFry enables advanced convection cooking without having to turn the food, giving crispy great tasting results in a shorter time without all the oil. This is suitable for chips, chicken wings, nuggets and similar products. Heat comes from the elements surrounding the fans as well as the smaller element above the food. Food items should be placed onto the mesh tray, spread out evenly and positioned in the middle of the oven. Set the function to "AirFry"1 and set the temperature as recommended.

Fan Bake / Fan forced



Heat comes from the elements surrounding the fans. The fans circulate 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 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.

Bake/Pizza



"Pizza" is a combination of "Base heat" and "Fan bake" 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 on the base. It is great 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.

Base Heat



Heat comes from the element below the floor of the oven. The Element is controlled by the thermostat and will turn on and off to maintain the set temperature. The "Base Heat" 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. For best results, use silver or shiny trays.

Defrost



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

Fan Grill



"Fan Grill" offers you the benefits of both "Bake" and traditional "Grill" functions. The grill element turns on and off to maintain the set temperature while the fans circulate the heated air. The oven door remains closed for fan grill. You can use "Fan Grill" for large cuts of meat to give you a result that is similar to "rotisserie" cooked meat. Put your food on a shelf in the second lowest shelf position. Put the grill dish on the lowest shelf position to catch any spills. When using "Fan Grill" it is not necessary to turn the food over during the cooking cycle. Set the temperature to 180°C.

Grill



The "Grill" 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 a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.

Maxi Grill



"Maxi Grill" directs radiant heat from 2 powerful upper elements onto the food. You can use the "Maxi Grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed.

"Maxi Grill" allows you to take full advantage of the large grill dish area and will cook faster than normal "Grill". For best results it is recommended to preheat your grill for 3 minutes. This will help seal in the natural juices of steak, chops etc. for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.

Cooling/Venting fan

Your built-in appliance is fitted with a cooling fan. This prevents your kitchen cabinet from overheating and reduces the condensation inside the oven. It will operate whenever you are using your oven or grill and will blow warm air across the top of the oven door. In some appliances the cooling fan may continue to operate after the appliance is turned off. It will switch off by itself once oven is cool.

Condensation

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

- Keeping the amount of water used whilst cooking to a minimum.
- Making sure that the oven door is firmly closed.
- Baking custard in a baking dish that is slightly smaller than the water container.
- Cooking casseroles with the lid on.

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

Operating your oven temperature and function selectors (on selected models)

To set the oven, turn the function selector to the desired cooking function and then turn the temperature selector to the desired temperature. An indicator light above the temperature selector will come on. 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 off in an anti-clockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat. Turn the multifunction selector off.

Preheating your oven with "Rapid Heat"

To preheat your oven select the "Rapid Heat" function. This function allows your oven to reach the preset temperature quicker than any other cooking function.

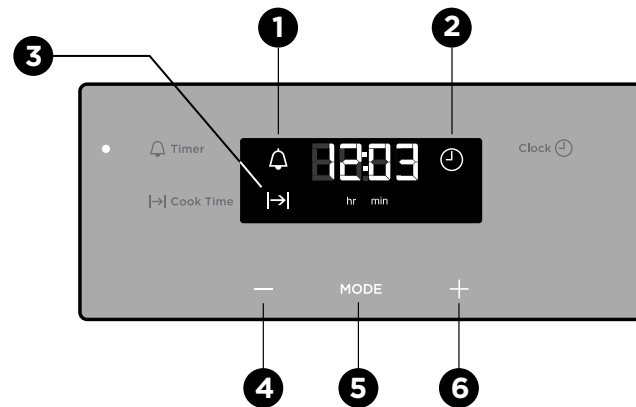
1. Turn the function selector to "Rapid Heat".
2. Set the desired preheat temperature, by rotating your oven temperature selector. When the indicator light above the temperature selector goes out, the oven has reached the desired temperature. Select the oven function you require for cooking or baking and place the food in the oven.

USING THE OVEN (EFE915, EFE946) (CONTINUED)

On completion of cooking

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

Operating the touch control clock



- On when timer is set
- Time of day icon
- Cook time icon
- Minus
- Touch to toggle through timer modes
- Plus

Setting the time of day

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 icon 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.

Change the time of day (Daylight saving)

- Press **MODE** until the clock icon begins flashing.
- Press — or + to change the time. 5 seconds after the last change, the clock icon will disappear, confirming the time has been set.

Setting the timer

- Touch the **MODE** symbol until the timer icon begins flashing.
- Set the countdown time you want by using — and +. 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

- Check the clock displays the correct time of day.
- Select the desired oven function and temperature. The oven indicator light will glow and the heating source will come on.
- Press **MODE** until the cook time icon begins flashing.
- Set the cooking duration you want by using — or +. 5 seconds after the last change, the cook time icon will stop flashing, and the time of day will be displayed.

NOTE: Do not forget to add preheating time if necessary.

To check or cancel settings

- To check settings, touch the **MODE** symbol until the desired setting is displayed. The relevant icon will flash.
- To cancel 'auto shut off', touch the **MODE** symbol until the cook time icon flashes. Touch and hold the — symbol 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 oven will turn off, the timer will beep and the end time and/or cook time icons will flash.

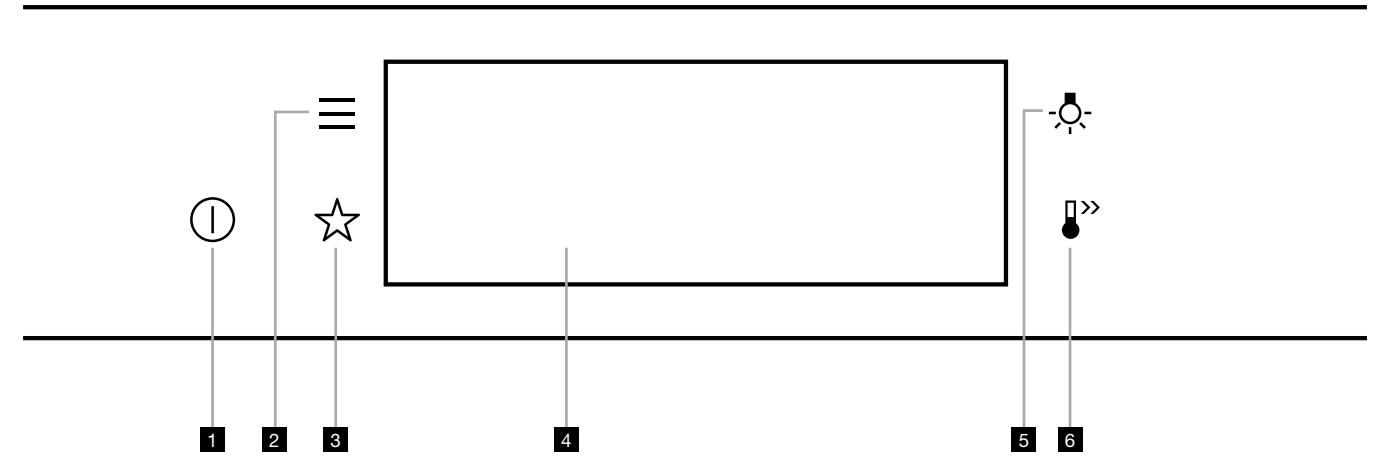
- Turn the function and temperature controls to the off position.
- Press + or — or **MODE** to stop the timer from beeping.

Switching the clock display ON and OFF

- Press together + and — for 2 seconds to switch 'off' the display.
- Press together + and — for 2 seconds to switch the clock display 'on' again.

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

USING THE OVEN (EFEP916, EFEP956)

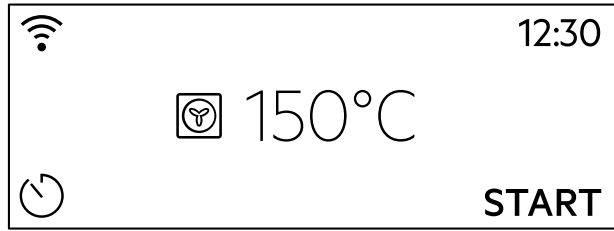


1	On/off	Press and hold to turn the oven on and off
2	Menu	Lists the oven functions
3	Favourites	Lists the favourite settings
4	Touch display	Shows the current settings of the oven
5	Light switch	To turn the lamp on and off
6	Rapid heat	To turn on the rapid heat function

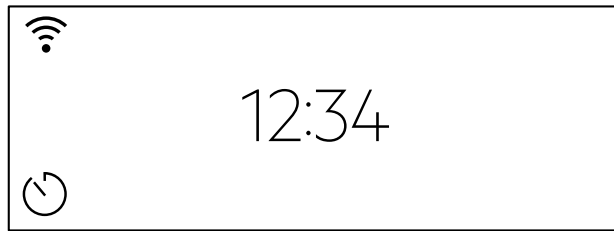
	Press	Touch the surface with your fingertip
	Left/Right swipe	Slide fingertip over the surface
	Press and hold	Touch the surface for 3 seconds

USING THE OVEN (EFEP916, EFEP956) (CONTINUED)

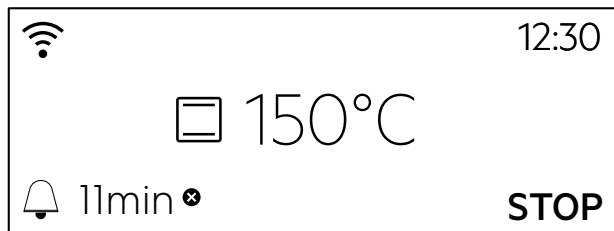
DISPLAY



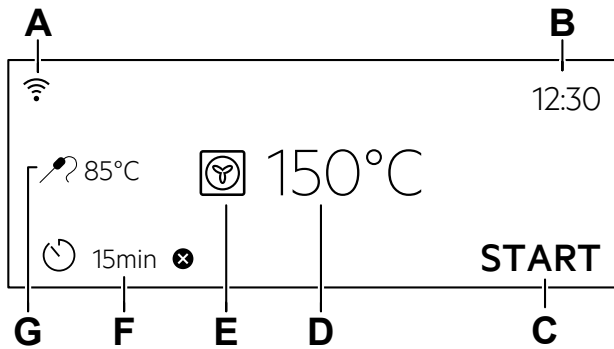
How to turn the oven on and off



If you do not use the oven for 2 minutes, the display goes to standby.



When you cook, the display shows the set functions and other available options.



The display with the maximum number of functions set.

- A. Wifi
- B. Time of day
- C. Start / stop
- D. Oven temperature
- E. Heating functions
- F. Timer
- G. Food sensor/probe (selected models only)
- H. Food sensor/probe temperature

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
Wifi indicator – the oven can be connected to wifi	
📶	Wifi connection is turned on

Wi-fi connection

To connect the oven you need:

- Wi-fi network with Wi-fi internet connection.
- Phone/tablet device connected to your Wi-fi network.

Download the Mobile App and follow the instructions for the next steps.

1. Turn on the oven
2. Press: ☰. Select: Settings / Connections
3. ☑ – slide or press to turn on: Wi-fi
4. The oven wireless module starts within 90 sec

Take a shortcut!

	2.4 GHz WLAN	5 GHz WLAN
Frequency wifi	2400 - 2483.5 MHz	5150 - 5350 MHz 5470 - 5725 MHz
Protocol	IEEE 802.11b DSSS, 802.11g/n OFDM	IEEE 802.11 a/n OFDM
Max power	EIRP < 20 dBm (100 mW)	EIRP < 22 dBm (200mW)
Wifi module	NIU5-50	
Frequency bluetooth	2400 - 2483.5 MHz	
Protocol	LE: DSSS	
Max Power	EIRP < 4 dBm (5 mW)	

TROUBLESHOOTING

Problem	Possible cause	Remedy
Problems with Wi-Fi signal	Trouble with wireless network signal	Check your wireless network and router. Restart the router.
	New router installed or router configuration changed.	To configure oven and mobile device again, refer to "Before first use" chapter, Wireless connection.
	The wireless network signal is weak.	Move router as close to the oven as possible.
	The wireless signal is disrupted by a microwave appliance placed near the oven.	Turn off the microwave appliance.

Code and description	Remedy
F601 – there is a problem with Wi-Fi signal.	Check your network connection. Refer to "Before first use" chapter, Wireless connection.
F604 – the first connection to Wi-Fi failed.	Turn the oven off and on and try again. Refer to "Before first use" chapter, Wireless connection.
F602, F603 – Wi-Fi is not available.	Turn the oven off and on.

USING THE OVEN (EFEP916, EFEP956) (CONTINUED)

CONDITION THE OVEN (TO BURN OFF ANY RESIDUE)



Preheat 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 preheating. Make sure that the room is ventilated.

DAILY USE



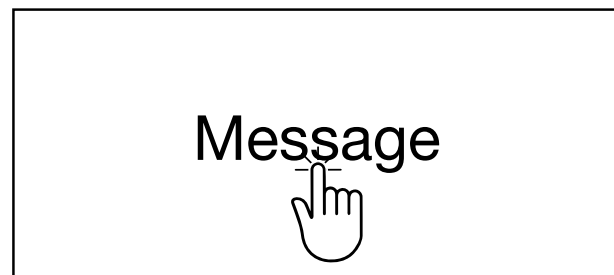
WARNING

Refer to safety chapters

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



or the middle of the message to respond.



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!



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!



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

Take a shortcut!



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.

USING THE OVEN (EFEP916, EFEP956) (CONTINUED)

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 – the oven system cannot connect with the control panel.	Turn the oven off and on.

When one of these error messages 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. If one of these errors occurs, the rest of the oven functions will continue to work as usually.

STEAM ASSISTED COOKING

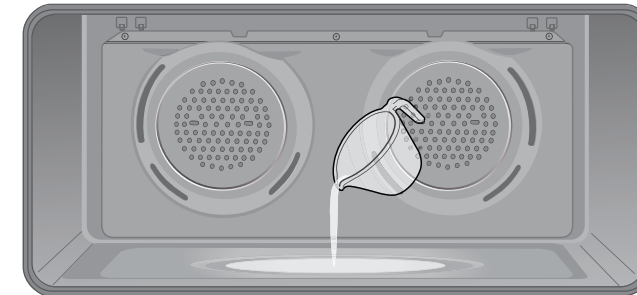
All Electrolux range of ovens have the ability to add steam while baking.

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.



1. Open the oven door.
2. Add 150ml of tap water to the cavity well. Fill the cavity well with water only 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.

CAUTION

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

1. To deactivate the appliance, turn the knob for the oven functions to off position.
2. Remove water from the cavity well.

WARNING

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

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:

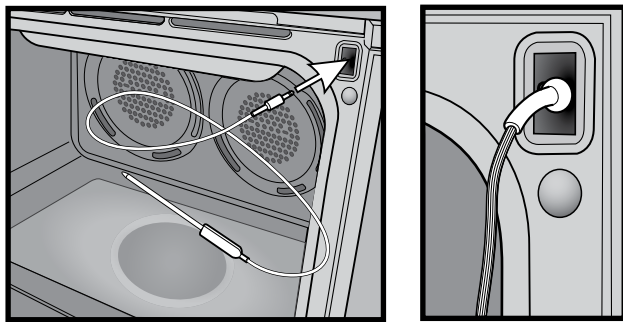
- The oven temperature
- The core temperature of the food

! WARNING

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

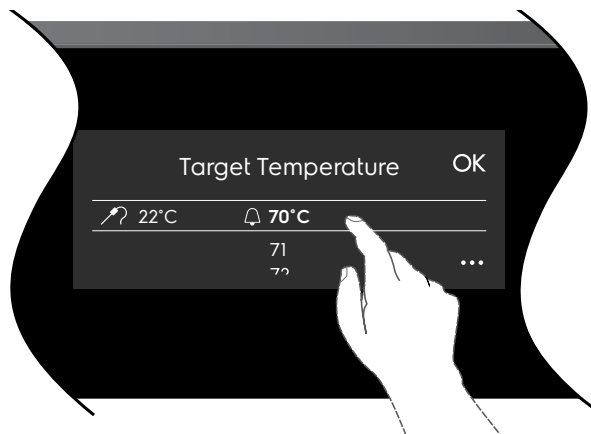
NOTE: Food must be completely defrosted when inserting the Food Sensor/probe. If the food is too cold, the Food Sensor/probe function will not work.

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.

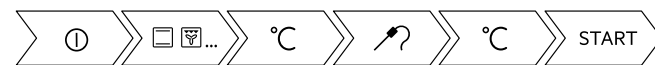


6. Press ●●● to set the preferred option:
 - Sound alarm – when the food reaches the core temperature, the signal sounds.
 - Sound alarm and stop cooking – when food reaches the core temperature, the signal sounds and the oven stops.
7. Select the option and repeatedly press: OK to go to the main screen.
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

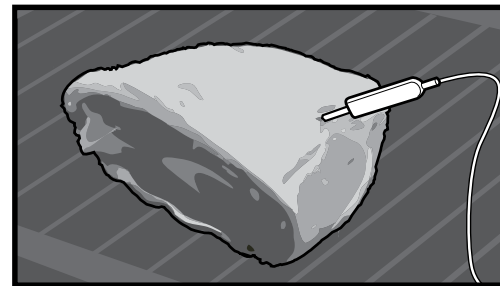
There is a risk of burns as the Food Sensor/Probe becomes hot. Be careful when you unplug it and remove it from the food.

Take a shortcut!



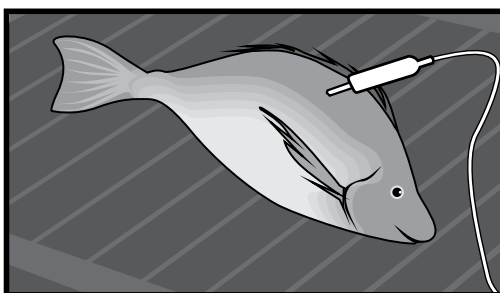
Meat

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.



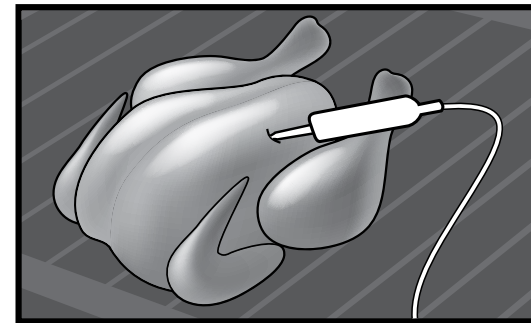
Fish

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
- 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
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.

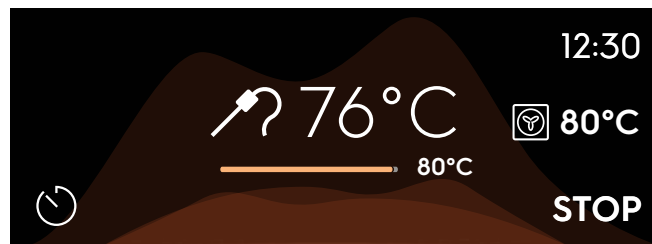
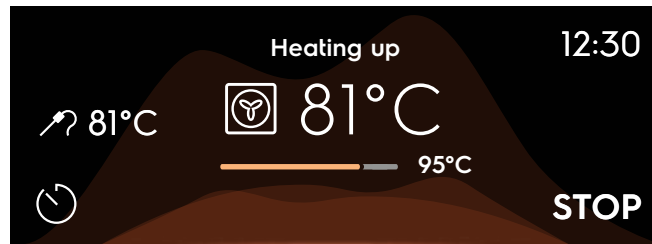
** Lamb temperatures are for cuts of Lamb with the bone still in. For boneless, cooking times will be slightly less.

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 approximately 30 minutes.

USING THE FOOD SENSOR/PROBE (CONTINUED)



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

OVEN COOKING FUNCTIONS (EFEP916, EFEP956)

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





Symbol Function description

<p>Fan cooking</p> 	<p>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.</p> <p><i>NOTE: Food sensor/probe function can be introduced into this cooking cycle.</i></p>
<p>Traditional bake</p> 	<p>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.</p> <p><i>NOTE: Food sensor/probe function can be introduced into this cooking cycle.</i></p>
<p>Fan assist bake</p> 	<p>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'.</p> <p>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.</p> <p><i>NOTE: Food sensor/probe function can be introduced into this cooking cycle.</i></p>
<p>Roast</p> 	<p>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.</p> <p><i>NOTE: Food sensor/probe function can be introduced into this cooking cycle.</i></p>
<p>Pastry</p> 	<p>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.</p> <p>You should then lower the temperature as required. Cook in the lower half of the oven when you are using only one shelf.</p>
<p>Pizza</p> 	<p>'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.</p>

OVEN COOKING FUNCTIONS (EFEP916, EFEP956) (CONTINUED)

COOKING FUNCTIONS (CONTINUED)






Symbol Function description

<p>Cook from frozen</p> 	<p>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.</p>
<p>Grill boost</p> 	<p>'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.</p> <p>Grill with the oven door closed.</p> <p>'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.</p> <p>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'.</p>
<p>Grill</p> 	<p>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'.</p> <p>Grill with the oven door closed.</p>
<p>Fan grill</p> 	<p>'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.</p> <p>Grill with the oven door closed.</p> <p>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.</p>

COOKING FUNCTIONS – SPECIAL

(Functions listed may not apply to all models.)

Symbol Function description

<p>Keep warm</p> 	<p>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.</p> <p><i>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.</i></p>
<p>Defrost</p> 	<p>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.</p>
<p>Dough proving</p> 	<p>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.</p>
<p>Slow cooking</p> 	<p>The Slow Cooking function is great for gentle and slow cooking of lean and tender pieces of meat and fish.</p>
<p>Eco mode</p> 	<p>Eco mode function is designed to save energy during cooking. The oven retains moisture in the cavity and runs in energy-saving mode</p>

OVEN BAKING GUIDE

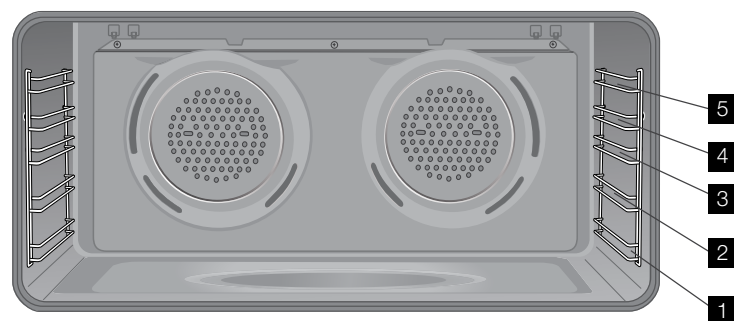
Oven shelf location

Your oven has 5 positions for mounting the shelves or grill dish carrier. These are numbered from 1 (the lowest shelf position) to 5 (the highest shelf position). See diagram.

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

- When cooking with 1 shelf, use position 2 or 3.
- When cooking with 2 shelves, use position 1 and 3.
- When grilling use position 4 or 5.

NOTE: Use the oven efficiently, by cooking many trays of food at the same time e.g. 2 trays of scones, small cakes or sausage rolls.



Choosing the best oven settings

The following table is intended as a guide and experience may show some variation in cooking times necessary to meet individual requirements. We recommend that you preheat your oven for 30 minutes.

Modes without Oven Fan

Food		Temperature °C	Oven shelf position*	Time in minutes
Scones	Plain or fruit	220	2 or 3	10 – 15
Biscuits	Rolled	170	3	13 – 18
	Spooned	190	3	13 – 18
	Shortbread biscuits	160	3	30 – 35
Meringues	Hard - individual	110	3	90
	Soft - individual	180	3	15 – 20
	Pavlova - 6 egg	110	3	75
Cakes	Cupcakes	190	2 or 3	15 – 20
	Sponge - 4 egg	180	2 or 3	20 – 30
	Shallow butter cake	180	3	25 – 30
Pastry – short crust	Cornish pasties	200	3	40 – 45
	Custard tart	200/180	3	Pastry 8/200 Whole tart 10/200 & 20/180
Pastry – choux	Cream puffs	210	3	25 – 30
Yeast goods	Bread	210	3	25 – 30

Modes with Oven Fan

Food		Temperature °C	Oven shelf position*		Time in minutes
			single shelf	multi shelf	
Scones	Plain or fruit	210	2 or 3	1 & 3	10 – 15
Biscuits	Rolled	150	2 or 3	1 & 3	13 – 18
	Spooned	180	2 or 3	1 & 3	13 – 18
	Shortbread	150	2 or 3	1 & 3	13 – 18
Meringues	Hard – individual	100	2 or 3	1 & 3	90
	Soft – individual	165	2 or 3	1 & 3	15 – 20
	Pavlova – 6 egg	100	2 or 3	1 & 3	75
Cakes	Cupcakes	180	2 or 3	1 & 3	15 – 20
	Sponge – 4 egg	170	2 or 3	1 & 3	20 – 30
	Shallow butter cake	170	2 or 3	1 & 3	25 – 30
	Rich fruit cake	170	2 or 3	1 & 3	60
Pastry – short crust	Cornish pasties	180	2 or 3	1 & 3	40 – 45
	Custard tart	190/170	2 or 3	1 & 3	20 – 30
	Whole tart				Pastry 8/190 Whole tart 10/190 & 20/170
Pastry – choux	Cream puffs	200	2 or 3	1 & 3	25 – 30
Yeast goods	Bread	200	3	1 & 3	25 – 30

* Counting from the bottom shelf up.

SteamBake function

Food		Water in cavity well (ml)	Temperature °C	Oven shelf position*	Time in minutes
Yeast goods	Bread loaves	200	180 - 200	2 or 3	35 - 45
	Bread rolls	200	190 - 210	2 or 3	20 - 25
	Gluten free bread	200	180 - 200	2 or 3	40 - 50
	Pizza (fresh)	200	210 - 220	2 or 3	15 - 20
	Focaccia	200	160 - 170	2 or 3	20 - 30
Biscuits	Rolled	200	160 - 170	2 or 3	10 - 15
	Spooned	200	160 - 170	2 or 3	10 - 15
Scones	Plain or fruit	200	200 - 210	2 or 3	10 - 15
Cake	Cupcakes	200	180	2 or 3	20 - 25
	Sponge – 4 eggs	200	170	2 or 3	20 - 30
	Shallow butter cake	200	170	2 or 3	25 - 30
Pastry – choux	Cream puffs	200	200	2 or 3	20 - 30
Puff pastry		200	200	2 or 3	15 - 20
Frozen croissants		200	170 - 180	2 or 3	15 - 25

*Counting from the bottom position up

OVEN BAKING GUIDE (CONTINUED)

Assisted cooking recipes

Food category	Type of food	Type	
Side / Oven Dishes	Side Dishes	Jacket Potato Wedges	
		Hash Browns	
		Oven Dishes	
	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
		Baked Cheesecake	
		Christmas Stollen	
Sponge Cake			
Sugar Cake			
Swiss Roll			
Swiss Tarte, sweet			
Yeast Cake			
Brownies			

Food category	Type of food	Type
	Small Pastry	Cakes, small
		Cream Puffs
		Eclairs
		Macaroons
		Muffins
		Pastry Strips
		Puff Pastry
		Shortbread

OVEN COOKING GUIDE

Roasting meat

- Place the meat in the oven and set the temperature between 180°C and 200°C. (It is recommended to wrap your meats in an oven roasting bag or foil to prevent fats and oils from splattering, making it easier to clean your oven.)
- Use the grill/oven dish and grill insert. Place the meat on the insert.
- Do not pierce the meat, as this will allow juices to escape.
- 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 shows temperatures and cooking times for different kinds of meat. These may vary depending on the thickness or bone content of the meat.

Meat	Recommended temperature		Minutes per kilogram
Beef	180°C - 200°C	Rare	35 - 40
		Medium	45 - 50
		Well done	55 - 60
Lamb	180°C - 200°C	Medium	40
		Well done	60
Veal	180°C - 200°C	Well done	60

Roasting poultry and fish

- Place the poultry or fish in an oven set at a moderate temperature of 180°C.
- Place a layer of foil over the fish for about three quarters of the cooking time.

The table shows temperatures and cooking times for different kinds of fish and poultry. These may vary depending on the thickness or bone content of the meat.

Poultry & Fish	Recommended temperature	Minutes per kilogram
Chicken	180°C - 200°C	45 - 50
Duck	180°C - 200°C	60 - 70
Turkey	180°C - 200°C	40 - 45 (>10kg)
		35 - 40 (<10kg)
Fish	180°C - 200°C	20

GRILLING GUIDE



WARNING!

Always clean the grill/oven dish after every use. Excessive fat build-up may cause a fire. Grilling is conducted with the oven door closed.

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 the natural juices.

This table shows how to grill different types of meat:

Beef	Tenderloin, rump, sirloin. Brush with oil or melted butter, especially if meat is very lean.
Lamb	Loin chops, short loin chops, chump chops, and forequarter chops. Remove skin or cut at intervals to stop 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.

Guide to better grilling

Steak	15 - 20 minutes
Chops	20 - 30 minutes
Fish	8 - 10 minutes

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 halfway through the cooking process.

For better grilling results, follow these easy instructions:

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

Fan Grill

The "Fan Grill" assists the grilling process by circulating the heat evenly around the food. The recommended temperature setting is 180°C for all fan grilling functions.

- Place the grill dish on the bottom rack.
- Place meat/poultry on an oven shelf above the grill dish.
- Wipe off any oil or fat which spatters while the oven is still warm.

OVEN COOKING GUIDE (CONTINUED)

AirFry Plus cooking

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 covered with aluminium foil 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.

DEALING WITH COOKING PROBLEMS

Problem	Causes	Remedies
Uneven cooking:	Incorrect shelf position.	Select shelf that puts food in the centre of the oven.
	Oven tray too large.	Experiment with other trays or dishes.
	Trays not centralised.	Centre trays.
	Air flow in oven uneven.	Rotate food during cooking.
Baked products too brown on top:	Grill dish affecting thermostat.	Remove grill dish from oven on bake modes.
	Oven not preheated.	Preheat the 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 the oven walls.
Baked products too brown on bottom:	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.
	Baking tins too large for the recipe.	Use correct size tins.
	Baking tins are dark metal or glass.	Change to shiny, light tins or lower the temperature by 10°C.
Cakes have a cracked, thick crust:	Food too low in the oven.	Cook one shelf higher.
	Oven door opened too frequently during baking.	Don't open the oven 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.
Baked products are pale, flat and undercooked:	Cake batter over mixed.	Mix just long enough to combine ingredients.
	Pan too deep.	Check size of pan and use recommended size.
	Baking pans dark.	Change to shiny pans.
	Baking temperature too low.	Raise the temperature.
Cakes fallen in the centre:	Food too low in oven.	Cook one shelf higher.
	Baking time too short.	Increase cooking time.
	Incorrect tin size.	Use correct size tin.
	Baking temperature too low.	Raise the temperature.
Roast meat & potatoes not browning in fan oven:	Baking time too short.	Increase cooking time.
	Proportions of ingredients incorrect in the recipe.	Check recipe.
	Opening door too early in baking.	Do not open the door until the last quarter of cooking time.
Juices running out of meat:	Poor hot air circulation.	Elevate food onto a rack to allow air circulation.
	Grill dish affecting thermostat.	Remove grill dish from oven on bake modes.
Grilled meats overcooked on outside & raw in the centre:		Do not pierce meat with fork, turn with tongs.
Grilled chops & steaks curling:		Grill at lower insert position.
		Cut into fat every 2cm.

OVEN COOKING TIPS

- For best baking results preheat oven for 30 minutes.
- Select the correct shelf location for food being cooked.
- One of the grill trays can be used in the oven as a baking dish.
- Make sure dishes will fit into the oven before you switch it on.
- Keep edges of baking dishes at least 40mm from the side of the oven. This allows free circulation of heat and ensures even cooking.
- Do not open the oven door more than necessary.
- Do not place foods with a lot of liquid into the oven with other foods. This will cause food to steam and not brown.
- After the oven is turned off it retains the heat for some time. Use this heat to finish custards or to dry bread.
- Do not use a lot of cooking oil when roasting. This will prevent splattering oil on the sides of the oven and the oven door. Polyunsaturated fats can leave residue which is very difficult to remove.
- When cooking foods which require a high heat from below (e.g. tarts), place the cooking dish on a scone tray in the desired shelf position.
- For sponges and cakes use aluminium, bright finished or non-stick utensils.
- Remove unnecessary trays or dishes when roasting or baking.

Get to know your new oven with this simple test cake recipe

Although we strive for a perfect performing oven, it's possible that there will be some variation in colour when baking. Therefore, we suggest this simple, easy and delicious to make Simple Test Cake, it can 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 Recipe

Ingredients

- 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 '180°C' (170°C 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. 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.

OVEN TROUBLESHOOTING

If there is a problem with your appliance, please check the points listed below before calling for service. It may be possible to avoid a call by fixing the problem yourself and be able to continue cooking.

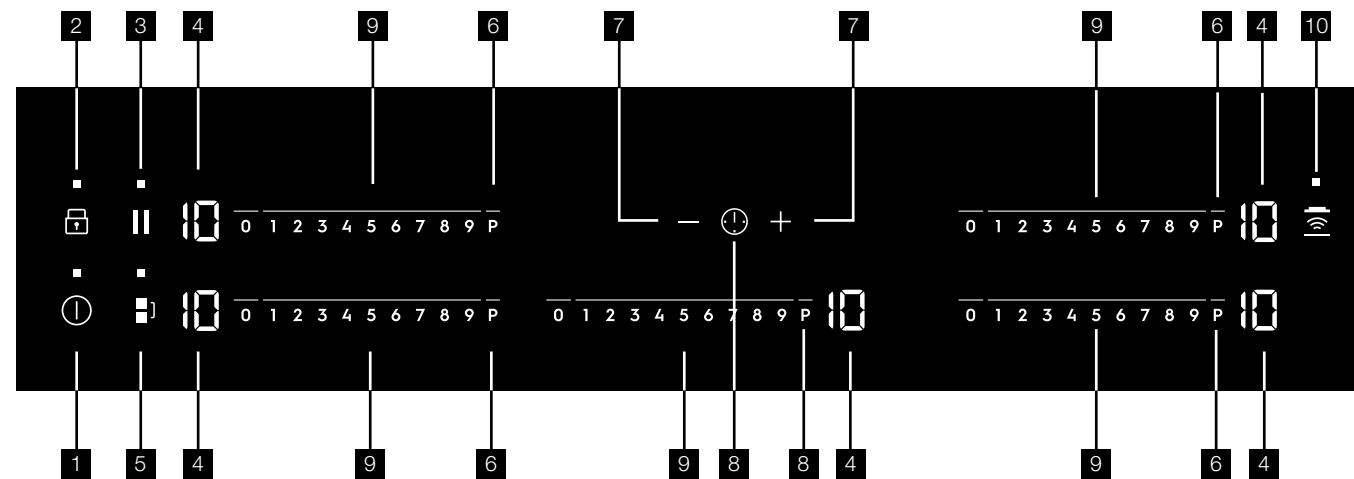
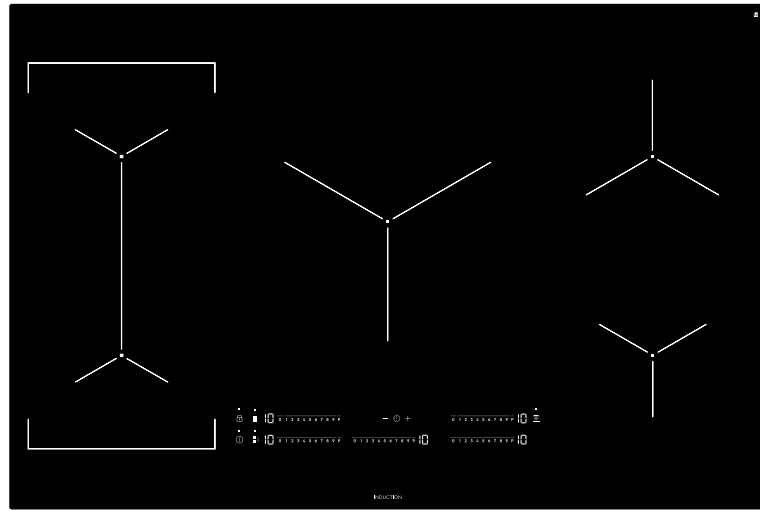
Problem	Possible cause	Remedy
Oven or grill not working	Time of day is not set	Set time of day
	Power is not turned on	Switch on electricity
	Controls are incorrectly set	Reset controls
	Oven is in 'Demo' mode	Exit Demo mode
	Household fuse has blown or circuit breaker tripped	Check fuses or circuit breakers
	Child-proof oven lock is activated	Deactivate child lock
Oven light not working	Light may be turned off at control panel	Turn light on
	Lamp blown or loose socket	Replace or tighten lamp
	Household fuse has blown	Check fuses
Oven not heating enough	Foil trays on bottom of oven	Remove foil trays
	A timer function is activated	Refer timer functions
	Household fuse has blown or circuit breaker tripped	Check fuses or circuit breakers
Clock flashing on display	Power interruption	Reset the time
Unit smoking when first used	Protective oils being removed	Turn grill on high for 30mins and then oven on 200° for 1 hour
Functions and temperature appear on display but oven does not work	Oven is in 'Demo' mode	Exit Demo mode
When the door is open the fan stops	This is normal operation	
When a non fan mode is selected the oven fan starts	The fan is used to help the oven get to the selected temperature as quickly as possible	
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	Turn light off
The light does not activate when the door is opened	Lamp blown or loose socket	Replace or tighten lamp
Shelf or telescopic runner slides out when door is opened	Oven cavity is not level with the ground	Perform a check using a level to verify cause (refer to installation section). If not level refer to installer
Limescale residue on base of oven	Residual minerals from evaporated water	Follow the procedure for cleaning the cavity well. There may be some minor residual marks after cleaning

Further Information

When you need information, service or replacement parts or have a warranty enquiry, please contact your local customer care centre.

Please have the following information ready:
Model Number & Serial Number. This is shown on the data plate which is visible when the oven door is open.

USING THE INDUCTION HOB



Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

Sensor field	Function
1	ⓘ Activates and deactivates the hob.
2	🔒 Locks and unlocks the control panel.
3	Activates and deactivates the STOP + GO function.
4	Heat setting display Indicates the selected heat setting.
5	🔗 Activates and deactivates the Bridge function.
6	P Activates and deactivates the Power function.
7	+ / - Increases or decreases the time.
8	🕒 Sets the Timer functions.
9	Control bar Sets the heat setting.
10	📶 Activates and deactivates the manual mode of the Hob2Hood function.

Display	Function
4	⏻ Indicates the cooking zone is deactivated.
4	⏻ - ⏻ Indicates the cooking zone is operated.
4	⏻ Indicates the function is operated.
4	P Indicates the Automatic Heat Up function is operated.
4	P Indicates the Power function is operated.
4	⏻ + digit Indicates there is a malfunction (refer to malfunction list).
4	⏻ / ⏻ / ⏻ Indicates how much residual heat is left on a zone.
4	L Indicates the Child Safety Lock is operated.
4	F Indicates the use of incorrect cookware, too small or no cookware on the cooking zone.
4	⏻ Indicates the Automatic Switch Off function has operated.

! WARNING!

⏻ / ⏻ / ⏻ Risk of burns from residual heat!

The residual heat display indicates how much heat is left on the ceramic glass when the zone is deactivated. Use this display to help avoid the risk of burns.

Activation and deactivation

Touch ⓘ for 1 second to activate or deactivate the appliance.

NOTE: When using cookware greater than 220mm the manufacturer recommends that the centre zone be used.

Automatic switch off

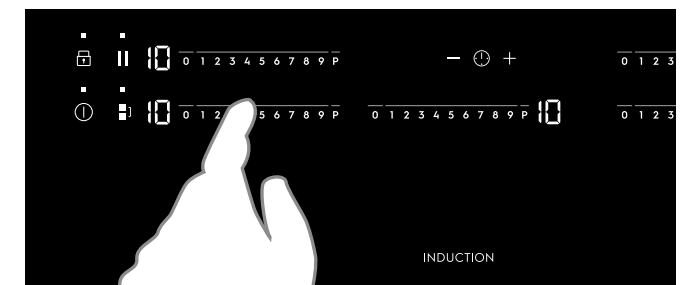
THE APPLIANCE WILL AUTOMATICALLY SWITCH OFF IF:

- All cooking zones are deactivated (⏻).
- You do not set the heat setting after you activate the appliance.
- You spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc). An acoustic signal will sound and the appliance will switch off. Remove the object or clean the control panel.
- The appliance becomes too hot (eg. when a saucepan boils dry). Before you use the appliance again, wait for the cooking zone to cool down.
- You use incorrect cookware. The symbol F will come on and the cooking zone will deactivate automatically after 2 minutes.
- A cooking zone is on for an extreme length of time. The symbol ⏻ will show and the appliance will switch off. See below.
- The length of time that various settings can run for before automatic switch off occurs are shown below:

- ⏻, ⏻ - ⏻ - 6 hours
- ⏻ - ⏻ - 5 hours
- ⏻ - ⏻ - 4 hours
- ⏻ - ⏻ - 1.5 hours

The heat setting

To adjust the heat setting, place your finger over the heat bar graphic and slide across. The display will show the adjusted heat setting.



NOTE: When you use cookware larger than 180mm the manufacturer recommends that you put it on the rear cooking zones.

Bridge function

The Bridge function connects two cooking zones together and then operates them as one. You can use this function for cookware larger than 260mm.

First set the heat setting for one of the cooking zones.

To activate the Bridge function touch 🔗. The indicator will then come on. To set or change the heat setting, touch either one of the control sensors.

USING THE INDUCTION HOB (CONTINUED)

To deactivate the Bridge function touch . The indicator will go off. The cooking zones will then operate independently.

Fast heat up function

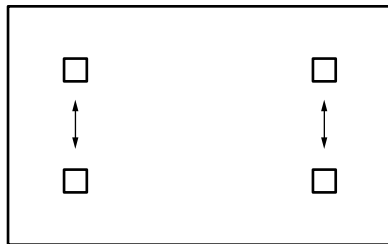
You can get a required heat setting in a shorter time if you activate the Fast Heat Up function. This will run the cooking zone at maximum until the required heat setting is reached.

To start the Fast Heat Up function for a cooking zone:

- 1 Touch the power function sensor **P** (will come on).
- 2 Immediately touch your required heat setting. After 3 seconds comes on in the display.
- 3 The zone will heat at maximum until your required heat setting is reached. The display will then change from back to the required heat setting.
- 4 To stop the Fast Heat Up function change the heat setting.

Power management

Power management divides the power between the front and rear zones for each of the 2 outer modules. See illustration below:



This allows either the front or rear zone to draw power from the other, if maximum power is required.

The timer

The count down timer

Use the count down timer to set how long you want a cooking zone to operate.

IMPORTANT!

- To select the cooking zone: touch the sensor again and again until the correct zone indicator is displayed.
- Immediately, touch the **+** sensor to set the time (00 - 99 minutes). When the timer indicator of the cooking zone starts to flash more slowly the time will begin to count down.
- To see the remaining time select the cooking zone with the sensor. The display will show the remaining time.
- To change the count down timer: select the cooking zone with the sensor and touch **+** or **-**.
- To deactivate the count down timer select the cooking zone with the sensor and touch **-** until the time

counts down to 00. The timer indicator will go out.

When the timer count down comes to an end, the cooking zone will deactivate, the 00 will flash and a beep sound will occur for 20 seconds.

The beep sound and flashing can be deactivated immediately by touching the sensor. **IMPORTANT!**

When the two timer functions operate at the same time, the display shows the count up timer first.

The Minute minder

You can use the timer as a minute minder when the cooking zones are not in operation. Touch . Then touch **+** or **-** of the timer to set the time. When the timer countdown comes to an end, 00 will flash and a beep sound will occur for 30 seconds. The beep sound and flashing can be deactivated immediately by touching the sensor.

The Pause function

Use the function to close down all of your operating cooking zones to the lowest heat setting with just one touch.

- To activate this function touch . The indicator will come on and the symbol will show on all operating zones.
- When is activated, you cannot change the heat setting.
- To deactivate this function touch again. The heat setting that you set before comes back on.

Deactivating the beep sound

The beeping sound can be deactivated if required.

- First deactivate the hob.
- Then hold down for 3 seconds. The displays will come on and then go out. Then hold down for 3 seconds. 60 will now be displayed.
- Touch **+** and change display to 61. The sound will now be off.
- When the sound is deactivated you will still hear sounds when:
 - 5 You touch .
 - 6 You put something on the control panel.
 - 7 The timer alert comes on.

To reactivate the sound

- First deactivate the hob.
- Then hold down for 3 seconds. The displays will come on and then go out. Then hold down for 3 seconds. 61 will now be displayed.
- Touch **+** and change display to 60. The sound will now be on.

Lock

Use this function to prevent an accidental change of the heat settings.

- First set the heat setting.
- To start this function touch . The symbol will then show on all zones for 4 seconds before reverting back to the heat settings.
- The indicator above the lock sensor will remain on.
- Timer functions will continue to operate after the lock is activated.
- To stop this function touch again. Deactivating the appliance will also stop this function.

Child safety lock

Use this function to prevent an accidental operation of the hob.

- To activate this function, first turn the hob on by touching the sensor.
- Then hold down the sensor for 2 seconds. will then show on all zones for 4 seconds before reverting back to the heat setting.
- Turn the hob off by touching the sensor again and the hob is now in a mode where the heat settings cannot be accidentally operated.
- To unlock, first turn the hob back on by touching the sensor, and then hold down the sensor again. Touch again to switch off. This will bring the hob back to normal operating mode.

Hob2Hood

This is an advanced automatic function which connects the hob to a special hood. Both the hob and the hood have an infra-red signal communicator. The speed of the fan is defined automatically on the basis of the mode setting and the temperature of the hottest cooking zone on the hob. You can also operate the fan from the hob manually.

IMPORTANT!

For most hoods, the remote system is originally deactivated. Activate it before you use the function. For more information refer to your hood user manual.

Operating the function automatically

The default automatic mode from the factory is H5. You can change the automatic mode by following the instructions below. When you activate the job the hood will adjust the fan speed automatically. Please note the below table is a guide, the fan speed varies depending on the temperature measured on the cooking zones of the cooktop which can be affected by the heat setting(s) selected as well as the size and volume of what you are cooking.

Automatic modes

	Automatic light	Boiling ¹⁾	Frying ²⁾
Mode H0	Off	Off	Off
Mode H1	On	Off	Off
Mode H2 ³⁾	On	Fan speed 1	Fan speed 1
Mode H3	On	Off	Fan speed 1
Mode H4	On	Fan speed 1	Fan speed 1
Mode H5	On	Fan speed 1	Fan speed 2
Mode H6	On	Fan speed 2	Fan speed 3

1. The hob detects the boiling process and activates fan speed in accordance with automatic mode.
2. The hob detects the frying process and activates fan speed in accordance with automatic mode.
3. This mode activates the fan and the light and does not rely on the temperature.

Changing the automatic mode

1. Deactivate the appliance
2. Touch for 3 seconds. The display comes on and goes off.
3. Touch for 3 seconds.
4. Touch a few times until comes on.
5. Touch **+** of the Timer to select an automatic mode.

IMPORTANT!

To operate the hood directly on the hood panel, deactivate the automatic mode of the function.

When you finish cooking and deactivate the hob, the hood fan may still operate for a certain period of time. After that time the system deactivates the fan automatically and prevents you from accidental activation of the fan for the next 30 seconds.

USING THE INDUCTION HOB (CONTINUED)

HELPFUL HINTS AND TIPS

IMPORTANT!

Induction cooking uses a strong electromagnetic field to induce energy into the metal of the cookware. This energy makes the cookware become hot.

Cookware for induction cooking

IMPORTANT!

It is important to use cookware that is appropriate for induction cooking. When purchasing cookware always check the manufacturer's specifications.

Cookware material

- **Correct:** cast iron, steel, enamelled steel, stainless steel, the bottom made of multi-layer.
- **Not correct:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is correct for an induction hob if...

- some water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.
- The bottom of the cookware must be as thick and flat as possible.

Use of the cooking zones

IMPORTANT

Always ensure the normal sized cookware is centred over the crosses of the heating zones. Extremely large cookware however cook on two cooking zones at the same time.

ENVIRONMENT!


Energy saving

- If possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Use the residual heat to keep the food warm or to melt it.
- Do not use cookware where the base diameter is smaller than 125mm.

Eco timer

Whenever the countdown timer is used the heat setting will deactivate before the final countdown time is reached. Residual heat left in the cookware will complete the final stage of cooking and hence some energy is saved. The difference in the operation time depends on the heat setting level and the length of the cooking operation.

Cooking guide

Heat setting	Use to:	Time	Hints	Nominal power consumption
 1	Keep warm.	as required	Place lid on cookware.	3%
1-3	Hollandaise sauce, melt: butter, chocolate.	5-25min	Mix from time to time.	3-8%
1-3	Solidify: fluffy omelettes, baked eggs.	10-40min	Cook with a lid on.	3-8%
3-5	Simmer rice and milk-based dishes, heating up ready-cooked meals.	25-50min	Add twice as much liquid as rice, mix milk dishes part way through.	3-8%
5-7	Steam vegetables, fish, meat.	20-45min	Add a few tablespoons of liquid.	13-18%
7-9	Steam potatoes.	20-60min	Use max. of 1/4 litre of water for 750g of potatoes.	18-25%
7-9	Cook larger quantities of food, stews and soups.	60-150min	Up to 3 litres of liquid plus ingredients.	18-25%
9-12	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as necessary	Turn halfway through.	25-45%
12-13	Heavy fry, hash browns, loin steaks, steaks.	5-15min	Turn halfway through.	45-64%
14	Boil water, cook pasta, sear meat (goulash, pot roast), deep fry chips.			100%
P	Boil large quantities of water. Power management is activated.			

IMPORTANT!

Information on acrylamides

According to the newest scientific knowledge, if you brown foods (especially those containing starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not overly brown food.





IMPORTANT!

The data in the table is for guidance only.

INDUCTION HOB TROUBLESHOOTING

If there is a problem with the appliance, please check the points listed below before calling for service. It may be possible to avoid a call by fixing the problem yourself and be able to continue cooking.

Problem	Possible cause	Remedy
You cannot activate the appliance or operate it.		Activate the appliance again and set the heat setting in less than 10 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	The Stop+Go function is activated.	Refer to Stop+Go instruction.
	There is water or fat stains on the control panel.	Clean the control panel.
There is a beeping sound and the cooktop switches off or the cooktop may already be off.	You have put something on the control panel sensor fields. This may occur when cleaning the cooktop surface.	Remove the object from the control panel sensor fields. If the surface is wet, wipe with a dry cloth.
The appliance deactivates.	You have put something on the sensor field.	Remove the object from the sensor field.
The residual heat indicator does not come on.	The cooking zone is not hot because it operated only for a short time.	If the cooking zone operated sufficiently long to be hot, speak to the service centre.
The Automatic Heat Up function does not operate.	The cooking zone is already hot.	Let the cooking zone become sufficiently cool.
	The highest heat setting is set.	The highest heat setting has the same power as the Automatic Heat Up function.
The heat setting changes between two levels.	The Power management is activated.	Refer to Power management instruction.
The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear cooking zones if necessary.
There is no signal when you touch the panel sensor fields.	The signals are deactivated.	Refer to the OffSound control instruction.
 comes on.	The Automatic Switch Off has activated.	Deactivate the appliance and activate it again.
 comes on.	The Lock or Child safety lock function is activated.	Refer to the Lock and Child safety lock instruction.
 comes on.	No cookware is on the cooking zone.	Put cookware on the cooking zone.
	The cookware is incorrect.	Use correct cookware.
	The diameter of the bottom of the cookware is too small for the cooking zone.	Use cookware that has a bottom diameter greater than 125mm.
	The cookware does not cover the cross.	Cover the cross fully.
 and a number comes on.	There is an error in the appliance.	Disconnect the appliance from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again. If  comes on again, speak to the service centre.

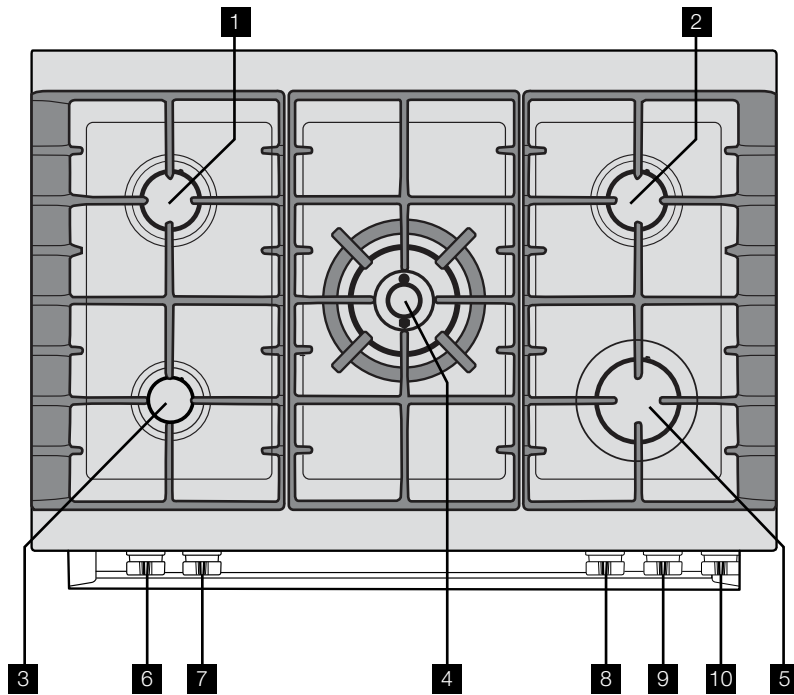
Problem	Possible cause	Remedy
 comes on.	The electrical connection is incorrect. The supply voltage is out of range.	Speak to a qualified electrician to check the installation.
 comes on.	There is an error in the appliance because a pot has boiled dry. The overheating protection for the cooking zone and the automatic switch off has operated.	Deactivate the appliance. Remove the hot cookware. After approximately 30 seconds, activate the cooking zone again. If the cookware was the problem, the error message will go out but the residual heat indicator will stay. Check to see if the cookware is appropriate for induction cooking.
 comes on.	The electrical connection is incorrect. One or more phases are missing.	Have a qualified electrician check if the installation is correct with the connection illustration. If  comes on again, speak to the service centre.
A crack noise can be heard.	Can be caused by cookware made of different materials (sandwich construction).	This is a normal noise from this style of cookware.
A whistle sound can be heard.	Can be caused by one or more cooking zones operating at high power levels and the cookware made of different materials.	This is a normal noise from this style of cookware.
A humming sound can be heard.	Can be caused by one or more cooking zones operating at high power levels.	This is a normal noise and is not caused by appliance malfunction.
A clicking sound can be heard.	Can be caused by electrical switching inside the unit.	This is a normal noise and is not caused by appliance malfunction.
A hissing and buzzing sound can be heard.	Can be caused by the fan operating inside the unit.	This is a normal noise and is not caused by appliance malfunction.

Further information

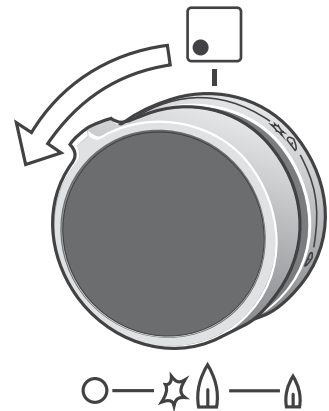
When you need information, service or replacement parts or have a warranty enquiry, please contact your local customer care centre.

Please have the following information ready: Model Number & Serial Number. This is shown on the data plate which is visible when the oven door is open.

USING THE GAS HOB



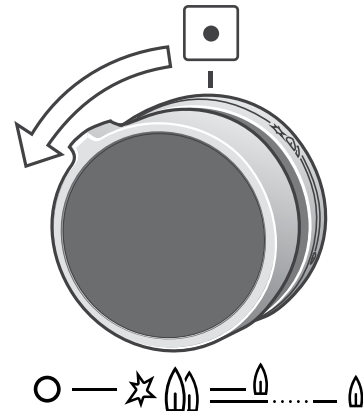
- | | | |
|---|--|--|
| 1 9.0MJ/h Medium heat burners. Used for simmering with mid-sized cookware. | 4 24.0 MJ/h dual valve wok burner. Used for very fast heating with woks and large cookware. | 7 Left hand front burner control. |
| 2 5.1MJ/h Low heat burner. Used for simmering with small cookware. | 5 High heat burner. | 8 Wok burner dual control. |
| 3 5.1MJ/h Low heat burner. Used for simmering with small cookware. | 6 Left hand rear burner control. | 9 Right hand rear burner control. |
| | | 10 Right hand front burner control. |



Control knob for high, medium & low heat burners

To light a burner with this knob, firstly depress and turn anti-clockwise to the 'HI' flame position. The knob may be released after five seconds, once the flame is established and turned further anti-clockwise to reduce the flame height as desired.

NOTE: If the flame goes out when either knob is released, turn the knob to OFF position, allow gas to disperse, then try lighting again.



Control knob for the wok burner

To light the wok burner, depress the knob and turn anti-clockwise to ignite the inner and outer burners. The knob may be released after five seconds, when both inside and outside flames are established. Turning the knob further anti-clockwise will reduce the height of the outer flame.

Turning the knob further to the single flame/single line will extinguish the outer flame and control the height of the inner flame.

Turning the knob clockwise back to will reignite the outer flame.

GAS HOB TROUBLESHOOTING

If there is a problem with the appliance, please check the points listed below before calling for service. It may be possible to avoid a call by fixing the problem yourself and be able to continue cooking.

Problem	Possible cause	Remedy
Burner will not light even though the sparker is working.	Knob not held down long enough in 'High' position for flame safeguard to engage.	Repeat lighting procedure and hold knob down for 5 seconds in 'High' position.
	Gas supply valve turned off.	Turn on gas supply to appliance.
	Wrong knob turned off.	Ensure the knob you are turning corresponds to the burner you want to light.
	Port blockage in ignition area.	Ensure the ports in the ignition area are clean and dry.
	Ignition spark plugs wet or dirty.	Dry or clean ignition spark plugs.
No spark is obtained when control knob is activated.	Electricity supply is disconnected or switched off.	Switch on electricity or check fuses.
	Ignition spark plugs wet or dirty.	Dry or clean ignition spark plugs.
Flames uneven or tending to lift.	Flame ports blocked or wet.	Clean or dry flame ports.
	Burner incorrectly fitted.	Ensure this component is fitted correctly.
Flames not staying on when knob released.	Knob not held down long enough in 'High' position for flame safeguard to engage.	Repeat lighting procedure and hold knob down for 5 seconds in 'High' position.
	Knob not set between 'High' and 'Low'.	Knob MUST be set between these positions.
	Dirt or spillage on flame safeguard sensor.	Clean flameguard sensor tip.
Low heat, slow cooking.	Incorrect cooking burner selection for the size of pot being used.	Refer to page 36 for correct burner selection.

Flame safeguard

The gas hob is fitted with a safety system that will stop the flow of gas if for any reason the flame goes out during operation. If this happens, the burner can be restarted, but will require the knob to remain depressed for approximately 5 seconds.

! WARNING!

- Keep hands clear of burners when lighting.
- If burner does not ignite within 5 seconds, turn knob to 'Off' position, allow gas to disperse, then try lighting again.
- Burners MUST be operated between 'HIGH' and 'LOW' settings only.

🌿 ENVIRONMENT!

To conserve gas, place the pan centrally over the burner and adjust the flame so that it does not go past the edge of the cookware.

NOTE: In the absence of electrical power, carry out the ignition directly to the burner with a hand held ignition source.

Further information

When you need information, service or replacement parts or have a warranty enquiry, please contact your local customer care centre.

Please have the following information ready: Model, Model Number & Serial Number. This is shown on the data plate which is visible when the oven door is open.

CLEANING YOUR APPLIANCE

! WARNING!

- Always make sure that the appliance is electrically isolated before cleaning. This can be done by the functional switch nearby.
- Do not line the bottom of the oven with foil or cookware.
- Do not use steam cleaners.

Stainless steel parts

! WARNING!

The oven door trim, the control panel trim and the storage compartment are made from 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 on these parts.

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

- All grades of stainless steel can stain, discolour or become greasy. You must clean these regularly by following the procedures below if you want your appliance to look its best, perform well and have a long life.
- Care must be taken when wiping exposed stainless steel edges, they can be sharp!
- The stainless steel gas hob, side panels and kick panel can be cleaned with stainless steel cleaners if it becomes soiled or discoloured.
- A suitable cleaner can be purchased from Electrolux Customer Care Centres.

Oven door

- DO NOT use the oven without the inner and middle door glass fitted.
- NEVER spray any caustic cleaners on any surface of the door or damage to the surface coatings will result.
- DO NOT use metal utensils, scrapers, scourers, or abrasive cleaners to clean the glass or any of the door trims. These will damage or scratch the surface coatings and degrade the finish and appearance.
- DO NOT place glass in dishwasher.
- Use only warm water and liquid detergent with a soft cloth to clean the glass or trims.
- Before refitting the glass panes to the door ensure they are dried with a soft cloth.

- The glass edges have been specially ground to remove any sharp edges. However it is glass, and should be handled carefully to avoid injury to your person and damage to the glass.
- Ensure glass panels are refitted to the door in the same order and orientation they came out from.

Gas hob

- The trivets can be removed for cleaning by carefully lifting them from the hob.
- Clean by washing with warm soapy water.
- The burner caps and crowns are also removable for cleaning.
- If the caps, crowns and cups are heavily soiled, use a non-abrasive cleaning compound.
- Flame port blockages should be removed by using a matchstick or brush.
- Do not clean them with abrasive or caustic type cleaners, or clean them in a dishwasher.
- The hob glass can be cleaned with a razor blade scraper.

Induction hob

- Remove all spilt food and fat with the supplied razor blade scraper, while the ceramic glass is still warm but not hot. Wipe clean with dishwashing detergent on a damp cloth.
- If aluminium foil, plastic items or high sugar content foods are allowed to melt on the ceramic glass, clean immediately with a razor blade scraper before the surface has cooled down, otherwise pitting of the surface can occur.

NOTE: Items with high sugar content not only include jam and fruit, but also vegetables such as peas, tomatoes and carrots.

- When the ceramic glass is cool, apply a suitable ceramic glass cleaner.
- It is important to follow the cleaner manufacturer's instructions. Remove any cleaning residue from the surface as staining of the cooktop may occur.
- Do not use abrasive sponges or scourers, as they may scratch the surface.
- Any pitting, staining, scratches or other surface deterioration is excluded from the warranty.
- Sometimes SURFACE stains appear to be 'bubble' marks under the ceramic glass. These can be cleaned off with a razor blade scraper and ceramic cleaner.

Oven

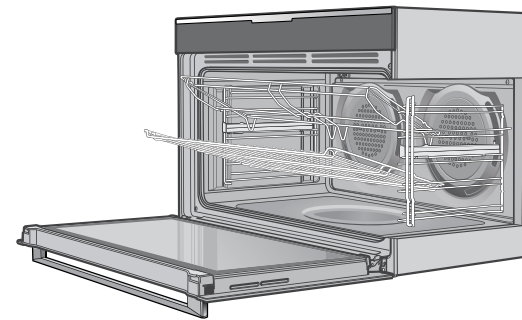
- Always keep your appliance clean. Ensure that fats and oils do not accumulate around elements or fans.
- Always keep the oven dish, baking trays, grill dish and grill dish inserts clean, as any fat deposits may catch fire.
- Always wrap your meats in foil or an oven roasting bag to minimise cleaning.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

Grill

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

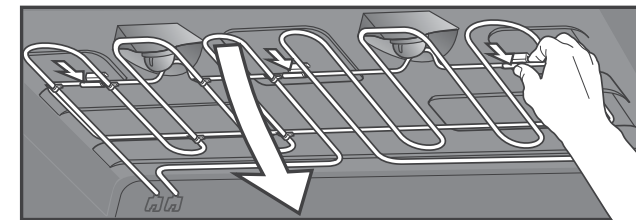
Removing the shelves and grill dishes

- Slide the shelves and grill dish carrier towards you until they reach the front stop.
- Tilt them up at the front to clear the side supports, taking care not to spill the contents.
- Lift them clear.
- Wash the shelves and grill dish in hot soapy water.
- Reverse the above steps to put the shelves and grill dishes back again.
- Ensure that they are placed between the 2 support wires or correctly onto the runners.



Releasing the grill element

To release the grill element so that the oven roof can be accessed for cleaning, push the element upwards and rotate the 3 clips backwards and away from the element rod. This will allow the front of the element to drop down.



! 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.

CLEANING YOUR PYROLYTIC OVEN (EFEP916, EFEP956)

Cleaning Reminder

After a recommended period of time the oven will remind you to clean the oven. Once this period of time has elapsed, when turning the oven off you will get a message "TIME TO CLEAN YOUR OVEN". Press the on/off button to clear the message and run the Pyrolytic cycle. After the Pyrolytic cycle has finished, the cleaning reminder will reset. The "Cleaning Reminder" setting can be enabled/disabled in the settings menu.

Alternatively while the "TIME TO CLEAN YOUR OVEN" message is displayed, you can press the "ok" button and you will get the option to "REMIND ME AGAIN".

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 limestone residue left in the cavity well when water evaporates. It is recommended that the residue is cleaned prior to conducting Pyrolytic cleaning cycles. See 'Cleaning the cavity well' on this page.

WARNING!

During the pyrolytic cleaning process the oven becomes extremely hot.

DO NOT use Hob during Pyrolytic cleaning

- 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 (e.g. bulky tea towels).**
- **Do not use your oven to clean miscellaneous items (e.g. cookware).**

WARNING!

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 Clean limestone residue from the cavity well.**

4 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.

Food Probe

Clean the Food Probe after each use and let it dry. Use a soft cloth with warm water and a cleaning agent. Only clean the 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 at least every 5-10 Bake + Steam cooking cycles.


- 1 Mix 200ml of tap water with 150ml of white vinegar and put the mix in the cavity well.
- 2 Let the water and vinegar mix dissolve the limestone residue at the ambient temperature for 45 minutes.
- 3 Remove the water and vinegar mix with a soft cloth and clean the cavity with warm water and a soft cloth.

NOTE: Pyrolytic cleaning cycle does not clean left over salts from evaporation. Please use the following procedure to clean the cavity well.

The oven should be reasonably dry before using the Pyrolytic clean function.

NOTE: Side racks and slides do not need to be removed to run the pyrolytic function.

IMPORTANT

At the beginning of Pyrolytic cleaning the door will automatically lock  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.

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 temperatures are reached.

When the pyrolytic cleaning function is on, it is advisable not to use a cooktop. This may cause overheating and damage.

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.

CLEANING THE OVEN DOOR



WARNING

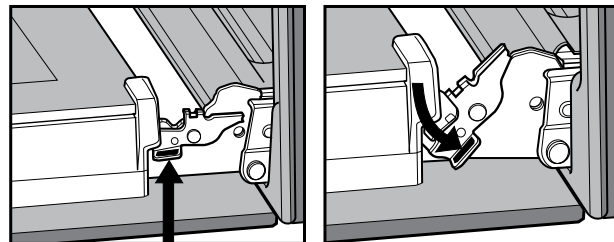
Slides (telescopic runners)

- Do not place slides in a dishwasher.
- Do not use a knife or sharp objects to clean slides.
- Do not add oil or any other lubricant to slides.

Positioning the door for dismantling

The door needs to be positioned at an angle to aid in the disassembly of the panes.

- Open the door fully to gain access to the hinges.
- Push down the hinge locking tab on both hinges.



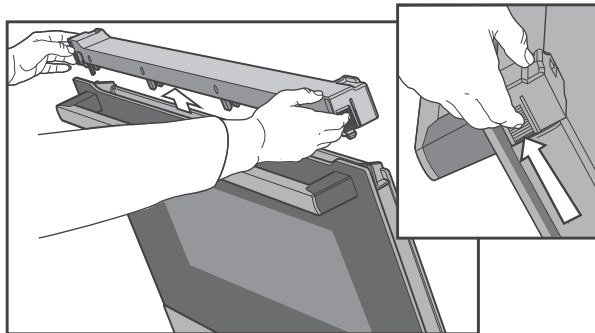
Locking tab up - normal position Locking tab down - for cleaning

- Gently close the door until it stops in the partially open position on the locking tab.

NOTE: The door cannot fully close with the locking tab in this down position.

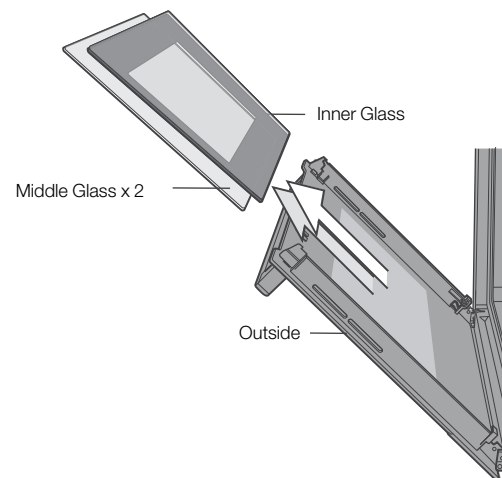
Removing the top door trim

- Push in the 2 tabs on either side of the trim.
- Lift the trim away from the door.



Removing the glass panes

- Remove the inner glass and middle glass layers from the door.
- Clean the glass using detergent and warm water. Wipe clean and dry thoroughly.
- The outside glass cannot be removed from the door and hence can be cleaned in-situ.

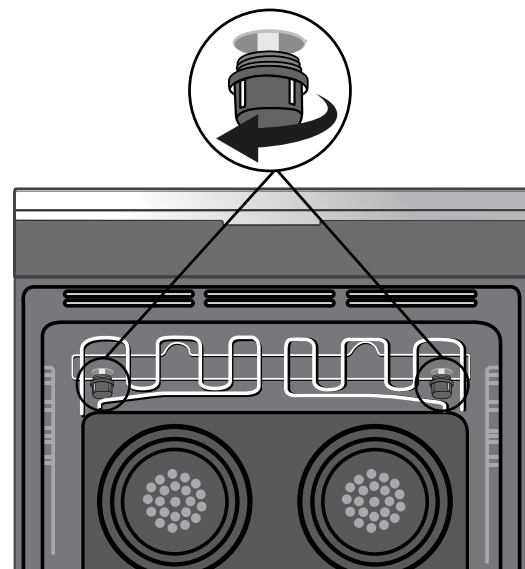


Reassembling the glass panes & and top door trim

- Replace the middle glass back to the door first. The middle glass is a clear pane and orientation of the glass is not important.
- Replace the inner glass next ensuring the side that is painted is facing away from the oven cavity.
- Replace the top door trim ensuring the 2 side tabs have clipped into the column.
- Pull the hinge locking tabs back up and close the door.

Changing the light globes

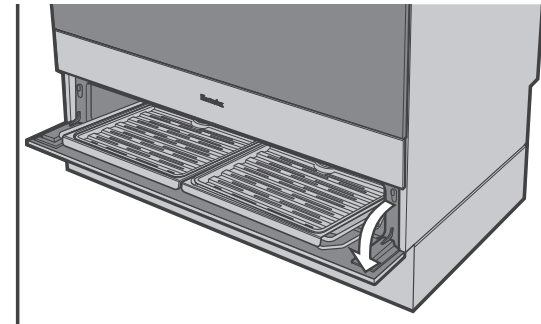
- Switch the appliance off at the isolation switch before attempting to change the light globe.
- There are 2 light globes located in the top of the oven cavity towards the rear.
- To get access to the globes, firstly drop the element down as explained on page 41.
- To remove, turn oven light glass anti-clockwise.
- A special high temperature resistant borosilicate globe should be used. This can be purchased from the Customer Care Centre.



Storage compartment (selected models)

The storage compartment is accessible through the pivoting door.

Unused oven racks and grill dishes can be stored here.



WARNING!

DO NOT store flammable or combustible items in the storage compartments. This is not a compartment for warming food.

