

APARTMENT OPERATING AND MAINTENANCE INSTRUCTIONS

HOAS
MAAKAARI 1
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1. Cleaning and care instructions

Floors

DAILY CLEANING

For daily cleaning, use dry methods, e.g. vacuuming or micro mop.

REGULAR MAINTENANCE

Make sure that the surface is free from any dirt or debris that may scratch the surface, by vacuum cleaning or dry mopping. Dissolve the Cleaner in lukewarm water according to dosage information on the bottle. – or use the ready-to-use Kährs Spray Cleaner.

Damp-clean the floor as necessary using a well-wrung mop or floor cloth. Only dampen the floor

slightly. The film of water left by the floor cloth must dry within a minute. Do not allow spilled water to remain, especially on Beech and Hard Maple (Canadian Maple) floors because they are particularly sensitive to moisture. The frequency of damp cleaning depends on the usage and soiling.

Note: Never pour water onto wood floors. Use a cloth dampened with water and squeezed dry.

STAIN REMOVAL

Remove stains as soon as possible following the advice given below.

Use strong stain-removers with care, because using too much or rubbing too hard can affect the finish.

Do not allow spilled water to remain on the floor, especially on Beech and Hard Maple (Canadian Maple) floors.

STAIN	REMOVE WITH
Asphalt, rubber, oil, shoe polish, soot and dried residues of chocolate or grease.	Alcohol, petroleum ether or similar.
Crayons, lipstick, felt tip pens.	Alcohol.
Candle wax, chewing gum.	Freeze-spray or put a plastic bag of ice cubes on the mark. Then scrape off carefully.
Blood.	Cold water.



Walls and ceiling

Before you start, ensure the tools you're using, from sponges to cloths to dust mops won't scratch the paintwork. Soft sponges and soft cloths are what's needed.

Dust off any excess dirt before starting to clean painted walls, otherwise you will just spread the grime. You can do this using a lint-free cloth for those areas you can reach, and a soft broom with a rag over its bristles or, better still, a dust mop (we rate the e-cloth deep clean mop) for any high areas.

In most cases, all you need for this is warm, soapy water. Create a cleaning solution in a bucket using water and your mildest cleaning detergent. Use your softest sponge to apply the solution to your walls. Don't over soak the sponge. If you do, wring it out properly before cleaning as dripping can potentially leave water stains on your walls. Leave for five to 10 minutes.

If certain parts of your ceiling are exceptionally dirty, you may need to use a dry microfiber cloth to wipe them. Take your cloth and gently pat or wipe the area.

Avoid applying too much pressure so as not to rub dirt or dust into the ceiling.

Get a new cloth once the one you are using is dirty.

If you can't reach the ceiling, use a chair, ladder, or take a broom and fix your microfiber cloth to the end of it.

Vacuum the ceiling. Simply take the vacuum and gently run it along the surface of the ceiling. Depending on the type of vacuum you have, you may be able to vacuum a substantial amount of debris before doing anything else.

Use a bristle-brush attachment or another attachment intended for easily-scratched surfaces.

Extend the telescoping shaft of your vacuum, if you have one.

Pay special attention to corners, where crown molding meets the ceiling, and areas around air vents.

Tiles

General

The cleaning and care instructions cover the care and cleaning of ceramic tiles, natural stones, cement tiles and terracotta tiles. When using cleaning and care products make sure that the manufacturer's operating and safety instructions are followed. Test the suitability on a small area in a corner, for example before use. In our cleaning and care instructions, we recommend Geal-products, which come directly from us. The stress on the tiles in different areas should be evaluated and a surface cleaning and care plan should be done. The plan should include at least each individual material as well as their cleaning methods and the substances going to be used.

Daily cleaning, stain removal, renewal of protection:

For regular cleaning, use CB90 neutral detergent (2-5% mixture). For thorough cleaning, use CB90 with 50% solution or alkaline power cleaner, Super Deterjet- detergent or acidic Service Ceramic- detergent (for lime precipitation) as directed. Select the roughness of the cleaning device according to the amount of dirt. Rinse the floor with water after cleaning. Remove excess water and detergent residues. After thorough cleaning, the floor protection process needs to be renewed. Use the Progres No-Lux products to restore the original protection power.

ATTENTION!

It is not allowed to make holes in the bathroom walls and floor.

Doors

Care and maintenance instructions for interior doors

The painted and varnished surfaces of the interior doors and kernels, tolerate normal substances used in households such as water, soft drinks, alcohol, oils, fats and other nutrients well. However, prolonged exposure of surfaces to external agents must be avoided.

Cleaning doors

The surfaces are cleaned as soon as possible after fouling, so that they can be cleaned more effortlessly. Clammy or moist scrubbing with a cleaning cloth moistened with dishwashing liquid is usually sufficient. After the moist scrubbing, the door surface must be dried. Keep the duration of action of chemicals as short as possible. Remove the dye and water-insoluble stains with heavy naphtha or denatured spirit and finally wipe the area with a damp cloth. Severe stains, as well as traces of heat and moisture, can be carefully rubbed with a furniture wax.

Do not use:

strong solvents (for example acetone and paint thinner), because they might soften the varnish and paint
abrasive detergents and washing utensils (matt and semi-matt lacquered surfaces are most sensitive to abrasion)
detergents containing ammonia
strongly alkaline or acid cleansers

Avoid long-acting fluid effects, water use, hot objects and hot water. Avoid using waxes as their removal might cause difficulties. Also, note that uneven mechanical stress on the surface often results in an uneven gloss.

Maintenance of hinges, locks, gaskets and ferrules

Due to wood being a living substance, the tightness of the hinging screws should be checked within one year of the installation of the door.

The door locks are to be lubricated regularly, so they work properly. Various oils can be used for lubrication. The poles are lubricated on either side, the key cavity and the root of the possible torque.

The seals are mainly made of silicone or EPDM-rubber. The seals do not require special maintenance; regular cleaning when cleaning the door is sufficient. The seals should be checked regularly. If the seals are broken, they must be replaced.



Windows

In addition to the window cleaner, the usual mild dishwashing detergent is suitable as a window cleaner. After the actual wash, rinse the glass with clean water.

Special care should be taken to dry the corners. Never use a high-pressure washer to clean windows, as moisture is easily trapped between seals or wall insulation under high pressure.

Stains can be wiped with a damp cloth. Alkaline detergent, such as dishwashing detergent, can be added to the wash water. The use of strong solvents should be avoided as they may dull paint surfaces. Special care must be taken when cleaning coated glasses. If you know your window has a coating, especially avoid abrasive tools.

Hard stains such as silicone and adhesive should be removed by scratching first. Suitable so-called. Handy blades can be found in hardware stores and tool shops. After scratching, wipe the window clean with a white dry cloth.

The remaining stains can be removed lightly by rubbing with a cloth moistened with, for example, white spirit or turpentine. Silicone stains work best with acetone or xylene, both of which are sold at hardware stores.

Bathroom furnitures

MIRROR AND LIGHT MIRROR CABINETS

Mirror and light mirror cabinets are made of powder painted steel, so cleaning with standard detergents enough. Cleaning should not be done with abrasive powder or liquid, the paint finish of the product may be damaged.

Mirror surfaces

You can clean it with glass detergents. Periodically check the mirror doors and hinged screws for tightness and tighten if necessary.

IMPORTANT! Be sure to perform the RCD test. Help is located next to the outlet.

REPLACEMENT OF FLIGHT LAMP AND LIGHT LAMP MIRROR CABINETS

You can replace a faulty fluorescent lamp and a lighter without tools:

- switch off the lamp
- gently squeeze the bottom of the plastic cover with your thumb so that the edge comes off its groove
- the plastic cover comes off
- Grasp the fluorescent lamp and pull it out of its holder
- the new fluorescent lamp is pushed into its holder as far as the click sound indicates locking
- first insert the lower edge of the lamp cover into its groove and gently squeeze it again from the top, then push into the upper groove.

NOTE! Electrical failure only for repair by a qualified electrician!

SOCKET

Your lamp cabinet has a shielded socket where you can keep your electrical equipment charged at all times.

Electrical equipment may be outside the cabinet, allowing you to insert the plug and the cord into the cabinet

socket between the mirror and cabinet body - first loosen the screws on the mirror hinge and carefully move the mirror so that

that the lead fits in between; Finally, replace the mirror and tighten the screws.

SINK

Sinks are cleaned with neutral detergents and sponges or brushes for cleaning. Do not use any abrasive detergents or detergents. Do not expose the product to acids, ammonia-containing sewage cleaners, hair dyes and chlorine. Purification can use, for example, the Clean & Shine cleaning and care product found in hardware stores, which is also suitable for porcelain marble basins.

Shower glass wall

Dirt and stains are removed from the glass with a standard sanitary cleaner or dishwashing detergent using plenty of water. After rinsing the glass Thoroughly dry with a spatula to avoid stains. Smudges occur when the tap water dries, leaving the glass white stains. Any stains are removed with a mild detergent. The stains can be rubbed with a cloth and give financial ethics

influence. Repeat the treatment if necessary. Finally, rinse the glass thoroughly water and dry with a soft cloth. Note. Avoid hitting the vinegar solution wall profile and fittings.

The other parts of the shower wall can be cleaned with a mild suitable for the purpose with liquid detergent and a soft cloth. Abrasive, abrasive, cleaners containing acids or ammonia must not be used to the shower wall glass or other parts.

Kitchen

Doors

- Doors can be lightly wiped with a damp cloth. If the stain does not come off with just plain water, washing can be enhanced with standard household detergents.
- However, do not use abrasive materials or substances or organic solvents.
- Do not expose the door to hot steam. The door has a heat resistance of 80 C.
- Both sides of the hob have heat strips designed to prevent the effect of heat on adjacent furniture.
- The toaster and the coffee and kettle must be placed in such a way that the heat coming from them is not directly accessible to the furniture.

Worktop and intermediate space

- The level / intermediate space is usually cleaned with hand dishwashing detergent. The level / intermediate space does not withstand abrasive / abrasive cleaning agents or hard mechanical cleaning with eg steel wool.
- Stubborn stains can be cleaned with household spirit, acetone or thinner by wiping with a cleaning towel, not rubbing. NOTE! These products should not be used to clean the edges of the plastic or wooden strip laminate.
- The level / intermediate space is resistant to scratches with sharp objects. The platform cannot be used as a cutting deck.
- Do not place hot containers directly on the level, as this may damage the surface.
- The oven vapor removal should not be pointed at a close distance directly to the laminate surface. Make sure the steam of the dishwasher does not condense on the underside of the counter and cause moisture damage.
- Edges and joints on laminate countertops are momentarily splash-proof. Stagnant waters must be wiped away from the edges of the railings within a reasonable time.
- If changes or defects in the levels are noticed, they must be addressed immediately and corrected as necessary to prevent major problems.

ATTENTION!

The sink cabinet is equipped with a leak alarm, the instructions can be found in the technical documentation

Stainless steel care instructions

1.

AFTER INSTALLATION

Remember to protect the surfaces!

- Cover the product carefully with cardboard or other suitable material to avoid damaging the product before use.
- Do not leave tools or such on top of uncovered surfaces.
- Do not use strong chemicals that could damage the surface.

!

SCRATCHES

Use of stainless steel surfaces always results in minor scratching, and the scratches are most visible on the surface of a brand-new product. With regular use the surface area will scratch throughout, and the surface will appear dimmer. Eventually single scratches will not stand out.

Surface scratching of stainless steel during normal use will not cause any deterioration in the product. The sink is protected by an oxide layer that forms on the surface. When scratches occur on the surface, the oxide layer is renewed by the action of oxygen in the surrounding air.

2.

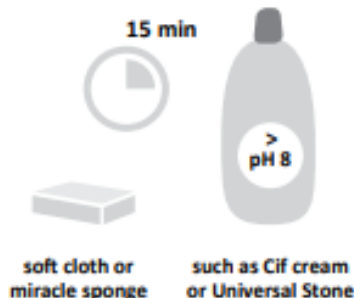
BEFORE USE

Wash the product with an alkaline washing detergent (pH over 8). Rinse well and dry.

Note!

Small particles on the stainless steel surface from installation may appear as rust spots. Remove these impurities from the surface with a careful cleaning using an alkaline detergent, such as Cif cream or Universal Stone.

Spread the detergent with a soft cloth or miracle sponge, **let sit for 15 minutes**, then rinse carefully and dry. Once the impurities are removed from the surface, the chromium included in the stainless steel will react with oxygen and create a passive layer to protect the surface.



3.

CARE: WASH, RINSE AND DRY

Always after use, wipe the surface clean with a soft cloth, sponge or towel. Use warm water and a liquid detergent for cleaning. Rinse well with water and dry with a soft cloth.

Instructions for stain removal

Tough stains

Grease stains

Discoloration caused by coffee or tea

Salt and lime marks

Rust stains from surface contact

Use a cleaning paste (e.g. Cif cream or Universal Stone) with a soft wash cloth or miracle sponge and rinse with warm water.

Dried up lime stains can also be removed by using a 25% vinegar solution. Allow the solution to sit for a while. Then clean, rinse and dry the surface.

REMEMBER!

Do not leave a wet cast iron pan or other metallic kitchen utensils that can rust on the surface for extended periods, for they will leave a mark.

SUBSTANCES TO AVOID

Acidic substances, such as **kitchen soaps containing citric acid**, may damage stainless steel surfaces after they dry (pH under 6).

Scouring powders and steel wool will scratch the surface.

RECYCLING

Stainless steel contains valuable raw materials like chromium and nickel. Recycle the product with metallic waste. Plast from siphon can be recycled as energy waste.

Tip! Re-use stainless steel worktop or sink as a summer cottage or terrace cooking area.

Bathroom toilet and sink

SANITARY PORCELAIN MAINTENANCE INSTRUCTIONS

What is sanitary porcelain

IDO has manufactured porcelain for more than a century. In production both the customer as well as the environment are taken into consideration. Sanitary porcelain is produced of natural raw materials: clay, kaolin, feldspar, and quartz. The products are fired at a temperature of over 1200 C° resulting in compact porcelain covered with a glossy and hygienic surface.

Maintenance instructions

The hard and glossy surface is easy to keep clean. We recommend regular cleansing of the WC with a brush. For cleaning we recommend ordinary detergents with a pH-value below 10. If the toilet bowl walls have become stained the bowl should be cleansed without delay. WC- or common detergents will be adequate for this purpose.

Organic substances conducive to bacterial growth adhere to the visible and invisible surfaces of the water trap. Therefore it is necessary to clean the water trap regularly with a bactericidal WC-detergent following the manufacturer's instructions. After flushing a trickle of water usually runs down along the back surface of the toilet bowl for a while. For preventing minerals contained in the water from adhering to the inner walls of the bowl an acid detergent (pH-value 1-3) should be used. In case of continual leakage a qualified plumber should be called.

If the porcelain surface has become heavily stained and cannot be cleansed with ordinary sanitary detergents, then solutions containing acetic or citric acid should be tried.

When applying these substances you should note, that

- the solution must be diluted with water (a slightly stronger solution can be used for the WC water trap, the water capacity of which is 1,5-2,0 l depending on the model).
- remember to protect your skin and especially your eyes.
- do not allow any solution to dry upon the porcelain surface, but remove it immediately by brushing after spreading the substance, and flush the surface.
- plastic or other surfaces than porcelain should be protected from contact with the solution.

What substances should not be applied to sanitary porcelain surfaces?

Do not use detergents containing scouring powder, steel wool, or rough cleaning pads containing ceramic grinding components. Neither do we recommend agents containing lye (sodium hydroxide) or hypochlorides (chlorine-based detergents) with a pH-value over 10 (strongly alkaline detergents). Furthermore, do not use strong acids like hydrochloric or sulphuric acid, or strongly alkaline lye-based chemicals used for opening clogged drainpipes. These agents burden the environment considerably. Also strong chemicals like solvents, other toxic substances as well as paints should not be poured into the WC-bowl since they can damage the WC-surface and also the environment.

Detergents or other chemicals should not be poured into the water cistern, since this may damage the plastic parts.

In buildings left unheated for the winter the WC-cistern must be emptied and dried thoroughly. Pour 3-4 dl of anti-freeze solution into the water trap. Then cover the water trap with cooking oil or plastic foil to prevent evaporation.



Faucets and hand showers

A damp cloth and mild liquid dishwashing soap may be used for a limited amount of time, followed by rinsing with water and drying with a soft cloth. Most common household cleaners (including mild abrasives) can be used, when used in accordance with the manufacturers' instructions for use.

All cleaners should be rinsed off thoroughly with water immediately after cleaning your faucet. Avoid using any harsh cleansers (e.g., lime scale removers) or pads/sponges that are unsafe for polished metallic surfaces. Most green, fibrous pads/-sponges contain microscopic mineral particles that can scratch a faucet's finish.

ATTENTION!

If the water becomes brown or cloudy, drain the water until it is clear. Brown or cloudy water is not dangerous.

Sink water lock

Cleaning the water lock

If you start smelling sewer odor near the sink, it is usually a sign, that the water lock should be cleaned. Another sign is, when the sink does not discharge water normally, the discharge takes longer than usual. If one is experiencing either one issue mentioned above, cleaning the sink water lock is usually the solution.

The necessary tools

For the cleaning process protective gloves (rubber kitchen gloves), a bucket and possibly an old towel or paper towels to clean up the splatters are required. An old dish- or bottlebrush can be used for cleaning the pipes. A disinfecting cleansing solution is usually used when cleaning the water lock.

Removing the water lock

The water lock of the bathroom or kitchen sink is usually attached at two points; on the top and on the side, (the slop enters the water lock through the top joint).

The water lock of the washbasin or the kitchen sink is usually attached at two points; on the top and on the side (the slop enters the water lock through the top joint and the slop exits through the side joint). When the water lock is removed, the side joint is detached first aka the waste pipe.

When detaching the waste pipe, some slop might drip out, so a protective bucket should be placed under the water lock before this step. Next, the top joint is detached and the water lock is pulled down in a controlled matter. The water inside of the trap is poured into the bucket or the toilet. If there is a lot of hair inside of the trap, they should be put in the trash.

Things to note when emptying and cleaning the water lock

The detached water lock can be cleaned easily for example in a bucket. that is halfway filled with water. An old dish- or bottlebrush can be used for help. If the inner surface of the water lock looks very dirty, a disinfecting cleansing solution can be used (typically chloride).

When cleaning the water lock, the pipe entering the drain pipe should also be opened and cleaned (the discharge pipe of the wash-basin) as well as the discharge pipe of the water lock. Particularly the discharge pipe of the washbasin should be cleaned for example with a bottlebrush (if the structure of the washbasin and the discharge pipe allows doing so).

After the water lock and the pipes connected with the slop are cleaned, can the water lock be connected back to its place. Before attaching, the condition of the seals of the water lock and the discharge pipe should be checked; worn out seals can easily be replaced after the cleaning. When the protective cap and the water lock are reattached, drain water for a couple of minutes to make sure the joints hold.



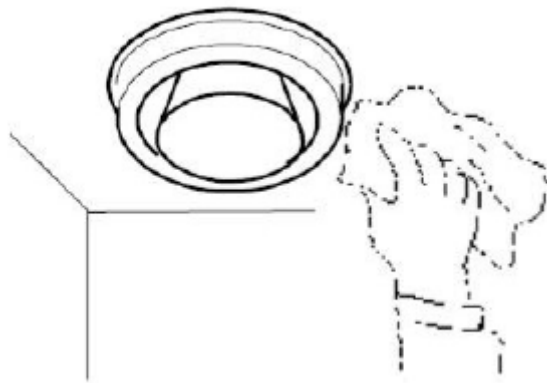
Clean also the overflow channel of the washbasin

Cleaning the water lock is not always enough to remove the unpleasant odors. If this is the case, the washbasin aka the overflow channel should also be cleaned. It is a channel, which tries to prevent the overflow of a fully filled washbasin (it is typically the small hole, which is on the top part of the washbasin).

This channel can be cleaned with a flexible bottlebrush from the top and the bottom. Alternatively, the discharge opening of the channel (the bottom opening) can be clogged temporarily, and the channel can be filled with a cleansing solution (or an odor neutralizing mixture), after which the clog can be removed and the channel rinsed clean. Whatever cleaning method is used, one should make sure, that the method used does not damage the surface of the washbasin. Additionally, the functionality of the channel should be tested after the cleaning is complete.

Air valves

The valve should be cleaned from time to time with a damp cloth. Do not remove any parts. Only superficial cleaning.



Floor drain

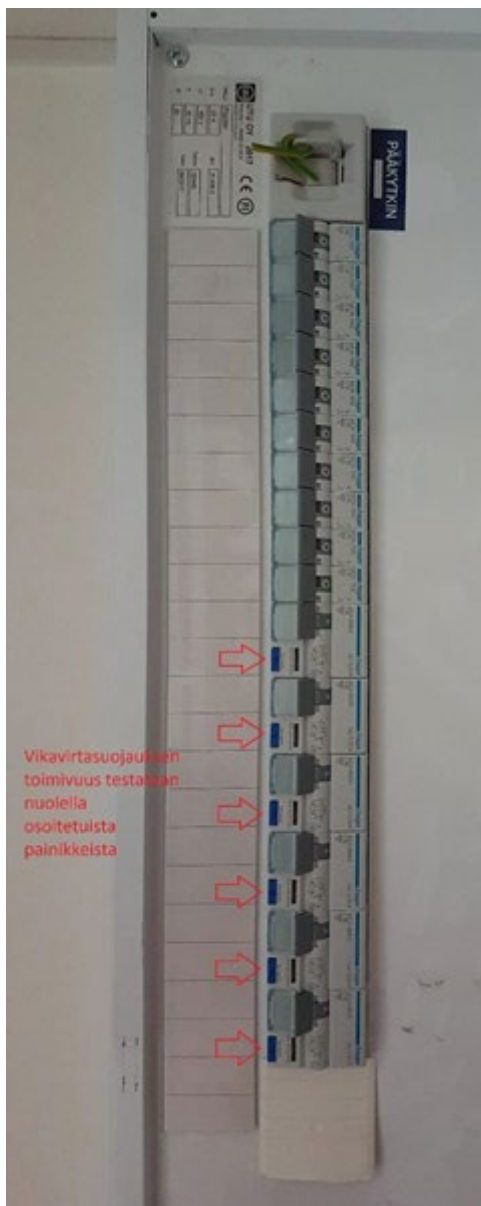
Before cleaning the floor drain, it is good to run or pour a few liters of water into the floor drain with a bucket, so that the water in the drain changes - at the same time, you can see how the floor drain draws; or if the floor drain seems to be blocked. In addition, it is recommended to open the ventilation window of the room - for example, the washroom - right at the beginning of the cleaning, so that cleaning the floor drain does not introduce a nasty sewer smell into the room.

The cleaning of the floor drain starts by removing the cover/grate of the floor drain. After this, loose hair and other dirt collected on the cover are removed. The grate can be removed from the floor drain before the water starts running, so that the condition of the drain can be seen more clearly. It is also a good idea to wash the cover of the floor drain both on the top and bottom using a cleaning agent with an alkaline pH value (if the material used does not pose obstacles to this).

It is good to clean the lid of the floor drain using an old toothbrush, so that the gaps in the grate can also be cleaned properly. Next, the cleaning of the floor drain continues by removing the loose debris in the floor drain before cleaning the walls of the floor drain. New loose debris may come off the walls of the floor drain, but by doing this you minimize the occurrence of blockages formed by debris detached during cleaning. Loose garbage can often be removed from the floor drain here - throughout the entire cleaning.

When the grate/cover of the floor drain has been cleaned and the loose debris has been removed from the drain itself, the walls of the floor drain can be cleaned. Of course, you should start cleaning from the top of the manhole, i.e. the place where the floor manhole cover is placed. If the walls of the floor drain are made of the same material as the cover, you can use the same cleaning agent. A good tool for cleaning the inner walls of the floor drain is an old dish brush. Cleaning the floor drain is admittedly not one of the cleanest household tasks - especially if the drain has not been cleaned for a long time. For this reason, you should choose for work, for example, rubber protective gloves that protect not only the fingers but also the wrists.

2. Electric Central RCD



Testing of bathroom residual-current device (RCD)

NOTE! Your bathroom is equipped with a RCD socket. The RCD should be tested regularly for example, quarterly.

The control panel has a test button, in which case the fault current should be triggered. Once the RCD is tested, the RCD is reset to position I.

Testing of other RCDs

If any lamp is not working or there is no power to the socket and there is no power failure, check with the control panel whether any circuit breaker or circuit breaker has tripped.

If any circuit breaker or RCD is present In the 0 position, turn it back to position 1. If it does not stay on, contact your service company



3. Light bulbs

All the lights installed in the apartment are LED lights.
The bulbs must be replaced by a service compan

4. Dishwasher and washing machine installation

Instructions for removing the storage cabinet

If you want to install the dishwasher, you must disassemble the cabinet with the following instructions below.

1. Remove the lower plinth from the washing machine charge.
2. Unscrew the cabinet frame and remove the cabinet. Remember to keep the cabinet frame.
3. Install the dishwasher. All the necessary holes and routes for the dishwasher cord and the inlet and outlet hoses are ready.

Dishwasher installation

The installation of the dishwasher must be done by a certified plumber. The dishwasher space must be fitted with a plastic mat with raised edges about 100 mm. Connections to the water and sewerage network must be made with fixed connections and shut-off valves to the water supply.



5. Washing machine installation

Some of the bathrooms in the apartment are equipped with a built-in washing machine valve and a drain connection for connecting a washing machine. Otherwise, the inlet water of the washing machine is connected to the tap of the basin unit and the outlet water is connected to the water trap of the washbasin drain.

Make sure the washing machine is installed straight. If the machine is not straight, the washing machine may make a loud noise, the bearings may break and the appliance may move by itself during spinning.

If you are unsure about the installation of the washing machine, we recommend having the work done by a professional plumber.

6. Kitchen leakage alarm

The leakage and humidity alarm is a battery independent alarm device. The device alarms with a siren leakage, while testing or when the battery voltage drops. The central sensor detects arise between the underside of the copper water and moisture.

1. Battery

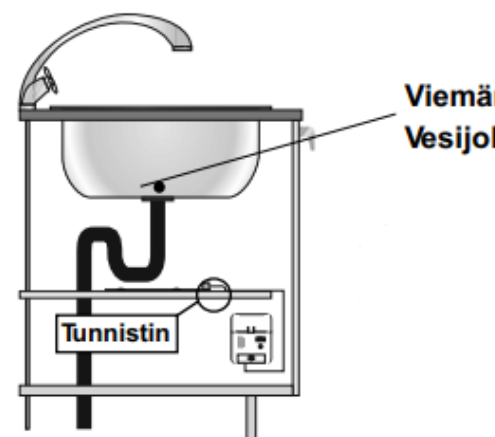
The device can be switched on and off run with the switch provided. Leakage the humidity alarm functions are reset when switching on. The switch should be Off when replacing the battery.

2. On / Off switch

Press this button to test the device alarm siren and relay operation. Remember Perform testing after installation and always during the annual battery replacement.

3. Test button

Press this button to test the device alarm siren and relay operation. Remember Perform testing after installation and always during the annual battery replacement





7. Domestic appliances

Stove

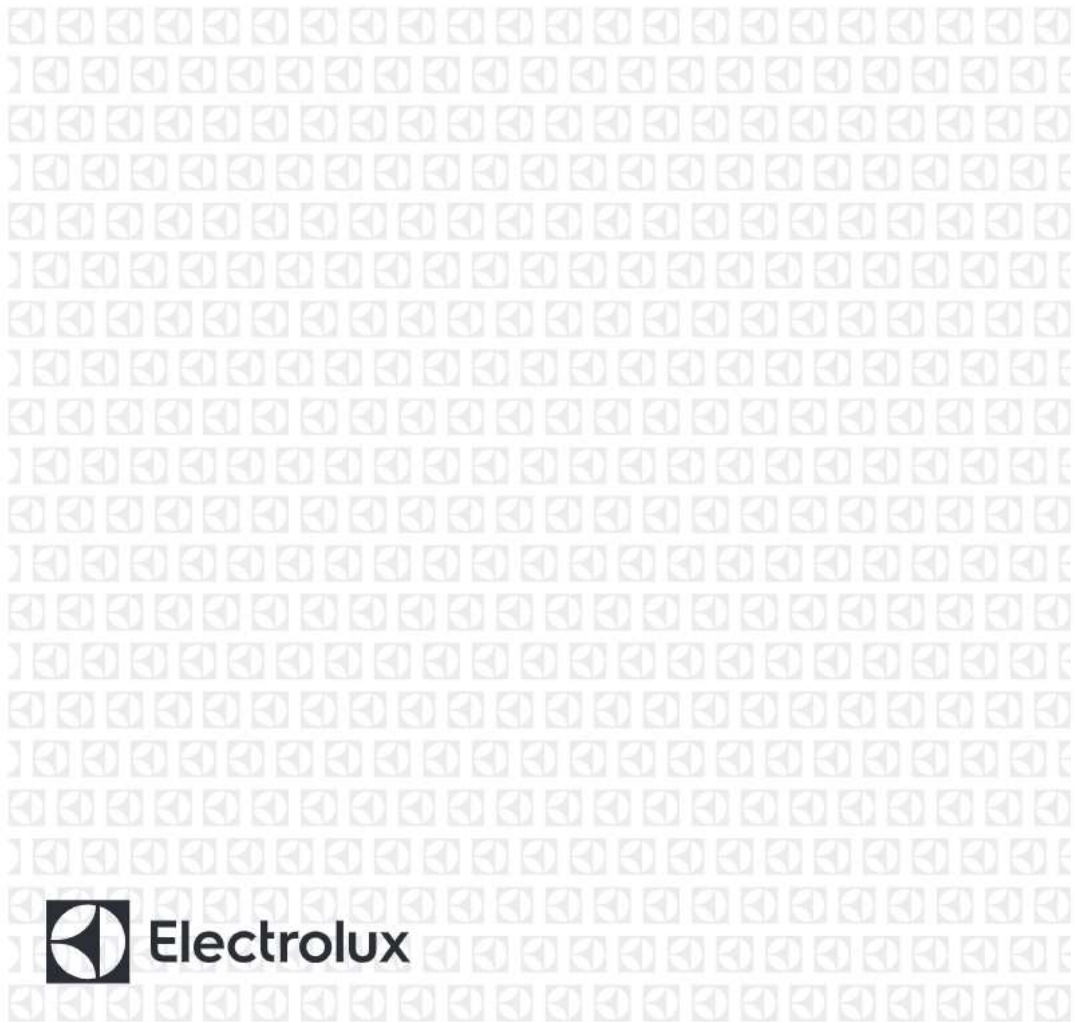
Instructions on the next page

HOC620F



EN Hob

User Manual



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WE'RE THINKING OF YOU

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CUSTOMER CARE AND SERVICE


Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damages that are the result of incorrect installation or usage. Always keep the

instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

1.2 General Safety

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

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- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use a steam cleaner to clean the appliance.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance and unplug it from the mains. In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.



WARNING!

Risk of injury or damage to the appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.

- The bottom of the appliance can get hot. Make sure to install a separation panel made from plywood, kitchen carcass material or other non-flammable materials under the appliance to prevent access to the bottom.

2.2 Electrical Connection



WARNING!

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on the cable.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact our Authorised Service Centre or an electrician to change a damaged mains cable.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.3 Use



WARNING!

Risk of injury, burns and electrical shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Set the cooking zone to "off" after each use.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.
- When you place food into hot oil, it may splash.



WARNING!

Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

**WARNING!**

Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not put a hot pan cover on the glass surface of the hob.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass / glass ceramic. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. It must not be used for

other purposes, for example room heating.

2.4 Care and cleaning

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Deactivate the appliance and let it cool down before you clean it.
- Disconnect the appliance from the electrical supply before maintenance.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.

2.5 Disposal**WARNING!**

Risk of injury or suffocation.

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

2.6 Service

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

3. INSTALLATION**WARNING!**

Refer to Safety chapters.

3.1 Before the installation

Before you install the hob, write down the information bellow from the rating plate. The rating plate is on the bottom of the hob.

Serial number

3.2 Built-in hobs

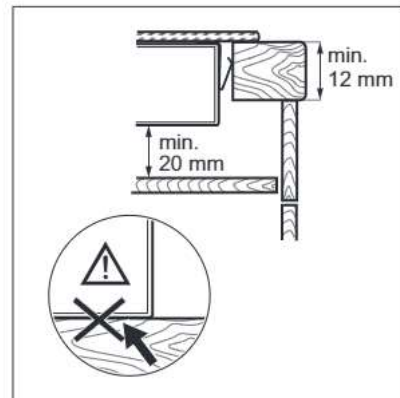
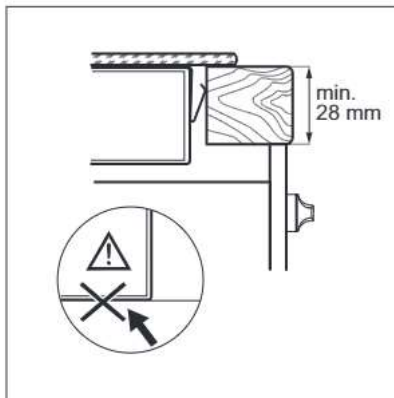
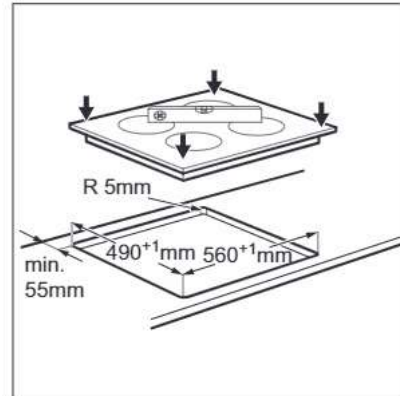
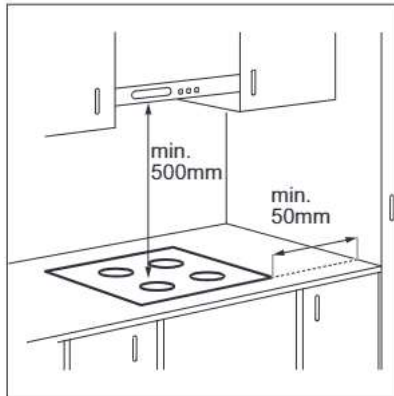
Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

3.3 Connection cable

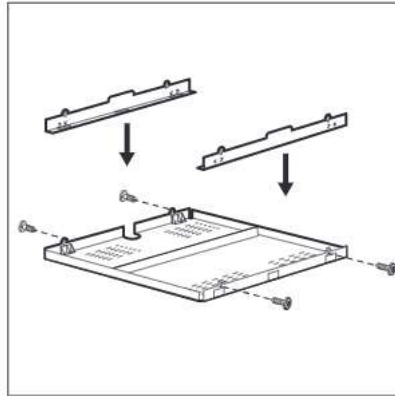
- The hob is supplied with a connection cable.
- To replace the damaged mains cable, use the cable type: H05V2V2-F which withstands a temperature of 90°C or

higher. Speak to your local Service Centre.

3.4 Assembly



3.5 Protection box

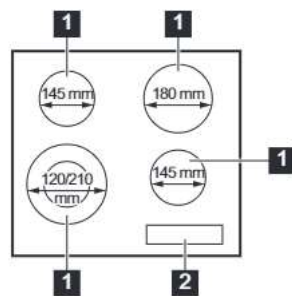


If you use a protection box (an additional accessory), the protective floor directly below the hob is not necessary. The protection box accessory may not be available in some countries. Please contact your local supplier.

i You can not use the protection box if you install the hob above an oven.

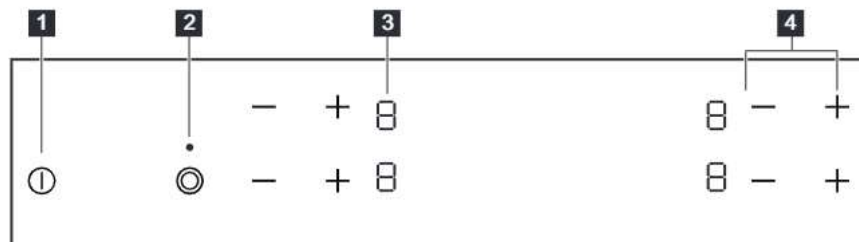
4. PRODUCT DESCRIPTION

4.1 Cooking surface layout



- 1** Cooking zone
- 2** Control panel

4.2 Control panel layout



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

	Sen- sor field	Function	Comment
1	ⓘ	ON / OFF	To activate and deactivate the hob.
2	⊙	-	To activate and deactivate the outer ring.
3	-	Heat setting display	To show the heat setting.
4	+ / -	-	To set a heat setting.

4.3 Heat setting displays

Display	Description
⓪	The cooking zone is deactivated.
Ⓛ - 9	The cooking zone operates.
ⓔ + digit	There is a malfunction.
ⓗ	A cooking zone is still hot (residual heat).
Ⓛ	The Child Safety Device operates.
-	Automatic Switch Off operates.

4.4 Residual heat indicator



WARNING!

ⓗ There is a risk of burns from residual heat.

5. DAILY USE



WARNING!

Refer to Safety chapters.

5.1 Activating and deactivating

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

5.2 Automatic Switch Off

The function deactivates the hob automatically if:

- all cooking zones are deactivated,

- you do not set the heat setting after you activate the hob,
- you spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- you do not deactivate a cooking zone or change the heat setting. After some time ⓪ comes on and the hob deactivates.

The relation between the heat setting and the time after which the hob deactivates:

Heat setting	The hob deactivates after
1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hour

5.3 The heat setting

Touch **+** to increase the heat setting.

Touch **-** to decrease the heat setting.

Touch **+** and **-** at the same time to deactivate the cooking zone.

5.4 Activating and deactivating the outer rings

You can adjust the surface you cook to the dimension of the cookware.


Use sensor field: 




To activate the outer ring: touch the sensor field. The indicator comes on.


To deactivate the outer ring: touch the sensor field until the indicator goes out.




5.5 The Child Safety Device




This function prevents an accidental operation of the hob.


To start the function: activate the hob with . Do not set any heat setting.

Touch  of the two front cooking zones at the same time for 4 seconds.  comes on. Deactivate the hob with .

To stop the function: activate the hob with . Do not set any heat setting.

Touch  of the two front cooking zones at the same time for 4 seconds.  comes on. Deactivate the hob with .

To suspend the function for only one cooking session: activate the hob with .  comes on. Touch  of the two front cooking zones at the same time for 4 seconds. **Set the heat setting in 10 seconds.** You can operate the hob.

When you deactivate the hob with  the function operates again.

6. HINTS AND TIPS



WARNING!
Refer to Safety chapters.

6.1 Cookware



The bottom of the cookware must be as thick and flat as possible.



Cookware made of enamelled steel and with aluminium or copper bottoms can cause the colour change on the glass-ceramic surface.

6.2 Examples of cooking applications



The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints
1	Keep cooked food warm.	as necessary	Put a lid on the cookware.
1 - 2	Hollandaise sauce, melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
1 - 2	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.
2 - 3	Simmer rice and milkbased dishes, heat up ready-cooked meals.	25 - 50	Add at least twice as much liquid as rice, mix milk dishes halfway through the procedure.
3 - 4	Steam vegetables, fish, meat.	20 - 45	Add a couple of tablespoons of liquid.
4 - 5	Steam potatoes.	20 - 60	Use max. ¼ l of water for 750 g of potatoes.
4 - 5	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l of liquid plus ingredients.
6 - 7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as necessary	Turn halfway through.
7 - 8	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.		

7. CARE AND CLEANING



WARNING!
Refer to Safety chapters.

7.1 General information

- Clean the hob after each use.
- Always use cookware with clean bottom.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner applicable for the surface of the hob.
- Use a special scraper for the glass.

7.2 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, sugar and food with sugar.

If not, the dirt can cause damage to the hob. Take care to avoid burns. Put the special scraper on the glass surface at an acute angle and move the blade on the surface.


- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.
- **Remove shiny metallic discoloration:** use a solution of water with vinegar and clean the glass surface with a moist cloth.





8. TROUBLESHOOTING



WARNING!
Refer to Safety chapters.

8.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the hob.	The hob is not connected to an electrical supply or it is connected incorrectly.	Check if the hob is correctly connected to the electrical supply. Refer to the connection diagram.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
		Activate the hob 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.
	There is water or fat stains on the control panel.	Clean the control panel.
An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The hob deactivates.	You put something on the sensor field ①.	Remove the object from the sensor field.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
You cannot activate the outer ring.		Activate the inner ring first.
 There is a dark area on the multiple zone.	It is normal that there is a dark area on the multiple zone.	
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 zones if possible.

Problem	Possible cause	Remedy
 comes on.	Automatic Switch Off operates.	Deactivate the hob and activate it again.
 comes on.	The Child Safety Device function operates.	Refer to "Daily use" chapter.
 and a number come on.	There is an error in the hob.	Disconnect the hob 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 an Authorised Service Centre.
E6 comes on.	The second phase of the power supply is missing.	Check if the hob is correctly connected to the electrical supply. Remove the fuse, wait one minute, and insert the fuse again.

8.2 If you cannot find a solution...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Give also three digit letter code for the glass ceramic (it is in the corner of the glass

surface) and an error message that comes on. Make sure, you operated the hob correctly. If not the servicing by a service technician or dealer will not be free of charge, also during the warranty period. The instructions about the Service Centre and conditions of guarantee are in the guarantee booklet.

9. TECHNICAL DATA

9.1 Rating plate

Model HOC620F
Typ 60 HAD 03 AO

Ser.Nr.
ELECTROLUX

PNC 949 492 109 01
220 - 240 V 50 - 60 Hz
Made in Romania

6.4 kW


9.2 Cooking zones specification

Cooking zone	Nominal Power (Max heat setting) [W]	Cooking zone diameter [mm]
Left front	750 / 2200	120 / 210
Left rear	1200	145

Cooking zone	Nominal Power (Max heat setting) [W]	Cooking zone diameter [mm]
Right front	1200	145
Right rear	1800	180

For optimal cooking results use cookware not larger than the diameter of the cooking zone.

10. ENERGY EFFICIENCY

10.1 Product information according to EU 66/2014

Model identification	HOC620F	
Type of hob	Built-In Hob	
Number of cooking zones	4	
Heating technology	Radiant Heater	
Diameter of circular cooking zones (Ø)	Left front Left rear Right front Right rear	21.0 cm 14.5 cm 14.5 cm 18.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left front Left rear Right front Right rear	200.1 Wh / kg 188.0 Wh / kg 188.0 Wh / kg 191.6 Wh / kg
Energy consumption of the hob (EC electric hob)	191.9 Wh / kg	

EN 60350-2 - Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance


10.2 Energy saving


You can save energy during everyday cooking if you follow below hints.

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.

- Before you activate the cooking zone put the cookware on it.
- The cookware bottom should have the same diameter as the cooking zone.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.

11. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the

environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol 

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

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Stove (studio apartments)

Instructions on the next page

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CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

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1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible

for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children of less than 3 years of age should be kept away from the appliance unless continuously supervised.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- **WARNING:** Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts become hot during use.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

- **CAUTION:** The appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by a utility.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use the appliance before installing it in the built-in structure.
- Do not use a steam cleaner to clean the appliance.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance and unplug it from the mains. In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.



WARNING!

Risk of injury or damage to the appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.

- Follow the installation instructions supplied with the appliance.
- Keep the minimum distance from other appliances and units.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Seal the cut surfaces with a sealant to prevent moisture from causing swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance next to a door or under a window. This prevents hot cookware from falling from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer is sufficient for air circulation.
- The bottom of the appliance can get hot. Make sure to install a separation panel made from plywood, kitchen carcass material or other non-flammable materials under the appliance to prevent access to the bottom.
- The separation panel has to cover the area under the hob completely.

2.2 Electrical Connection



WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on the cable.

- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact our Authorised Service Centre or an electrician to change a damaged mains cable.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.3 Use



WARNING!

Risk of injury, burns and electric shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- This appliance is for household use only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Set the cooking zone to “off” after each use.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Do not operate the appliance with wet hands or when it has contact with water.

- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.
- When you place food into hot oil, it may splash.



WARNING!

Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not put a hot pan cover on the glass surface of the hob.
- Do not let cookware boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass / glass ceramic. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

2.4 Care and cleaning

- Clean the appliance regularly to prevent the deterioration of the surface material.
- Switch off the appliance and let it cool down before cleaning.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

2.5 Service

- To repair the appliance contact the Authorised Service Centre. Use original spare parts only.
- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.

2.6 Disposal



WARNING!

Risk of injury or suffocation.

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

3. INSTALLATION



WARNING!

Refer to Safety chapters.

3.1 Before the installation

Before you install the hob, write down the information below from the rating plate. The rating plate is on the bottom of the hob.

Model

PNC

Serial number

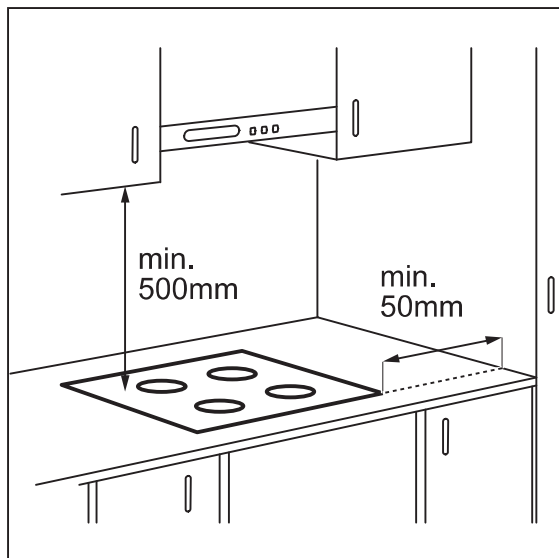
3.2 Built-in hobs

Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

3.3 Connection cable

- The hob is supplied with a connection cable.

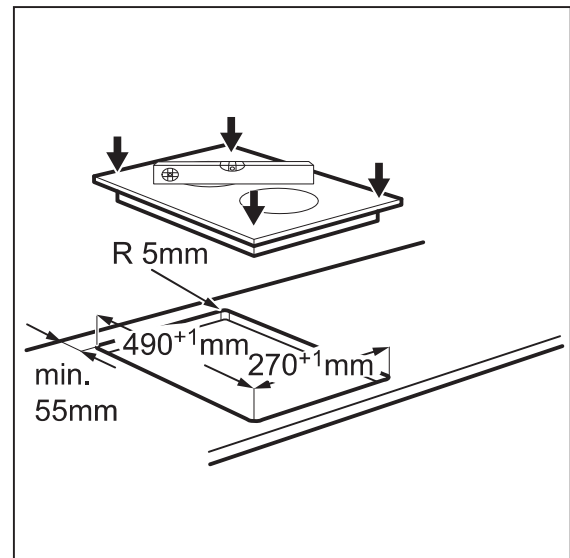
3.5 Assembly

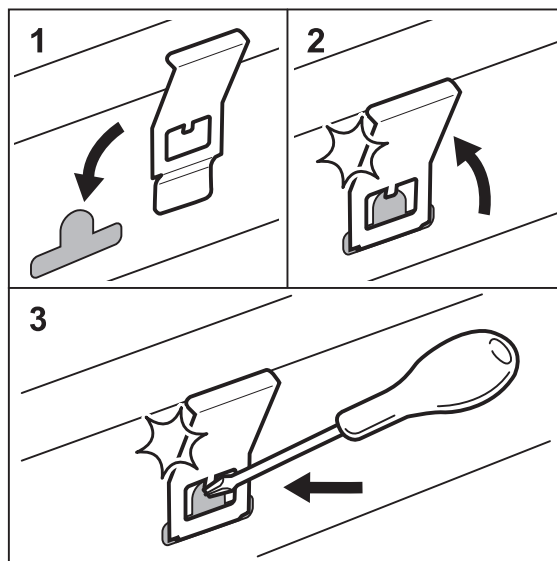
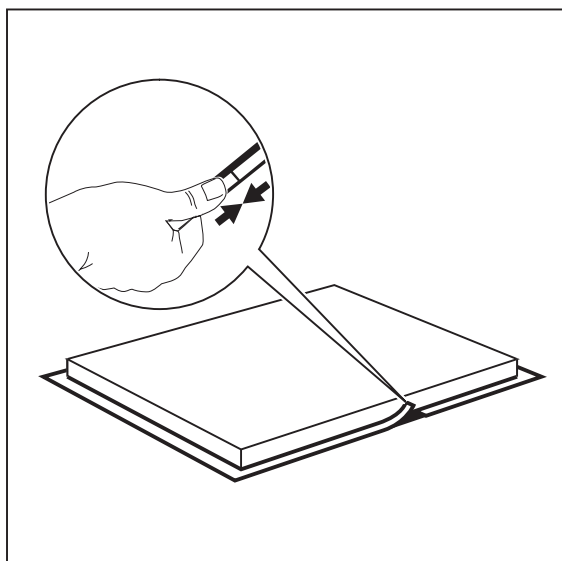
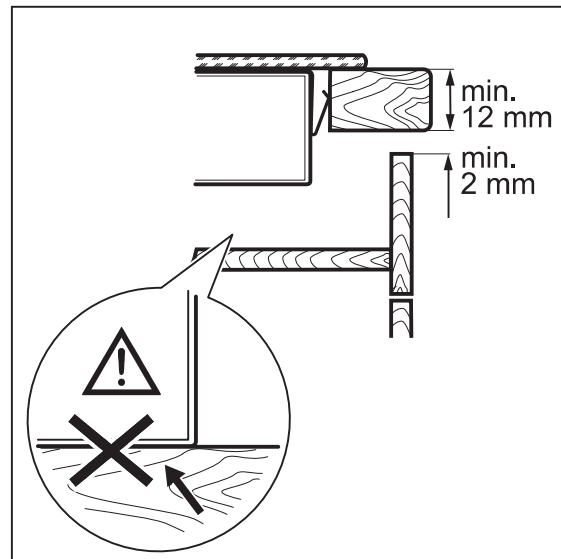
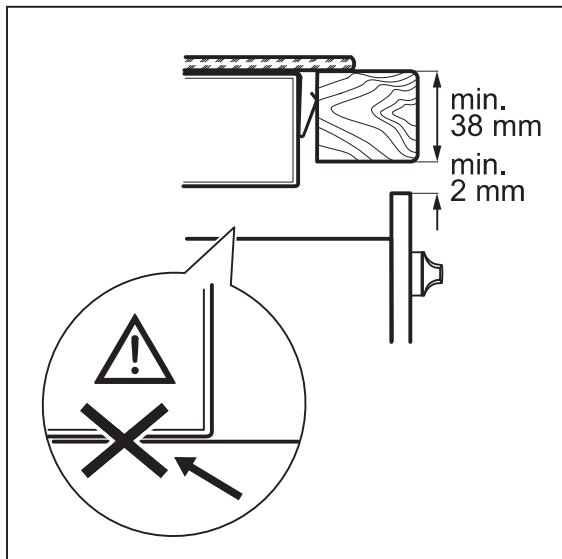


- To replace the damaged mains cable, use the cable type: H05V2V2-F which withstands a temperature of 90 °C or higher. Speak to your local Service Centre. The connection cable may only be replaced by a qualified electrician.

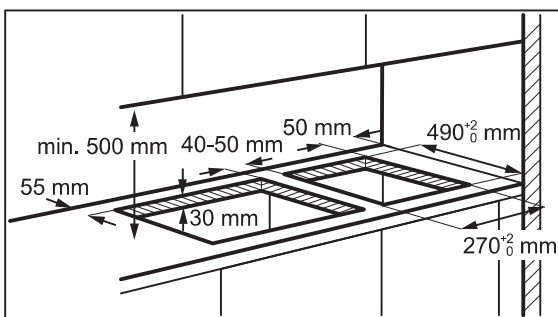
3.4 Attaching the seal - On-top installation

1. Clean the worktop around the cut out area.
2. Attach the supplied 2x6mm seal stripe to the lower edge of the hob, along the outer edge of the glass ceramic. Do not stretch it. Make sure that the ends of the seal stripe are located in the middle of one side of the hob.
3. Add some millimetres to the length when you cut the seal stripe.
4. Join the two ends of the seal stripe together.





3.6 Installation of more than one hob



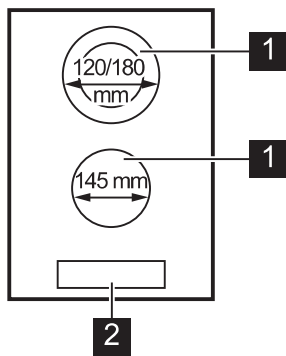
www.youtube.com/electrolux
www.youtube.com/aeg

How to install your Electrolux
 Domino Hob - Worktop installation



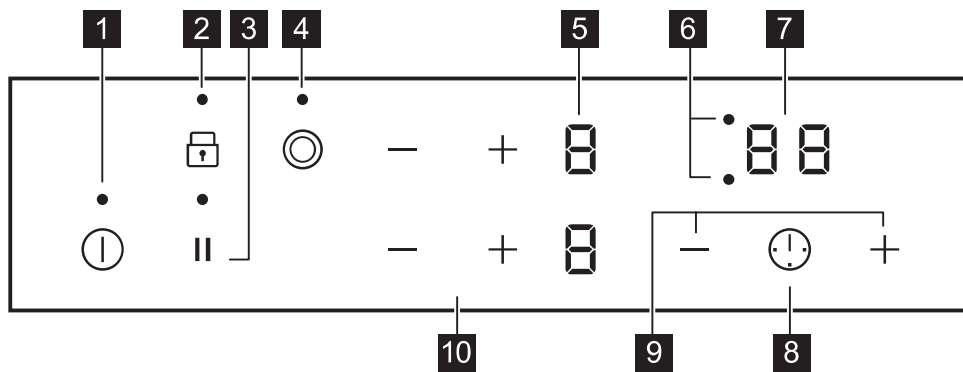
4. PRODUCT DESCRIPTION

4.1 Cooking surface layout








- 1** Cooking zone
- 2** Control panel

4.2 Control panel layout




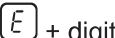





Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

Sensor field	Function	Comment
1 	ON / OFF	To activate and deactivate the hob.
2 	Lock / Child Safety Device	To lock / unlock the control panel.
3 	Pause	To activate and deactivate the function.

Sensor field	Function	Comment	
4		-	To activate and deactivate the outer ring.
5	-	Heat setting display	To show the heat setting.
6	-	Timer indicators of cooking zones	To show for which zone you set the time.
7	-	Timer display	To show the time in minutes.
8		-	To select the cooking zone.
9	+ / -	-	To increase or decrease the time.
10	+ / -	-	To set a heat setting.

4.3 Heat setting displays

Display	Description
	The cooking zone is deactivated.
	The cooking zone operates.
	Pause operates.
 + digit	There is a malfunction.
	OptiHeat Control (3 step Residual heat indicator): continue cooking / keep warm / residual heat.
	Lock / Child Safety Device operates.
	Automatic Switch Off operates.

4.4 OptiHeat Control (3 step Residual heat indicator)



WARNING!

 There is a risk of burns from residual heat.

The indicators show the level of the residual heat for the cooking zones you are currently using. The indicators may also come on for the neighbouring cooking zones even if you are not using them.


5. DAILY USE



WARNING!


Refer to Safety chapters.

5.1 Activating and deactivating


Touch  for 1 second to activate or deactivate the hob.

5.2 Automatic Switch Off





The function deactivates the hob automatically if:

- all cooking zones are deactivated,
- you do not set the heat setting after you activate the hob,
- you spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- you do not deactivate a cooking zone or change the heat setting. After some time  comes on and the hob deactivates.

The relation between the heat setting and the time after which the hob deactivates:

Heat setting	The hob deactivates after
 , 1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hour

5.3 The heat setting

Touch  to increase the heat setting. Touch  to decrease the heat setting. Touch  and  at the same time to deactivate the cooking zone.

5.4 Activating and deactivating the outer rings

You can adjust the surface you cook to the dimension of the cookware.

Use sensor field: 

To activate the outer ring: touch the sensor field. The indicator comes on.


To deactivate the outer ring: touch the sensor field until the indicator goes out.



5.5 Timer


- **Count Down Timer**



You can use this function to set the length of a single cooking session.

First set the heat setting for the cooking zone, then set the function.

To set the cooking zone: touch  repeatedly until the indicator of a cooking zone appears.

To activate the function or change the time: touch  or  of the timer to set the time (00 - 99 minutes). When the indicator of the cooking zone starts to flash, the time counts down.

To see the remaining time: touch  to set the cooking zone. The indicator of the cooking zone starts to flash. The display shows the remaining time.


To deactivate the function: touch  to set the cooking zone and then touch . The remaining time counts down to **00**. The indicator of the cooking zone disappears.






When the countdown ends, an acoustic signal sounds and **00** flashes. The cooking zone deactivates.



To stop the sound: touch .

- **Minute Minder**

You can use this function when the hob is activated and the cooking zones do not operate. The heat setting display shows .

To activate the function: touch  and then touch  or  of the timer to set the time. When the time finishes, an acoustic signal sounds and **00** flashes.

To stop the sound: touch .

To deactivate the function: touch  and then touch . The remaining time counts down to **00**.



The function has no effect on the operation of the cooking zones.


5.6 Pause

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

When the function operates, all other symbols on the control panels are locked.

The function does not stop the timer functions.

Touch  to activate the function.



 comes on. The heat setting is lowered to 1.

To deactivate the function, touch . The previous heat setting comes on.


5.7 Lock

You can lock the control panel while cooking zones operate. It prevents an accidental change of the heat setting.

Set the heat setting first.


To activate the function: touch .  comes on for 4 seconds. The Timer stays on.


To deactivate the function: touch . The previous heat setting comes on.





 When you deactivate the hob, you also deactivate this function.





5.8 Child Safety Device

This function prevents an accidental operation of the hob.






To activate the function: activate the hob with . Do not set any heat setting. Touch



 for 4 seconds.  comes on. Deactivate the hob with .

To deactivate the function: activate the hob with . Do not set any heat setting. Touch  for 4 seconds.  comes on. Deactivate the hob with .


To override the function for only one cooking time: activate the hob with .  comes on. Touch  for 4 seconds. **Set the heat setting in 10 seconds.** You can operate the hob. When you deactivate the hob with  the function operates again.


5.9 OffSound Control (Deactivation and activation of the sounds)

Deactivate the hob. Touch  for 3 seconds. The display comes on and goes out. Touch  for 3 seconds.  or  comes on. Touch  of the front left zone to choose one of the following:

-  - the sounds are off
-  - the sounds are on

To confirm your selection wait until the hob deactivates automatically.

When the function is set to  you can hear the sounds only when:

- you touch 
- Minute Minder comes down
- Count Down Timer comes down
- you put something on the control panel.

6. HINTS AND TIPS



WARNING!
Refer to Safety chapters.

6.1 Cookware

- The bottom of the cookware must be as thick and flat as possible.
- Ensure pan bases are clean and dry before placing on the hob surface.
- In order to avoid scratches, do not slide or rub the pot across the ceramic glass.



Cookware made of enamelled steel and with aluminium or copper bottoms can cause a colour change on the glass-ceramic surface.

6.2 Examples of cooking applications



The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints
- 1	Keep cooked food warm.	as necessary	Put a lid on the cookware.
1 - 2	Hollandaise sauce, melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
1 - 2	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.
2 - 3	Simmer rice and milkbased dishes, heat up ready-cooked meals.	25 - 50	Add at least twice as much liquid as rice, mix milk dishes halfway through the procedure.
3 - 4	Steam vegetables, fish, meat.	20 - 45	Add a couple of tablespoons of liquid.
4 - 5	Steam potatoes.	20 - 60	Use max. ¼ l of water for 750 g of potatoes.
4 - 5	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l of liquid plus ingredients.
6 - 7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as necessary	Turn halfway through.
7 - 8	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.		

7. CARE AND CLEANING



WARNING!
Refer to Safety chapters.

7.1 General information

- Clean the hob after each use.
- Always use cookware with a clean base.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner suitable for the surface of the hob.
- Use a special scraper for the glass.

7.2 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, sugar and food with sugar,

otherwise, the dirt can cause damage to the hob. Take care to avoid burns. Use a special hob scraper on the glass surface at an acute angle and move the blade on the surface.

- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and a non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.
- **Remove shiny metallic discoloration:** use a solution of water with vinegar and clean the glass surface with a cloth.




8. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

8.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the hob.	The hob is not connected to an electrical supply or it is connected incorrectly.	Check if the hob is correctly connected to the electrical supply.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
	You do not set the heat setting for 10 seconds.	Activate the hob 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.
	Pause operates.	Refer to "Daily use".
An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated.	There is water or fat stains on the control panel.	Clean the control panel.
	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The hob deactivates.	You put something on the sensor field  .	Remove the object from the sensor field.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time or the sensor is damaged.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
You cannot activate the outer ring.		First, activate the inner ring by changing the heat setting.
 There is a dark area on the multiple zone.	It is normal that there is a dark area on the multiple zone.	
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 zones, if possible.
There is no sound when you touch the panel sensor fields.	The sounds are deactivated.	Activate the sounds. Refer to "Daily use".
 comes on.	Child Safety Device or Lock operates.	Refer to "Daily use".

Problem	Possible cause	Remedy
E and a number come on.	There is an error in the hob.	Deactivate the hob and activate it again after 30 seconds. If E comes on again, disconnect the hob from the electrical supply. After 30 seconds, connect the hob again. If the problem continues, speak to an Authorised Service Centre.
You can hear a constant beep noise.	The electrical connection is incorrect.	Disconnect the hob from the electrical supply. Ask a qualified electrician to check the installation.
EE comes on.	The second phase of the power supply is missing.	Check if the hob is correctly connected to the electrical supply. Remove the fuse, wait one minute, and insert the fuse again.

8.2 If you cannot find a solution...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Give also three digit letter code for the glass ceramic (it is in the corner of the glass surface) and an error

message that comes on. Make sure, you operated the hob correctly. If not the servicing by a service technician or dealer will not be free of charge, also during the warranty period. The instructions about the Service Centre and conditions of guarantee are in the guarantee booklet.

9. TECHNICAL DATA

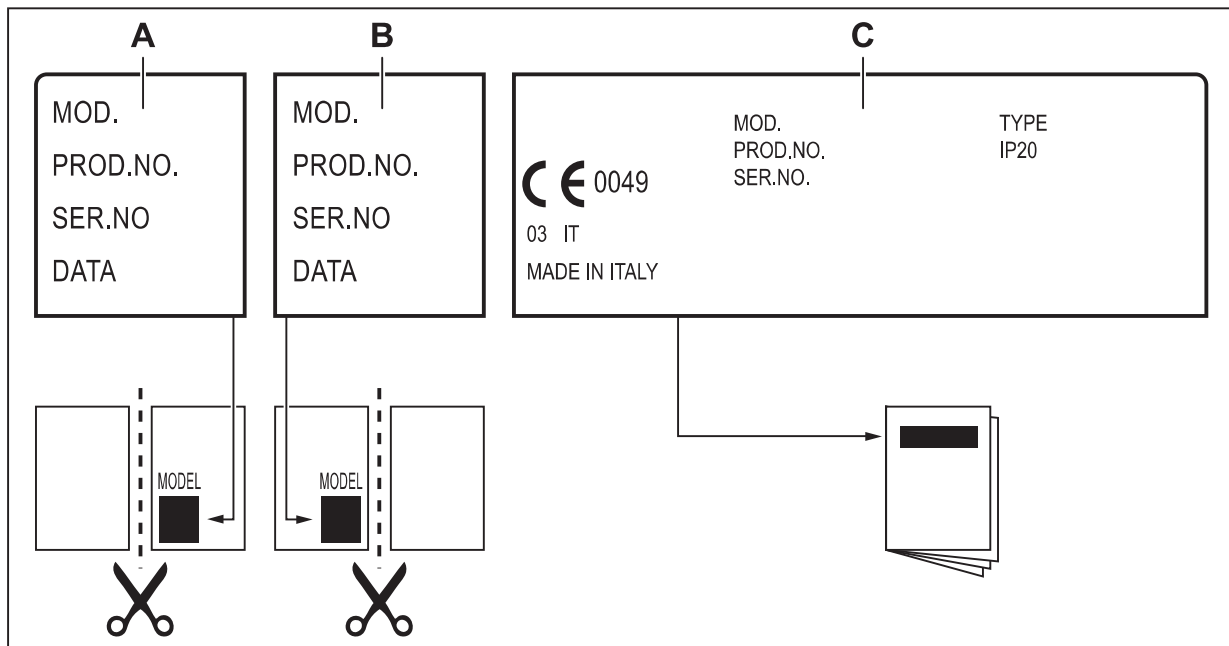
9.1 Cooking zones specification

Cooking zone	Nominal Power (Max heat setting) [W]	Cooking zone diameter [mm]
Middle front	1200	145
Middle rear	700 / 1700	120 / 180

For optimal cooking results use cookware no larger than the diameter of the cooking zone.

9.2 Labels supplied with the accessories bag

Stick the adhesive labels as indicated below:



- A. Stick it on Guarantee Card and send this part (if applicable).
- B. Stick it on Guarantee Card and keep this part (if applicable).

- C. Stick it on instruction booklet.

10. ENERGY EFFICIENCY

10.1 Product information according to EU 66/2014 valid for EU market only

Model identification	HOC335F	
Type of hob	Built-In Hob	
Number of cooking zones	2	
Heating technology	Radiant Heater	
Diameter of circular cooking zones (Ø)	Middle front	14.5 cm
	Middle rear	18.0 cm
Energy consumption per cooking zone (EC electric cooking)	Middle front	188.0 Wh / kg
	Middle rear	191.6 Wh / kg
Energy consumption of the hob (EC electric hob)	189.8 Wh / kg	


EN 60350-2 - Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance


10.2 Energy saving

You can save energy during everyday cooking if you follow below hints.

- When you heat up water, use only the amount you need.
 - If it is possible, always put the lids on the cookware.
 - Before you activate the cooking zone put the cookware on it.
 - The cookware bottom should have the same diameter as the cooking zone.
- Put the smaller cookware on the smaller cooking zones.
 - Put the cookware directly in the centre of the cooking zone.
 - Use the residual heat to keep the food warm or to melt it.

11. ENVIRONMENTAL CONCERNS

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

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



Oven

Instructions on the next page



User Manual
Oven

EN

CKB100K
CKB100W
CKB100X
COB100W
COB100X



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CUSTOMER CARE AND SERVICE


Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

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1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- **WARNING:** Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts become hot during use.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Do not use the appliance before installing it in the built-in structure.

- Disconnect the appliance from the power supply before carrying out any maintenance.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Always use oven gloves to remove or put in accessories or ovenware.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the oven door opens without restraint.

- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

Cabinet minimum height (Cabinet under the worktop minimum height)	590 (600) mm
Cabinet width	560 mm
Cabinet depth	550 (550) mm
Height of the front of the appliance	594 mm
Height of the back of the appliance	576 mm
Width of the front of the ap- pliance	595 mm
Width of the back of the appliance	559 mm
Depth of the appliance	569 mm

Built in depth of the appliance	548 mm
Depth with open door	1022 mm
Ventilation opening minimum size. Opening placed on the bottom rear side	560x20 mm
Mains supply cable length. Cable is placed in the right corner of the back side	1500 mm
Mounting screws	4x25 mm

2.2 Electrical connection



WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance is supplied with a main plug and a main cable.

Cable types applicable for installation or replacement for Europe:

H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

For the section of the cable refer to the total power on the rating plate. You can also refer to the table:

Total power (W)	Section of the cable (mm ²)
maximum 1380	3 x 0.75
maximum 2300	3 x 1
maximum 3680	3 x 1.5

The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

2.3 Use



WARNING!

Risk of injury, burns and electric shock or explosion.

- This appliance is for household (indoors) use only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.

- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

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

2.4 Care and cleaning



WARNING!

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

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on its packaging.

2.5 Internal lighting



WARNING!

Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- Use only lamps with the same specifications.

2.6 Service

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

2.7 Disposal



WARNING!

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains supply.

- Cut off the mains electrical cable close to the appliance and dispose of it.

- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

3. INSTALLATION



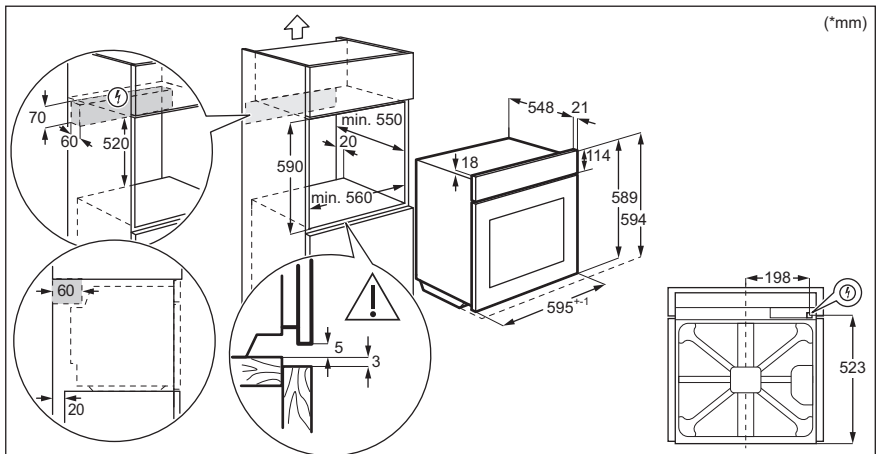
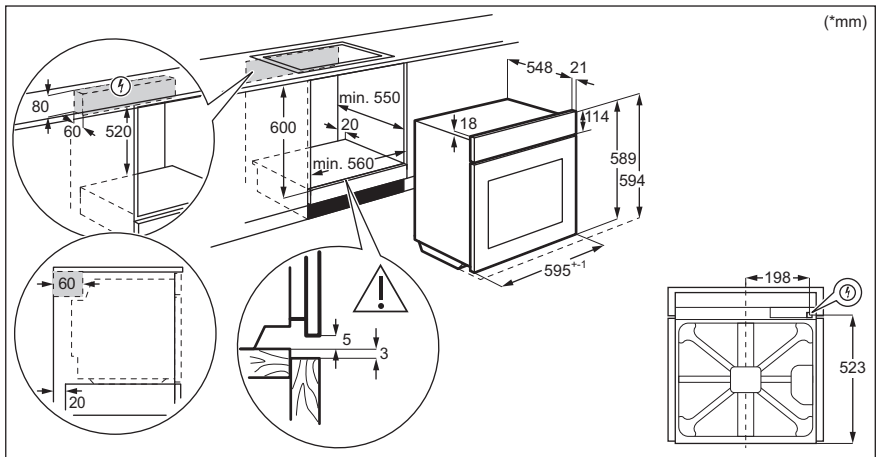
WARNING!
Refer to Safety chapters.

3.1 Building in

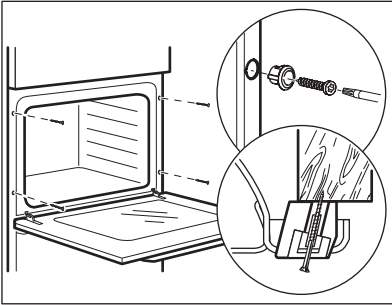


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How to install your AEG/Electrolux
Oven - Column installation

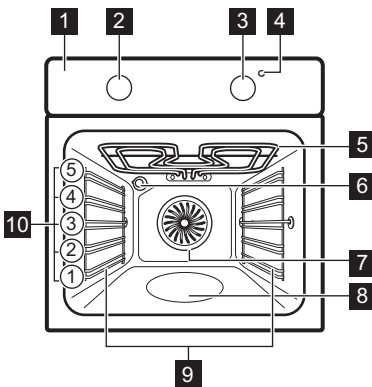


3.2 Securing the oven to the cabinet



4. PRODUCT DESCRIPTION

4.1 General overview



- 1 Control panel
- 2 Knob for the heating functions
- 3 Control knob (for the temperature)
- 4 Temperature indicator / symbol
- 5 Heating element
- 6 Lamp
- 7 Fan
- 8 Aqua cleaning container
- 9 Shelf support, removable
- 10 Shelf positions

4.2 Accessories

- **Wire shelf**
For cookware, cake tins, roasts.
- **Baking tray**

- For cakes and biscuits.
- **Grill- / Roasting pan**
To bake and roast or as pan to collect fat.

5. BEFORE FIRST USE



WARNING!
Refer to Safety chapters.

5.1 Before first use

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



Step 1

Clean the oven

1. Remove all accessories and removable shelf supports from the oven.
2. Clean the oven and the accessories with a soft cloth, warm water and a mild detergent.



Step 2

Preheat the empty oven

1. Set the maximum temperature for the function: Time: 1 h.
2. Set the maximum temperature for the function: Time: 15 min.
3. Set the maximum temperature for the function: Time: 15 min.

Turn off the oven and wait until it is cold. Place the accessories and the removable shelf supports in the oven.

6. DAILY USE



WARNING!

Refer to Safety chapters.

6.1 How to set: Heating function

Step 1 Turn the knob for the heating functions to select a heating function.




Step 2 Turn the control knob to select the temperature.

Step 3 When the cooking ends, turn the knobs to the off position to turn off the oven.

6.2 Heating functions

Heating function	Application
 Off position	The oven is off.
 Light	To turn on the lamp.

Heating function	Application
 True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
 Moist Fan Baking	This function is designed to save energy during cooking. When you use this function, the temperature in the cavity may differ from the set temperature. The heating power may be reduced. For more information refer to "Daily Use" chapter, Notes on: Moist Fan Baking.
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.
 Grill	To grill thin pieces of food and to toast bread.
 Fast Grilling	To grill thin pieces of food in large quantities and to toast bread.

Heating function	Application
 Turbo Grilling	To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.
 Pizza Function	To bake pizza. To make intensive browning and a crispy bottom. Set the temperature 230°C.
 Conventional Cooking / Aqua Clean	To bake and roast food on one shelf position. Refer to "Care and cleaning" chapter for more information about: Aqua Clean.

6.3 Notes on: Moist Fan Baking

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

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

For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.

7. USING THE ACCESSORIES



WARNING!

Refer to Safety chapters.

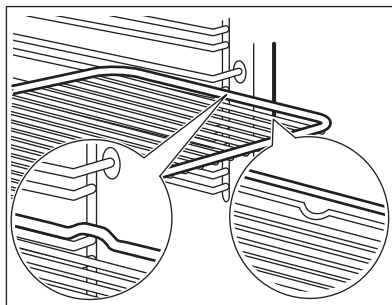
7.1 Inserting accessories

A small indentation at the top increases safety. The indentations are also anti-tip

Wire shelf:

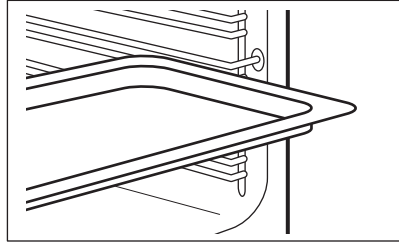
Push the shelf between the guide bars of the shelf support and make sure that the feet point down.

devices. The high rim around the shelf prevents cookware from slipping of the shelf.



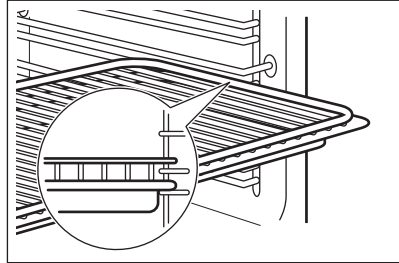
Baking tray / Deep pan:

Push the tray between the guide bars of the shelf support.



Wire shelf, Baking tray / Deep pan:

Push the tray between the guide bars of the shelf support and the wire shelf on the guide bars above.



8. ADDITIONAL FUNCTIONS

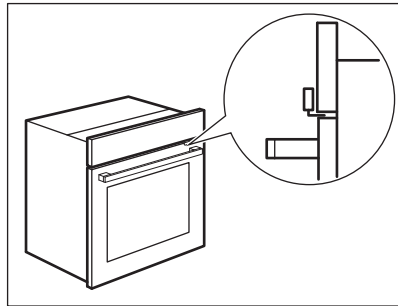
8.1 Cooling fan

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.

8.2 Mechanical door lock

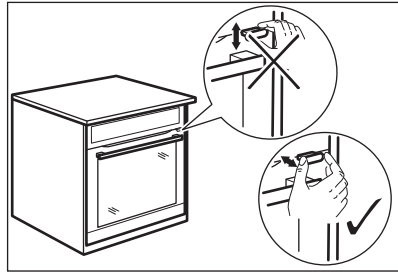
The door lock is unlocked when you buy the oven.





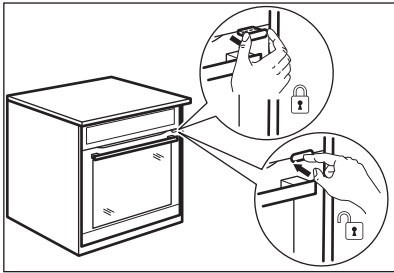
CAUTION!

Do not move the door lock vertically.
Do not push the door lock when you close the oven door.



8.3 How to use mechanical door lock

1. To turn on the door lock pull the door lock forward until it locks in place.
2. To turn off the door lock push the door lock back into the panel.

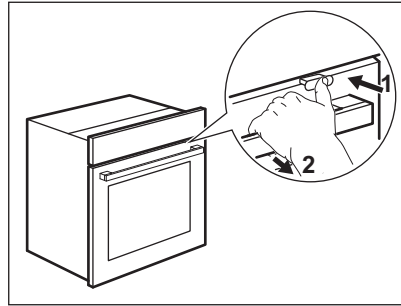


8.4 Opening the door with turned on mechanical door lock

You can open the door when the mechanical door lock is turned on.

1. Push the door lock slightly.

2. Open the door by pulling it with the handle.



If you press the door lock until there is a click, you turn off the door lock.

8.5 Safety thermostat

Incorrect operation of the oven or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven turns on again automatically when the temperature drops.

9. HINTS AND TIPS



Refer to Safety chapters.

9.1 Cooking recommendations

The oven has five shelf positions.

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

Your oven may bake or roast differently to the oven you had before. The below tables provide you with the standard settings for temperature, cooking time and shelf position.

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

The oven has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft

inside and crusty outside. It decreases the cooking time and energy consumption.

Baking cakes

Do not open the oven door before 3/4 of the set cooking time is up.

If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish

Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.

Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.








To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.








Cooking times

Cooking times depend on the type of food, its consistency, and volume.








Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

9.2 Baking and roasting

 CAKES	Conventional Cooking		True Fan Cooking		 (min)	
	 (°C)		 (°C)			
Whisked recipes	170	2	160	3 (2 and 4)	45 - 60	Cake mould
Shortbread dough	170	2	160	3 (2 and 4)	20 - 30	Cake mould
Buttermilk cheese-cake	170	1	165	2	60 - 80	Cake mould, Ø 26 cm
Strudel	175	3	150	2	60 - 80	Baking tray
Jam tart	170	2	165	2	30 - 40	Cake mould, Ø 26 cm
Christmas cake, preheat the empty oven	160	2	150	2	90 - 120	Cake mould, Ø 20 cm
Plum cake, pre-heat the empty oven	175	1	160	2	50 - 60	Bread tin
Muffins	170	3	140 - 150	3	20 - 30	Baking tray
Muffins, two levels	-	-	140 - 150	2 and 4	25 - 35	Baking tray
Muffins, three levels	-	-	140 - 150	1, 3 and 5	30 - 45	Baking tray
Biscuits	140	3	140 - 150	3	30 - 35	Baking tray
Biscuits, two levels	-	-	140 - 150	2 and 4	35 - 40	Baking tray
Biscuits, three levels	-	-	140 - 150	1, 3 and 5	35 - 45	Baking tray
Meringues	120	3	120	3	80 - 100	Baking tray







 CAKES	Conventional Cook- ing		True Fan Cook- ing		 (min)	
	 (°C)		 (°C)			
Meringues, two levels, preheat the empty oven	-	-	120	2 and 4	80 - 100	Baking tray
Buns, preheat the empty oven	190	3	190	3	12 - 20	Baking tray
Eclairs	190	3	170	3	25 - 35	Baking tray
Eclairs, two levels	-	-	170	2 and 4	35 - 45	Baking tray
Plate tarts	180	2	170	2	45 - 70	Cake mould, Ø 20 cm
Rich fruit cake	160	1	150	2	110 - 120	Cake mould, Ø 24 cm







Preheat the empty oven.

 BREAD AND PIZZA	Conventional Cooking		True Fan Cooking		 (min)	
	 (°C)		 (°C)			
White bread, 1 - 2 pieces, 0.5 kg each	190	1	190	1	60 - 70	-
Rye bread, preheating is not needed	190	1	180	1	30 - 45	Bread tin
Bread rolls, 6 - 8 rolls	190	2	180	2 (2 and 4)	25 - 40	Baking tray
Pizza	230 - 250	1	230 - 250	1	10 - 20	Enamelled tray
Scones	200	3	190	3	10 - 20	Baking tray

Preheat the empty oven.





Use the cake mould.







 FLANS	Conventional Cooking		True Fan Cooking		 (min)
	 (°C)		 (°C)		
Pasta flan, preheating is not needed	200	2	180	2	40 - 50







 FLANS	Conventional Cooking		True Fan Cooking		 (min)
	 (°C)		 (°C)		
Vegetable flan, preheating is not needed	200	2	175	2	45 - 60
Quiches	180	1	180	1	50 - 60
Lasagne	180 - 190	2	180 - 190	2	25 - 40
Cannelloni	180 - 190	2	180 - 190	2	25 - 40

Use the second shelf position.





Use the wire shelf.

 MEAT	Conventional Cooking		True Fan Cooking		 (min)
	 (°C)		 (°C)		
Beef	200		190		50 - 70
Pork	180		180		90 - 120
Veal	190		175		90 - 120
English roast beef, rare	210		200		50 - 60
English roast beef, medium	210		200		60 - 70
English roast beef, well done	210		200		70 - 75

 MEAT	Conventional Cooking		True Fan Cooking		 (min)
	 (°C)		 (°C)		
Pork shoulder, with rind	180	2	170	2	120 - 150
Pork shin, 2 pieces	180	2	160	2	100 - 120
Leg of lamb	190	2	175	2	110 - 130
Whole chicken	220	2	200	2	70 - 85
Whole turkey	180	2	160	2	210 - 240
Whole duck	175	2	220	2	120 - 150
Whole goose	175	2	160	1	150 - 200
Rabbit, cut in pieces	190	2	175	2	60 - 80

 MEAT	Conventional Cooking		True Fan Cooking		 (min)
	 (°C)		 (°C)		
Hare, cut in pieces	190	2	175	2	150 - 200
Whole pheasant	190	2	175	2	90 - 120

Use the second shelf position.





 FISH	Conventional Cooking		True Fan Cooking	 (min)
	 (°C)		 (°C)	
Trout / Sea bream, 3 - 4 fish	190		175	40 - 55
Tuna / Salmon, 4 - 6 fillets	190		175	35 - 60

9.3 Grill

Preheat the empty oven.

Use the fourth shelf position.

Grill with the maximum temperature setting.




 GRILL	 (kg)	 (min)	 (min)
		1st side	2nd side
Fillet steaks, 4 pieces	0.8	12 - 15	12 - 14
Beef steak, 4 pieces	0.6	10 - 12	6 - 8
Sausages, 8	-	12 - 15	10 - 12
Pork chops, 4 pieces	0.6	12 - 16	12 - 14
Chicken, half, 2	1	30 - 35	25 - 30
Kebabs, 4	-	10 - 15	10 - 12
Chicken breast, 4 pieces	0.4	12 - 15	12 - 14
Burgers, 6	0.6	20 - 30	-
Fish fillet, 4 pieces	0.4	12 - 14	10 - 12
Toasted sandwiches, 4 - 6	-	5 - 7	-
Toast, 4 - 6	-	2 - 4	2 - 3




9.4 Turbo Grilling




Preheat the empty oven.




Use the first or the second shelf position.




To calculate the roasting time multiple the time given in the table below by the centimetres of thickness of the fillet.




 BEEF	 (°C)	 (min)
Roast beef or fillet, rare	190 - 200	5 - 6
Roast beef or fillet, medium	180 - 190	6 - 8
Roast beef or fillet, well done	170 - 180	8 - 10




 PORK	 (°C)	 (min)
Shoulder / Neck / Ham joint, 1 - 1.5 kg	160 - 180	90 - 120
Chops / Spare rib, 1 - 1.5 kg	170 - 180	60 - 90
Meatloaf, 0.75 - 1 kg	160 - 170	50 - 60
Pork knuckle, pre-cooked, 0.75 - 1 kg	150 - 170	90 - 120

 VEAL	 (°C)	 (min)
Roast veal, 1 kg	160 - 180	90 - 120
Veal knuckle, 1.5 - 2 kg	160 - 180	120 - 150

 LAMB	 (°C)	 (min)
Lamb leg / Roast lamb, 1 - 1.5 kg	150 - 170	100 - 120
Lamb saddle, 1 - 1.5 kg	160 - 180	40 - 60

 POULTRY	 (°C)	 (min)
Poultry, portions, 0.2 - 0.25 kg each	200 - 220	30 - 50

 POULTRY	 (°C)	 (min)
Chicken, half, 0.4 - 0.5 kg each	190 - 210	35 - 50
Chicken, poulard, 1 - 1.5 kg	190 - 210	50 - 70
Duck, 1.5 - 2 kg	180 - 200	80 - 100
Goose, 3.5 - 5 kg	160 - 180	120 - 180
Turkey, 2.5 - 3.5 kg	160 - 180	120 - 150
Turkey, 4 - 6 kg	140 - 160	150 - 240

 FISH (STEAMED)	 (°C)	 (min)
Whole fish, 1 - 1.5 kg	210 - 220	40 - 60




9.5 Dehydrating - True Fan Cooking

Cover trays with grease proof paper or baking parchment.



For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.



For 1 tray use the third shelf position.

For 2 trays use the first and fourth shelf position.

 VEGETABLES	 (°C)	 (h)
Beans	60 - 70	6 - 8
Peppers	60 - 70	5 - 6
Vegetables for soup	60 - 70	5 - 6
Mushrooms	50 - 60	6 - 8
Herbs	40 - 50	2 - 3


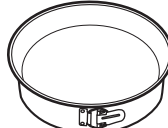


Set the temperature to 60 - 70 °C.

 FRUIT	 (h)
Plums	8 - 10
Apricots	8 - 10

 FRUIT	 (h)
Apple slices	6 - 8
Pears	6 - 9






9.6 Moist Fan Baking - recommended accessories






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

			
Pizza pan	Baking dish	Ramekins	Flan base tin
Dark, non-reflective 28 cm diameter	Dark, non-reflective 26 cm diameter	Ceramic 8 cm diameter, 5 cm height	Dark, non-reflective 28 cm diameter

9.7 Moist Fan Baking








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








		 (°C)		 (min)
Sweet rolls, 12 pieces	baking tray or dripping pan	175	3	40 - 50
Rolls, 9 pieces	baking tray or dripping pan	180	2	35 - 45
Pizza, frozen, 0.35 kg	wire shelf	180	2	45 - 55
Swiss roll	baking tray or dripping pan	170	2	30 - 40
Brownie	baking tray or dripping pan	170	2	45 - 50
Soufflè, 6 pieces	ceramic ramekins on wire shelf	190	3	45 - 55
Sponge flan base	flan base tin on wire shelf	180	2	35 - 45
Victoria sandwich	baking dish on wire shelf	170	2	35 - 50
Poached fish, 0.3 kg	baking tray or dripping pan	180	2	35 - 45
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	25 - 35
Fish fillet, 0.3 kg	pizza pan on wire shelf	170	3	30 - 40

		 (°C)		 (min)
Poached meat, 0.25 kg	baking tray or dripping pan	180	3	35 - 45
Shashlik, 0.5 kg	baking tray or dripping pan	180	3	40 - 50
Cookies, 16 pieces	baking tray or dripping pan	150	2	30 - 45
Macaroons, 20 pieces	baking tray or dripping pan	180	2	45 - 55
Muffins, 12 pieces	baking tray or dripping pan	170	2	30 - 40
Savory pastry, 16 pieces	baking tray or dripping pan	170	2	35 - 45
Short crust biscuits, 20 pieces	baking tray or dripping pan	150	2	40 - 50
Tartlets, 8 pieces	baking tray or dripping pan	170	2	30 - 40
Vegetables, poached, 0.4 kg	baking tray or dripping pan	180	2	35 - 45
Vegetarian omelette	pizza pan on wire shelf	180	3	35 - 45
Mediterranean vegetables, 0.7 kg	baking tray or dripping pan	180	4	35 - 45

9.8 Information for test institutes

Tests according to IEC 60350-1.

				 (°C)	 (min)	
Small cakes, 20 per tray	Conventional Cooking	Baking tray	3	170	20 - 30	-
Small cakes, 20 per tray	True Fan Cooking	Baking tray	3	150 - 160	20 - 35	-
Small cakes, 20 per tray	True Fan Cooking	Baking tray	2 and 4	150 - 160	20 - 35	-
Apple pie, 2 tins Ø20 cm	Conventional Cooking	Wire shelf	2	180	70 - 90	-
Apple pie, 2 tins Ø20 cm	True Fan Cooking	Wire shelf	2	160	70 - 90	-

				 (°C)	 (min)	
Sponge cake, cake mould Ø26 cm	Conventional Cooking	Wire shelf	2	170	40 - 50	Preheat the oven for 10 minutes.
Sponge cake, cake mould Ø26 cm	True Fan Cooking	Wire shelf	2	160	40 - 50	Preheat the oven for 10 minutes.
Sponge cake, cake mould Ø26 cm	True Fan Cooking	Wire shelf	2 and 4	160	40 - 60	Preheat the oven for 10 minutes.
Short bread	True Fan Cooking	Baking tray	3	140 - 150	20 - 40	-
Short bread	True Fan Cooking	Baking tray	2 and 4	140 - 150	25 - 45	-
Short bread	Conventional Cooking	Baking tray	3	140 - 150	25 - 45	-
Toast, 4 - 6 pieces	Grill	Wire shelf	4	max.	2 - 3 minutes first side; 2 - 3 minutes second side	Preheat the oven for 3 minutes.
Beef burger, 6 pieces, 0.6 kg	Grill	Wire shelf and dripping pan	4	max.	20 - 30	Put the wire shelf on the fourth level and the dripping pan on the third level of the oven. Turn the food halfway through the cooking time. Preheat the oven for 3 minutes.

10. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

10.1 Notes on cleaning



Cleaning Agents

Clean the front of the oven with a soft cloth with warm water and a mild detergent. Clean and check the door gasket around the frame of the cavity.

Use a cleaning solution to clean metal surfaces.

Clean stains with a mild detergent.



Everyday Use

Clean the cavity after each use. Fat accumulation or other residue may cause fire.

Moisture can condense in the oven or on the door glass panels. To decrease the condensation, let the oven work for 10 minutes before cooking. Do not store the food in the oven for longer than 20 minutes. Dry the cavity with a soft cloth after each use.



Accessories

Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.

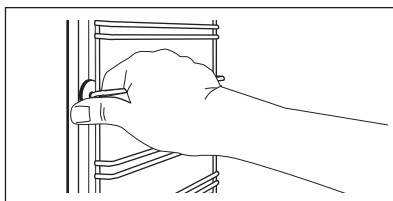
Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

10.2 How to remove: Shelf supports

Remove the shelf supports to clean the oven.

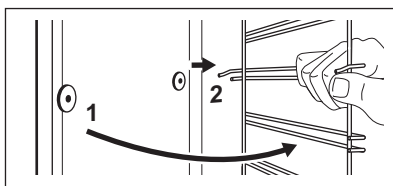
Step 1 Turn off the oven and wait until it is cold.

Step 2 Pull the front of the shelf support away from the side wall.



Step 3 Pull the rear end of the shelf support away from the side wall and remove it.

Step 4 Install the shelf supports in the opposite sequence.



10.3 How to use: Aqua Clean

This cleaning procedure uses humidity to remove remaining fat and food particles from the oven.

Step 1 Pour water into the cavity embossment: 300 ml.

Step 2 Set the function:

Step 3 Set the temperature to 90 °C.

Step 4 Let the oven work for 30 min.

Step 5 Turn off the oven.

Step 6 Wait until the oven is cold. Dry the cavity with a soft cloth.

10.4 How to remove and install: Door

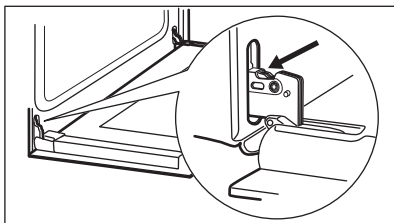
The oven door has two glass panels. You can remove the oven door and the internal glass panel to clean it. Read the whole "Removing and installing door" instruction before you remove the glass panels.

**CAUTION!**

Do not use the oven without the glass panels.

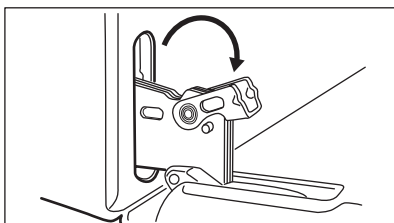
Step 1 Open the door fully and hold both hinges.

Step 2 Lift and turn the levers fully on both hinges.

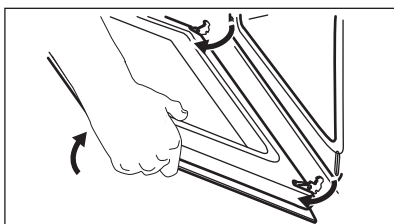


Step 3 Close the oven door halfway to the first opening position. Then lift and pull forward and remove the door from its seat.

Step 4 Put the door on a soft cloth on a stable surface.

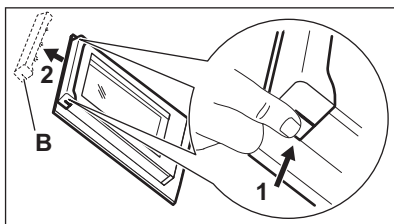


Step 5 Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



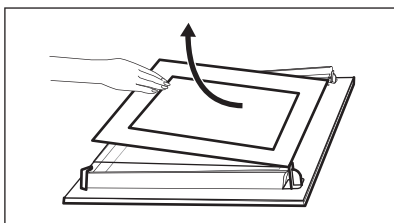
Step 6 Pull the door trim to the front to remove it.

Step 7 Hold the door glass panel by its top edge and carefully pull it out. Make sure the glass slides out of the supports completely.

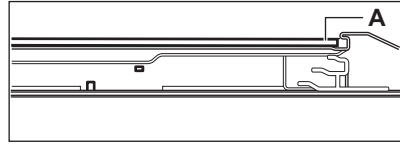


Step 8 Clean the glass panels with water and soap. Dry the glass panels carefully. Do not clean the glass panels in the dishwasher.

Step 9 After cleaning, install the glass panel and the oven door.



The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it. When installed correctly the door trim clicks. Make sure that you install the internal glass panel in the seats correctly.



10.5 How to replace: Lamp



WARNING!
Risk of electric shock.
The lamp can be hot.

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

Before you replace the lamp:

Step 1	Step 2	Step 3
Turn off the oven. Wait until the oven is cold.	Disconnect the oven from the mains.	Put a cloth on the bottom of the cavity.

Back lamp

- Step 1** Turn the glass cover to remove it.
- Step 2** Clean the glass cover.
- Step 3** Replace the lamp with a suitable 300 °C heat-resistant lamp.
- Step 4** Install the glass cover.

11. TROUBLESHOOTING



WARNING!
Refer to Safety chapters.

11.1 What to do if...

In any cases not included in this table please contact with an Authorised Service Centre.

Problem	Check if...
The oven does not heat up.	The fuse is blown.

Problem	Check if...
The door gasket is damaged.	Do not use the oven. Contact an Authorised Service Centre.
The lamp does not work.	The lamp is burnt out.

11.2 Service data

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

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity. Do not remove the rating plate from the oven cavity.

We recommend that you write the data here:

Model (MOD.)
Product number (PNC)
Serial number (S.N.)

12. ENERGY EFFICIENCY

12.1 Product Information and Product Information Sheet*

Supplier's name	Electrolux	
Model identification	CKB100K 949496338 CKB100W 949496290 CKB100X 949496289 COB100W 949496292 COB100X 949496291	
Energy Efficiency Index	95.3	
Energy efficiency class	A	
Energy consumption with a standard load, conventional mode	0.93 kWh/cycle	
Energy consumption with a standard load, fan-forced mode	0.81 kWh/cycle	
Number of cavities	1	
Heat source	Electricity	
Volume	72 l	
Type of oven	Built-In Oven	
Mass	CKB100K	29.1 kg
	CKB100W	28.4 kg
	CKB100X	28.6 kg
	COB100W	28.4 kg
	COB100X	28.6 kg

* For European Union according to EU Regulations 65/2014 and 66/2014.
For Republic of Belarus according to STB 2478-2017, Appendix G; STB 2477-2017, Annexes A and B.
For Ukraine according to 568/32020.

Energy efficiency class is not applicable for Russia.

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

12.2 Energy saving



The oven has features which help you save energy during everyday cooking.

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

Use metal cookware to improve energy saving.

When possible, do not preheat the oven before cooking.

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

Cooking with fan

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

Residual heat

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

Use the residual heat to warm up other dishes.


Keep food warm


Choose the lowest possible temperature setting to use residual heat and keep a meal warm.

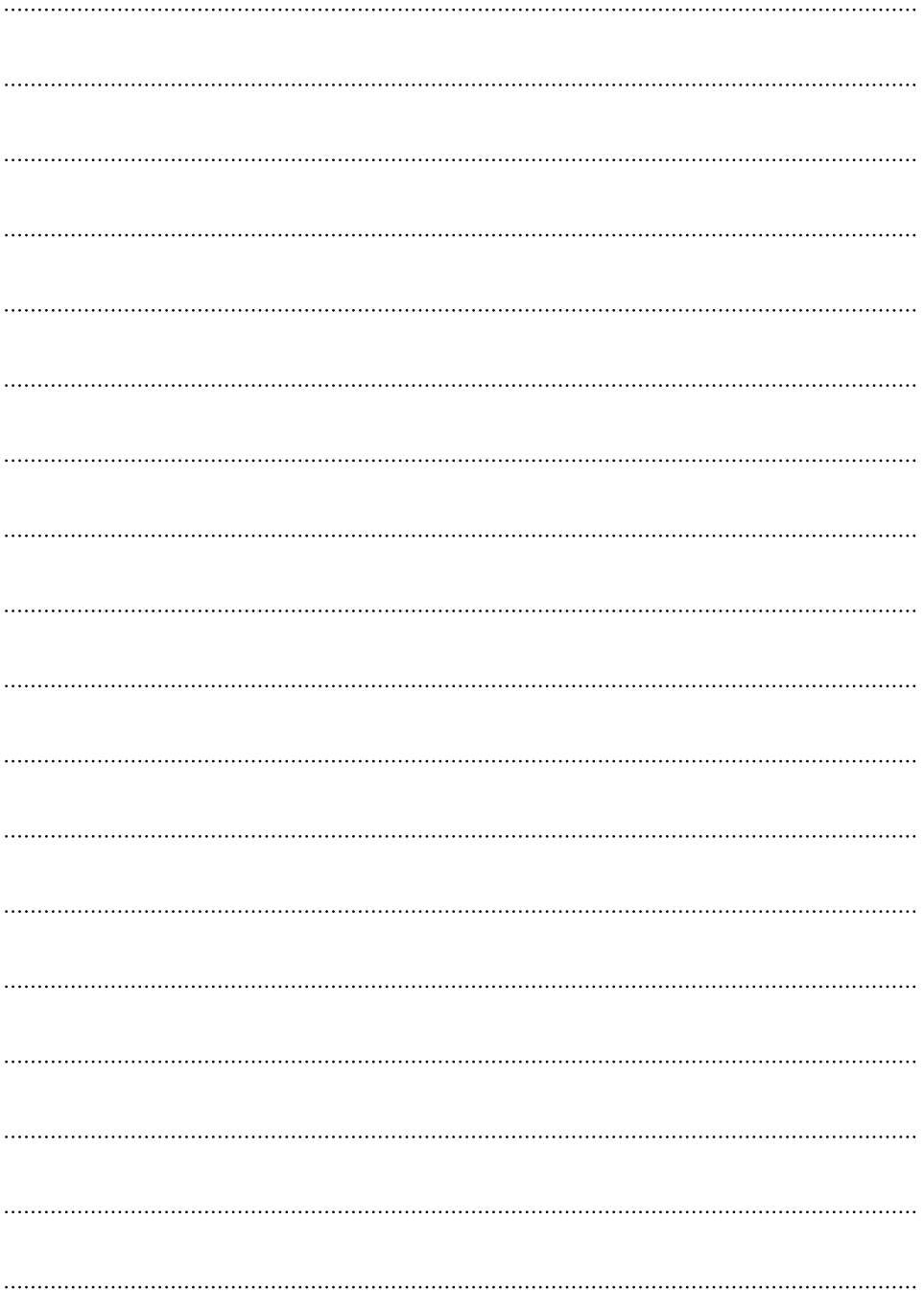
Moist Fan Baking

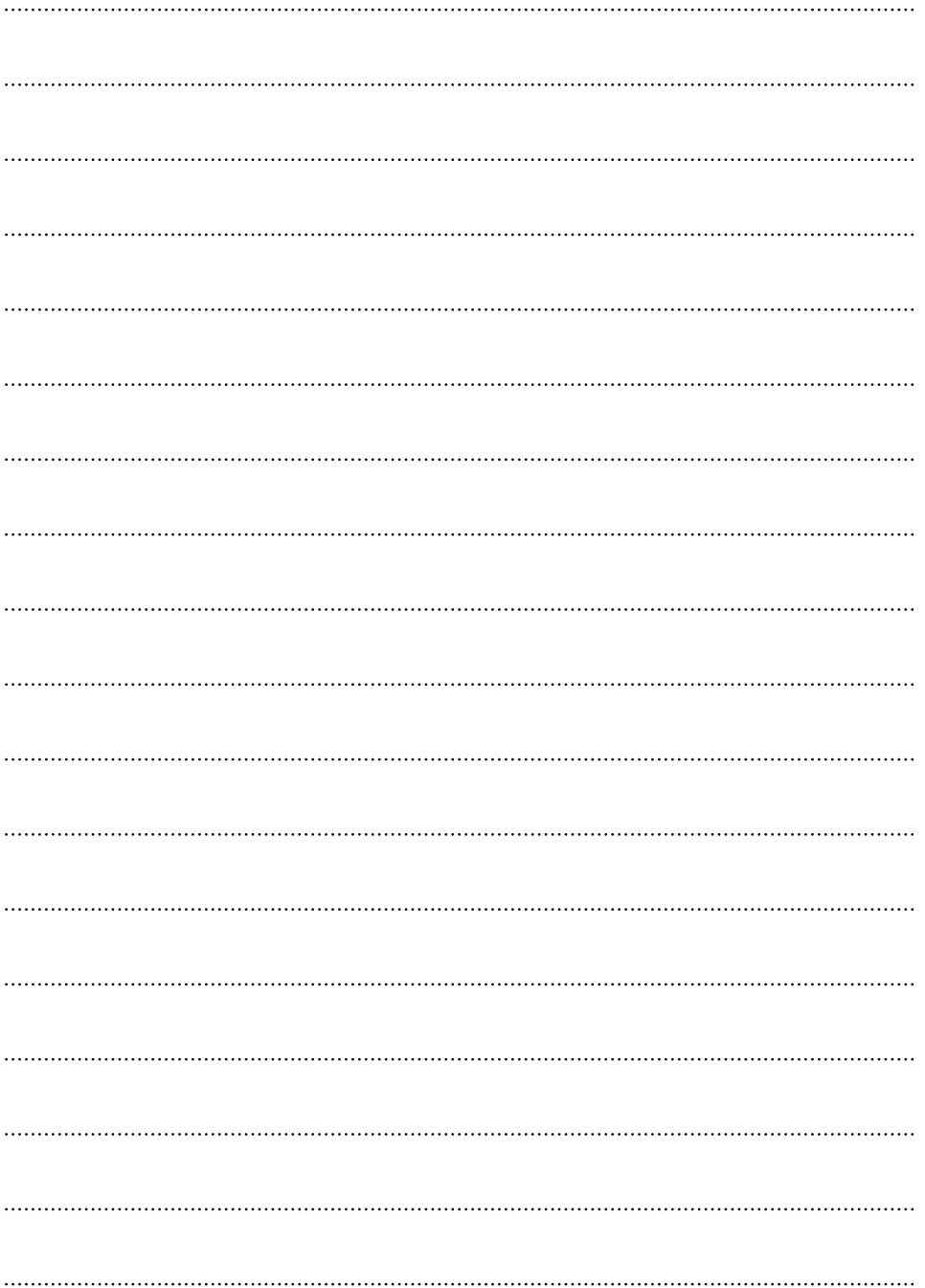
Function designed to save energy during cooking.

13. ENVIRONMENTAL CONCERNS

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

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





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Combi-oven (studio apartments)

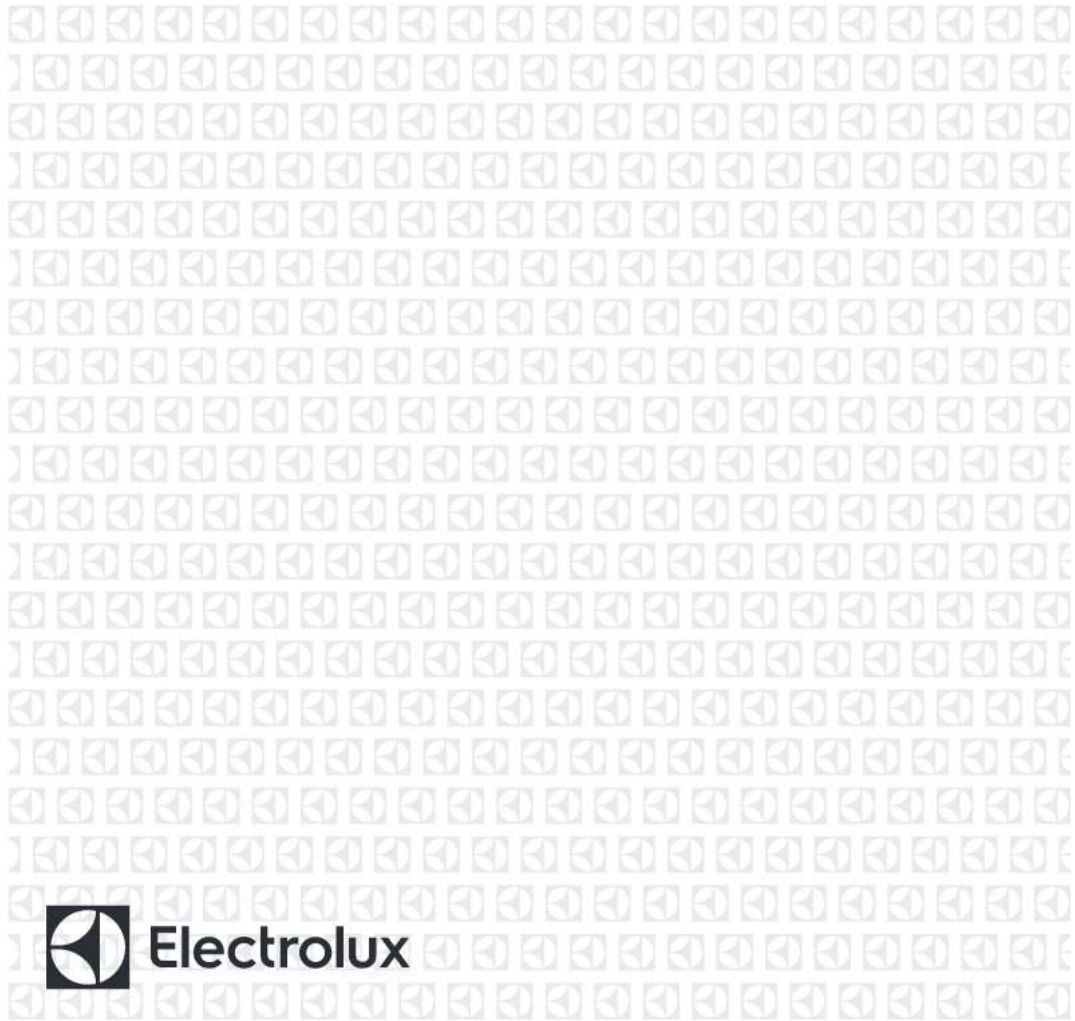
Instructions on the next page

COM700CV
COM700CX
EVL6E40X
OOM700CZ



EN Microwave combi-oven

User Manual



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CUSTOMER CARE AND SERVICE


Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away unless continuously supervised.
- Children of less than 3 years of age should be kept away unless continuously supervised.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

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- Always use oven gloves to remove or put in accessories or ovenware.
- Before carrying out any maintenance, disconnect the appliance from the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- Do not activate the appliance when it is empty. Metal parts inside the cavity can create electric arcing.
- Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
- If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a qualified person.
- Only a qualified person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- Do not heat liquids and other foods in sealed containers. They are liable to explode.
- Only use utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, keep an eye on the appliance due to the possibility of ignition.

- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in the appliance since they may explode, even after microwave heating has ended.
- The appliance should be cleaned regularly and any food deposits removed.
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Keep the minimum distance from other appliances and units.
- Install the appliance in a safe and suitable place that meets installation requirements.

- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection



WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.

- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not use microwave function to preheat the oven.

**WARNING!**

Risk of damage to the appliance.

2.3 Use**WARNING!**

Risk of injury, burns and electric shock or explosion.

- This appliance is for household use only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- To prevent damage or discoloration to the enamel:
 - do not put aluminium foil directly on the bottom of cavity of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not

close the furniture panel until the appliance has cooled down completely after use.

2.4 Care and cleaning



WARNING!

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

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Make sure the cavity and the door are wiped dry after each use. Steam produced during the operation of the appliance condensates on cavity walls and can cause corrosion.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Fat and food remaining in the appliance can cause fire and electric arcing when the microwave function operates.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instruction on it's packaging.

- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.5 Internal lighting



WARNING!

Risk of electric shock.

- The type of light bulb or halogen lamp used for this appliance is for household appliances only. Do not use it for house lighting.
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.6 Service

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

2.7 Disposal



WARNING!

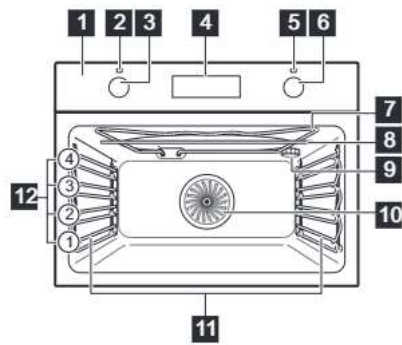
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

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3. PRODUCT DESCRIPTION

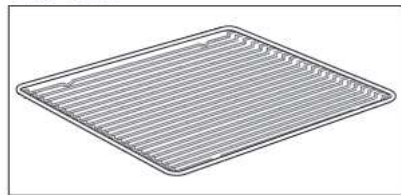
3.1 General overview



- 1** Control panel
- 2** Power lamp / symbol
- 3** Knob for the heating functions
- 4** Display
- 5** Temperature and microwave power indicator / symbol
- 6** Control knob
- 7** Heating element
- 8** Microwave generator
- 9** Lamp
- 10** Fan
- 11** Shelf support, removable
- 12** Shelf positions

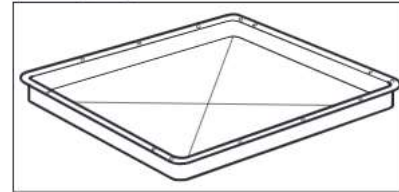
3.2 Accessories

Wire shelf



For cookware, cake tins, roasts.




Baking tray



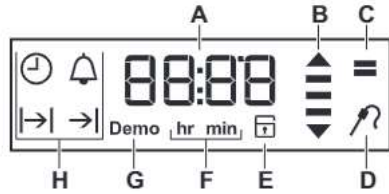
For cakes and biscuits.

4. CONTROL PANEL

4.1 Buttons

Sensor field / Button	Function	Description
 start	MICROWAVE	To set the microwave function. Hold it for more than 3 seconds to turn on or turn off the oven lamp. You can turn on the light also when the oven is turned off.
	CLOCK	To set a clock function.
	TEMPERATURE	To check the oven temperature or the temperature of the core temperature sensor (if applicable). Use only while the heating function operates.

4.2 Display



- A. Timer / Temperature / Microwave power
- B. Heat-up and residual heat indicator
- C. Microwave mode
- D. Core temperature sensor (selected models only)
- E. Door lock (selected models only)
- F. Hours / minutes
- G. Demo mode (selected models only)
- H. Clock functions

5. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

To set the Time of day refer to "Clock functions" chapter.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the oven.

Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before the first use.

Put the accessories and the removable shelf supports back to their initial position.

6. DAILY USE

WARNING!
Refer to Safety chapters.

6.1 Retractable knobs


To use the appliance press the knob. The knob comes out.

6.2 Heating functions

Oven function	Application
0 Off position	The oven is off.
 Fast Heat Up	To decrease the heat-up time.

Oven function	Application
 Microwave	Creates the heat directly in the food. Use it to heat pre-prepared meals and drinks, to defrost meat or fruit, and to cook vegetables and fish.
 True Fan Cooking	To bake on up to two shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
 Pizza Setting	To bake pizza. To make intensive browning and a crispy bottom.

Oven function	Application
 Conventional Cooking (Top / Bottom Heat)	To bake and roast food on one shelf position.
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.
 Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
 Grilling	To grill flat food and to toast bread.
 Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. To make gratins and to brown.


 The lamp may turn off automatically at a temperature below 60 °C during some oven functions.

6.3 Setting a heating function


1. Turn the knob for the heating functions to select a heating function.
2. Turn the control knob to select the temperature / the microwave power. The lamp turns on when the oven operates.
3. To turn off the oven, turn the knob for the heating functions to the off position.

6.4 Setting the function: Microwave


Remove all accessories.


1. Turn the knob for the oven functions to select the function: Microwave .

The display shows first a default microwave power and then a default time for: Duration.

Press  to start with the default values for microwave power and for: Duration. You can also wait few seconds for the oven to start automatically without pressing the button.



2. Turn the knob for the temperature / microwave power to change the microwave power. The power setting changes in 100 Watt steps.

3. Press  and then turn the knob for the temperature / microwave power right or left to change:Duration.

4. You can change or check microwave power setting while the function Microwave is running. Press: .


When the time set for Duration ends, the signal sounds and the function Microwave stops.

5. Turn the knob for the oven functions to the off position.

 When you open the oven door, the function Microwave stops. To start it again, close the door and press .


6.5 Setting the function: Microwave Combi

You can combine the microwave function with any of the heating functions.

1. Turn the knob for the heating functions to select the function. The display shows a default temperature.
2. Turn the control knob to change the temperature.
3. Press  to combine heating function with the microwave mode.
4. Turn the control knob to change the microwave power settings. The power setting changes in 100 Watt steps.


Around 5 degrees before the set temperature is reached the signal sounds. When the set time for Duration ends the signal sounds again and the oven stops.

5. Turn the knob for the heating functions to the off position.

 While using Microwave Combi function the oven can make various noises. They are normal for this function.


6.6 Fast Heat Up

The fast heat up decreases the heat up time.

 Do not put food in the oven when the Fast heat up operates.






1. Turn the knob for the oven functions to set the fast heat up.
2. Turn the knob for the temperature to set the temperature.
The signal sounds when the oven is at the set temperature.
3. Set an oven function.

6.7 Heat-up indicator

When the oven function operates, the bars in the display  appear one by one when the temperature in the oven increases, and disappear when it decreases.


7. CLOCK FUNCTIONS

7.1 Clock functions table


Clock function	Application
 TIME OF DAY	To show or change the time of day. You can change the time of day only when the oven is off.
 DURATION	To set how long the oven works. Use only when a heating function is set.
 END	To set when the oven turns off. Use only when a heating function is set.
 TIME DELAY	Combination of DURATION and END function.
 MINUTE MINDER	Use to set a countdown time. This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time, also if the oven is off.

7.2 Setting and changing the time



After the first connection to the mains, wait until the display shows **hr** and "12:00". "12" flashes.

1. Turn the knob for the temperature to set the hours.
2. Press  to confirm and set the minutes.





The display shows **min** and the set hour. "00" flashes.

3. Turn the knob for the temperature to set the current minutes.
4. Press  to confirm or the set time of day will be saved automatically after 5 seconds.

The display shows the new time.

To change the time of day press  again and again until the indicator for the time of day  flashes in the display.

7.3 Setting the DURATION function

1. Set a heating function.
2. Press  again and again until  starts to flash.
3. Turn the knob for the temperature to set the minutes and press  to confirm. Turn the knob for the temperature to set the hours and press  to confirm.

When the set Duration time ends the signal sounds for 2 minutes. $\rightarrow|$ and time setting flash in the display. The oven turns off automatically.

4. Press any button or open the oven door to stop the signal.
5. Turn the knob for the heating functions to the off position.

7.4 Setting the END function

1. Set a heating function.
2. Press ⌚ again and again until $\rightarrow|$ starts to flash.
3. Turn the knob for the temperature to set the hours and press ⌚ to confirm. Turn the knob for the temperature to set the minutes and press ⌚ to confirm.

At the set End time the signal sounds for 2 minutes. $\rightarrow|$ and time setting flash in the display. The oven turns off automatically.

4. Press any button or open the oven door to stop the signal.
5. Turn the knob for the heating functions to the off position.

7.5 Setting the TIME DELAY function

1. Set a heating function.
2. Press ⌚ again and again until $\rightarrow|$ starts to flash.
3. Turn the knob for the temperature to set the minutes for DURATION time and press ⌚ to confirm. Turn the knob for the temperature to set the hours for DURATION time and press ⌚ to confirm.

The display shows flashing $\rightarrow|$.

8. USING THE ACCESSORIES



WARNING!
Refer to Safety chapters.

8.1 Inserting the accessories

Use only suitable cookware and material.



WARNING!
Refer to "Hints and tips" chapter, Microwave suitable cookware and materials.

4. Turn the knob for the temperature to set the hours for END time and press ⌚ to confirm. Turn the knob for the temperature to set the minutes for END time and press ⌚ to confirm. The display shows $\rightarrow| \rightarrow|$ and the set temperature.

Oven turns on automatically later on, works for the set DURATION time and stops at the set END time.

At the set END time the signal sounds for 2 minutes. $\rightarrow|$ and time setting flash in the display. The oven turns off.

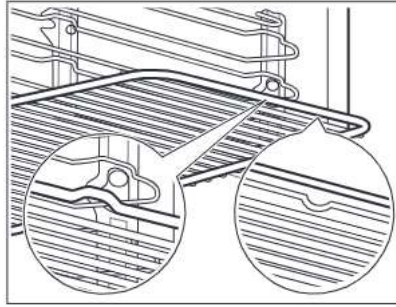
5. Press any button or open the oven door to stop the signal.
6. Turn the knob for the heating functions to the off position.

7.6 Setting the MINUTE MINDER

Minute minder can be both set when the oven is turned on and off.

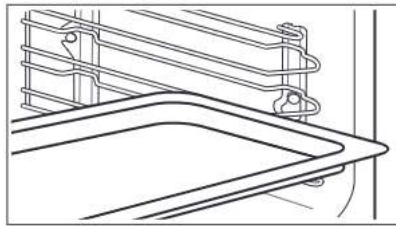
1. Press ⌚ again and again until ⏰ starts to flash.
2. Turn the knob for the temperature to set the seconds and then the minutes. When the time you set is longer than 60 minutes, **hr** flash in the display.
3. Set the hours.
4. The MINUTE MINDER starts automatically after 5 seconds. After 90% of the set time the signal sounds.
5. When the set time ends the signal sounds for 2 minutes. "00:00" and ⏰ flash in the display. Press any button to stop the signal.

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



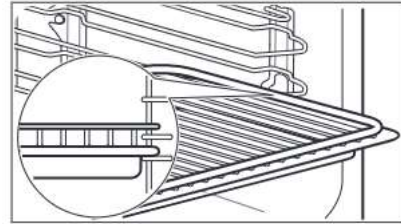
Baking tray:

Push the baking tray between the guide bars of the shelf support.



Wire shelf and baking tray together:

Push the baking tray between the guide bars of the shelf support and the wire shelf on the guide bars above.




Small indentation at the top increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

9. ADDITIONAL FUNCTIONS

9.1 Using the Child Lock

When the Child Lock is on the oven cannot be turned on accidentally.


1. Ensure the knob for the oven functions is in the off position.
2. Press and hold  and $^{\circ}\text{C}$ at the same time for 2 seconds. The signal sounds. SAFE appears on the display. To turn off the Child Lock, repeat step 2.

9.2 Using the Function Lock

You can turn on the Function Lock function only when the oven operates.

When the Function lock is on the temperature and time settings of a running oven function cannot be changed accidentally.

1. Select an oven function and set it according your preferences.

2. Press and hold  and $^{\circ}\text{C}$ at the same time for 2 seconds. The signal sounds. Loc appears on the display for 5 seconds.




Loc appears on the display when you turn the knob for the temperature or press any button when the Function lock is on.

When you turn the knob for the oven functions, the oven stops.

When you turn off the oven while the Function Lock is on, the Function Lock switches automatically to the Child Lock. Refer to "Using the Child Lock".

To turn off the Function Lock, repeat step 2.

9.3 Residual heat indicator

When you turn off the oven, the display shows the residual heat indicator  if the temperature in the oven is more than 40 °C. Turn the knob for the temperature left or right to check the oven temperature.


9.4 Automatic Switch-off

For safety reasons the oven turns off automatically after some time if a heating function operates and you do not change the oven temperature.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5

Temperature (°C)	Switch-off time (h)
120 - 195	8.5
200 - 230	5.5

After an automatic switch-off, press any button to operate the oven again.

 The Automatic switch-off does not work with the functions: Light, Duration, End.

9.5 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.

10. HINTS AND TIPS



WARNING!
Refer to Safety chapters.



The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

10.1 Cooking recommendations

Your oven may bake or roast differently to the oven you had before. The below tables provide you with the standard settings for temperature, cooking time and shelf position.

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

10.2 Microwave recommendations

Place the food on a plate on the bottom of the cavity.

Turn or stir the food halfway through the defrosting and cooking time.

Cover the food for cooking and reheating.

Put the spoon to the bottle or glass when heating drinks to ensure better heat distribution.

Put the food into the oven without any packaging. The packaged ready meals can be put into the oven only when the packaging is microwave safe (check information on the packaging).

Microwave cooking

Cook food covered. If you want to keep a crust cook food without a cover.

Do not overcook the dishes by setting the power and time too high. The food can dry out, burn or cause fire.

Do not use the oven to cook eggs or snails in their shells, because they can burst. Pierce the yolk of fried egg before reheating it.

Pierce food with skin or peel with a fork several times before cooking.

Cut vegetables into similar-sized pieces.

Stir liquid dishes from time to time.

Stir the food before serving.

After you turn off the oven, take the food out and let it stand for a few minutes.

Microwave defrosting

Put the frozen, unwrapped food on a small upturned plate with a container below it, or on a defrosting rack or plastic sieve so that the defrosting liquid can run off.

Remove defrosted pieces subsequently.

To cook fruit and vegetables without defrosting them first, you can use a higher microwave power.

10.3 Microwave suitable cookware and materials

For the microwave use only suitable cookware and materials. Use below table as a reference.

Cookware / Material	Microwave function		Microwave Combi function
	Defrosting	Heating, Cooking	
Ovenproof glass and porcelain with no metal components, e.g. heat-proof glass	✓	✓	✓
Non-ovenproof glass and porcelain without any silver, gold, platinum or other metal decorations	✓	X	X
Glass and glass ceramic made of ovenproof / frost-proof material	✓	✓	✓
Ceramic and earthenware without any quartz or metal components and glazes which contain metal	✓	✓	X
Ceramic, porcelain and earthenware with unglazed bottom or with small holes, e.g. on handles	X	X	X
Heat-resistant plastic up to 200 °C (please always check the plastic container specification before use)	✓	✓	X
Cardboard, paper	✓	X	X
Clingfilm	✓	X	X
Roasting film with microwave safe closure (please always check the film specification before use)	✓	✓	X
Roasting dishes made of metal, e.g. enamel, cast iron	X	X	✓
Baking tins, black lacquer or silicon-coated (please always check the baking tins specification before use)	X	X	✓

Cookware / Material	Microwave function		Microwave Combi function
	Defrosting	Heating, Cooking	
Baking tray	X	X	X
Wire shelf	X	X	✓
Cookware for microwave use, e.g. crisp pan	X	✓	X

10.4 Baking

- Use the lower temperature the first time.
 - You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.
 - Cakes and pastries at different heights do not always brown equally.
- There is no need to change the temperature setting if an unequal browning occurs. The differences equalize during baking.
- Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear.

10.5 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
	The baking time is too short.	Set a longer baking time. You cannot decrease baking times by setting higher temperatures.
	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

10.6 Baking on one oven level

Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Ring cake or brioche	True Fan Cooking	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	1
Sponge cake / Sponge cake	True Fan Cooking	140 - 150	35 - 50	1
Sponge cake / Sponge cake	Top / Bottom Heat	160	35 - 50	2
Flan base - short pastry ¹⁾	True Fan Cooking	170 - 180	10 - 25	1
Flan base - sponge mixture	True Fan Cooking	150 - 170	20 - 25	1
Apple pie / Apple pie (2 tins Ø 20 cm, diagonally off set)	True Fan Cooking	160	70 - 90	1
Apple pie / Apple pie (2 tins Ø 20 cm, diagonally off set)	Top / Bottom Heat	180	70 - 90	1
Cheesecake, tray ²⁾	Top / Bottom Heat	160 - 170	60 - 90	1

¹⁾ Preheat the oven.

²⁾ Use a deep pan.

Cakes / pastries / breads on baking trays

Food	Function	Temperature (°C)	Time (min)	Shelf position
Plaited bread / bread crown	Top / Bottom Heat	170 - 190	30 - 40	2
Christmas stollen ¹⁾	Top / Bottom Heat	160 - 180	50 - 70	2
Bread (rye bread) ¹⁾	Top / Bottom Heat			2
first		230	20	
then		160 - 180	30 - 60	
Cream puffs / Eclairs ¹⁾	Top / Bottom Heat	190 - 210	20 - 35	2

Food	Function	Temperature (°C)	Time (min)	Shelf position
Swiss Roll ¹⁾	Top / Bottom Heat	180 - 200	10 - 20	2
Cake with crumble topping (dry)	True Fan Cooking	150 - 160	20 - 40	1
Buttered almond cake / sugar cakes ¹⁾	Top / Bottom Heat	190 - 210	20 - 30	2
Fruit flans (made with yeast dough / sponge mixture) ²⁾	True Fan Cooking	150 - 160	35 - 55	1
Fruit flans (made with yeast dough / sponge mixture) ²⁾	Top / Bottom Heat	170	35 - 55	1
Fruit flans made with short pastry	True Fan Cooking	160 - 170	40 - 80	1
Yeast cakes with delicate toppings (e.g. quark, cream, custard) ¹⁾	Top / Bottom Heat	160 - 180	40 - 80	2

1) Preheat the oven.

2) Use a deep pan.

Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	True Fan Cooking	150 - 160	10 - 20	1
Short bread / Short bread / Pastry Stripes	True Fan Cooking	140	20 - 35	1
Short bread / Short bread / Pastry Stripes ¹⁾	Top / Bottom Heat	160	20 - 30	2
Biscuits made with sponge mixture	True Fan Cooking	150 - 160	15 - 20	1
Pastries made with egg white, meringues	True Fan Cooking	80 - 100	120 - 150	1
Macaroons	True Fan Cooking	100 - 120	30 - 50	1
Biscuits made with yeast dough	True Fan Cooking	150 - 160	20 - 40	1

Food	Function	Temperature (°C)	Time (min)	Shelf position
Puff pastries ¹⁾	True Fan Cooking	170 - 180	20 - 30	1
Rolls ¹⁾	Top / Bottom Heat	190 - 210	10 - 25	2
Small cakes / Small cakes ¹⁾	True Fan Cooking	160	20 - 35	3
Small cakes / Small cakes ¹⁾	Top / Bottom Heat	170	20 - 35	2

¹⁾ Preheat the oven.

10.7 Bakes and gratins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pasta bake	Top / Bottom Heat	180 - 200	45 - 60	1
Lasagne	Top / Bottom Heat	180 - 200	25 - 40	1
Vegetables au gratin ¹⁾	Turbo Grilling	160 - 170	15 - 30	1
Baguettes topped with melted cheese	True Fan Cooking	160 - 170	15 - 30	1
Sweet bakes	Top / Bottom Heat	180 - 200	40 - 60	1
Fish bakes	Top / Bottom Heat	180 - 200	30 - 60	1
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60	1

¹⁾ Preheat the oven.

10.8 Multilevel baking

Use the function True Fan Cooking.

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Cakes / pastries / breads on baking trays

Food	Temperature (°C)	Time (min)	Shelf position
Cream puffs / Eclairs ¹⁾	160 - 180	25 - 45	1 / 3
Dry streusel cake	150 - 160	30 - 45	1 / 3

¹⁾ Preheat the oven.

Biscuits / small cakes / pastries / rolls

Food	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	150 - 160	20 - 40	1 / 3
Short bread / Short bread / Pastry Stripes	140	25 - 45	1 / 3
Biscuits made with sponge mixture	160 - 170	25 - 40	1 / 3
Pastries made with egg white, meringues	80 - 100	130 - 170	1 / 3
Macaroons	100 - 120	40 - 80	1 / 3
Biscuits made with yeast dough	160 - 170	30 - 60	1 / 3

10.9 Pizza Setting

Food	Temperature (°C)	Time (min)	Shelf position
Pizza (thin crust) ¹⁾	200 - 230	15 - 20	3
Pizza (with a lot of topping) ²⁾	180 - 200	20 - 30	3
Tarts	180 - 200	40 - 55	3
Spinach flan	160 - 180	45 - 60	3
Quiche Lorraine (Savoury flan)	170 - 190	45 - 55	3
Swiss Flan	170 - 190	45 - 55	3
Cheesecake	140 - 160	60 - 90	3
Apple cake, covered	150 - 170	50 - 60	3
Vegetable pie	160 - 180	50 - 60	3
Unleavened bread ¹⁾	230	10 - 20	3

Food	Temperature (°C)	Time (min)	Shelf position
Puff pastry flan ¹⁾	160 - 180	45 - 55	3
Flammekuchen ¹⁾	230	12 - 20	3
Piroggen (Russian version of calzone) ¹⁾	180 - 200	15 - 25	3

¹⁾ Preheat the oven.

²⁾ Use a deep pan.

10.10 Roasting

Use heat-resistant ovenware.

Roast large roasting joints directly in the tray or on the wire shelf placed above the tray.

Put some water in the tray to prevent the meat juices or fat from burning.

Meat with crackling can be roasted in the roasting tin without the lid.

Turn the roast after 1/2 - 2/3 of the cooking time.

To keep meat more succulent:

- roast lean meat in the roasting tin with the lid or use roasting bag.
- roast meat and fish in large pieces (1 kg or more).
- baste large roasts and poultry with their juices several times during roasting.

10.11 Roasting

Beef

Food	Function	Quantity (kg)	Power (Watts)	Temperature (°C)	Time (min)	Shelf position
Pot roast	Top / Bottom Heat	1 - 1.5	200	230	60 - 80	1

Pork

Food	Function	Quantity (kg)	Power (Watts)	Temperature (°C)	Time (min)	Shelf position
Shoulder, neck, ham joint	Turbo Grilling	1 - 1.5	200	160 - 180	50 - 70	1
Meat loaf	Turbo Grilling	0.75 - 1	200	160 - 170	35 - 50	1
Pork knuckle (pre-cooked)	Turbo Grilling	0.75 - 1	200	150 - 170	60 - 75	1

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Veal

Food	Function	Quantity (kg)	Power (Watts)	Temperature (°C)	Time (min)	Shelf position
Roast veal	Turbo Grilling	1	200	160 - 180	50 - 70	1
Knuckle of veal	Turbo Grilling	1.5 - 2	200	160 - 180	75 - 100	1

Lamb

Food	Function	Quantity (kg)	Power (Watts)	Temperature (°C)	Time (min)	Shelf position
Leg of lamb, roast lamb	Turbo Grilling	1 - 1.5	200	150 - 170	50 - 70	1

Poultry

Food	Function	Quantity (kg)	Power (Watts)	Temperature (°C)	Time (min)	Shelf position
Poultry portions	Turbo Grilling	0.2 - 0.25 each	200	200 - 220	20 - 35	1
Chicken half	Turbo Grilling	0.4 - 0.5 each	200	190 - 210	25 - 40	1
Chicken poulard	Turbo Grilling	1 - 1.5	200	190 - 210	60 - 80	1
Duck	Turbo Grilling	1.5 - 2	200	180 - 200	80 - 110	1

Fish (steamed)

Food	Function	Quantity (kg)	Power (Watts)	Temperature (°C)	Time (min)	Shelf position
Whole fish	Top / Bottom Heat	1 - 1.5	200	210 - 220	30 - 45	1

Dishes

Food	Function	Quantity (kg)	Power (Watts)	Temperature (°C)	Time (min)	Shelf position
Dishes sweet	True Fan Cooking	-	200	160 - 180	20 - 35	1

Food	Function	Quantity (kg)	Power (Watts)	Temperature (°C)	Time (min)	Shelf position
Savoury dishes with cooked ingredients (noodles, vegetables)	True Fan Cooking	-	400 - 600	160 - 180	20 - 45	1
Savoury dishes with raw ingredients (potatoes, vegetables)	True Fan Cooking	-	400 - 600	160 - 180	30 - 45	2

10.12 Grilling

Preheat the empty oven for 5 minutes.

Put the pan to collect the fat into the first shelf position.

Grilling

Food	Temperature (°C)	Grilling time (min)		Shelf position
		1st side	2nd side	
Roast beef, medium	210 - 230	30 - 40	30 - 40	1
Filet of beef, medium	230	20 - 30	20 - 30	1
Back of pork	210 - 230	30 - 40	30 - 40	1
Back of veal	210 - 230	30 - 40	30 - 40	1
Back of lamb	210 - 230	25 - 35	20 - 35	1
Whole Fish, 0.5 - 1 kg	210 - 230	15 - 30	15 - 30	1

10.13 Frozen foods

- Remove the food packaging. Put the food on a plate.

- Do not cover it with a bowl or a plate. This can extend the defrost time. Use the function True Fan Cooking.

Food	Temperature (°C)	Time (min)	Shelf position
Pizza, frozen	200 - 220	15 - 25	3

Food	Temperature (°C)	Time (min)	Shelf position
Pizza American, frozen	190 - 210	20 - 25	3
Pizza, chilled	210 - 230	13 - 25	3
Pizza Snacks, frozen	180 - 200	15 - 30	3
French Fries, thin ¹⁾	210 - 230	20 - 30	3
French Fries, thick ¹⁾	210 - 230	25 - 35	3
Wedges / Croquettes ¹⁾	210 - 230	20 - 35	3
Hash Browns	210 - 230	20 - 30	3
Lasagne / Cannelloni, fresh	170 - 190	35 - 45	2
Lasagne / Cannelloni, frozen	160 - 180	40 - 60	2
Chicken Wings	190 - 210	20 - 30	3

¹⁾ Turn 2 or 3 times during roasting.

Frozen Ready Meals Table

Food	Function	Temperature (°C)	Time (min)	Shelf position
Frozen pizza ¹⁾	Top / Bottom Heat	as per manufacturer's instructions	as per manufacturer's instructions	2
Chips ²⁾ (300 - 600 g)	Top / Bottom Heat or Turbo Grilling	200 - 220	as per manufacturer's instructions	2
Baguettes ³⁾	Top / Bottom Heat	as per manufacturer's instructions	as per manufacturer's instructions	2
Fruit cake	Top / Bottom Heat	as per manufacturer's instructions	as per manufacturer's instructions	2

¹⁾ Preheat the oven.

²⁾ Turn 2 or 3 times during cooking.

³⁾ Preheat the oven.

10.14 Defrost

- Remove the food packaging and put the food on a plate.
- Use the first shelf position from the bottom.
- Do not cover the food with a bowl or a plate, as this can extend the defrost time.
- For large portions of food place an upturned empty plate on the bottom of the oven cavity. Put the food in a deep plate or dish and set it on top of the plate inside the oven. Remove shelf supports if necessary.

Food	Quantity (kg)	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn half-way through.
Meat	1	100 - 140	20 - 30	Turn halfway through.
Trout	0.15	25 - 35	10 - 15	-
Strawberries	0.3	30 - 40	10 - 20	-
Butter	0.25	30 - 40	10 - 15	-
Cream	2 x 0.2	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Gateau	1.4	60	60	-

10.15 Preserving - Bottom Heat

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Carrots ¹⁾	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

¹⁾ Leave standing in the oven after it is deactivated.

10.16 Drying - True Fan Cooking

Food	Temperature (°C)	Time (h)	Shelf position
Beans	60 - 70	6 - 8	3
Peppers	60 - 70	5 - 6	3
Vegetables for soup	60 - 70	5 - 6	3
Mushrooms	50 - 60	6 - 8	3
Herbs	40 - 50	2 - 3	3
Plums	60 - 70	8 - 10	3
Apricots	60 - 70	8 - 10	3
Apple slices	60 - 70	6 - 8	3
Pears	60 - 70	6 - 9	3

10.17 Microwave cooking**Tips for the Microwave**

Cooking/Defrosting results	Possible cause	Remedy
The food is too dry.	The power was too high. The time was too long.	Next time select a lower power and a longer time.
The food is still not defrosted, hot or cooked after the end of cooking time.	The time was too short.	Set a longer time. Do not increase the microwave power.

Cooking/Defrosting results	Possible cause	Remedy
The food is over-heated at the edges but is still not ready in the middle.	The power was too high.	Next time select a lower power and a longer time.

Defrosting meat

Food	Power (Watts)	Time (min)	Standing time (min)
Steak (0.2 kg)	100	5 - 7	5 - 10
Minced meat (0.5 kg)	100	10 - 15	5 - 10

Defrosting poultry

Food	Power (Watts)	Time (min)	Standing time (min)
Chicken (1 kg)	100	25 - 30	10 - 20
Chicken breast (0.15 kg)	100	3 - 5	10 - 15
Chicken legs (0.15 kg)	100	3 - 5	10 - 15

Defrosting fish

Food	Power (Watts)	Time (min)	Standing time (min)
Whole Fish (0.5 kg)	100	10 - 15	5 - 10
Fish fillets (0.5 kg)	100	12 - 15	5 - 10

Defrosting dairy products

Food	Power (Watts)	Time (min)	Standing time (min)
Butter (0.25 kg)	100	3 - 4	5 - 10
Grated cheese (0.2 kg)	100	2 - 3	10 - 15

Defrosting cakes / pastries

Food	Power (Watts)	Time (min)	Standing time (min)
Yeast cake (1 piece)	200	2 - 3	15 - 20
Cheesecake (1 piece)	100	2 - 4	15 - 20
Dry cake (e.g. Pound cake) (1 piece)	200	2 - 4	15 - 20
Bread (1 kg)	200	15 - 20	5 - 10

Food	Power (Watts)	Time (min)	Standing time (min)
Sliced bread (0,2 kg)	200	3 - 5	5 - 10
Bread rolls (4 pieces)	200	2 - 4	2 - 5

Defrosting fruit

Food	Power (Watts)	Time (min)	Standing time (min)
Fruit (0.25 kg)	100	5 - 10	10 - 15

Reheating

Food	Power (Watts)	Time (min)	Standing time (min)
Baby food in jars (0.2 kg)	300	1 - 2	-
Baby milk (180 ml); Put spoon into the bottle	600	0:20 - 0:40	-
Convenience food (0.5 kg)	600	6 - 9	2 - 5
Frozen ready meals (0.5 kg)	400	10 - 15	2 - 5
Milk (200 ml)	1000	1 - 1:30	-
Water (200 ml)	1000	1:30 - 2	-
Sauce (200 ml)	600	1 - 3	-
Soup (300 ml)	600	3 - 5	-

Melting

Food	Power (Watts)	Time (min)	Standing time (min)
Chocolate / Chocolate coating (0.15 kg)	300	2 - 4	-
Butter (0.1 kg)	400	0:30-1:30	-

Cooking

Food	Power (Watts)	Time (min)	Standing time (min)
Whole fish (0.5 kg)	500	8 - 10	2 - 5
Fish fillets (0.5 kg)	400	4 - 7	2 - 5
Vegetables, fresh (0.5 kg + 50 ml of water)	600	5 - 15	-

Food	Power (Watts)	Time (min)	Standing time (min)
Vegetables, frozen (0.5 kg + 50 ml of water)	600	10 - 20	-
Jacked potatoes (0.5 kg)	600	7 - 10	-
Rice (0.2 kg + 400 ml of water)	600	15 - 18	-
Popcorn	1000	1:30 - 3	-

Microwave Combi function
Use this function to cook food in a shorter time and to brown it.

Combine functions: Turbo Grilling and Microwave.

Food	Ovenware	Power (Watts)	Temperature (°C)	Time (min)	Shelf position	Standing time (min)
2 chicken halves (2 x 0.55 kg)	Round glass dish, Ø 26 cm	300	220	40	2	5
Au gratin potatoes (1 kg)	Gratin dish	300	200	40	2	10
Roast pork neck (1.1 kg)	Glass dish with strainer	300	200	70	1	10

10.18 Examples of cooking applications for power settings

The data in the table is for guidance only.

Power setting	Use
<ul style="list-style-type: none"> • 1000 Watt • 900 Watt • 800 Watt • 700 Watt 	Heating liquids Searing at the start of the cooking process Cooking vegetables
<ul style="list-style-type: none"> • 600 Watt • 500 Watt 	Defrosting and heating frozen meals Heating one-plate meals Simmering stews Cooking egg dishes

Power setting	Use
<ul style="list-style-type: none"> • 400 Watt • 300 Watt 	Continuing to cook meals Cooking delicate food Heating baby food Simmering rice Heating delicate food Melting cheese, chocolate, butter
<ul style="list-style-type: none"> • 200 Watt • 100 Watt 	Defrosting meat, fish Defrosting cheese, cream, butter Defrosting fruit and cakes Defrosting bread

10.19 Information for test institutes

Microwave function

Tests according to IEC 60705.

Food	Power (Watts)	Quantity (kg)	Shelf position ¹⁾	Time (min)	Comments
Sponge cake	600	0.475	Bottom	7 - 9	Turn container around by 1/4, halfway through the cooking time.
Meatloaf	400	0.9	2	25 - 32	Turn container around by 1/4, halfway through the cooking time.
Egg custard	500	1	Bottom	18	-
Meat defrosting	200	0.5	Bottom	8 - 12	Turn the meat upside down halfway through the cooking time.

¹⁾ Use wire shelf unless otherwise specified.

Microwave Combi function

Tests according to IEC 60705.

Food	Function	Power (Watts)	Temperature (°C)	Shelf position ¹⁾	Time (min)	Comments
Cake (0.7 kg)	True Fan Cooking + MW	100	180	2	29 - 31	Turn container around by 1/4, halfway through the cooking time.
Potato gratin (1.1 kg)	Grill + MW	400	160	1	40 - 45	Turn container around by 1/4, halfway through the cooking time.
Chicken (1.1 kg)	Grill + MW	400	230	1	45 - 55	Put the meat in round glass container and turn it upside down after 20 minutes of the cooking time.

¹⁾ Use wire shelf unless otherwise specified.

11. CARE AND CLEANING



WARNING!
Refer to Safety chapters.

11.1 Notes on cleaning

Clean the front of the oven with a soft cloth with warm water and a mild cleaning agent.

To clean metal surfaces, use a dedicated cleaning agent.

Clean the oven interior after each use. Fat accumulation or other food remains may result in a fire.

Clean the cavity roof carefully from food residuals and fat.

Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent. Do not clean the accessories in the dishwasher.

Clean stubborn dirt with a special oven cleaner.

If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

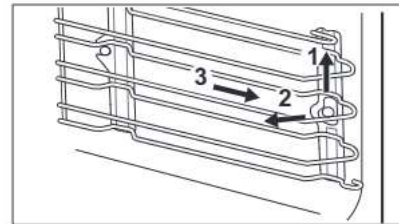
Clean the moisture from the cavity after each use.

11.2 Removing the shelf supports

Before maintenance, make sure that the oven is cool. There is a risk of burns.

To clean the oven, remove the shelf supports.

1. Pull carefully the supports up and out of the front catch.



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

Install the shelf supports in the opposite sequence.

11.3 Replacing the lamp


WARNING!

Risk of electric shock.
The lamp can be hot.

1. Turn off the oven.
Wait until the oven is cooled down.
2. Disconnect the oven from the mains.
3. Put a cloth on the bottom of the cavity.


CAUTION!

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

The top lamp

1. Turn the lamp glass cover to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

12. TROUBLESHOOTING


WARNING!

Refer to Safety chapters.

12.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the oven.	The oven is not connected to an electrical supply or it is connected incorrectly.	Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.

Problem	Possible cause	Remedy
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The display shows an error code that is not in this table.	There is an electrical fault.	<ul style="list-style-type: none"> Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. If the display shows the error code again, contact the Customer Care Department.

12.2 Service data

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

The necessary data for the service centre is on the rating plate. The rating

plate is on the front frame of the oven cavity. Do not remove the rating plate from the oven cavity.

We recommend that you write the data here:	
Model (MOD.)
Product number (PNC)
Serial number (S.N.)

13. ENERGY EFFICIENCY

13.1 Energy saving



The oven contains features which help you save energy during everyday cooking.

General hints

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

Use metal dishes to improve energy saving, but only when you use a non-microwave function.

When possible, do not preheat the oven before you put the food inside.

When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.

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Use the residual heat to warm up other dishes.

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

Cooking with fan

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

Residual heat

If a programme with the Duration or End Time selection is activated and the cooking time is longer than 30 minutes, the heating elements automatically

deactivate earlier in some oven functions.

The fan and lamp continue to operate.


Keep food warm


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

Cooking with the lamp off

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

14. ENVIRONMENTAL CONCERNS

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

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

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Refrigerator

Instructions on the next page

ENT3LE34W5
LNT3LE34W2
LNT3LE34X2



EN Fridge Freezer

User Manual

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www.registerelectrolux.com



Buy Accessories, Consumables and Original spare parts for your appliance:
www.electrolux.com/shop

CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result

of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children aged from 3 to 8 years are allowed to load and unload the appliance provided that they have been properly instructed.
- This appliance may be used by persons with very extensive and complex disabilities provided that they have been properly instructed.
- Children of less than 3 years of age should be kept away from the appliance unless continuously supervised.
- Do not let children play with the appliance.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Keep all packaging away from children and dispose of it appropriately.

1.2 General Safety

- This appliance is intended to be used in household and similar applications such as:
 - Farm houses; staff kitchen areas in shops, offices and other working environments;
 - By clients in hotels, motels, bed and breakfast and other residential type environments.
- To avoid contamination of food respect the following instructions:
 - do not open the door for long periods;
 - clean regularly surfaces that can come in contact with food and accessible drainage systems;

- store raw meat and fish in suitable containers in the refrigerator, so that it is not in contact with or drip onto other food.
- **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **WARNING:** Do not damage the refrigerant circuit.
- **WARNING:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- When the appliance is empty for long period, switch it off, defrost, clean, dry and leave the door open to prevent mould from developing within the appliance.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Make sure the air can circulate around the appliance.
- At first installation or after reversing the door wait at least 4 hours before connecting the appliance to the power supply. This is to allow the oil to flow back in the compressor.
- Before carrying out any operations on the appliance (e.g. reversing the

door), remove the plug from the power socket.

- Do not install the appliance close to radiators or cookers, ovens or hobs.
- Do not expose the appliance to the rain.
- Do not install the appliance where there is direct sunlight.
- Do not install this appliance in areas that are too humid or too cold.
- When you move the appliance, lift it by the front edge to avoid scratching the floor.
- The appliance contains a bag of desiccant. This is not a toy. This is not food. Please dispose of it immediately.

2.2 Electrical connection



WARNING!
Risk of fire and electric shock.



WARNING!
When positioning the appliance, ensure the supply cord is not trapped or damaged.



WARNING!
Do not use multi-plug adapters and extension cables.

- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Make sure not to cause damage to the electrical components (e.g. mains plug, mains cable, compressor). Contact the Authorised Service Centre or an electrician to change the electrical components.
- The mains cable must stay below the level of the mains plug.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.

- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.

2.3 Use



WARNING!
Risk of injury, burns, electric shock or fire.



The appliance contains flammable gas, isobutane (R600a), a natural gas with a high level of environmental compatibility. Be careful not to cause damage to the refrigerant circuit containing isobutane.

- Do not change the specification of this appliance.
- Do not put electrical appliances (e.g. ice cream makers) in the appliance unless they are stated applicable by the manufacturer.
- If damage occurs to the refrigerant circuit, make sure that there are no flames and sources of ignition in the room. Ventilate the room.
- Do not let hot items to touch the plastic parts of the appliance.
- Do not put soft drinks in the freezer compartment. This will create pressure on the drink container.
- Do not store flammable gas and liquid in the appliance.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not touch the compressor or the condenser. They are hot.
- Do not remove or touch items from the freezer compartment if your hands are wet or damp.
- Do not freeze again food that has been thawed.
- Follow the storage instructions on the packaging of frozen food.
- Wrap the food in any food contact material before putting it in the freezer compartment.

2.4 Internal lighting



WARNING!
Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- The following spare parts will be available for 7 years after the model has been discontinued: thermostats, temperature sensors, printed circuit boards, light sources, door handles, door hinges, trays and baskets. Please note that some of these spare parts are only available to professional repairers, and that not all spare parts are relevant for all models.
- Door gaskets will be available for 10 years after the model has been discontinued.

2.5 Care and cleaning



WARNING!
Risk of injury or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- This appliance contains hydrocarbons in the cooling unit. Only a qualified person must do the maintenance and the recharging of the unit.
- Regularly examine the drain of the appliance and if necessary, clean it. If the drain is blocked, defrosted water collects in the bottom of the appliance.

2.6 Service

- To repair the appliance contact the Authorised Service Centre. Use original spare parts only.
- Please note that self-repair or non-professional repair can have safety consequences and might void the guarantee.

2.7 Disposal



WARNING!
Risk of injury or suffocation.

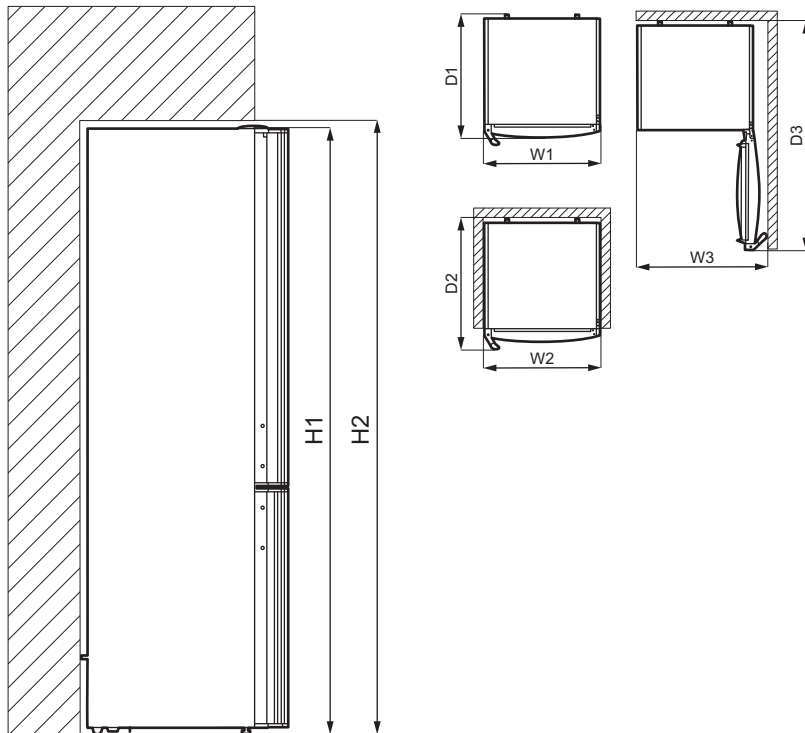
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door to prevent children and pets to be closed inside of the appliance.
- The refrigerant circuit and the insulation materials of this appliance are ozone-friendly.
- The insulation foam contains flammable gas. Contact your municipal authority for information on how to discard the appliance correctly.
- Do not cause damage to the part of the cooling unit that is near the heat exchanger.

3. INSTALLATION



WARNING!
Refer to Safety chapters.

3.1 Dimensions



Overall dimensions ¹		
H1	mm	1850
W1	mm	595
D1	mm	647

¹ the height, width and depth of the appliance without the handle and feet

Space required in use ²		
H2	mm	1950
W2	mm	600*
D2	mm	684

² the height, width and depth of the appliance including the handle, plus the space necessary for free circulation of the cooling air

* increased to 660 mm if the room temperature is greater than 38°C

Overall space required in use ³		
H2	mm	1950
W3	mm	765**
D3	mm	1189

³ the height, width and depth of the appliance including the handle, plus the space necessary for free circulation of the cooling air, plus the space necessary to allow door opening to the minimum angle permitting removal of all internal equipment

** increased to 795 mm if the room temperature is greater than 38°C

3.2 Location



Refer to the installation instructions for the installation.

This appliance is not intended to be used as a built-in appliance.

In case of different installation from freestanding respecting space required in use dimensions, the appliance will function correctly but energy consumption might increase slightly.

To ensure appliance's best functionality, you should not install the appliance in the nearby of the heat source (oven, stoves, radiators, cookers or hobs) or in a place with direct sunlight. Make sure that air can circulate freely around the back of the cabinet.

This appliance should be installed in a dry, well ventilated indoor position.

To ensure best performance, if the appliance is positioned below an overhanging wall unit, the minimum distance between the top of the cabinet shall be maintained. Ideally, however, the appliance should not be positioned below overhanging wall units. One or more adjustable feet at the base of the cabinet ensure that the appliance stands level.



CAUTION!

If you position the appliance against the wall, use back spacers provided or keep the minimum distance indicated in the installation instructions.



CAUTION!

If you install the appliance next to a wall, refer to the installation instructions to understand the minimum distance between the wall and the side of the appliance where door hinges are to provide enough space to open the door when the internal equipment is removed (e.g. when cleaning).

This appliance is intended to be used at ambient temperature ranging from 10°C to 43°C.



The correct operation of the appliance can only be guaranteed within the specified temperature range.



If you have any doubts regarding where to install the appliance, please turn to the vendor, to our customer service or to the nearest Authorised Service Centre.



It must be possible to disconnect the appliance from the mains power supply. The plug must therefore be easily accessible after installation.

3.3 Electrical connection

- Before plugging in, ensure that the voltage and frequency shown on the rating plate correspond to your domestic power supply.
- The appliance must be earthed. The power supply cable plug is provided with a contact for this purpose. If the domestic power supply socket is not earthed, connect the appliance to a separate earth in compliance with current regulations, consulting a qualified electrician.
- The manufacturer declines all responsibility if the above safety precautions are not observed.
- This appliance complies with the E.E.C. Directives.

3.4 Door reversibility

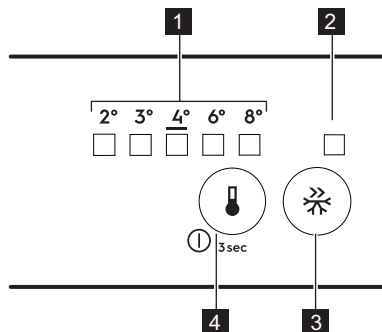
Please refer to the separate document with instructions on installation and door reversal.



CAUTION!

At every stage of reversing the door protect the floor from scratching with a durable material.

4. CONTROL PANEL



1. Temperature indicator LED
2. FastFreeze indicator
3. FastFreeze button
4. Temperature regulator ON/OFF button

4.1 Switching on

1. Insert the plug into the wall socket.
2. Touch the temperature regulator button if all LED indicators are off.

4.2 Switching off

Keep touching the temperature regulator button for 3 seconds.
All indicators light off.

4.3 Temperature regulation

To operate the appliance, touch the temperature regulator until the LED corresponding to the required temperature lights up. Selection is progressive, varying from 2°C to 8°C. Recommended setting is 4°C.

1. Touch temperature regulator. Current temperature indicator blinks. Any time you touch the temperature regulator, the setting moves by one position. The corresponding LED blinks for a while.
2. Touch the temperature regulator until the required temperature is selected.

i The set temperature will be reached within 24 hours. After a power failure the set temperature remains stored.

4.4 FastFreeze function

The FastFreeze function is used to perform pre-freezing and fast freezing in sequence in the freezer compartment. This function accelerates the freezing of fresh food and, at the same time, protects food products already stored in the freezer compartment from undesirable warming.

i To freeze fresh food activate the FastFreeze function at least 24 hours before placing the food to complete pre-freezing.

To activate FastFreeze function press the FastFreeze button. The FastFreeze indicator switches on.

i This function stops automatically after 52 hours.

It is possible to deactivate the function at any time by pressing FastFreeze button again. The FastFreeze indicator switches off.

4.5 Door open alarm

If the fridge door is left open for approximately 5 minutes, the sound is on.

During the alarm the sound can be muted by pressing any button. The sound switches off automatically after around one hour to avoid disturbing.

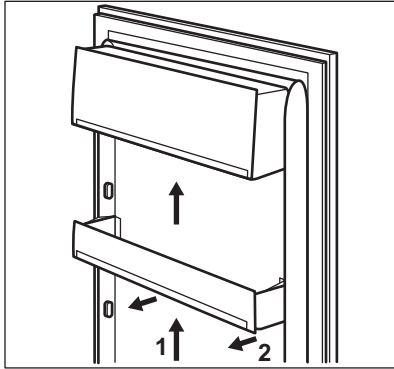
The alarm deactivates after closing the door.

5. DAILY USE

5.1 Positioning the door shelves

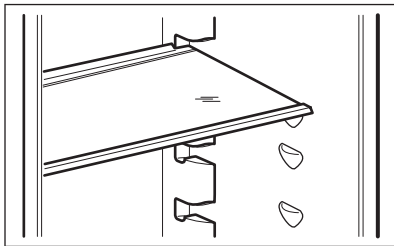
To permit storage of food packages of various sizes, the door shelves can be placed at different heights.

1. Gradually pull the shelf up until it comes free.
2. Reposition as required.



5.2 Movable shelves

The walls of the refrigerator are equipped with a series of runners so that the shelves can be positioned as desired.



- i** Do not move the glass shelf above the vegetable drawer to ensure correct air circulation.

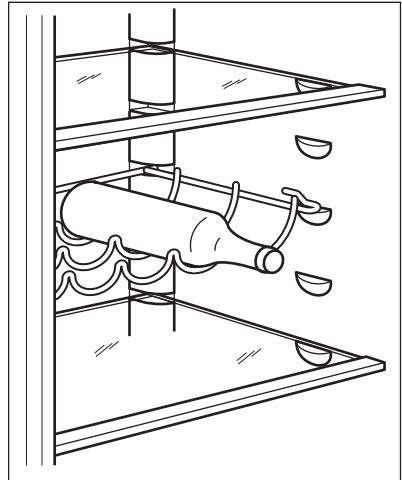
5.3 Vegetable drawers

There are special drawers in the bottom part of the appliance suitable for storage of fruits and vegetables.

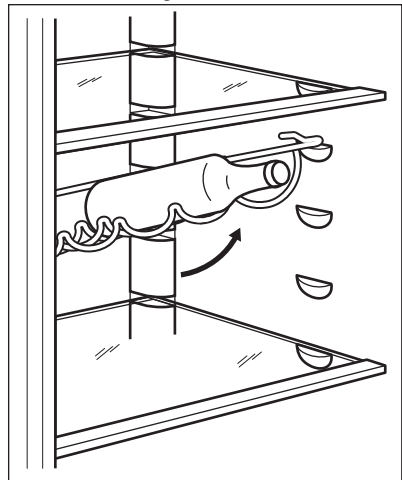
5.4 Bottle rack

1. Place the bottles (with the opening facing front) in the pre-positioned shelf.

- i** If the shelf is positioned horizontally, place only closed bottles.



2. This shelf can be tilted to store unsealed bottles. To obtain this result, place front hooks of the shelf one level higher than the rear hooks.



5.5 Freezing fresh food

The freezer compartment is suitable for freezing fresh food and storing frozen and deep-frozen food for a long time.

To freeze fresh food activate the FastFreeze function at least 24 hours before placing the food to be frozen in the freezer compartment.

Store the fresh food evenly distributed in the second and third compartment or drawer from the top.

The maximum amount of food that can be frozen without adding other fresh food during 24 hours is specified on the rating plate (a label located inside the appliance).

When the freezing process is complete, the appliance automatically returns to the previous temperature setting (see "FastFreeze Function").



In this condition, the temperature inside the refrigerator might change slightly.

5.6 Storage of frozen food

When activating an appliance for the first time or after a period out of use, before putting the products in the compartment

let the appliance run at least 3 hours with the FastFreeze function switched on.

The freezer drawers ensure that it is quick and easy to find the food package you want. If large quantities of food are to be stored, remove all drawers and place the food on shelves.

Keep the food no closer than 15 mm from the door.



CAUTION!

In the event of accidental defrosting, for example due to a power failure, if the power has been off for longer than the value shown on rating plate under "rising time", the defrosted food must be consumed quickly or cooked immediately then cooled and then re-frozen.

5.7 Thawing

Deep-frozen or frozen food, prior to being consumed, can be thawed in the refrigerator or inside a plastic bag under cold water.

This operation depends on the time available and on the type of food. Small pieces may even be cooked still frozen.

6. HINTS AND TIPS

6.1 Hints for energy saving

- Freezer: The internal configuration of the appliance is the one that ensures the most efficient use of energy.
- Fridge: Most efficient use of energy is ensured in the configuration with the drawers in the bottom part of the appliance and shelves evenly distributed. Position of the door bins does not affect energy consumption.
- Do not open the door frequently or leave it open longer than necessary.
- Freezer: The colder the temperature setting, the higher the energy consumption.
- Fridge: Do not set too high temperature to save energy unless it is required by the characteristics of the food.

- If the ambient temperature is high and the temperature control is set to low temperature and the appliance is fully loaded, the compressor may run continuously, causing frost or ice formation on the evaporator. In this case, set the temperature control toward higher temperature to allow automatic defrosting and to save energy this way.
- Ensure a good ventilation. Do not cover the ventilation grilles or holes.

6.2 Hints for freezing

- Activate FastFreeze function at least 24 hours before placing the food inside the freezer compartment.

- Before freezing wrap and seal fresh food in: aluminium foil, plastic film or bags, airtight containers with lid.
- For more efficient freezing and thawing divide food into small portions.
- It is recommended to put labels and dates on all your frozen food. This will help to identify foods and to know when they should be used before their deterioration.
- The food should be fresh when being frozen to preserve good quality. Especially fruits and vegetables should be frozen after the harvest to preserve all of their nutrients.
- Do not freeze bottles or cans with liquids, in particular drinks containing carbon dioxide - they may explode during freezing.
- Do not put hot food in the freezer compartment. Cool it down at room temperature before placing it inside the compartment.
- To avoid increase in temperature of already frozen food, do not place fresh unfrozen food directly next to it. Place food at room temperature in the part of the freezer compartment where there is no frozen food.
- Do not eat ice cubes, water ices or ice lollies immediately after taking them out of the freezer. Risk of frostbites.
- Do not re-freeze defrosted food. If the food has defrosted, cook it, cool it down and then freeze it.
- The medium temperature setting ensures good preservation of frozen food products. Higher temperature setting inside the appliance may lead to shorter shelf life.
- The whole freezer compartment is suitable for storage of frozen food products.
- Leave enough space around the food to allow air to circulate freely.
- For adequate storage refer to food packaging label to see the shelf life of food.
- It is important to wrap the food in such a way that prevents water, humidity or condensation from getting inside.

6.4 Shopping tips

After grocery shopping:

- Ensure that the packaging is not damaged - the food could be deteriorated. If the package is swollen or wet, it might have not been stored in the optimal conditions and defrosting may have already started.
- To limit the defrosting process buy frozen goods at the end of your grocery shopping and transport them in a thermal and insulated cool bag.
- Place the frozen foods immediately in the freezer after coming back from the shop.
- If food has defrosted even partially, do not re-freeze it. Consume it as soon as possible.
- Respect the expiry date and the storage information on the package.

6.3 Hints for storage of frozen food

- Freezer compartment is the one marked with .

6.5 Shelf life for freezer compartment


Type of food	Shelf life (months)
Bread	3
Fruits (except citrus)	6 - 12
Vegetables	8 - 10
Leftovers without meat	1 - 2

Type of food	Shelf life (months)
Dairy food:	
Butter	6 - 9
Soft cheese (e.g. mozzarella)	3 - 4
Hard cheese (e.g. parmesan, cheddar)	6
Seafood:	
Fatty fish (e.g. salmon, mackerel)	2 - 3
Lean fish (e.g. cod, flounder)	4 - 6
Shrimps	12
Shucked clams and mussels	3 - 4
Cooked fish	1 - 2
Meat:	
Poultry	9 - 12
Beef	6 - 12
Pork	4 - 6
Lamb	6 - 9
Sausage	1 - 2
Ham	1 - 2
Leftovers with meat	2 - 3

6.6 Hints for fresh food refrigeration

- Good temperature setting that ensures preservation of fresh food is a temperature less than or equal to +4°C.
Higher temperature setting inside the appliance may lead to shorter shelf life of food.
- Cover the food with packaging to preserve its freshness and aroma.
- Always use closed containers for liquids and for food, to avoid flavours or odours in the compartment.
- To avoid the cross-contamination between cooked and raw food, cover the cooked food and separate it from the raw one.
- It is recommended to defrost the food inside the fridge.
- Do not insert hot food inside the appliance. Make sure it has cooled down at room temperature before inserting it.
- To prevent food waste the new stock of food should always be placed behind the old one.

6.7 Hints for food refrigeration

- Fresh food compartment is the one marked (on the rating plate) with .
- Meat (all types): wrap in a suitable packaging and place it on the glass shelf above the vegetable drawer. Store meat for at most 1-2 days.
- Fruit and vegetables: clean thoroughly (eliminate the soil) and place in a special drawer (vegetable drawer).
- It is advisable not to keep the exotic fruits like bananas, mangos, papayas etc. in the refrigerator.
- Vegetables like tomatoes, potatoes, onions, and garlic should not be kept in the refrigerator.
- Butter and cheese: place in an airtight container or wrap in an aluminium foil or a polythene bag to exclude as much air as possible.
- Bottles: close them with a cap and place them on the door bottle shelf, or (if available) on the bottle rack.
- Always refer to the expiry date of the products to know how long to keep them.

7. CARE AND CLEANING



WARNING!
Refer to Safety chapters.

7.1 Cleaning the interior

Before using the appliance for the first time, the interior and all internal accessories should be washed with lukewarm water and some neutral soap to remove the typical smell of a brand-new product, then dried thoroughly.



CAUTION!
Do not use detergents, abrasive powders, chlorine or oil-based cleaners as they will damage the finish.



CAUTION!
The accessories and parts of the appliance are not suitable for washing in a dishwasher.

7.2 Periodic cleaning

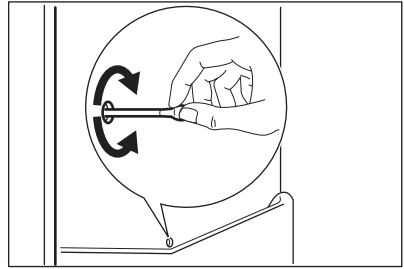
The equipment has to be cleaned regularly:

1. Clean the inside and accessories with lukewarm water and some neutral soap.
2. Regularly check the door seals and wipe them clean to ensure they are clean and free from debris.
3. Rinse and dry thoroughly.

7.3 Defrosting of the refrigerator

Frost is automatically eliminated from the evaporator of the refrigerator compartment during normal use. The defrost water drains out through a trough into a special container at the back of the appliance, over the motor compressor, where it evaporates.

It is important to periodically clean the defrost water drain hole in the middle of the refrigerator compartment channel to prevent the water overflowing and dripping onto the food inside.



7.4 Defrosting of the freezer



CAUTION!
Never use sharp metal tools to scrape off frost from the evaporator as you could damage it.
Do not use a mechanical device or any artificial means to speed up the thawing process other than those recommended by the manufacturer.



About 12 hours prior to defrosting set a lower temperature in order to build up sufficient chill reserve in case of any interruption in operation.

A certain amount of frost will always form on the freezer shelves and around the top compartment.

Defrost the freezer when the frost layer reaches a thickness of about 3-5 mm.

1. Switch off the appliance or pull out electrical plug from the wall socket.
2. Remove any stored food and put it in a cool place.



CAUTION!
A temperature rise of the frozen food packs during defrosting may shorten their safe storage life.
Do not touch frozen goods with wet hands.
Hands can freeze to the goods.

3. Leave the door open. Protect the floor from the defrosting water e.g. with a cloth or a flat vessel.
4. In order to speed up the defrosting process, place a pot of warm water in the freezer compartment. In addition, remove pieces of ice that break away before defrosting is complete. Use the supplied ice scraper for this purpose.
5. When defrosting is complete, dry the interior thoroughly. Keep the ice scraper for the future use.
6. Switch on the appliance and close the door.
7. Set the temperature regulator to obtain the maximum coldness and run the appliance for at least 3 hours using this setting.

Only after this time put the food back into the freezer compartment.

7.5 Period of non-operation

When the appliance is not in use for long period, take the following precautions:

1. Disconnect the appliance from electricity supply.
2. Remove all food.
3. Defrost the appliance.
4. Clean the appliance and all accessories.
5. Leave the doors open to prevent unpleasant smells.

8. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

8.1 What to do if...

Problem	Possible cause	Solution
The appliance does not operate.	The appliance is switched off.	Switch on the appliance.
	The mains plug is not connected to the mains socket correctly.	Connect the mains plug to the mains socket correctly.
	There is no voltage in the mains socket.	Connect a different electrical appliance to the mains socket. Contact a qualified electrician.
The appliance is noisy.	The appliance is not supported properly.	Check if the appliance stands stable.
Acoustic or visual alarm is on.	The cabinet has been recently switched on.	Refer to "Door Open Alarm" or "High Temperature Alarm".
	The temperature in the appliance is too high.	Refer to "Door Open Alarm" or "High Temperature Alarm".
	The door is left open.	Close the door.
The compressor operates continually.	Temperature is set incorrectly.	Refer to "Control Panel" chapter.

Problem	Possible cause	Solution
	Many food products were put in at the same time.	Wait a few hours and then check the temperature again.
	The room temperature is too high.	Refer to "Installation" chapter.
	Food products placed in the appliance were too warm.	Allow food products to cool to room temperature before storing.
	The door is not closed correctly.	Refer to "Closing the door" section.
	The FastFreeze function is switched on.	Refer to "FastFreeze function" section.
The compressor does not start immediately after pressing the "FastFreeze", or after changing the temperature.	The compressor starts after a period of time.	This is normal, no error has occurred.
Door is misaligned or interferes with ventilation grill.	The appliance is not levelled.	Refer to installation instructions.
Door does not open easily.	You attempted to re-open the door immediately after closing.	Wait a few seconds between closing and re-opening of the door.
Side panels of the appliance are warm.	This is a normal state caused by operation of the heat exchanger.	Make sure the appliance installation is done according to the instructions given in this user manual.
The lamp does not work.	The lamp is in stand-by mode.	Close and open the door.
	The lamp is defective.	Contact the nearest Authorized Service Centre.
There is too much frost and ice.	The door is not closed correctly.	Refer to "Closing the door" section.
	The gasket is deformed or dirty.	Refer to "Closing the door" section.
	Food products are not wrapped properly.	Wrap the food products better.
	Temperature is set incorrectly.	Refer to "Control Panel" chapter.
	Appliance is fully loaded and is set to the lowest temperature.	Set a higher temperature. Refer to "Control Panel" chapter.

Problem	Possible cause	Solution
	Temperature set in the appliance is too low and the ambient temperature is too high.	Set a higher temperature. Refer to "Control Panel" chapter.
There is too much frost and ice on food products in the refrigerator.	Food products are placed too close to the temperature sensor.	Keep a distance between food products and the temperature sensor (a rectangular indent in the right wall of the refrigerator between the glass shelves). [:]
Water flows on the rear plate of the refrigerator.	During the automatic defrosting process, frost melts on the rear plate.	This is correct.
There is too much condensed water on the rear wall of the refrigerator.	Door was opened too frequently.	Open the door only when necessary.
	Door was not closed completely.	Make sure the door is closed completely.
	Stored food was not wrapped.	Wrap food in suitable packaging before storing it in the appliance.
Water flows inside the refrigerator.	Food products prevent the water from flowing into the water collector.	Make sure that food products do not touch the rear plate.
	The water outlet is clogged.	Clean the water outlet.
Water flows on the floor.	The melting water outlet is not connected to the evaporative tray above the compressor.	Attach the melting water outlet to the evaporative tray.
Temperature cannot be set.	The "FastFreeze function" is switched on.	Switch off "FastFreeze function" manually, or wait until the function deactivates automatically to set the temperature. Refer to "FastFreeze function" section.
The temperature in the appliance is too low/too high.	The temperature is not set correctly.	Set a higher/lower temperature.
	The door is not closed correctly.	Refer to "Closing the door" section.

Problem	Possible cause	Solution
	The food products' temperature is too high.	Let the food products temperature decrease to room temperature before storage.
	Many food products are stored at the same time.	Store less food products at the same time.
	The thickness of the frost is greater than 4-5 mm.	Defrost the appliance.
	The door has been opened often.	Open the door only if necessary.
	The FastFreeze function is switched on.	Refer to "FastFreeze function" section.
	There is no cold air circulation in the appliance.	Make sure that there is cold air circulation in the appliance. Refer to "Hints and Tips" chapter.
Some specific surfaces inside the fridge compartment are warmer at some times.		This is a normal state.
Temperature setting LEDs flash at the same time.	An error has occurred in measuring the temperature.	Contact the nearest Authorised Service Centre. The cooling system will continue to keep food products cold, but temperature adjustment will not be possible.



If the advice does not lead to the desired result, call the nearest Authorized Service Centre.

8.2 Replacing the lamp

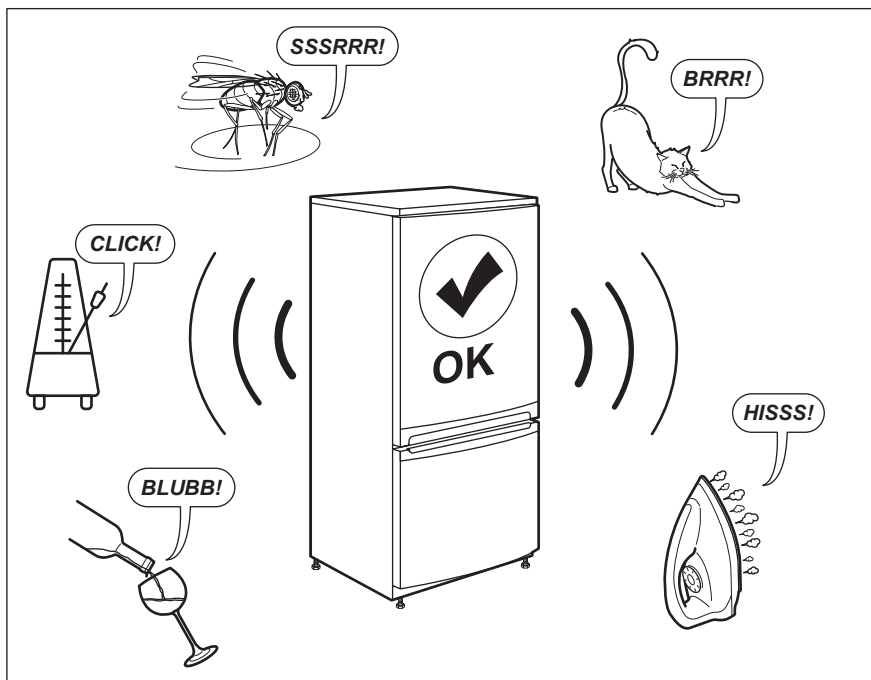
The appliance is equipped with a longlife LED interior light.

Only service is allowed to replace the lighting device. Contact your Authorised Service Centre.

8.3 Closing the door

1. Clean the door gaskets.
2. If necessary, adjust the door. Refer to installation instructions.
3. If necessary, replace the defective door gaskets. Contact the Authorised Service Centre.

9. NOISES



10. TECHNICAL DATA

The technical information is situated in the rating plate on the internal side of the appliance and on the energy label.

The QR code on the energy label supplied with the appliance provides a web link to the information related to the performance of the appliance in the EU EPREL database. Keep the energy label for reference together with the user manual and all other documents provided with this appliance.

It is also possible to find the same information in EPREL using the link <https://eprel.ec.europa.eu> and the model name and product number that you find on the rating plate of the appliance.


See the link www.theenergylabel.eu for detailed information about the energy label.


11. INFORMATION FOR TEST INSTITUTES

Installation and preparation of the appliance for any EcoDesign verification shall be compliant with EN 62552. Ventilation requirements, recess dimensions and minimum rear

clearances shall be as stated in this User Manual at Chapter 3. Please contact the manufacturer for any other further information, including loading plans.

12. ENVIRONMENTAL CONCERNS

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

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

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280158735-B-092021





Refrigerator (studio apartments)

Instructions on the next page

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WE'RE THINKING OF YOU

Thank you for purchasing an Electrolux appliance. 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.

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CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result

of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children aged from 3 to 8 years are allowed to load and unload the appliance provided that they have been properly instructed.
- This appliance may be used by persons with very extensive and complex disabilities provided that they have been properly instructed.
- Children of less than 3 years of age should be kept away from the appliance unless continuously supervised.
- Children should be supervised to ensure that they do not play with the appliance.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Keep all packaging away from children and dispose of it appropriately.

1.2 General Safety

- This appliance is for storing food and beverages only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in, offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses and other similar accommodation where such use does not exceed (average) domestic usage levels.
- To avoid contamination of food respect the following instructions:
 - do not open the door for long periods;

- clean regularly surfaces that can come in contact with food and accessible drainage systems;
- store raw meat and fish in suitable containers in the refrigerator, so that it is not in contact with or drip onto other food.
- **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **WARNING:** Do not damage the refrigerant circuit.
- **WARNING:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- When the appliance is empty for long period, switch it off, defrost, clean, dry and leave the door open to prevent mould from developing within the appliance.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Make sure the air can circulate around the appliance.
- At first installation or after reversing the door wait at least 4 hours before connecting the appliance to the power

supply. This is to allow the oil to flow back in the compressor.

- Before carrying out any operations on the appliance (e.g. reversing the door), remove the plug from the power socket.
- Do not install the appliance close to radiators or cookers, ovens or hobs.
- Do not expose the appliance to the rain.
- Do not install the appliance where there is direct sunlight.
- Do not install this appliance in areas that are too humid or too cold.
- When you move the appliance, lift it by the front edge to avoid scratching the floor.

2.2 Electrical connection



WARNING!
Risk of fire and electric shock.



WARNING!
When positioning the appliance, ensure the supply cord is not trapped or damaged.



WARNING!
Do not use multi-plug adapters and extension cables.

- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Make sure not to cause damage to the electrical components (e.g. mains plug, mains cable, compressor). Contact the Authorised Service Centre or an electrician to change the electrical components.
- The mains cable must stay below the level of the mains plug.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.

- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.

2.3 Use



WARNING!
Risk of injury, burns, electric shock or fire.



The appliance contains flammable gas, isobutane (R600a), a natural gas with a high level of environmental compatibility. Be careful not to cause damage to the refrigerant circuit containing isobutane.

- Do not change the specification of this appliance.
- Do not put electrical appliances (e.g. ice cream makers) in the appliance unless they are stated applicable by the manufacturer.
- If damage occurs to the refrigerant circuit, make sure that there are no flames and sources of ignition in the room. Ventilate the room.
- Do not let hot items to touch the plastic parts of the appliance.
- Do not put soft drinks in the freezer compartment. This will create pressure on the drink container.
- Do not store flammable gas and liquid in the appliance.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not touch the compressor or the condenser. They are hot.
- Do not remove or touch items from the freezer compartment if your hands are wet or damp.
- Do not freeze again food that has been thawed.
- Follow the storage instructions on the packaging of frozen food.
- Wrap the food in any food contact material before putting it in the freezer compartment.

2.4 Internal lighting



WARNING!
Risk of electric shock.

- This product contains a light source of energy efficiency class G.
- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.

2.5 Care and cleaning



WARNING!

Risk of injury or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- This appliance contains hydrocarbons in the cooling unit. Only a qualified person must do the maintenance and the recharging of the unit.
- Regularly examine the drain of the appliance and if necessary, clean it. If the drain is blocked, defrosted water collects in the bottom of the appliance.

2.6 Service

- To repair the appliance contact the Authorised Service Centre. Use original spare parts only.
- Please note that self-repair or non-professional repair can have safety

consequences and might void the guarantee.

- The following spare parts will be available for 7 years after the model has been discontinued: thermostats, temperature sensors, printed circuit boards, light sources, door handles, door hinges, trays and baskets. Please note that some of these spare parts are only available to professional repairers, and that not all spare parts are relevant for all models.
- Door gaskets will be available for 10 years after the model has been discontinued.

2.7 Disposal



WARNING!

Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door to prevent children and pets to be closed inside of the appliance.
- The refrigerant circuit and the insulation materials of this appliance are ozone-friendly.
- The insulation foam contains flammable gas. Contact your municipal authority for information on how to discard the appliance correctly.
- Do not cause damage to the part of the cooling unit that is near the heat exchanger.

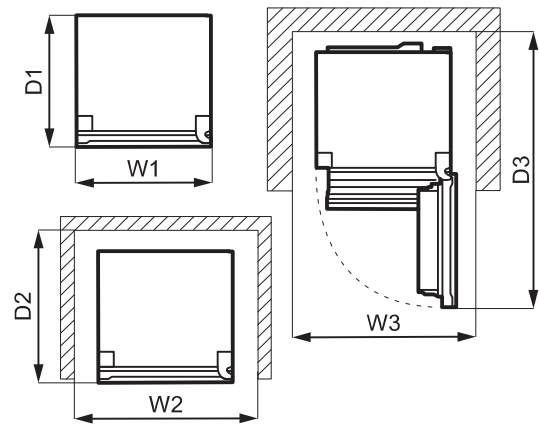
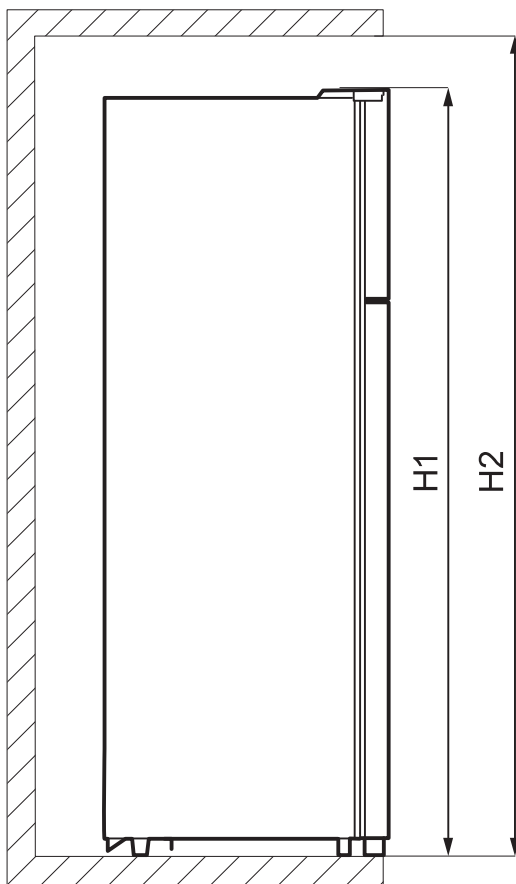
3. INSTALLATION



WARNING!

Refer to Safety chapters.

3.1 Dimensions



Overall dimensions ¹		
H1	mm	1434
W1	mm	550
D1	mm	547

¹ the height, width and depth of the appliance without the handle

Space required in use ²		
H2	mm	1534
W2	mm	750
D2	mm	617

² the height, width and depth of the appliance including the handle, plus the space necessary for free circulation of the cooling air

Overall space required in use ³		
H2	mm	1534
W3	mm	750
D3	mm	1123

³ the height, width and depth of the appliance including the handle, plus the space necessary for free circulation of the cooling air, plus the space necessary to allow door opening to the minimum angle permitting removal of all internal equipment

3.2 Location

This appliance is not intended to be used as a built-in appliance.

In case of different installation from freestanding respecting space required

in use dimensions, the appliance will function correctly but energy consumption might increase slightly.

To ensure appliance's best functionality, you should not install the appliance in the nearby of the heat source (oven, stoves, radiators, cookers or hobs) or in a place with direct sunlight. Make sure that air can circulate freely around the back of the cabinet.

This appliance should be installed in a dry, well ventilated indoor position.

To ensure best performance, if the appliance is positioned below an overhanging wall unit, the minimum distance between the top of the cabinet shall be maintained. Ideally, however, the appliance should not be positioned below overhanging wall units. One or more adjustable feet at the base of the cabinet ensure that the appliance stands level.



CAUTION!

If you position the appliance against the wall, use back spacers provided or keep the minimum distance indicated in the installation instructions.



CAUTION!

If you install the appliance next to a wall, refer to the installation instructions to understand the minimum distance between the wall and the side of the appliance where door hinges are to provide enough space to open the door when the internal equipment is removed (e.g. when cleaning).

This appliance is intended to be used at ambient temperature ranging from 10°C to 38°C.



The correct operation of the appliance can only be guaranteed within the specified temperature range.



If you have any doubts regarding where to install the appliance, please turn to the vendor, to our customer service or to the nearest Authorised Service Centre.



It must be possible to disconnect the appliance from the mains power supply. The plug must therefore be easily accessible after installation.

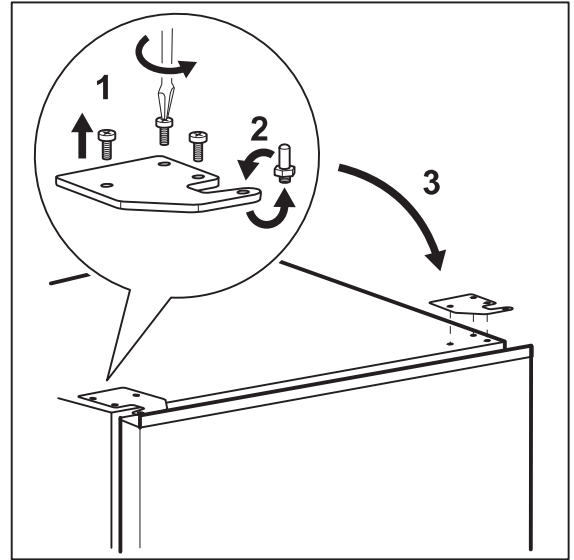
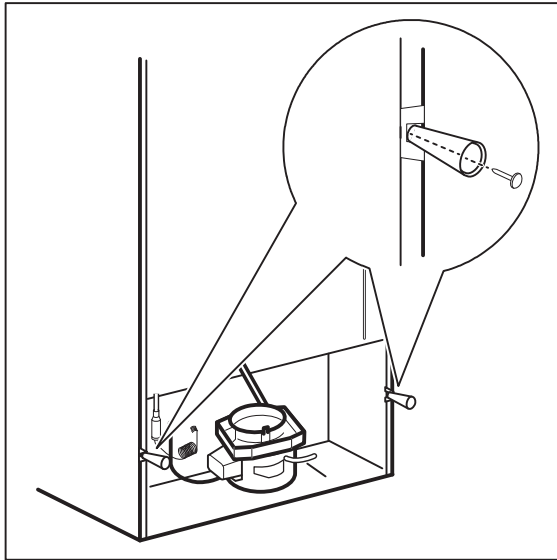
3.3 Electrical connection

- Before plugging in, ensure that the voltage and frequency shown on the rating plate correspond to your domestic power supply.
- The appliance must be earthed. The power supply cable plug is provided with a contact for this purpose. If the domestic power supply socket is not earthed, connect the appliance to a separate earth in compliance with current regulations, consulting a qualified electrician.
- The manufacturer declines all responsibility if the above safety precautions are not observed.
- This appliance complies with the E.E.C. Directives.

3.4 Rear spacers

In the bag with the documentation, there are two spacers which must be fitted as shown in the figure.

If you position the appliance against a wall in a freestanding installation, install the rear spacers in order to guarantee the maximum possible distance.



3.5 Door reversibility



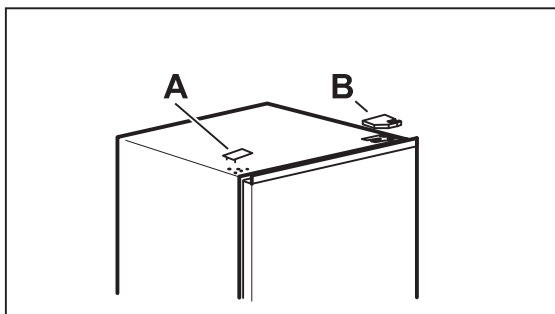
WARNING!

Before carrying out any operations, remove the plug from the power socket.



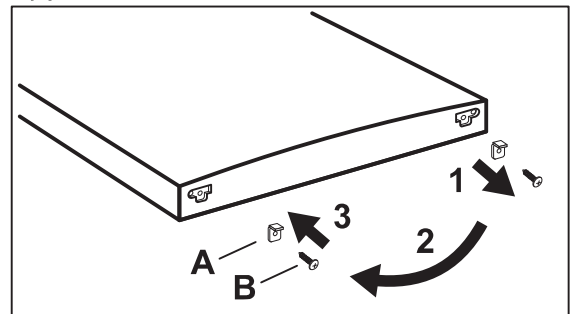
Empty the appliance.

1. Make sure the appliance stands upright.
2. Open both doors and remove the door equipment. Refer to "Daily Use" chapter. Close the doors.
3. Use a thin-blade screwdriver to remove the screw hole cover (A) and the upper hinge cover (B). Put them aside.

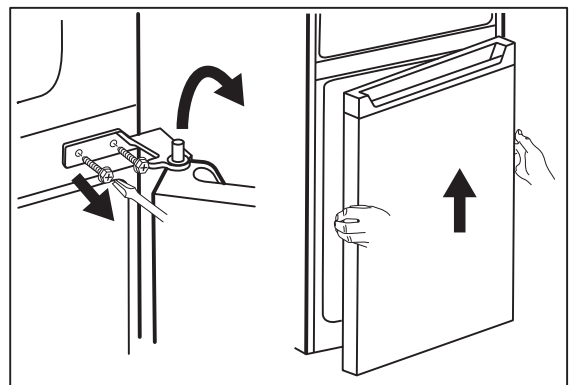


4. Unscrew the screws of the right upper hinge. Support the upper door with your hand. Remove the upper hinge, reverse it, screw the screws and the pin to it. Put the hinge aside.

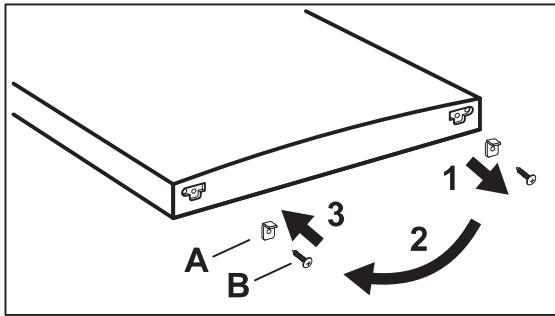
5. Carefully lift the upper door from the middle hinge to remove it. Place the upper door on the soft surface. Be careful not to lose washers that may stick to the door.
6. Unscrew the screw (B) and the "stop block" (A) and screw them on the opposite side of the door.



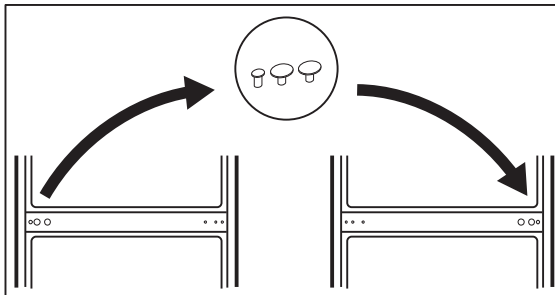
7. Unscrew the screws from the middle hinge. Remove the middle hinge and put it aside together with the screws. Be careful not to lose washers that may stick to the door.



8. Place the lower door on the soft surface.
9. Unscrew the screw (B) and the "stop block" (A) and screw them on the opposite side of the door.

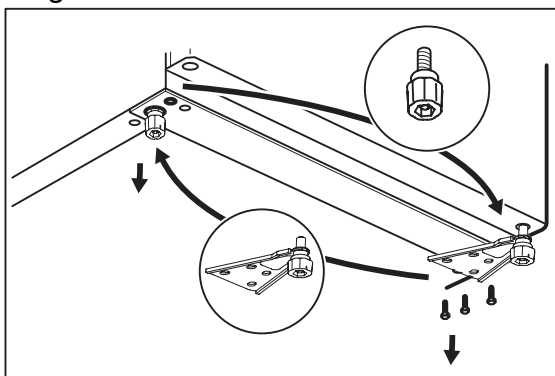


- 10.** Remove the hole covers of the middle hinge and put them in the holes on the opposite side.



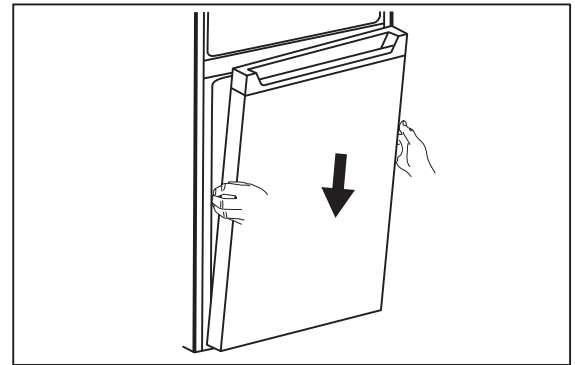
- 11.** Tilt the appliance carefully on a soft foam packaging or similar material to avoid any damage to the back of the appliance and the floor.

- 12.** Remove both adjustable feet and unscrew the screws of the lower hinge.

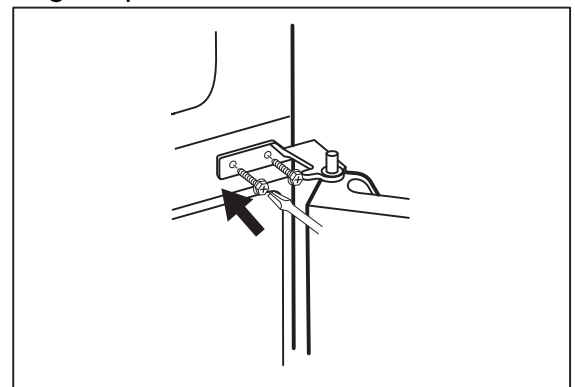


- 13.** Reverse the lower hinge to the other side of the appliance, screw it with screws and install adjustable feet.

- 14.** Install the lower door by placing the bottom door hole on the bottom hinge pin. Tighten the screws.

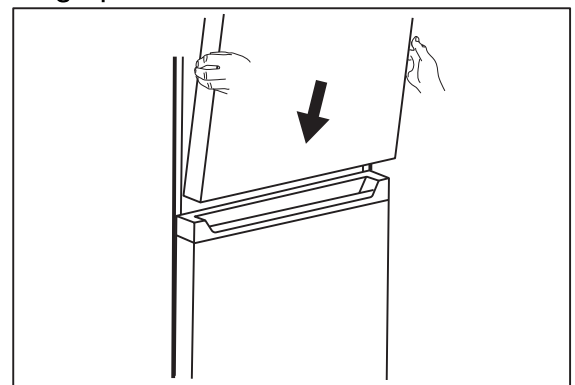


- 15.** Install the middle hinge to the left side of the appliance by reversing its original position.



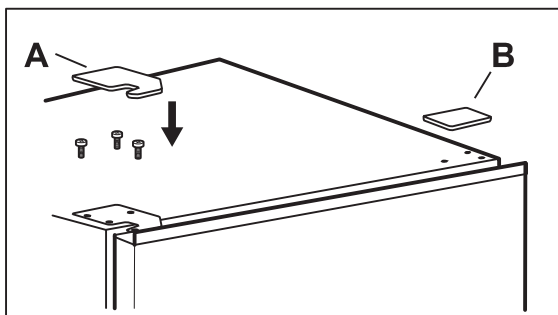
- 16.** Fit the upper hole of the lower door on the middle hinge pin. Tighten the screws.

- 17.** Install the upper door by fitting the lower hole of the door on the middle hinge pin.



- 18.** Put the upper hinge to the left top side of the appliance. Supporting the door with your hand put the hinge pin into the upper hole of the upper door. Tighten the screws of the upper hinge.

- 19.** Take out an upper hinge cover (A) from a bag. Install it on the upper hinge. Place the screw hole cover (B) on the top right side of the appliance where screw holes are.

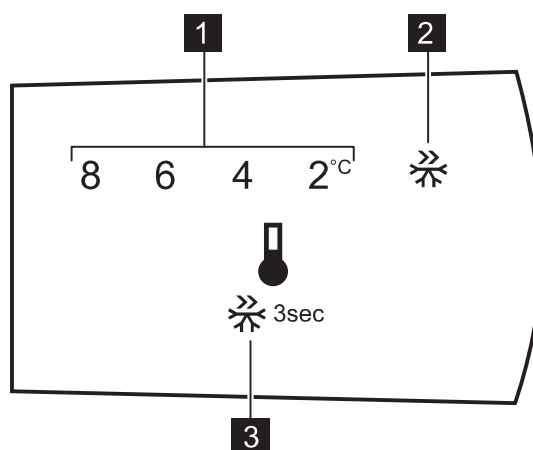


Install the door equipment.

Wait at least 4 hours before connecting the appliance to the power supply.

4. OPERATION

4.1 Control panel



1. Temperature indicator
2. Super Freeze indicator

3. Control button

4.2 Switching on

Insert the plug into the wall socket.

4.3 Switching off

To turn off the appliance, remove the plug from the power socket.

4.4 Temperature regulation

To set the temperature, press the control button repeatedly until you reach the desired temperature.

Recommended set temperature is:

- +4°C for the fridge,

The temperature range may vary between 2°C and 8°C for fridge.

Choose the setting keeping in mind that the temperature inside the appliance depends on:

- room temperature,
- frequency of opening the door,
- quantity of food stored,
- appliance location.

The temperature indicators show the set temperature.



The set temperature will be reached within 24 hours. After a power failure it remains stored.

4.5 Super Freeze function

The Super Freeze is used to perform pre-freezing and fast freezing in sequence of Freezer compartment. This function accelerates the freezing of fresh food and, at the same time, protects foodstuffs already stored from undesirable warming.



To freeze fresh food activate the Super Freeze function at least 24 hours before placing the food to complete pre-freezing.

To activate the Super Freeze function, press and hold the Control button for 3 seconds. The Super Freeze indicator flashes.

This function stops automatically after 52 hours.

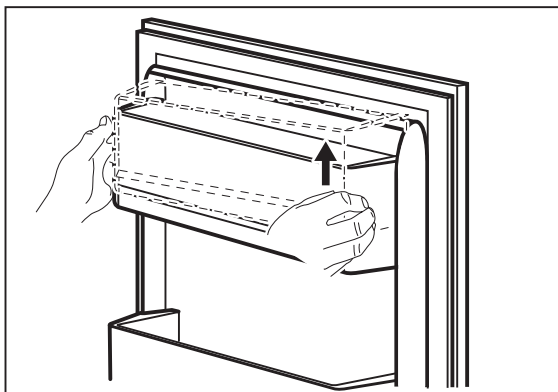
You can deactivate the Super Freeze function before its automatic end by pressing and holding the Control button for 3 seconds. The Super Freeze indicator turns off.

5. DAILY USE

5.1 Removing and installing the door shelf

To remove the door shelf:

1. Hold the left side of the shelf.
2. Lift the right side of the shelf until it comes free from the fastener.



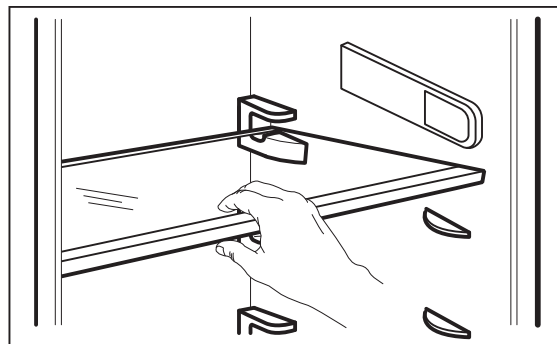
3. Lift the left side of the shelf and remove it.

To put the shelf back in:

1. Place the shelf flat on the door.
2. Push two sides of the shelf downwards at the same time so that the shelf fits both fasteners.

5.2 Movable shelves

The walls of the refrigerator compartment are equipped with a series of runners so that the shelves can be positioned as desired.



To ensure correct air circulation, do not move the glass shelf above the vegetable drawer.

5.3 Vegetable drawer

There is a special drawer in the bottom part of the appliance suitable for storage of fruits and vegetables.

5.4 Freezing fresh food

The freezer compartment is suitable for freezing fresh food and storing frozen and deep-frozen food for a long time.

To freeze fresh food activate the Super Freeze function at least 24 hours before placing the food to be frozen in the freezer compartment.

The maximum amount of food that can be frozen without adding other fresh food during 24 hours is specified on the rating plate (a label located inside the appliance).

5.5 Storage of frozen food

When activating an appliance for the first time or after a period out of use, before putting the products in the compartment

let the appliance run at least 3 hours with the Super Freeze function switched on.

Keep the food no closer than 15 mm from the door.



CAUTION!

In the event of accidental defrosting, for example due to a power failure, if the power has been off for longer than the value shown on rating plate under "rising time", the defrosted food must be consumed quickly or cooked immediately then cooled and then re-frozen.

5.6 Thawing

Deep-frozen or frozen food, prior to being used, can be thawed in the

refrigerator compartment or at room temperature, depending on the time available for this operation.

Small pieces may even be cooked still frozen, directly from the freezer: in this case, cooking will take longer.

5.7 Ice-cube tray

This appliance is equipped with one or more trays for the production of ice-cubes.



Do not use metallic instruments to remove the trays from the freezer compartment.

1. Fill the ice-cube trays with water.
2. Put them in the freezer compartment.

6. HINTS AND TIPS

6.1 Hints for energy saving

- Freezer: The internal configuration of the appliance is the one that ensures the most efficient use of energy.
- Fridge: Most efficient use of energy is ensured in the configuration with the drawers in the bottom part of the appliance and shelves evenly distributed. Position of the door bins does not affect energy consumption.
- Do not open the door frequently or leave it open longer than necessary.
- Freezer: The colder the temperature setting, the higher the energy consumption.
- Fridge: Do not set too high temperature to save energy unless it is required by the characteristics of the food.
- If the ambient temperature is high and the temperature control is set to low temperature and the appliance is fully loaded, the compressor may run continuously, causing frost or ice formation on the evaporator. In this case, set the temperature control toward higher temperature to allow automatic defrosting and to save energy this way.
- Ensure a good ventilation. Do not cover the ventilation grilles or holes.


6.2 Hints for freezing

- Activate Super Freeze function at least 24 hours before placing the food inside the freezer compartment.
- Before freezing wrap and seal fresh food in: aluminium foil, plastic film or bags, airtight containers with lid.
- For more efficient freezing and thawing divide food into small portions.
- It is recommended to put labels and dates on all your frozen food. This will help to identify foods and to know when they should be used before their deterioration.
- The food should be fresh when being frozen to preserve good quality. Especially fruits and vegetables should be frozen after the harvest to preserve all of their nutrients.
- Do not freeze bottles or cans with liquids, in particular drinks containing carbon dioxide - they may explode during freezing.
- Do not put hot food in the freezer compartment. Cool it down at room temperature before placing it inside the compartment.
- To avoid increase in temperature of already frozen food, do not place fresh unfrozen food directly next to it.

Place food at room temperature in the part of the freezer compartment where there is no frozen food.

- Do not eat ice cubes, water ices or ice lollies immediately after taking them out of the freezer. Risk of frostbites.
- Do not re-freeze defrosted food. If the food has defrosted, cook it, cool it down and then freeze it.

6.3 Hints for storage of frozen food

- Freezer compartment is the one marked with .
- Higher temperature setting inside the appliance may lead to shorter shelf life.
- The whole freezer compartment is suitable for storage of frozen food products.
- Leave enough space around the food to allow air to circulate freely.
- For adequate storage refer to food packaging label to see the shelf life of food.

- It is important to wrap the food in such a way that prevents water, humidity or condensation from getting inside.

6.4 Shopping tips

After grocery shopping:

- Ensure that the packaging is not damaged - the food could be deteriorated. If the package is swollen or wet, it might have not been stored in the optimal conditions and defrosting may have already started.
- To limit the defrosting process buy frozen goods at the end of your grocery shopping and transport them in a thermal and insulated cool bag.
- Place the frozen foods immediately in the freezer after coming back from the shop.
- If food has defrosted even partially, do not re-freeze it. Consume it as soon as possible.
- Respect the expiry date and the storage information on the package.

6.5 Shelf life for freezer compartment


Type of food	Shelf life (months)
Bread	3
Fruits (except citrus)	6 - 12
Vegetables	8 - 10
Leftovers without meat	1 - 2
Dairy food:	
Butter	6 - 9
Soft cheese (e.g. mozzarella)	3 - 4
Hard cheese (e.g. parmesan, cheddar)	6
Seafood:	
Fatty fish (e.g. salmon, mackerel)	2 - 3
Lean fish (e.g. cod, flounder)	4 - 6
Shrimps	12
Shucked clams and mussels	3 - 4
Cooked fish	1 - 2
Meat:	

Type of food	Shelf life (months)
Poultry	9 - 12
Beef	6 - 12
Pork	4 - 6
Lamb	6 - 9
Sausage	1 - 2
Ham	1 - 2
Leftovers with meat	2 - 3

6.6 Hints for fresh food refrigeration

- Good temperature setting that ensures preservation of fresh food is a temperature less than or equal to +4°C. Higher temperature setting inside the appliance may lead to shorter shelf life of food.
- Cover the food with packaging to preserve its freshness and aroma.
- Always use closed containers for liquids and for food, to avoid flavours or odours in the compartment.
- To avoid the cross-contamination between cooked and raw food, cover the cooked food and separate it from the raw one.
- It is recommended to defrost the food inside the fridge.
- Do not insert hot food inside the appliance. Make sure it has cooled down at room temperature before inserting it.
- To prevent food waste the new stock of food should always be placed behind the old one.

6.7 Hints for food refrigeration

- Fresh food compartment is the one marked (on the rating plate) with .
- Meat (all types): wrap in a suitable packaging and place it on the glass shelf above the vegetable drawer. Store meat for at most 1-2 days.
- Fruit and vegetables: clean thoroughly (eliminate the soil) and place in a special drawer (vegetable drawer).
- It is advisable not to keep the exotic fruits like bananas, mangos, papayas etc. in the refrigerator.
- Vegetables like tomatoes, potatoes, onions, and garlic should not be kept in the refrigerator.
- Butter and cheese: place in an airtight container or wrap in an aluminium foil or a polythene bag to exclude as much air as possible.
- Bottles: close them with a cap and place them on the door bottle shelf, or (if available) on the bottle rack.
- Always refer to the expiry date of the products to know how long to keep them.

7. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

7.1 Cleaning the interior

Before using the appliance for the first time, the interior and all internal accessories should be washed with lukewarm water and some neutral soap to remove the typical smell of a brand-new product, then dried thoroughly.



CAUTION!

Do not use detergents, abrasive powders, chlorine or oil-based cleaners as they will damage the finish.



CAUTION!

The accessories and parts of the appliance are not suitable for washing in a dishwasher.

7.2 Periodic cleaning

The equipment has to be cleaned regularly:

1. Clean the inside and accessories with lukewarm water and some neutral soap.
2. Regularly check the door seals and wipe them clean to ensure they are clean and free from debris.
3. Rinse and dry thoroughly.

7.3 Defrosting of the fridge

Defrosting in the fridge compartment is automatic.

7.4 Defrosting of the freezer



CAUTION!

Never use sharp metal tools to scrape off frost from the evaporator as you could damage it.

Do not use a mechanical device or any artificial means to speed up the thawing process other than those recommended by the manufacturer.



About 12 hours prior to defrosting set a lower temperature in order to build up sufficient chill reserve in case of any interruption in operation.

Defrost the freezer compartment when the frost layer reaches a thickness of about 3-5 mm.

To defrost freezer compartment:

1. Switch off the appliance or pull out electrical plug from the wall socket.
2. Remove any stored food, wrap it in several layers of newspaper and put it in a cool place.



CAUTION!

A temperature rise of the frozen food packs during defrosting may shorten their safe storage life.

Do not touch frozen goods with wet hands. Hands can freeze to the goods.

3. Remove the ice tray.
4. Leave the door open. Protect the floor from the defrosting water e.g. with a cloth or a flat vessel.
5. In order to speed up the defrosting process, place a pot of warm water in the freezer compartment. In addition, remove pieces of ice that break away before defrosting is complete.
6. When defrosting is complete, dry the interior thoroughly.
7. Switch on the appliance and close the door.
8. Set the temperature regulator to obtain the maximum coldness and run the appliance for three hours using this setting.

Only after this time put the food back into the freezer compartment.

7.5 Periods of non-operation

When the appliance is not in use for long periods, take the following precautions:

1. Disconnect the appliance from electricity supply.
2. Remove all food.
3. Defrost the appliance.
4. Clean the appliance and all accessories.
5. Leave the doors open to prevent unpleasant smells.

8. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

8.1 What to do if...

Problem	Possible cause	Solution
The appliance does not operate.	The appliance is switched off.	Switch on the appliance.
	The mains plug is not connected to the mains socket correctly.	Connect the mains plug to the mains socket correctly.
	There is no voltage in the mains socket.	Connect a different electrical appliance to the mains socket. Contact a qualified electrician.
The appliance is noisy.	The appliance is not supported properly.	Check if the appliance stands stable.
The compressor operates continually.	Temperature is set incorrectly.	Refer to "Operation" chapter.
	Many food products were put in at the same time.	Wait a few hours and then check the temperature again.
	The room temperature is too high.	Refer to "Installation" chapter.
	Food products placed in the appliance were too warm.	Allow food products to cool to room temperature before storing.
	The door is not closed correctly.	Refer to "Closing the door" section.
	The Super Freeze function is switched on.	Refer to "Super Freeze function" section.
The compressor does not start immediately after pressing the "Super Freeze", or after changing the temperature.	The compressor starts after a period of time.	This is normal, no error has occurred.
Door is misaligned or interferes with ventilation grill.	The appliance is not levelled.	Refer to installation instructions.
Door does not open easily.	You attempted to re-open the door immediately after closing.	Wait a few seconds between closing and re-opening of the door.
The lamp does not work.	The lamp is in stand-by mode.	Close and open the door.
	The lamp is defective.	Contact the nearest Authorized Service Centre.

Problem	Possible cause	Solution
There is too much frost and ice.	The door is not closed correctly.	Refer to "Closing the door" section.
	The gasket is deformed or dirty.	Refer to "Closing the door" section.
	Food products are not wrapped properly.	Wrap the food products better.
	Temperature is set incorrectly.	Refer to "Operation" chapter.
	Appliance is fully loaded and is set to the lowest temperature.	Set a higher temperature. Refer to "Operation" chapter.
	Temperature set in the appliance is too low and the ambient temperature is too high.	Set a higher temperature. Refer to "Operation" chapter.
Water flows on the rear plate of the refrigerator.	During the automatic defrosting process, frost melts on the rear plate.	This is correct. Dry the water with a soft cloth.
There is too much condensed water on the rear wall of the refrigerator.	Door was opened too frequently.	Open the door only when necessary.
	Door was not closed completely.	Make sure the door is closed completely.
	Stored food was not wrapped.	Wrap food in suitable packaging before storing it in the appliance.
Water flows inside the refrigerator.	Food products prevent the water from flowing into the water collector.	Make sure that food products do not touch the rear plate.
	The water outlet is clogged.	Clean the water outlet.
Water flows on the floor.	The melting water outlet is not connected to the evaporative tray above the compressor.	Attach the melting water outlet to the evaporative tray.
Temperature cannot be set.	The Super Freeze function is switched on.	Switch off the Super Freeze function manually, or wait until the function deactivates automatically to set the temperature. Refer to "Super Freeze function" section.

Problem	Possible cause	Solution
The temperature in the appliance is too low/too high.	The temperature is not set correctly.	Set a higher/lower temperature.
	The door is not closed correctly.	Refer to "Closing the door" section.
	The food products' temperature is too high.	Let the food products temperature decrease to room temperature before storage.
	Many food products are stored at the same time.	Store less food products at the same time.
	The thickness of the frost is greater than 4-5 mm.	Defrost the appliance.
	The door has been opened often.	Open the door only if necessary.
	The Super Freeze function is switched on.	Refer to "Super Freeze function" section.



If the advice does not lead to the desired result, call the nearest Authorized Service Centre.

8.2 Replacing the lamp

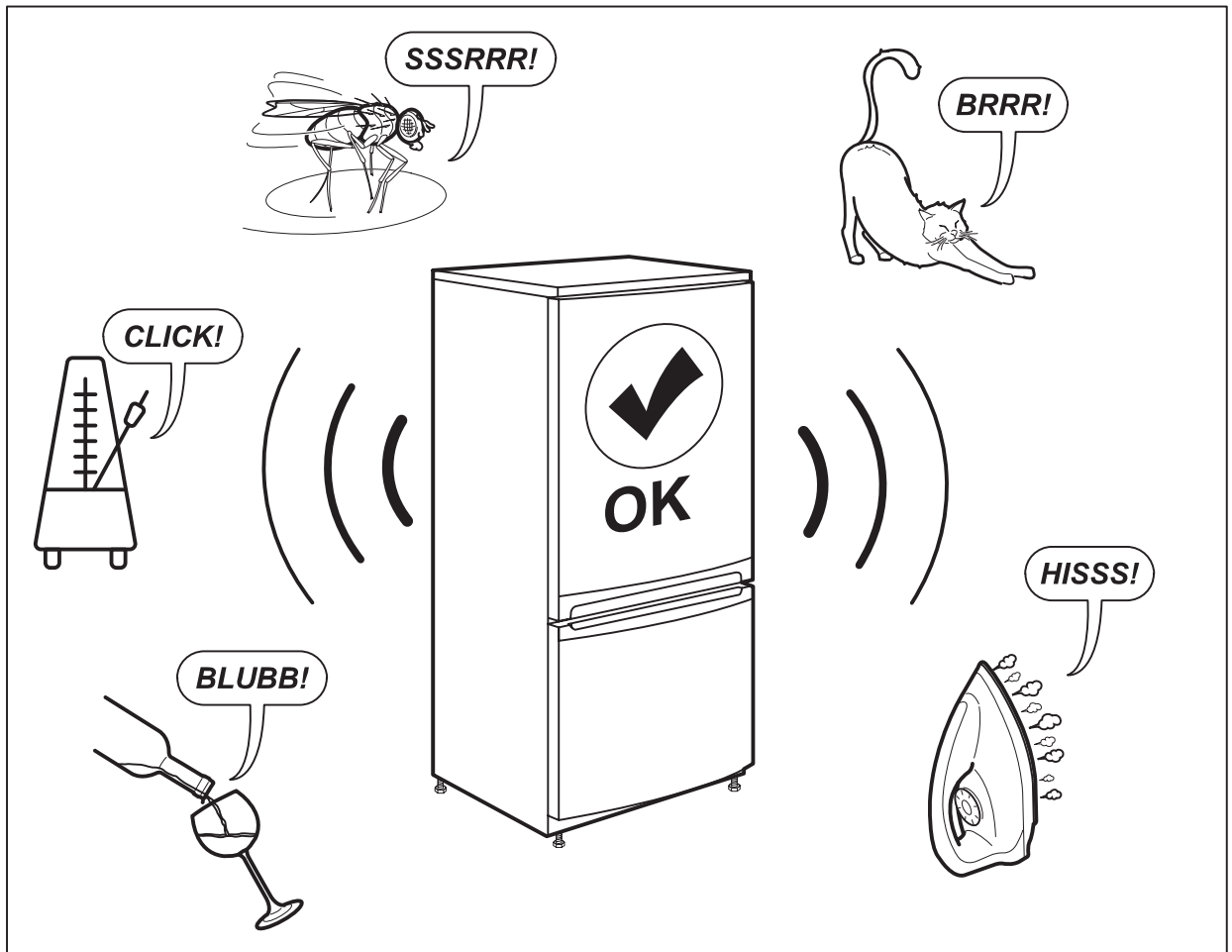
The appliance is equipped with a longlife LED interior light.

Only service is allowed to replace the lighting device. Contact your Authorised Service Centre.

8.3 Closing the door

1. Clean the door gaskets.
2. If necessary, adjust the door. Refer to "Installation" chapter.
3. If necessary, replace the defective door gaskets. Contact the Authorised Service Centre.

9. NOISES



10. TECHNICAL DATA

The technical information is situated in the rating plate on the internal side of the appliance and on the energy label.

The QR code on the energy label supplied with the appliance provides a web link to the information related to the performance of the appliance in the EU EPREL database. Keep the energy label for reference together with the user manual and all other documents provided with this appliance.

It is also possible to find the same information in EPREL using the link <https://eprel.ec.europa.eu> and the model name and product number that you find on the rating plate of the appliance.


See the link www.theenergylabel.eu for detailed information about the energy label.


11. INFORMATION FOR TEST INSTITUTES

Installation and preparation of the appliance for any EcoDesign verification shall be compliant with EN 62552. Ventilation requirements, recess dimensions and minimum rear

clearances shall be as stated in this User Manual at Chapter 3. Please contact the manufacturer for any other further information, including loading plans.

12. ENVIRONMENTAL CONCERNS

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

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



Stove fan

Instructions on the next page

Environment and safety



Please recycle all packaging materials in the correct manner.



Always wear work gloves for all maintenance operations.

Environmentally friendly use

- » Use lowest speed setting (Eco-mode), unless large amounts of vapour and smoke.
- » Switch on the hood before cooking and leave it on until 15 minutes after finished cooking.
- » If using in filtering mode (See page 7.), replace charcoal filter at least once every four months.
- » Clean the grease filter at least once a month to reduce strain on the charcoal filter.
- » Install the hood according to the instructions laid out in this manual.



Attention!

This appliance is designed to be operated by adults. Children and persons with reduced sensory, physical or mental capabilities or difficulty comprehending the instructions should be supervised.

Quality and safety

Appliance designed, tested and manufactured according to:

Electromagnetic compatibility:

EN 55014-1
CISPR 14-1
EN 55014-2
CISPR 14-2
EN/IEC 61000-3-2
EN/IEC 61000-3-3

Performance:

EN/IEC 61591
ISO 5167-1
ISO 5167-3
ISO 5168
EN/IEC 60704-1
EN/IEC 60704-2-13
ISO 3741
EN 50564; IEC 62301

Safety:

EN/IEC 60335-1
EN/IEC 60335-2-31
EN/IEC 62233.



This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



Operating modes

The hood has been designed to be installed and used either in ducting or filtering mode.



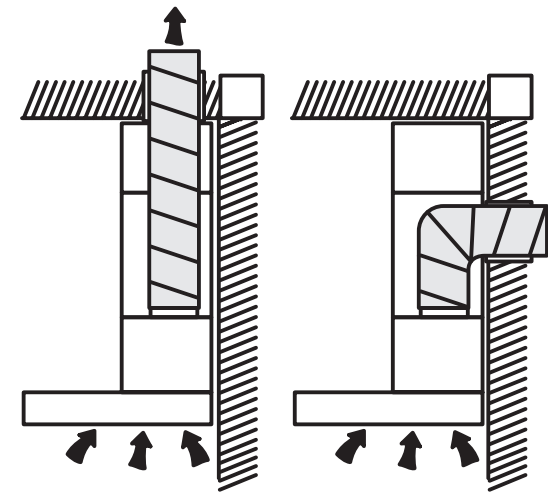
Ducting mode

When used in ducting mode the fumes are channeled outside the building through discharge ducts (not included) connected to the hood.

For best function

- » Use a duct of shortest length possible.
- » Use a duct with as few elbows as possible (maximum elbow angle: 90°).
- » Use the same type of duct all the way.
- » Use only certified materials during installation.

Failure to connect the hood to an air outlet of appropriate size will result in reduced performance and an increase in noise. Any responsibility in this matter is therefore declined.



Attention!

The supplied charcoal filter must be removed.



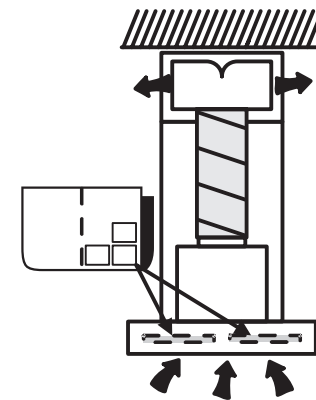
Filtering mode

In filtering mode a charcoal filter removes pollutants from the extracted air before sending it back into the room through the upper outlet grid.

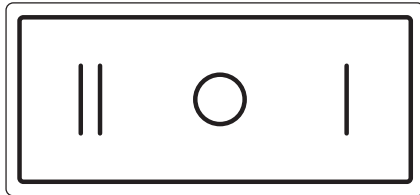
One active charcoal filter is needed. Your first filter and replacements can be purchased from our website, www.airfi.fi or your retailer.

For best function

- » Clean the grease filter regularly to reduce strain on the charcoal filter.
- » Do not clean the charcoal filter.

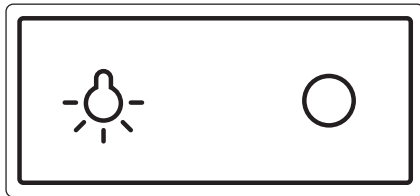


Control panel



1.

2.



3.

1. Nopeus 1 / Eco-tila
2. Nopeus 2 / Huippuimu
3. Valot päälle / valot pois päältä

Usage

Lights

- » Turn the lights on by pressing the button (3).
- » Turn off the lights by pressing on the button again

Suction of fumes

- » Before usage, pull out the steam deflector.
- » Choose speed by pressing the corresponding number.
- » Turn off the hood by pressing the speed button again.
- » Let the hood run for 15 minutes after finished cooking.

Maintenance

Cleaning

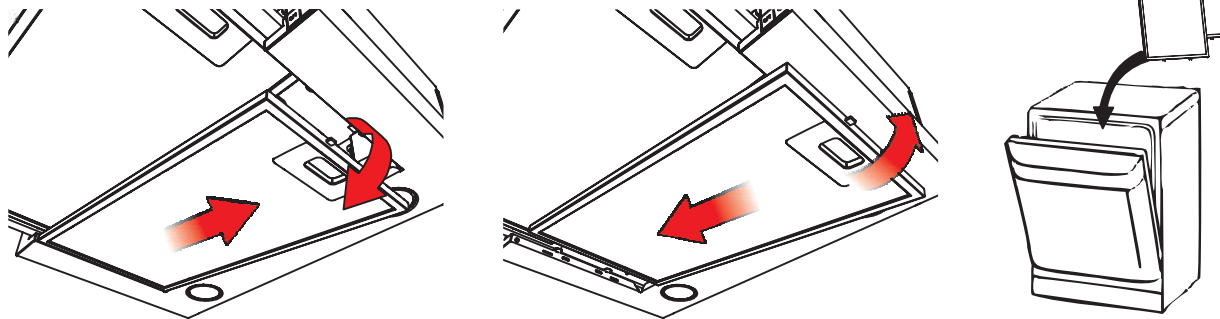
The hood should be cleaned at least once a month. Clean using a cloth dampened with neutral liquid detergent. Do not use abrasive products or alcohol.

Grease filter

The grease filter traps grease particles, to guarantee high performance and safety the filter must be cleaned at least once a month.

To remove the grease filter, pull the spring release handle as displayed in the pictures.

Clean using non-aggressive detergents, either by hand or in the dishwasher at low temperature and short cycle. Slight discoloration after cleaning is normal.



Attention!

Before performing any maintenance, isolate the hood from the electrical supply.



Attention!

Failure to clean the hood and replace the filters may cause a fire risk.



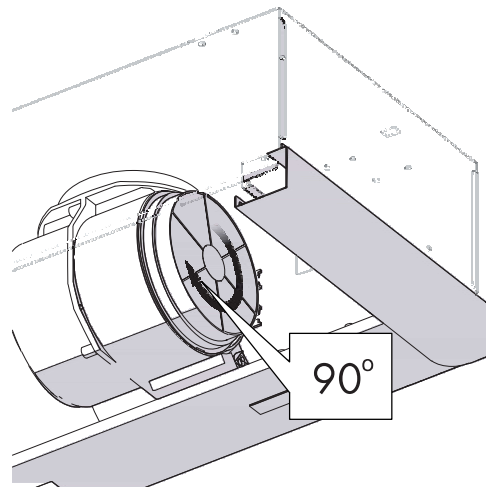
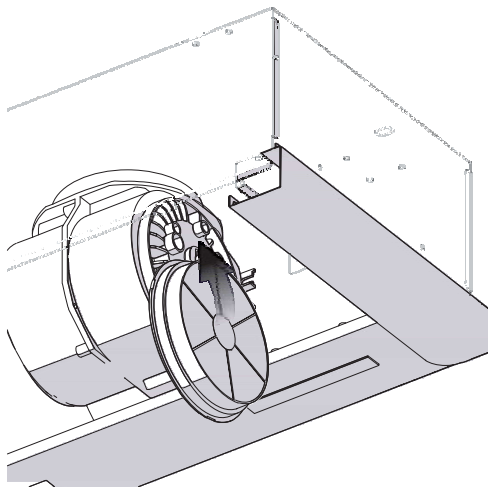
Always wear work gloves for all maintenance operations.

Charcoal filter Filtering mode only

The charcoal filter absorbs pollutants caused by cooking.

The saturation of the charcoal filter occurs after prolonged use, depending on the type of cooking and the regularity of cleaning of the grease filter. In any case it is necessary to replace the charcoal filter at least once every four months.

The charcoal filter can not be washed or regenerated. You can purchase new filters from your retailer or our website, www.airfi.fi.



Replacing the lights

When replacing the lights you will have to change the whole lightmodule. You can purchase a new light module from your retailer or the Airfi website.

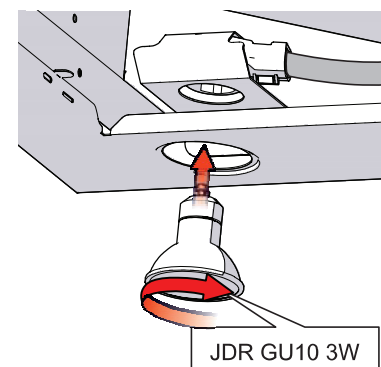
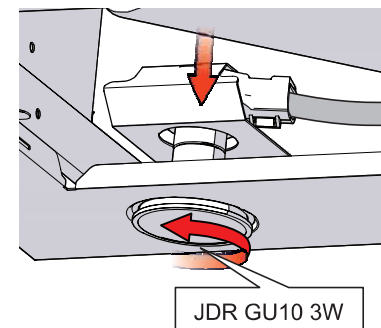
Follow these steps:

1. Disconnect the hood from the mains.
2. Pull out the hood.
3. Remove the lights as shown in the pictures.
4. Insert the new light and fasten.



Attention!

Do not use or leave the hood without the lamp correctly mounted due to the possible risk of electric shocks.



8. Guide for residents

Is there something that needs to be repaired in your apartment or the property

You can submit fault reports concerning your apartment, the property and the outdoor areas via the fault report form on the Hoas website. Through the fault report form, a detailed description of the fault is passed efficiently and accurately all the way to the property maintenance company, along with the tenant's permission for the maintenance staff to enter the apartment. On the form you can also specify whether they may use the master key to enter and inform us of any pets that may be in the apartment. For these reasons, we do not accept fault reports over the phone or via email.

If you want to send photos of the faults please mail them to maintenance@hoas.fi. Unfortunately it is not possible to attach photos to the fault report.

For more information about maintaining the apartment and responsibility of tenant you can find from our webpage hoas.fi, taking care of your home - section.

Our responsibility chart clarifies who is responsible for repairs and maintenance. The tenant must always notify Hoas of any faults in the apartment. The tenant is required to maintain the apartment carefully. Any costs caused by carelessness, improper handling or negligence will be charged to the tenant according to the tenant charge sheet.

	Responsibility	Additional instructions
FIRE ALARMS		
Purchasing and maintaining a fire alarm	Tenant	
Maintaining, repairing and replacing a mains-powered fire alarm system (tenant must check that it is operational)	Hoas	If you are not sure which kind of system is used in the property, you can find out in hoas.fi
FIXED APPLIANCES, EQUIPMENT AND FIXTURES IN THE APARTMENT		
Changing light bulbs; also the bulbs in the refrigerator, oven and range hood	Tenant	
Fuses in the apartment fuse box: changing blown fuses / resetting an automatic fuse back to working state	Tenant	
Testing the RCD / switching it back to working position	Tenant	For instructions, see e.g. Hoas.fi
Defrosting the freezer and cleaning the defrosting drain hole in the refrigerator	Tenant	Do not use a knife or other sharp object when defrosting the freezer
Purchasing an antenna cable or internet cable	Tenant	Internet cable needs to be an RJ-45 ethernet cable
Apartment lights and terminal block / ceiling connection box hook	Tenant	If any parts of the connection box are missing when moving in, the tenant must notify Hoas
Repairing and replacing light switches, power sockets, network sockets, TV aerial and phone sockets	Hoas	
Repairing or replacing the fixed appliances, furniture or equipment in the apartment	Hoas	
HEATING		
Measuring the temperature in the apartment	Tenant	The temperature should be 20 degrees or higher in the living area
Repairing or replacing radiators or their parts, and purging air out of radiators.	Hoas	
VENTILATION		
Cleaning the range hood grease filter	Tenant	For instructions, see e.g. Hoas.fi
Cleaning the exhaust and fresh air vents	Tenant	For instructions, see e.g. Hoas.fi
Repairing and replacing the exhaust and fresh air vents and filters	Hoas	Never block the air vents or close them entirely under any circumstances!
BATHROOM FIXTURES AND DRAINS		
Cleaning the bathroom sink drain trap and the floor drain	Tenant	For instructions, see e.g. Hoas.fi
Cleaning the kitchen sink drain trap	Tenant	In the kitchen, using liquid drain cleaner is enough; you do not need to dismantle the drain trap.
Unblocking a clogged drain, if cleaning the drain trap and/or the floor drain is not sufficient	Hoas	If the tenant could have unclogged the drain (hair in the floor drain etc.), the maintenance visit will be charged from the tenant
Installation of a washing machine or dishwasher	Tenant	To use a washing machine, you must have home insurance
Plugging the washing machine water inlet and outlet pipes	Tenant	If the plugs left for the tenant do not fit, the tenant must find plugs that do fit
Purchasing the plugs for sinks and bathtubs	Tenant	If there are no plugs when you move in, let Hoas know
Fixing and replacing bathroom fixtures, like the sink	Hoas	Any unintentional damage caused by the tenant will be charged according to the tenant charge sheet
WINDOWS AND DOORS		
Installing shades or Venetian blinds	Tenant	Must be left in place when moving out
Adding the tenants' names to the front door of the apartment	Tenant	Must be removed when moving out
Installing a peephole or safety chain in the apartment front door	Tenant	Must be left in place when moving out
Repairing or replacing window or door frames, insulation or glass panes	Hoas	
KEYS AND LOCKS		
Installing a security lock	Tenant	Only with Hoas' permission and according to instructions
Repairing a lock and recoding a lock	Hoas	Will be charged from the tenant if necessary
SURFACES		
Painting the apartment and repairing/replacing the flooring material	Hoas	The tenant must never make structural or any other kind of changes to the apartment without permission from Hoas
OUTDOOR AREAS		
Removing snow from stairs/paths that lead only to the tenant's apartment	Tenant	



Maintaining the apartment - cleaning

As a tenant it is your responsibility to carefully maintain the apartment. You can check the further instructions below. If you are uncertain of how to do specific things e.g. clean kitchen range hood filter or defrost the freezer you can find instructions from Hoas web page among others at www.hoas.fi/en/tenants/#taking-care-of-your-home

Remember as a part of your daily life

- Clean the hob and kitchen surfaces and wash the dishes after cooking, especially in a shared apartment
- Take the bins out when necessary – never store full bin bags in the apartment
- If you don't want junk mail add "ei mainoksia" (no ads) sticker on your apartment's door
- Dry the bathroom floor (and walls) after taking a shower and remove hairs from floor drain strainer

Weekly cleaning (do at least every second week)

- Put the knick-knacks where they belong
- Dust and remove stains and grime, clean light switches and doors if necessary
- Wipe the kitchen counters, hob, sink, taps and tiles if needed – remove possible stains from the cupboard doors and walls
- Hoover and wash the floors, do not use too much water to wash the floors
- Wash the toilet seat, sink and taps
- If there are grime gathering to bathroom walls or floors wash them carefully before any limescale forms to the surfaces

Annual cleaning (1-2 times per year)

- Clean the windows (when outside temperature is above 0 degrees)
- Clean the air vents
- Clean the grime from surfaces that are often touched (light switches, door handles)
- Dust the spots that are harder to reach – behind the radiator, from top of high closets etc.

Kitchen

- Clean the refrigerator and defrost and clean the freezer
- Clean the oven, hob and trays thoroughly
- Empty the cupboards and clean them, clean also the cupboard doors
- Clean the kitchen range hood filter and the range hood itself

Bathroom

- Wash the bathroom walls, floors and seaming carefully – if necessary use a brush and chlorite
- Remove the chalk
- Clean the floor drain
- Clean the sink's water trap
- If needed wipe the bathroom ceiling

