

Use & Care Manual

Wall Oven

ECWS243CAS



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Electrolux

WELCOME TO ELECTROLUX!

THANK YOU FOR CHOOSING OUR APPLIANCE!

For Customer Care support and webshop, or to downlad an extended version of this manual, visit: ElectroluxAppliances.com

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This manual is your resource for the use and care of your product. Please read it before using your appliance. Keep it handy for quick reference. If something doesn't seem right, the troubleshooting section will help you with common issues.

Visit Owner Support on ElectroluxAppliances.com for access to FAQs, how-to videos and articles, accessories and cleaning products.

We are here for you! Visit our website, chat with an agent, or call us if you need help. If you do need service, we can get that started for you.

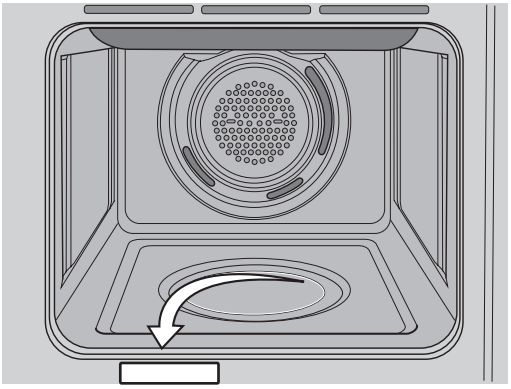
For Peace of Mind Protection, register you product. Locate your registration card and/or label on your product with the photo register icon.

Keep your product info here so it's easy to find.

Model Number: _____

Serial Number: _____

Purchase Date: _____



Serial Tag Location

Read all instructions before using this appliance.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type.

Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

DEFINITIONS

⚠ This is the safety alert symbol. It is used to alert of potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

⚠ WARNING

Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

⚠ CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

➔ IMPORTANT

Indicates installation, operation or maintenance information which is important but not hazard-related.

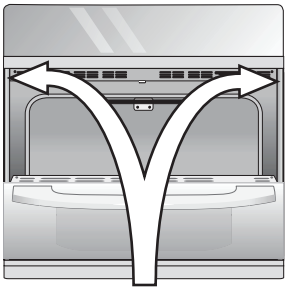
NOTE

Indicates a short, informal reference – something written down to assist the memory or for future reference.

⚠ WARNING Tip Over Hazard



• A child or adult can tip the oven and be killed.
• Install the anti-tip device to oven and/or structure per installation instructions.
• Ensure the anti-tip device is re-engaged when the oven is moved.
• Do not operate the oven without the anti-tip device in place and engaged.
• Failure to follow these instructions can result in death or serious burns to children and adults.



Anti-tip mounting holes

Refer to the installation instructions supplied with your appliance for proper installation.

Check for proper installation with a visual check that the anti-tip screws are present. Test the installation with light downward pressure on the open oven door. The oven should not tip forward.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

IMPORTANT

Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance.

Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.

Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the appliance.

Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance.

GROUNDING INSTRUCTIONS

WARNING

- Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.
- Avoid fire hazard or electrical shock. Do not use an adapter plug, use an extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death.

Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.

See the installation instructions packaged with this appliance for complete installation and grounding instructions.

IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE

⚠ WARNING

- Storage In or On Appliance—Flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or warmer drawer (if equipped). This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.
- Do not leave children alone - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.
- Do not store items of interest to children in the cabinets above the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.
- Do not allow children to climb or play around the appliance. The weight of a child on an open oven door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.
- Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance.

⚠ WARNING

- Never cover any slots, holes or passages in the oven bottom or cover and entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- Do not use oven or warmer drawer (if equipped) for storage.
- Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

⚠ CAUTION

- When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.
- Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.
- Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.
- Do not heat unopened food containers - Build-up of pressure may cause container to burst and result in injury.
- Wear proper apparel - Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.

⚠ CAUTION

- Do not touch surface burners or elements, areas near these burners or elements, interior surfaces of the oven, or the warmer drawer (if equipped). Surface burners and elements may be hot even though they appear cool. Areas near surface burners and elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they are cool. These areas may include the cooktop, surfaces facing the cooktop, oven vent areas, oven door, and oven window.
- Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored. Once the power resumes, reset the clock and the oven function.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

Protective liners—Do not use aluminum foil, aftermarket oven liners, or any other materials or devices to line oven bottom, oven racks, or any other part of the appliance. Only use aluminum as recommended for baking, such as lining cookware or as a cover placed on food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or a short circuit.

Use care when opening oven door, lower oven door, or warmer drawer (some models). Stand to the side of the appliance when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.

Keep oven vent ducts unobstructed. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items can melt or ignite.

Placement of oven racks - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot burner or element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all cookware and utensils before moving the rack.

Do not use a broiler pan without its insert. Broiler pans and inserts allow dripping fat to drain away from the high heat of the broiler. Do not cover the broiler insert with aluminum foil; exposed fat and grease could ignite.

Do not cook food on the oven bottom. Always cook in proper cookware and always use the oven racks.

IMPORTANT INSTRUCTIONS FOR SELF CLEANING OVENS

⚠ CAUTION

Before using self clean, remove the broiler pan, any food, utensils, and cookware from the oven, storage drawer or warming drawer (if equipped). Remove oven racks unless otherwise instructed.

Do not clean the oven door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the appliance.

Use the self clean cycle to clean only the parts listed in this manual.

Some birds are extremely sensitive to the fumes given off during the self clean cycle of any oven. Move birds to another well-ventilated room.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR APPLIANCE

⚠ CAUTION

Before manually cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool. Cleaning a hot appliance can cause burns.

Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.

Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

Clean ventilating hoods frequently - Grease should not be allowed to accumulate on hood or filter. Follow the manufacturer's instructions for cleaning vent hoods.

IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the appliance.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

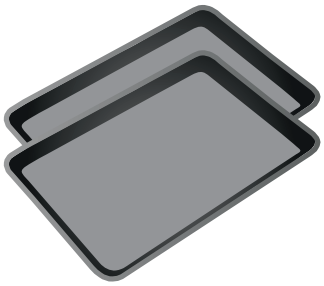
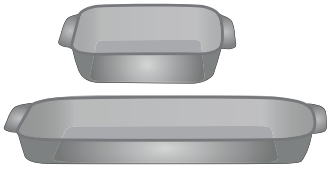
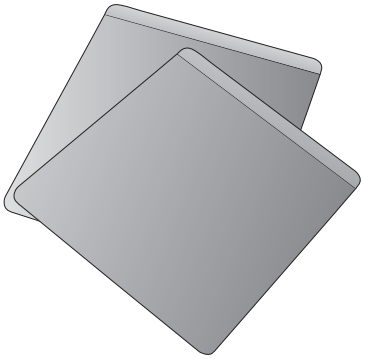
Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.

Remove the oven door from any unused oven if it is to be stored or discarded.

Do not touch a hot oven light bulb with a damp cloth. Doing so could cause the bulb to break. Handle halogen lights (if equipped) with paper towels or soft gloves. Disconnect the appliance or shut off the power to the appliance before removing and replacing the bulb.

Bakeware

The material of bakeware affects how evenly and quickly it transfers heat from the pan to the food.

Material	Attributes	Recommendation
Shiny metal bakeware 	Shiny, aluminum, and non-coated bakeware is the best for even heating. It is suitable for all baked goods.	Recommended cooking temperatures and times are based on shiny metal bakeware.
Dark metal bakeware 	Dark bakeware cooks hotter than shiny bakeware.	Reduce the cooking temperature by 25° F (13-14° C) when using dark bakeware.
Glass bakeware 	Glass bakeware cooks hotter than shiny bakeware. Glass is convenient, as the same piece of bakeware can be used for cooking, serving, and storing food.	Reduce the cooking temperature by 25° F (13-14° C) when using glass bakeware.
Insulated bakeware 	Insulated bakeware cooks cooler than shiny bakeware. Insulated bakeware is designed for baking in gas ovens.	Reduce the cooking temperature by 25° F (13-14° C) when using insulated bakeware.

10 COOKING RECOMMENDATIONS

Cooking Conditions

Conditions in your kitchen can affect the performance of your appliance when cooking food.

Condition	Attributes	Recommendation
Aging cookware	As pans age and become discolored, cooking times may need to be reduced slightly.	If food is too dark or overcooked, use the minimum cook time in the recipe or packaging. If food is too light or undercooked, use the middle to maximum cook time in the recipe or packaging.
High altitude	Air is drier and air pressure is lower. Water boils at a lower temperature, and liquids evaporate faster. Foods may take longer to bake. Doughs may rise faster.	Adjust cooking temperature, cooking time, or recipes as needed. Increase amount of liquid in baking recipes. Increase cook time on cooktop. Cover dishes to reduce evaporation. Increase bake time or oven temperature. Reduce amount of baking soda or baking powder in recipe. Reduce rising time or punch down dough and allow it to rise twice.

Cooking Results

Small adjustments may fix a problem with food not being as done as you like or more done than you like.

Result	Recommendation
Food too light	Use the middle to maximum cook time recommended on packaging or recipe.
Food too dark	Use the minimum cook time recommended on packaging or recipe.

Cooking Tips

Use these additional tips to get the best results from your appliance.

Situation	Recommendation
Baking	
Rack placement	Follow the instructions in “Setting Oven Controls” on starting on page 14. When using only one rack, place the rack so the food is in the center of the oven.
Preheat	Fully preheat the oven before baking items like cookies, cakes, biscuits and breads. Insert food immediately after the beep.
Checking food	Use the window and oven light when checking food. Opening the door may reduce baking performance.
Bake or Convection Bake	Convection bake is the best function to use for baking on multiple racks. For best performance, see “Convection Bake” on page 18.
Food placement	Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

Material	Recommendation
Broiling / Roasting	
Broiling pan	For best results when broiling, use a broil pan with a broil pan insert designed to drain the fat from the food, help avoid spatter, and reduce smoking. The broiler pan will catch grease spills, and the insert helps prevent grease splatters. If a broiler pan and insert are not supplied with this appliance, they may be purchased from electrolux.ca.
Convection Cooking	
Convection attributes	Convection cooking uses a fan to circulate hot air around the oven and food. It browns food more evenly and reduces hot spots in the oven. Convection saves time when using multiple racks or cooking several food items at once.
Convection bake	Reduce cooking temperature by 25° F (13-14° C) from the recipe unless the recipe is written for convection baking. Preheat the oven for best results.
Convection broil	Reducing the cooking temperature for convection broil is not recommended. Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, move the food farther from the broiler element.
Convection roast	Convection roast is best for meats and does not require preheating for most meats and poultry. Reducing the cooking temperature for convection roast is not recommended. Carefully follow your recipe's temperature and time recommendations, adjusting the cooking time if the recipe does not specify convection roasting time. Use a meat probe if available with your appliance. Meat probes are also available from most grocery and home goods stores. Arrange oven racks so large cuts of meat and poultry are on the lowest rack of the oven. Do not cover foods when dry roasting - covering will prevent the meat from browning properly. When cooking meats, use the broiler pan and insert or a roasting rack. The broiler pan will catch grease spills and the insert helps prevent grease splatters. If you do not have one of these accessories, they may be purchased from electrolux.ca.

12 BEFORE SETTING OVEN CONTROLS

Oven Vent Location

The oven is vented as shown below. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent. Never close off the openings with aluminium foil or any other material. Steam or moisture may appear near the oven vent. This is normal.

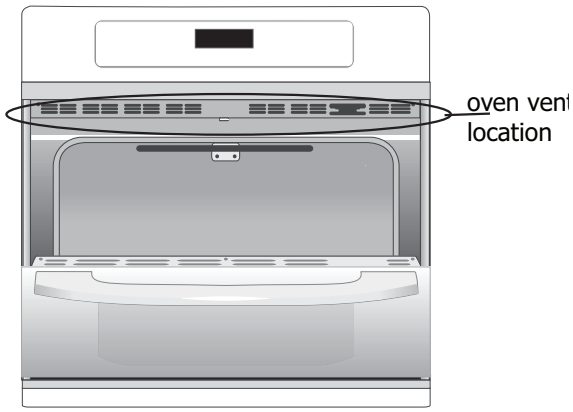


Figure 1: Oven Vent

⚠ WARNING

Protective Liners — Do not use aluminum foil or any other material or liners to line the oven bottom, walls, racks or any other part of the range. Doing so will alter the heat distribution, produce poor baking results, and possibly cause permanent damage to the oven interior. Improper installation of these liners may result in risk of electric shock or fire. During self clean, temperatures in the oven will be hot enough to melt foil.

⚠ CAUTION

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven exterior, oven racks, and cooktop will become very hot which can cause burns.

Remove all oven racks before starting a self clean cycle. If oven racks are left inside the oven during a cleaning cycle, the slide ability of the oven racks may be damaged and all of the oven racks will lose their shiny finish.

To prevent possible damage to the oven, do not attempt to close the oven door until all the oven racks are fully positioned back inside the oven cavity.

Oven Rack Support

The oven rack support attach to each side of the oven. There is a left hand and right hand version (figure 2).

Oven rack support installation:

➔ IMPORTANT

Always install the oven rack support before turning on the oven (when the oven is cool)

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

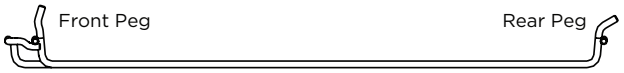


Figure 2: Pegs on Oven Rack Support

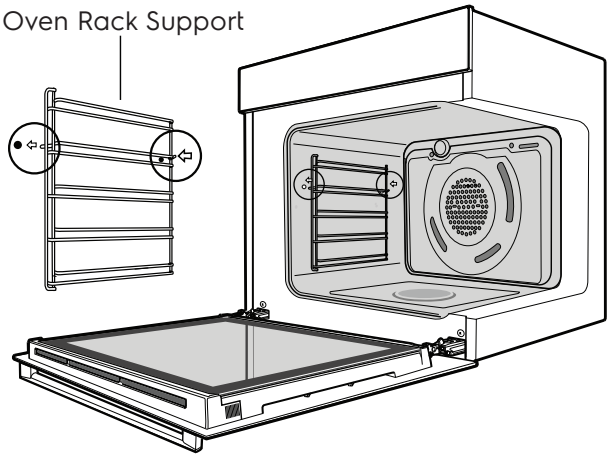


Figure 3: Oven Rack Support Installation

Types of Oven Rack

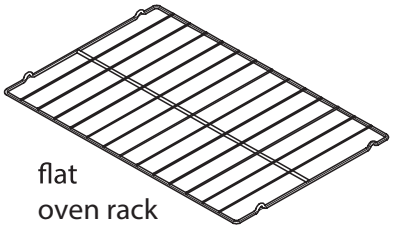


Figure 4: Oven Rack Types

- **Flat oven racks** may be used for most cooking needs and may be placed in most oven rack positions.

Removing, Replacing, and Arranging Flat

Always arrange the oven racks when the oven is cool.

To **remove** - Pull the oven rack straight forward until it reaches the stop position. Lift up front of oven rack slightly and slide out.

To **replace** - Place the oven rack on the rack guides on both sides of oven walls. Tilt the front of oven rack upward slightly and slide the oven rack back into place. Be sure oven racks are level before using.

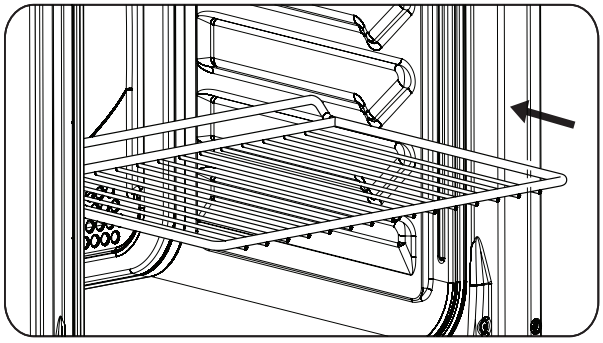
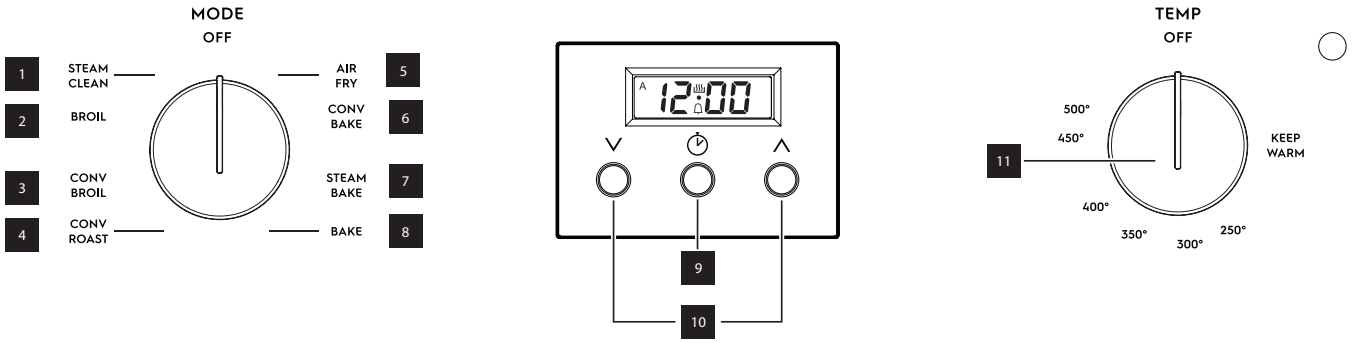


Figure 5: Rack Arrangement

SETTING OVEN CONTROLS



1. **Steam Clean** - The Steam Clean feature offers a time saving method for cleaning light soils.
2. **Broil** - Use to select the broil feature.
3. **Convection Broil** - Use to set convection broil.
4. **Convection Roast** - Use to set convection roast.
5. **Air Fry** - The Air Fry feature works best for single rack baking with packaged and convenience foods.
6. **Convection Bake** - Use to set convection bake.
7. **Steam Bake** - Use to set steam bake.
8. **Bake** - Use to select for all baking.
9. **Set Clock and Timer On/Off** - Used to enter clock set-up and timer functions.
10. **Up and Down arrow keys** - Use to adjust clock or timer functions.
11. **Temperature Selector** - Use to select suitable temperature.

Setting the Clock

When the appliance is first plugged in or when the power supply to the appliance has been interrupted, the display will flash 12:00. It is recommended to always set the clock for the correct time of day before using the appliance.

To set the clock at initial startup:

1. Press Clock Icon.
2. Within 5 seconds, press and hold ^ or v until the correct time of day appears in the display.

To Set the clock after initial startup:

1. Press ^ and v.
2. Period between hours and minutes will start blinking.
3. Use up and down arrow keys to set the time.

NOTE

The clock cannot be changed when the oven is set for cooking.

Display Indicators

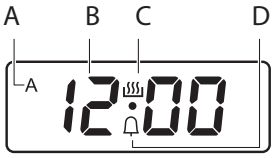


Figure 6: Clock Display Functions

- A: Duration and End time indicator
- B: Time display
- C: Timer active indicator

  NOTE: Always on except when a timer function has ended.
- D: Minute timer indicator

Timer Functions

This appliance is equipped with three timer options: minute countdown timer, cook time (**dur**), and end time (**END**).

Table 1: Timer Functions

Function	Application
Minute Timer (🔔)	Use to track your cooking times without interfering with the cooking process. The timer may be set from a minimum time of 1 minute to a maximum of 23 hours and 59 minutes
Minute Timer (dur)	Use to set the cooking time of the oven, from 1 minute to 10 hours.
End Time (END)	Use to program a time for the oven to stop cooking, from 1 minute to 10 hours.

To set a timer function:

1. For Duration (dur) and END (end), use the oven temp and oven mode knobs to set an oven function and cooking temperature. (This is not necessary for 🔔.)
2. Press timer on-off until the desired function option appears, indicated by the bell symbol, dur, or END, and starts to flash.
3. Press ^ or v to set the desired timer function. The timer function activates, and the corresponding indicator will appear in the display. For End and dur, A will also appear in the display.

NOTE

Duration and End time may be used at the same time if you want the appliance to activate and deactivate automatically. First, set Duration. Then, set End.

4. When the time ends, the function's indicator on the display will start flashing, the Timer Activate Indicator icon (C in figure 6) will go off, and a signal will sound for two minutes. Press any button to stop the signal.

IMPORTANT

With the Duration and End functions, the appliance will stop cooking automatically.

NOTE

After a button is pressed to stop the signal, the oven will re-activate to the function and temperature it is currently set. Switch function and temp knobs to "off" to disable cooking.

To cancel the timer function:

1. Press timer on-off until the desired function option appears.
2. Press ^ and v hold and at the same time. The timer function will go out after several seconds.

To change the acoustic signal:

1. To hear the current signal, press and hold v.
2. Repeatedly press v to change the signal.
3. Release v The last tone you heard will be the new signal.
4. Wait five seconds for the setting to be confirmed.

NOTE

When the appliance is disconnected from the outlet or after a power outage, the signal tone will be set back to the default tone.

NOTE

To see how much time is left press the clock icon button.

Setting Bake

Use the bake feature whenever the recipe calls for baking using normal temperatures.

To set bake:

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot which can cause burns.

CAUTION

Do not bake foods directly on the oven bottom. To avoid damaging the oven interior and surfaces, always bake foods in the oven using bakeware positioned on an oven rack.

1. Arrange oven racks while the oven is still cool.
2. Allow oven to preheat for 8-to-10 minutes before baking. Preheating is not necessary when roasting, cooking casseroles, or broiling most foods.
3. Turn the oven mode knob to the bake position (Figure 7).

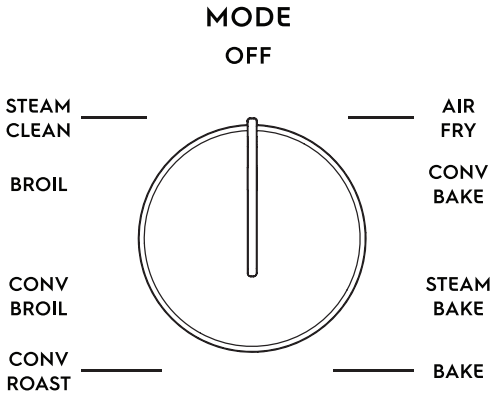


Figure 7: Oven Mode Knob

4. Turn the oven temp knob to the desired temperature position (Figure 8).

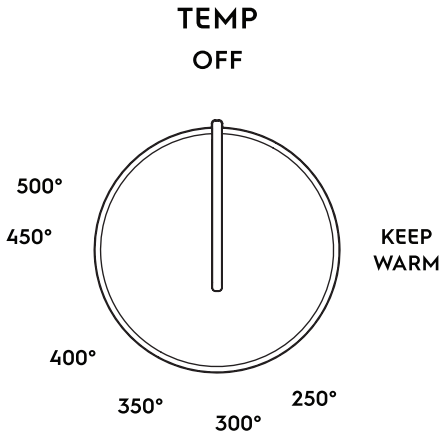


Figure 8: Oven Temperature Knob

WARNING

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

5. To cancel the baking function, turn the oven mode and oven temp knobs to the OFF positions.

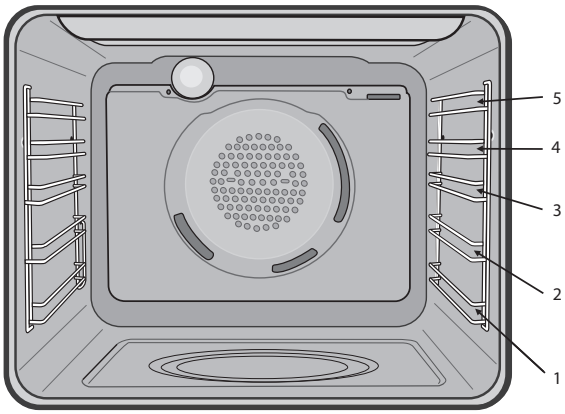


Figure 9: Oven Rack Positions

Single Rack Baking

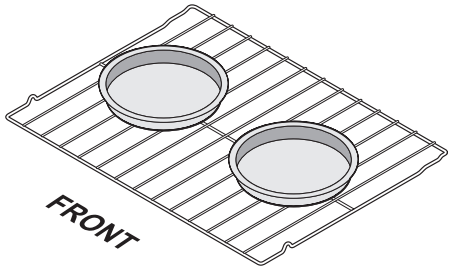


Figure 10: Baking with a single rack

If you choose to use a single rack while cooking, then Bake mode is preferred.

IMPORTANT

For this appliance, single rack baking is the recommended bake function for best results for batter and dough-based baked goods such as cakes, pastries, and breads.

- For best results when baking with one oven rack, place racks in positions 2 (Figure 9).
- When baking using one oven racks, position bakeware as shown in Figure 10. Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

NOTE

The single rack baking image is correct, but it's also for presentation purposes. You may also bake with the left pan in the front and the right pan in the back. Either position for either pan bakes correctly.

Multi-Rack Baking

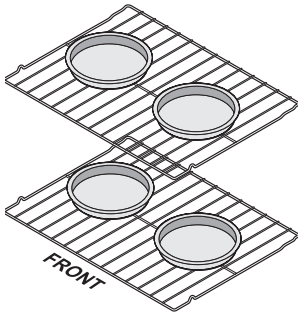


Figure 11: Baking with multiple levels & racks

If you choose to use multiple rack while cooking, then Convection baking is preferred.

- For best results when baking cakes or cookies using two oven racks, place racks in positions 2 and 4 (Figure 9) and place pans as shown in Figure 11.
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation

IMPORTANT

When baking using two oven racks, the pans on each rack must be swapped half way through the cook time for best results.

General Baking Tips:

- Preheat the oven 8-10 minutes before baking items like cookies, biscuits, cakes, and breads.
- Dark or dull pans absorb more heat than shiny bakeware, resulting in dark or over browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over browning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies, and muffins.
- Do not open the oven door too often. Opening the door will reduce the temperature in the oven.
- Glass bakeware is a slow heat conductor. May require reducing oven temperature

Setting Convection Bake

Convection functions use a fan to circulate the oven's heat uniformly and continuously around the oven (Figure 12).

This improved heat distribution allows for fast, even baking and browning results. It also gives better baking results when using two oven racks at the same time. Heated air flows around the food from all sides, sealing in juices and flavors. Breads and pastry brown more evenly. Most foods baked in a standard pan will bake faster and more evenly with the convection feature. Multiple rack baking may slightly increase bake time for some foods, but the overall result is time saved.

Benefits of Convection Bake:

- Superior multiple oven rack performance.
- Foods bake more evenly.
- Foods can bake up to 25 to 30% faster.

IMPORTANT

When using convection bake, decrease your normal cooking times. Adjust the cook time for desired doneness as needed. Time reductions will vary depending on the amount and type of food to be cooked

CAUTION

Be aware that the convection fan will continue to run after the door is opened. This is normal. Use caution when reaching inside of the oven. Hot air will be pushed out of the appliance.

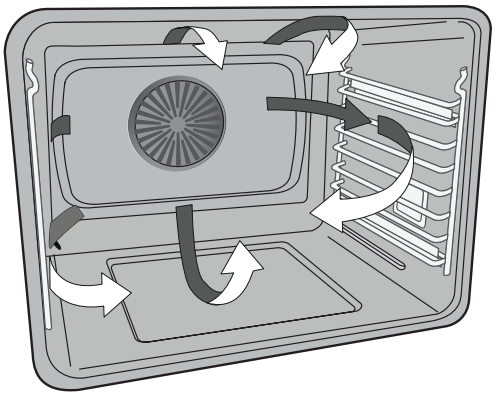


Figure 12: Air movement using convection

To set convection bake:

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks, and cooktop will become very hot which can cause burns

CAUTION

Do not bake foods directly on the oven bottom. To avoid damaging the oven interior and surfaces, always bake foods in the oven using bakeware positioned on an oven rack.

1. Arrange oven racks while the oven is still cool.
2. Allow oven to preheat the oven for 8-to-10 minutes before baking. Preheating is not necessary when roasting, cooking casseroles, or broiling most foods
3. Turn the oven mode knob to the conv bake position (Figure 13).

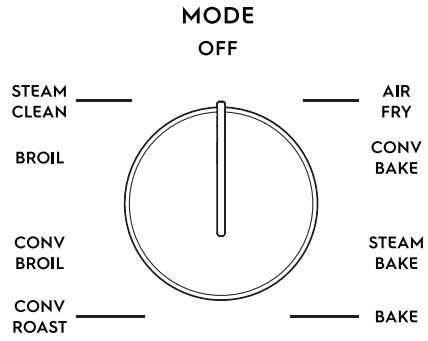


Figure 13: Oven Mode Knob

4. Turn the oven temp knob to the desired temperature position (Figure 14).

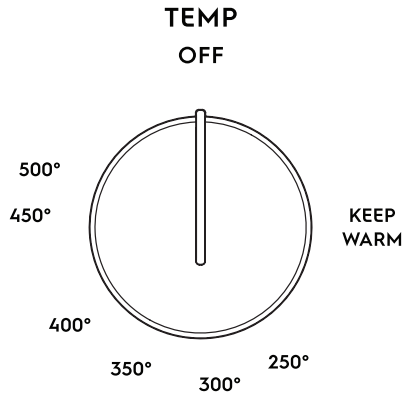


Figure 14: Oven Temperature Knob

WARNING

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, this appliance has a safety thermostat which interrupts the power supply. The appliance must be manually activated after the temperature drop, restoring the timer

5. To cancel the baking function, turn the oven mode and oven temp knobs to the OFF positions.

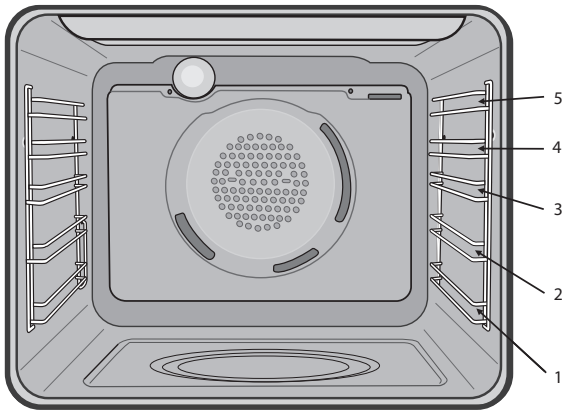


Figure 15: Oven Rack Positions

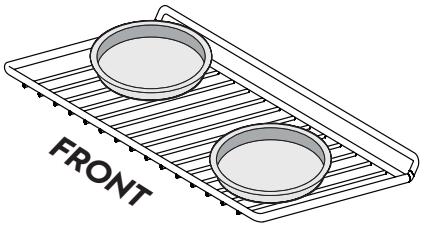


Figure 16: Baking with a single rack

IMPORTANT

For this appliance, single rack radiant bake is the recom- mended bake function for best results for batter and dough-based baked goods such as cakes, pastries, and breads.

- For best results when baking with one oven rack, place racks in positions 5 (Figure 15).
- When baking using one oven rack, position bake-ware as shown in Figure 16. Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- The single rack baking image is correct, but it's also for presentation purposes. You may also bake with the left pan in the front and the right pan in the back. Either position for either pan bakes correctly.
- If you choose to use a single rack while cooking, then radiant baking is preferred. If you choose to use multiple rack while cooking, then Convection baking is preferred.

Setting Convection Broil

Use convection broil to cook thicker cuts of meat, fish, and poultry that require direct exposure to radiant heat and the convection fan for optimum browning results. Convection broil gently browns the exterior and seals in the juices. It uses the broil element and a fan to circulate the oven's heat evenly and continuously within the oven.

The convection fan will begin rotating once convection broil has been activated.

Convection Broiling Tips:

- Always pull the rack out to the stop position before turning or removing food.
- Always broil or convection broil with the oven door closed.
- For optimum results, preheat the broil element for 2-to-5 minutes before adding food.
- Broil one side until the food is browned; turn and cook on the second side. Season and serve.
- Always use the broiler pan and its insert when broiling, if included. It allows the dripping grease to be kept away from the high heat of the broil element.
- Do not use the broil pan without the insert. Do not cover the broil pan insert with foil. The exposed grease could catch fire. Do not use the roasting rack when broiling.
- Since convection broil cooks food quickly, reduce the cook time by 25% from the recommended cook time of your recipe (check the food at this time). If necessary, increase cook time until the desired doneness is obtained.

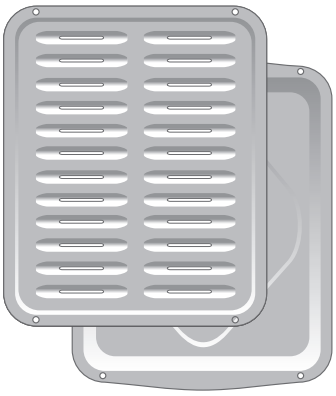


Figure 17: Broil Accessories

To set convection broil:

WARNING

Should an oven fire occur, keep oven door closed and turn off the oven. If the fire continues, throw baking soda on the fire or use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

The broiler pan and the insert allow grease to drain and be kept away from the high heat of the broiler. Do not use the pan without the insert. Do not cover the insert with aluminum foil; the exposed grease could ignite.

CAUTION

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven racks, and cooktop will become very hot which can cause burns.

Be aware that the convection fan will continue to run after the door is opened. This is normal. Use caution when reaching inside of the oven. Hot air will be pushed out of the appliance.

1. Arrange the oven rack while oven is still cool. Turn the **oven mode** knob to the **conv broil** position.
2. Turn the **oven temp** knob to the desired temperature position. For optimum results, preheat broil for 2-to-5 minutes before adding food.
3. Place the insert on the broil pan (if equipped), then place the food on the broil pan insert (if using a broiler pan and insert). To purchase a broiling pan and insert, visit electrolux.ca.
4. Place the broiler pan and insert on the oven rack. Center the broiler pan directly under the broiler element. Broil on one side until food is browned.
5. Turn and broil food on the second side.
6. To cancel the broiling function, turn the **oven mode** and **oven temp** knobs to the **OFF** positions.

NOTE

Always pull the oven rack out to the stop position before turning or removing food.

Multi-Rack Baking

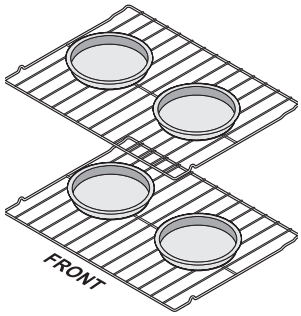


Figure 18: Baking with multiple levels & racks

If you choose to use multiple rack while cooking, then Convection baking is preferred.

- For best results when baking cakes or cookies using two oven racks, place racks in positions 1 and 3 (Figure 15) and place pans as shown in Figure 18.
- Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.

IMPORTANT

When baking using two oven racks, the pans on each rack must be swapped half way through the cook time for best results. The top rack should go on the bottom rack and the bottom to the top.

General Baking Tips

- When using convection, use bakeware with low sides. This allows the air to circulate around the food evenly.
- Because most food items will cook faster and more evenly with the convection feature, it is advisable to reduce recipe's recommended temperature by 25° for best results. Follow the recipe's instructions using the minimum recommended cook time.
- When using Conv Bake, cook time reductions may vary depending on the amount and type of food being cooked.
- Fully preheat the oven for 8-10 minutes before baking items like cookies, biscuits and breads.
- Dark or dull pans absorb more heat than shiny bakeware, resulting in dark or over browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over browning of some foods. Dark pans are recommended for pies. Shiny pans are recom- mended for cakes, cookies, and muffins.
- Do not open the oven door too often. Opening the door will reduce the temperature in the oven.
- Glass bakeware is a slow heat conductor. May require reducing oven temperature

Setting Broil

Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Watch food to prevent burning.

When broiling, always remember to arrange the oven racks while oven is still cool. Position the rack as suggested in Table 2.

WARNING

Should an oven fire occur, close the oven door and turn the oven off. If the fire continues, use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive.

The broiler pan and the insert (some models) allow grease to drain and be kept away from the high heat of the broiler. Do not use the pan without the insert. Do not cover the insert with aluminum foil; the exposed grease could ignite.

CAUTION

Always use oven mitts. Oven racks will become very hot which can cause burns.

Always pull the oven rack out to the broil stop position before turning or removing food.

NOTE

The broiler pan and the insert (some models) allow grease to drain and be kept away from the high heat of the broiler. Do not use the pan without the insert. Do not cover the insert with aluminum foil; the exposed grease could ignite. To purchase a broiling pan and insert, visit electrolux.ca.

To set Broil:

1. Arrange the oven rack while oven is still cool.
2. Turn oven mode knob to broil position, set temperature knob to 500 °F.
3. For optimum results, preheat broil for 2 to 5 minutes before adding food.
4. If using a broil pan and insert, place insert on the broil pan. Place food on the insert
5. Place the broiler pan and insert on the oven rack.
6. Broil on one side until food is browned. Turn and broil food on second side.
7. When broiling is finished turn oven mode knob to OFF.

NOTE

To purchase a broiling pan and insert, visit electrolux.ca.

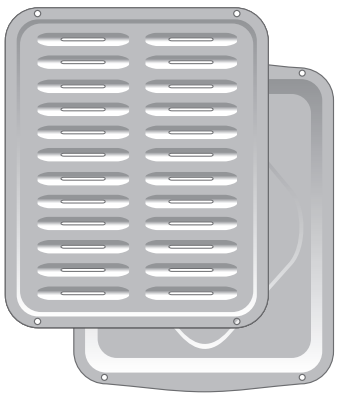


Figure 19: Broil Pan and Insert

Table 2: Broil Recommendations

Food item	Rack Position	Temp	Cook time in minutes		Doneness
			1st side	2nd side	
Steak 1" thick	4th or 5th	500 °F (260 °C)	6:00 7:00	4:00 5:00	Rare Medium
Pork Chops 3/4 "thick	4th or 5th	500 °F (260 °C)	8:00	6:00	Well
Chicken - Bone In	4th or 5th	500 °F (260 °C)	20:00	10:00	Well
Chicken Boneless	4th	500 °F (260 °C)	8:00	6:00	Well
Fish	4th or 5th	500 °F (260 °C)	13:00	--	Well
Shrimp	4th	500 °F (260 °C)	5:00	--	Well
Hamburger 1" thick	4th or 5th	500 °F (260 °C)	9:00	7:00	Medium

The U.S. Department of Agriculture states, **Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C). All cook times shown are after 2 minutes of preheating.

Convection Roast

Convection roast combines a cook cycle with the convection fan and elements to rapidly roast meats and poultry. Heated air circulates around the meat from all ides, sealing in juices and flavors. Meats cooked with this feature are crispy and brown on the outside while staying moist inside.

⚠ WARNING

Should an oven fire occur, close the oven door and turn the oven off. If the fire continues, use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

⚠ CAUTION

Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven racks, and cooktop will become very hot which can cause burns.

To use convection roast:

1. Turn the **Oven Mode** knob to Convection Roast.
2. Turn **Oven Temp** knob to desired temperature.
3. To cancel the Convection Roast function, turn the **oven mode** and **oven temp** knobs to the **OFF** positions.

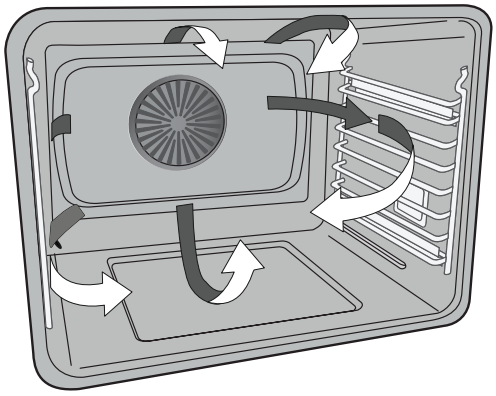


Figure 20: Convection roasting on lower oven racks

Convection Roasting tips:

- Preheating for convection roast is not necessary for most meats and poultry.
- Arrange oven racks so meat and poultry are on the lowest rack of the oven.
- Since convection roast cooks faster, may be able to reduce cook times as much as 25% from the recommended time of your recipe (check the food at this time). Then if needed, increase cook time until the desired doneness is obtained.
- Do not cover foods when dry roasting - covering will prevent the meat from browning properly.
- When cooking meats use the broiler pan and insert. The broiler pan will catch grease spills and the insert helps prevent grease splatters.

Table 3: Convection Roasting recommendations

Meat		Weight	Oven Temp	Internal Temp	Mins per lb
Beef	Standing rib roast*	4 to 6 lb.	350°F (177°C)	*160°F (71°C)	25-30
	Rib eye roast*	4 to 6 lb.	350°F (177°C)	*160°F (71°C)	25-30
	Tenderloin roast	2 to 3 lb.	400°F (204°C)	*160°F (71°C)	15-25
Poultry	Turkey whole**	12 to 16 lb.	325°F (163°C)	180°F (82°C)	8-10
	Turkey whole**	16 to 20 lb	325°F (163°C)	180°F (82°C)	10-15
	Turkey whole**	20 to 24 lb.	325°F (163°C)	180°F (82°C)	12-16
	Chicken	3 to 4 lb.	350°F-375°F (177°C-191°C)*	180°F (82°C)	12-16
Pork	Ham roast, fresh	4 to 6 lb.	325°F (163°C)	*160°F (71°C)	30-40
	Shoulder blade roast	4 to 6 lb.	325°F (163°C)	*160°F (71°C)	20-30
	Loin	3 to 4 lb.	325°F (163°C)	*160°F (71°C)	20-25
	Pre-cooked ham	5 to 7 lb.	325°F (163°C)	*160°F (71°C)	30-40

* The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide) The lowest temperature recommended by the USDA is 145°F (63°C) for medium rare fresh beef. For well done 170°F (77°C)** Stuffed turkey requires additional roasting time. Shield legs and breast with foil to prevent over browning and drying of the skin.

Cooking with Steam

NOTE: More moisture will be present than during conventional baking or roasting. Moisture could condense on handle or in the door, and depending on the conditions in your kitchen possible drip onto the floor.

Steam Cooking Tips:

Oven Positioning

- Use flat rack in the position in the oven for most foods for Steam Roast.
- Lowest position for poultry.

Preparing

- Use 2 1/2 cups of water for steam bake and steam roast. If steam functions are frequently used, use distilled water.
- Using water container, pour water slowly onto the bottom of oven cavity while still cool.
- Never add water if the oven is warm.
- Never add water during a Steam Bake or Steam Roast cycle.

While in Use

- When using Steam, follow recipe for preheating, cook time and cook temperature.
- Always start with a cold oven.
- Preheating is not necessary when using steam roast.

Cleaning

- With a paper towel lightly soaked in distilled white vinegar, wipe out bottom of oven cavity after the oven is cooled or before each use.
- If residue remains after self clean, pour a thin layer of distilled white vinegar onto the bottom of the oven cavity. Allow to sit for 30 minutes. Wipe out vinegar.

Steam Bake

Steam creates the best conditions for baking bread on a single rack. Baked goods will have improved browning and texture and is recommended for baking moist and flavorful breads and pastries such as baguettes and croissants.

Use flat rack in position 2 for best results for Steam Bake. pans should be pulled to the front of the rack.

To set Steam Bake:

1. Turn Oven Mode knob to Steam Bake.
2. Add 2 1/2 cups of water to oven bottom as directed.
3. Turn Oven Temp knob to desired temperature.

CAUTION

Do not use Steam Bake for cooking at temperatures below 325°F (163°C).

IMPORTANT

Stand to the side of the oven when opening to allow any steam to escape.

NOTE

The cooling fan will run on high during steam cooking.

Air Fry

The Air Fry feature works best for single rack baking with packaged and convenience foods. It works well with most recipes and can be programmed for temperatures between 170°F and 550°F. Follow the recipe or package directions for food preparation quantity, time, and temperature.

Important:

- Food should be arranged in single layers on the air fry tray and placed on rack position 3 for best results.
- When using the Air Fry tray, place a large cookie sheet on rack position to catch any crumbs or drippings.
- Food may need to be removed early and should be checked at minimum recommended bake time. However, frozen dense foods and items with cook times less than 15 minutes may require additional time.
- Preheat the over for 15 minutes

To set the Air Fry function:

1. Arrange food on rack as suggested.
2. Turn the Oven Mode knob to Air Fry.
3. Turn the Oven Temp knob to desired tempurature.
4. If setting a Cook Time, set after the oven is preheated. Cook time turns off Air Fry when time is finished. NOTE : Setting the timer for the minimum suggested time after preheat is a good option and checking food for doneness.
5. Press START . When tone sounds place the tray on rack position 3 and to prevent smoke, place a baking sheet on rack position 1 below the Air Fry Tray.
6. When cook time ends Off will be in display.
7. Press ON/OFF to return display to show the time of day.

The Air Fry Tray is specifically designed to deliver superior performance.

NOTE

To purchase the optional Air Fry Tray, go to electrolux.ca.

Some Benefits of the Air Fry Tray:

- Tray optimized for oven space and large capacity air frying.
- Fits in the dishwasher for easy clean up.
- Higher yield than countertop models.
- Frees up countertop space.

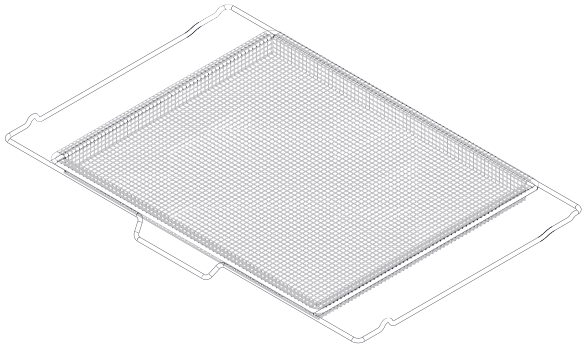


Figure 21: Air Fry Tray

Table 4: Air Fry Table

Food Type	Quantity (oz.)	Temperature	Cook Time (mins)
Frozen Tater Tots	20	450°F (232°C)	29-33
Frozen Golden Fries	20	425°F (218°C)	25-35
Frozen Chicken Nuggets	20	400°F (205°C)	13-15
Frozen Crispy Chicken Strips	25	400°F (205°C)	20-22
Frozen Hot Wings Bone-In	25	450°F (232°C)	25-28
Frozen Chicken Wings	25	375°F (190°C)	60-65
Fresh Chicken Wings	25	450°F (232°C)	30-40

Steam Clean

The Steam Clean feature offers a chemical free and time saving method to assist in the routine cleaning of small and light soils.

⚠ CAUTION

Do not add bleach, ammonia, oven cleaner, or any other abrasive household cleaners to the water used for Steam Clean.

Before cleaning any part of the oven, be sure all controls are turned off and the oven is cool. The oven may be hot and can cause burns.

Be sure the oven is level and cool before starting Steam Clean.

To set a Steam Clean cycle:

1. Remove all shelves, dishes and side racks.
2. Scrape or wipe loose debries and grease from oven bottom.
3. Pour 1 cup of water into the cavity base well.

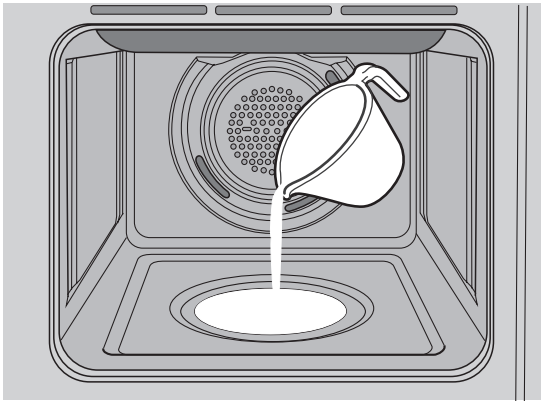


Figure 22: Add 1 cup of tap water

4. Close the door. Turn the oven mode knob to Steam Clean and set the temperature to 250˚F.
5. Turn oven OFF after 18 minutes.
6. Allow oven to cool to a safe level before wiping surface with a wet cloth.
7. Take care opening the door when the steam clean is finished. Stand to the side of the oven out of the way of escaping vapor.
8. Wipe oven cavity and bottom. Do not clean oven door gasket (figure 23). Avoid leaning or resting on the oven door glass while cleaning cavity.



Figure 23: Clean around the oven door gasket

Notes:

- Opening the oven door during the steam clean cycle prevents the water from reaching the temperature needed to clean.
- For best results, clean oven immediately after the cycle is complete. Steam clean works best for soils on the oven bottom.
- A non-abrasive scouring pad, stainless steel sponge, plastic scraper, or eraser style cleaning pad (without cleaner) can be used for difficult soils. Moisten pads with water before use.
- Place a paper towel or cloth in front of the oven to capture any water that may spill while wiping out.
- Do not leave the residual water in the oven for any length of time.
- Some condensation or water vapor may appear close to the oven vent and the oven door glass. This is normal. The oven gasket may become damp; do not wipe dry.
- Local water sources often contain minerals (hard water). If hard water deposits occur, wipe cavity with a 50/50 solution of water and vinegar or 50/50 solution of lemon juice and water.

Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.

⚠ CAUTION

Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.

If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.

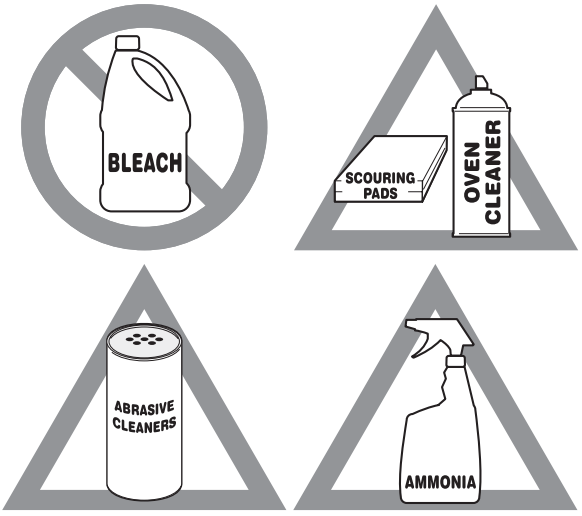


Figure 24: Use cleaners with caution

Surface or Area	Cleaning Recommendation
Aluminum and vinyl	Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.
Painted and plastic control knobs Painted body parts Painted decorative trims	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Glass cleaners may be used, but do not apply directly to surface; spray onto cloth and wipe.
Control panel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish.
Control knobs	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs: turn to the OFF position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the OFF markings and push the knobs into place.
Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.
Coated Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use appliance cleaner, stainless steel cleaner, or cleaner containing abrasives, chlorides, chlorine, or ammonia. These cleaners may damage the finish.

Surface or Area	Cleaning Recommendation
Porcelain-enameled broiler pan and insert Porcelain door liner Porcelain body parts	Rinse with clean water and a damp cloth. Scrub gently with a soapy, non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners or future heating could damage the porcelain. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces. These spills may cause a dull spot even after cleaning.
Oven door	Use mild dish detergent and water or a 50/50 solution of vinegar and water to clean the top, sides, and front of the oven door. Rinse well. Glass cleaner may be used on the outside glass of the door. Ceramic smoothtop cleaner or polish may be used on the interior door glass. Do not immerse the door in water. Do not spray or allow water or cleaners to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door. Do not clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Do not rub, damage, or remove this gasket.



Figure 25: Do not clean oven door gasket

General Cleaning

Refer to the table at the beginning of this chapter for more information about cleaning specific parts of the oven.

Follow these cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning. Remove spillovers and heavy soiling as soon as possible. Regular cleaning will reduce the effort required for major cleaning later.

⚠ CAUTION

Before manually cleaning any part of the oven, be sure all controls are turned off and the oven is cool. The oven may be hot and can cause burns.

Remove all racks and accessories from the oven before cleaning.

Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

Cleaning Porcelain Enamel Oven

The oven interior is porcelain on steel, it is safe to clean using oven cleaners.

To remove heavy soil:

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened dirt spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a nonabrasive scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. Do not mix ammonia with other cleaners.
3. Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. Clean with hot, soapy water. Rinse well using clean water and a cloth.

Aluminum Foil, Aluminum Utensils, and Oven Liners

WARNING

Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.

- Protective liners—Do not use aluminum foil to line the oven bottom. The high heat of the oven can melt these materials to the oven cavity and ruin the oven. These types of materials can also reduce the effectiveness of the air circulation in the oven and produce poor baking results. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.
- Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used.
- Oven racks - Do not use aluminum foil to cover the oven racks. Using a liner in the oven restricts the heat and air flow needed to obtain the best possible cooking results for any oven.

CAUTION

Do not to use harsh abrasives on the glass panes as the reflective surface plays a role in the function of the oven. Do not place glass in dishwasher. Hand wash only with a soft cloth and warm soapy water. When dry polish with a soft cloth and ensure the glass is dry before reassembly.

Replacing the Oven Light

CAUTION

Be sure the oven is unplugged and all parts are cool before replacing the oven light.

The interior oven light is located at the rear of the oven cavity and is covered by a glass shield. The glass shield must be in place whenever the oven is in use.

To replace the oven interior light bulb:

1. Turn electrical power off at the main source or unplug the appliance.
2. Remove interior oven light shield by turning a quarter turn counter-clockwise.
3. Replace bulb with a new T-4 type Halogen 25 watt appliance bulb.

NOTE

Wear a cotton glove or use a paper towel when installing a new bulb. Do not touch the new bulb with your fingers when replacing. This will shorten the life of the bulb.

4. Replace glass oven light shield by rotating clockwise.
5. Turn power back on again at the main source (or plug the appliance back in).
6. Be sure to reset the time of day on the clock.

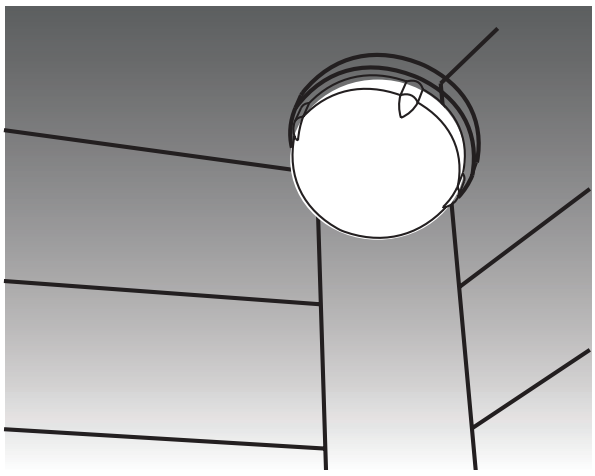


Figure 26: Wall oven Halogen light

Removing and Replacing the Oven Door

CAUTION

The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

WARNING

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

IMPORTANT

Most oven doors contain glass that can break. Do not hit the glass with pots, pans, or any other object. Scratching, hitting, jarring, or stressing the glass may weaken its structure, causing an increased risk of breakage at a later time. Do not close the oven door until all of the oven racks are fully in place.

To remove the oven door:

1. Open oven door completely, horizontal with floor (Figure 27).
2. Pull up the lock located on each hinge support toward front of the oven until the lock stops. You may have to apply a little upward pressure on the lock to pull it up (Figure 28).
3. Grasp the door by the sides, and close the door until the door frame makes contact with the unlocked hinges (Figure 29)
4. Pull the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers (Figure 30).

To replace the oven door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (Figure 30).
2. Hold the oven door at the same angle as the removal position(Figure 29). Carefully insert the hinge levers into the oven frame until you feel the hinge levers are seated into the hinge notches. The hinge arms must be fully seated into the hinge notches before the oven door can be fully opened. (Figure 29).
3. Fully open the oven door, horizontal with floor (Figure 27).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position (Figure 28).
5. Close the oven door.

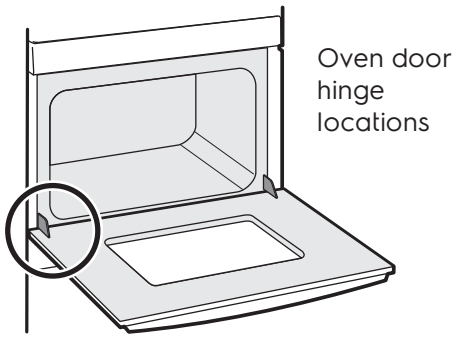


Figure 27: Door Hinge Location

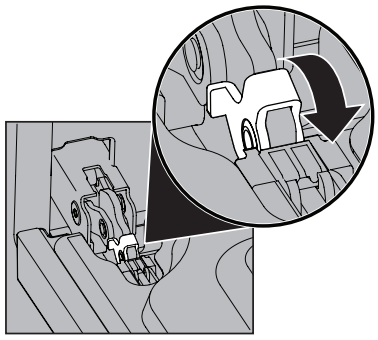


Figure 28: Door Hinge Lock

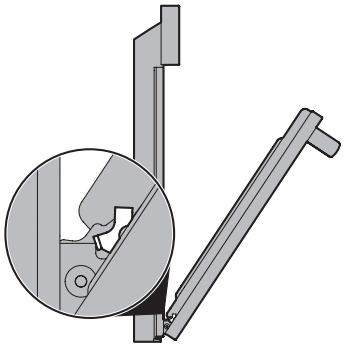


Figure 29: Removal Position

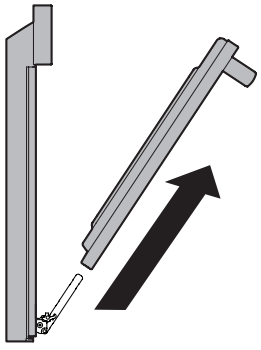


Figure 30: Remove Door

Oven Baking

For best cooking results, preheat the oven before baking cookies, breads, cakes, pies, pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles. The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions Baking Problems		
Baking Problems	**Causes**	**Corrections**
Cookies and biscuits burn on the bottom. 	Cookies and biscuits put into oven before oven is preheated.	Allow oven to preheat to desired temperature before placing food in oven. Choose pan sizes that will permit at least 2" of air space
Cakes too dark on top or bottom 	Cakes put in oven before oven is preheated. Rack position too high or too low. Oven too hot.	Allow oven to preheat to the selected temperature before placing food in the oven. Use proper rack position for baking needs. Set oven temperature 25°F (13°C) lower than recommended.
Cakes not done in center 	Oven too hot. Incorrect pan size. Pan not centered in oven. Glass cookware slow heat conductor.	Set oven temperature 25°F (13°C) lower than recommended. Use pan size suggested in recipe. Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan. Reduce temperature and increase cook time or use shiny bakeware.
Cakes not level. 	Oven not level. Pan too close to oven wall or rack overcrowded. Pan warped. Oven light left on while baking.	Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven. Use proper rack position and place pan so there are at least 2" (5.1 cm) of space on all sides of pan. Do not use pans that are dented or warped. Do not leave the oven light on while baking.
Foods not done when cooking time is over. 	Oven too cool. Oven overcrowded. Oven door opened too frequently.	Set oven temperature 25°F (13°C) higher than suggested and bake for the recommended time. Be sure to remove all pans from the oven except the ones to be used for baking. Open oven door only after the shortest recommended baking time.

Let us help you troubleshoot your concern! This section will help you with common issues. If you need us, visit our website, chat with an agent, or call us. We may be able to help you avoid a service visit. If you do need service, we can get that started for you!

1-800-265-8352 (Canada)
ElectroluxAppliances.ca

Problem	Cause / Solution
Entire appliance does not operate	Appliance not connected. Make sure power cord is plugged properly into outlet. Check your fuse box or breaker box to make sure the circuit is active. Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.

Oven Problems	
Problem	**Cause / Solution**
Poor baking results.	Many factors affect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat the oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or too cool adjust the oven temperature.
Flames inside oven or smoking from oven vent.	Excessive spills in oven. Grease or food spilled onto the oven bottom or oven cavity. Wipe up excessive spills before starting the oven. If flames or excessive smoke are present when using broil, see "Broil Recommendations" on page 23.
Oven smokes excessively when broiling.	Incorrect setting. Follow the "Broil Recommendations" instructions on page 23. Meat too close to the broil element or burner. Reposition the broil pan to provide proper clearance between the meat and broil element or burner. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean. Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.
Oven control panel beeps and displays any F or E code error.	Oven control has detected a fault or error condition. To clear the error, press the OFF key on the control panel. Once the error code is cleared, try the bake or broil function. If the F or E code error repeats, turn off the power to appliance, wait 5 minutes, and then repower the appliance. Set the clock with correct time of day. Try the bake or broil function again. If the fault recurs, press the OFF key to clear.
Oven portion of appliance does not operate.	The time of day is not set. The clock must be set in order to operate the oven. See "Setting the Clock" on page 14. Be sure the oven controls are set properly for the desired function. See "Setting Oven Controls" starting on page 14 and review instructions for the desired cooking function in this manual or see "Entire appliance does not operate." in this checklist.
Convection fan does not rotate.	Oven door is open. The convection fan will turn off if the oven door is opened when convection is active. Close the oven door. On gas models, the convection fan will begin to rotate about 6 minutes into the preheating process.

Steam-Clean Problems	
Problem	**Cause / Solution**
Oven racks discolored or do not slide easily.	Oven racks left in oven cavity during steam clean. Remove oven racks from oven cavity before starting a steam-clean cycle. Clean by using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.
Soil not completely removed after steam clean.	Steam clean was interrupted. Review instructions on "Steam Clean" on page 28. Excessive spills on oven bottom. Remove excessive spills before starting steam clean. Failure to clean soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven bottom. These areas are not in the steam-cleaning area, but get hot enough to burn on residue. Clean these areas before starting the steam-cleaning cycle. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.

Other Problems	
Problem	**Cause / Solution**
Appliance is not level.	Be sure the floor is level, strong, and stable enough to adequately support the range. If the floor is sagging or sloping, contact a carpenter to correct the situation. Poor installation. Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the appliance until the rack is level. Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square and have sufficient room for appliance clearance.
Cannot move appliance easily. Appliance must be accessible for service.	Cabinets not square or are built in too tightly. Contact the builder or installer to make the appliance accessible. Carpet interferes with appliance. Provide sufficient space so the appliance can be lifted over carpet. Installation over carpet is not advised. See the installation instructions for guidelines specific to your appliance.
Oven light does not work.	Be sure the oven light is secure in the socket. See "Replacing the Oven Light" on page 32.

QUEBEC RIGHT TO REPAIR

Though Electrolux makes every effort to make replacement parts, repair services and information necessary to maintain or repair our products available to consumers, parts, service and information are not guaranteed, pursuant to section 39 of the Consumer Protection Act, CQLR, c. P- 40.1 and sections 79.18 to 79.20 of Regulation respecting the application of the Consumer Protection Act, CQLR, c P-40.1, r. 3.

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

Exclusions

This warranty does not cover the following:

Products with original serial numbers that have been removed, altered or cannot be readily determined.

Product that has been transferred from its original owner to another party or removed outside the USA or Canada.

Rust on the interior or exterior of the unit

Products purchased "as-is" are not covered by this warranty.

Food loss due to any refrigerator or freezer failures.

Products used in a commercial setting.

Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.

Service calls to correct the installation of your appliance or to instruct you how to use your appliance.

Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.

Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.

Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.

Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.

Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service

Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA and Canada. In the USA, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

USA
1-877-435-3827
Electrolux Major Appliances NA
10200 David Taylor Drive
Charlotte, NC 28262
ElectroluxAppliances.com

Canada
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L5V 3E4

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