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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



WARNING!

Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged 8 years and above and by persons with reduced capabilities provided that they have been given instruction and/or supervision regarding the safe use of the appliance and understand the potential 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.
- 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 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.

- **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.
- 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 or the glass of hinged lids of the hob since they can scratch the surface, which may result in shattering of the glass.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Remove any spillage from the lid before opening. Let the hob surface cool down before closing the lid.
- **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.
- Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- 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:** 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

This appliance is suitable for the following markets: **PH**

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 instruction 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.
 - The kitchen cabinet and the recess must have suitable dimensions.
 - Keep the minimum distance from the other appliances and units.
 - Make sure that the appliance is installed below and adjacent safe structures.
 - Parts of the appliance carry current. Close the appliance with furniture to prevent touching the dangerous parts.
 - The sides of the appliance must stay adjacent to appliances or to units with the same height.
 - Do not install the appliance on a platform.
 - 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.
 - Make sure to install a stabilizing means in order to prevent tipping of the appliance. Refer to Installation chapter.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
 - Always use a correctly installed shockproof socket.
 - Do not use multi-plug adapters and extension cables.
 - 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.
 - Fully close the appliance door, before you connect the mains plug to the mains socket.

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.

2.3 Gas connection

- All gas connections should be made by a qualified person.
- Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Make sure that there is air circulation around the appliance.
- The information about the gas supply is on the rating plate.

- This appliance is not connected to a device, which evacuates the products of combustion. Make sure to connect the appliance according to current installation regulations. Pay attention to requirements regarding adequate ventilation.

2.4 Use



WARNING!

Risk of injury and burns.
Risk of electrical shock.

- 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.
- 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.



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.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.



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 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 has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Do not keep hot cookware on the control panel.
- 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 or directly on the bottom of the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches. Always lift these objects up when you have to move them on the cooking surface.
- Provide good ventilation in the room where the appliance is installed.
- Use only stable cookware with the correct shape and diameter larger than the dimensions of the burners.
- Make sure the flame does not go out when you quickly turn the knob from the maximum to the minimum position.
- Use only the accessories supplied with the appliance.
- Do not install a flame diffuser on the burner.
- This appliance is for cooking purposes only. It must not be used for

other purposes, for example room heating.

2.5 Care and Cleaning



WARNING!

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

- Before maintenance, deactivate the appliance.
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.
- Fat and food remaining in the appliance can cause fire and electric arcing when the microwave function operates.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.
- Do not clean the burners in the dishwasher.

2.6 Lid

- Do not change the specification of the lid.
- Clean the lid regularly.
- Do not open the lid, when there are spills on the surface.
- Before you close the lid turn all burners off.

- Do not close the lid until the hob and oven are completely cold.
- Glass lid can shatter, when heated (if applicable).



2.7 Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.



WARNING!

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.8 Disposal



WARNING!

Risk of injury or suffocation.

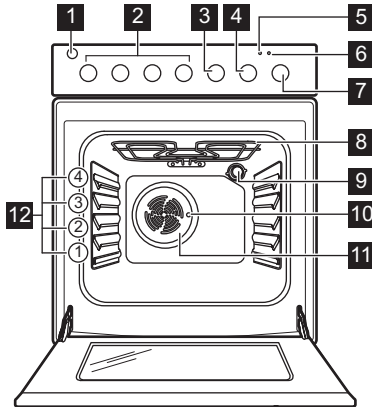
- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.
- Flat the external gas pipes.

2.9 Service

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

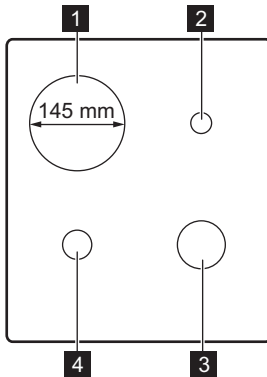
3. PRODUCT DESCRIPTION

3.1 General overview



- 1 Button for the spark generator
- 2 Knobs for the hob
- 3 Knob for the Minute Minder
- 4 Knob for the temperature
- 5 Temperature indicator / symbol
- 6 Hob lamp / symbol / indicator
- 7 Knob for the oven functions
- 8 Heating element
- 9 Lamp
- 10 Turnspit hole
- 11 Fan
- 12 Shelf positions

3.2 Cooking surface layout



- 1 Cooking zone 1500 W
- 2 Auxiliary burner
- 3 Rapid burner
- 4 Semi-rapid burner

3.3 Accessories

- **Wire shelf**
For cookware, cake tins, roasts.
- **Grill- / Roasting pan**
To bake and roast or as pan to collect fat.
- **Turnspit**
For roasting larger joints of meat and poultry.
- **Storage compartment**

The storage compartment is below the oven cavity. To use the compartment, lift the lower front door then pull it down.



WARNING!

The storage compartment can become hot when the appliance operates.

- **Wok support**
To cook with wok.

4. BEFORE FIRST USE



WARNING!

Refer to Safety chapters.

4.1 Initial Cleaning

Remove all accessories from the appliance.





Refer to "Care and cleaning" chapter.

Clean the appliance and the accessories before first use.

Put the accessories back to their initial position.

4.2 Preheating

Preheat the empty appliance to burn off the remaining grease.

1. Set the function  and the maximum temperature.
2. Let the appliance operate for 1 hour.
3. Set the function  and set the maximum temperature. The maximum temperature for this function is 210 °C.
4. Let the appliance operate for 15 minutes.

Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow in the room is sufficient.

5. HOB - DAILY USE



WARNING!

Refer to Safety chapters.

5.1 Ignition of the hob burner





Always light the burner before you put on the cookware.



WARNING!

Be very careful when you use open fire in the kitchen environment. The manufacturer declines any responsibility in case of the flame misuse.

1. Push and hold the spark generator button .
2. At the same time turn the knob for the hob counterclockwise to the maximum gas flow position  and push it down to light the burner.
3. Release the spark generator button when burner lights but keep the knob on this position for equal or less than 10 seconds to let the thermocouple

warm up. If not, the gas supply will be interrupted.

4. Adjust the flame after it is regular.



WARNING!

Do not keep the knob pushed for more than 15 seconds. If the burner does not light after 15 seconds, release the knob, turn it into the off position and try to light the burner again after minimum 1 minute.



If after some tries the burner does not light, check if the crown and its cap are in the correct position.



In the absence of electricity you can ignite the burner without an electrical device. In this case approach the burner with a flame, push the relevant knob down and turn it to maximum position. Keep the knob pushed for equal or less than 10 seconds to let the thermocouple warm up.

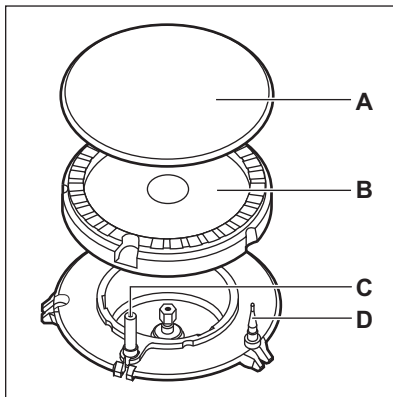


If the burner accidentally goes out, turn the knob to the off position and try to light the burner again after minimum 1 minute.



The spark generator can start automatically when you switch on the mains, after installation or a power cut. It is normal.

5.2 Burner overview



- A. Burner cap
- B. Burner crown
- C. Ignition candle

6. HOB - HINTS AND TIPS



WARNING!
Refer to Safety chapters.

D. Thermocouple

5.3 Turning the burner off

To put the flame out, turn the knob to the off position **0**.



WARNING!
Always turn the flame down or switch it off before you remove the pans from the burner.

5.4 Heat setting for the electric cooking zone

Symbols	Function
0	Off position
1 - 6	Heat settings



Use the residual heat to decrease energy consumption. Deactivate the cooking zone approximately 5 - 10 minutes before the cooking process is completed.

Turn the knob to a necessary heat setting.

To complete the cooking process, turn the knob to the off position.

5.5 Using the rapid hot plate

A red dot in the middle of the plate shows a rapid hot plate. A rapid hot plate heats up faster than usual plates. The red dots are painted on the plates. They can deteriorate during use and even disappear completely after a period of time. It does not have an effect on the performance of the hob.

6.1 Cookware

Electric:



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

Gas:**WARNING!**

Do not put the same pan on two burners.

**WARNING!**

Do not put unstable or damaged pots on the burner to prevent from spill and injury.

**CAUTION!**

Make sure that pot handles are not above the front edge of the cooktop.

**CAUTION!**

Make sure that the pots are placed centrally on the burner in order to get maximum stability and to get lower gas consumption.

6.2 Diameters of cookware

**WARNING!**

Use cookware with diameters applicable to the size of burners.

Burner	Diameter of cookware (mm)
Rapid	160 - 220
Semi - rapid	140 - 220
Auxiliary	120 - 180

6.3 Examples of cooking applications for the electric cooking zone

Heat setting:	Application:
1	Keeping warm
2	Gentle simmering
3	Simmering
4	Frying / browning
5	Bringing to the boil
6	Bringing to the boil / quick frying / deep-frying

7. HOB - 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.

Stainless steel

- For stainless steel edges of the hob use a special cleaner applicable for the stainless steel.
- The stainless steel edge of the plate can change the colour as a result of high temperature.
- Wash stainless steel parts with water, and then dry them with a soft cloth.

7.2 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the hob.
- **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.

- To clean the enamelled parts, cap and crown, wash them with warm soapy water and dry them carefully before you put them back on.

7.3 Cleaning the electric hotplate

1. Use the cleaning powder or the cleaning pad.
2. Clean the hob with a moist cloth and some detergent.
3. Heat the hotplate to a low temperature and let it dry.
4. To keep the hotplates in good shape, rub in a sewing machine oil regularly. Polish off the oil with absorbent paper.

7.4 Cleaning the spark plug

This feature is obtained through a ceramic ignition candle with a metal electrode. Keep these components well clean to prevent difficult lighting and check that the burner crown holes are not obstructed.

8. OVEN - DAILY USE



WARNING!
Refer to Safety chapters.

8.1 Activating and deactivating the appliance



It depends on the model if your appliance has lamps, knob symbols or indicators:

- The lamp comes on when the appliance operates.
- The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.
- The indicator comes on when the oven heats up.

7.5 Pan supports



The pan supports are not resistant to washing in a dishwasher. They must be washed by hand.

1. Remove the pan supports to easily clean the hob.



Be very careful when you replace the pan supports to prevent the hob top from damage.

2. After you clean the pan supports, make sure that they are in correct positions.
3. For the burner to operate correctly, make sure that the arms of the pan supports are aligned with the centre of the burner.

7.6 Periodic maintenance






Speak to your local Authorised Service Centre periodically to check the conditions of the gas supply pipe and the pressure adjuster, if fitted.

1. Turn the knob for the oven functions to select an oven function.
2. Turn the knob for the temperature to select a temperature.
3. To deactivate the appliance turn the knobs for the oven functions and temperature to the off position.

8.2 Safety thermostat

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

8.3 Oven functions

Symbol	Oven function	Application
0	Off position	The appliance is off.
	Conventional Cooking	To bake and roast food on 1 shelf position.
	Grill with Turnspit	To grill meat, including kebabs and smaller pieces of meat. The maximum temperature for this function is 210 °C.
	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
	Fan Cooking	To roast or roast and bake food with the same cooking temperature on more than 1 shelf position, without flavour transference.
	Defrost	This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food. To use this function, the knob for the temperature must be in the off position.
	Light Cooking	This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food.
	Defrost	This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food. To use this function, the knob for the temperature must be in the off position.

9. OVEN - CLOCK FUNCTIONS

9.1 Minute Minder

Use it to set a countdown time.



This function has no effect on the operation of the appliance.

1. Set an oven function and the temperature.
2. Turn the knob for the timer as far as it goes, then turn it to necessary time period.
After the time period is completed, an acoustic signal sounds.

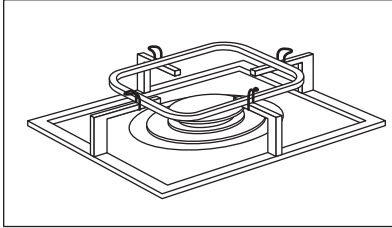
10. USING THE ACCESSORIES



WARNING!
Refer to Safety chapters.

10.1 Using the wok support

The wok support lets you use a round bottomed wok on the hob. Use the wok support on the rapid burner only.



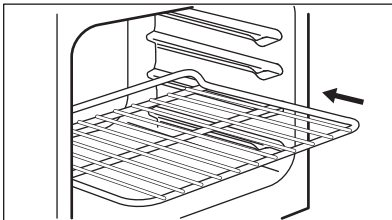
WARNING!
Make sure the wok support is assembled correctly and fits securely with the pan supports to prevent the pan/pot overturning.

10.2 Inserting the accessories

Wire shelf:



The wire shelf has a special shape in the rear which help with the heat circulation.



Put the shelf on the correct shelf position. Make sure it does not touch the back wall of the oven.

10.3 Using the turnspit



WARNING!
Be careful when you use the turnspit. The forks and the spit are sharp. There is a risk of injury.



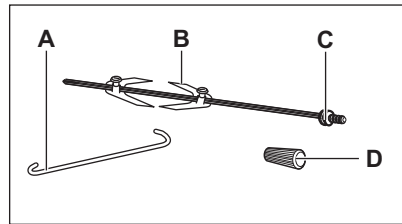
WARNING!
Use oven gloves when you remove the turnspit. The turnspit and the grill are hot. There is a risk of burns.



The turnspit does not stop if you open the oven door.



CAUTION!
The maximum weight permitted on the turnspit is 4 - 5 kg.



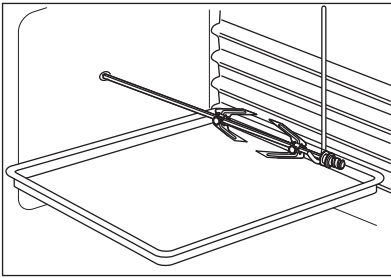
A. Support hook

B. Forks

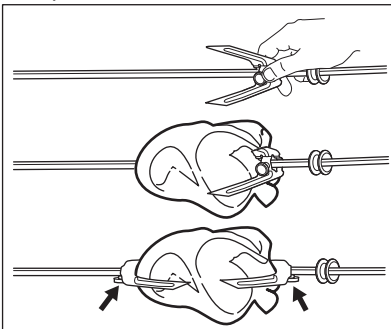
C. Spit


D. Handle

1. Open the oven door.
2. Put the turnspit handle into the spit.
3. Put the deep pan on the lowest shelf level.
4. Put the support hook into the hole in the top cavity of the oven.



5. Install the first fork on the spit, then put the meat on the turnspit and install the second fork. Make sure that the meat is in the middle of the spit.



6. Use the screws to tighten the forks.
7. Put the tip of the spit into the turnspit hole.
Refer to "Product description" chapter.
8. Put the front part of the spit on the support hook.
9. Remove the turnspit handle.
10. Turn the knob for the oven functions to the turnspit position .
11. Set the necessary temperature.
12. Make sure that turnspit rotates.
13. Close the oven door.

When meat is ready turn the knobs for the oven functions and temperature to the off position. Turn off the grill. Install the turnspit handle. Carefully remove the turnspit and the roasting pan from the oven.

11. OVEN - 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.

11.1 General information

- The appliance has four shelf positions. Count the shelf positions from the bottom of the appliance floor.
- The appliance 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 to a minimum.

- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

11.2 Baking

- Your oven may bake or roast differently to the appliance you had

before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.

- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- 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 at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

11.3 Baking cakes

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

11.6 Conventional cooking

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Pastry stripes	250	150	25 - 30	3	baking tray
Flat cake ¹⁾	1000	160 - 170	30 - 35	2	baking tray
Yeast cake with apples	2000	170 - 190	40 - 50	3	baking tray
Apple pie ²⁾	1200 + 1200	180 - 200	50 - 60	1	2 round aluminized trays (diameter: 20 cm)
Small cakes ¹⁾	500	160 - 170	25 - 30	2	baking tray
Fatless sponge cake ¹⁾	350	160 - 170	25 - 30	1	1 round aluminized tray (diameter: 26 cm)

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

11.4 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.

11.5 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.

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Drip pan cake	1500	160 - 170	45 - 55 ³⁾	2	baking tray
Chicken, whole	1350	200 - 220	60 - 70	2	wire shelf
				1	baking tray
Chicken, half	1300	190 - 210	35 + 30	3	wire shelf
				1	baking tray
Pork roast cut-let	600	190 - 210	30 - 35	3	Wire shelf
				1	baking tray
Flan bread ⁴⁾	800	230 - 250	10 - 15	2	baking tray
Stuffed yeast cake ⁵⁾	1200	170 - 180	25 - 35	2	baking tray
Pizza	1000	200 - 220	25 - 35	2	baking tray
Cheese cake	2600	170 - 190	60 - 70	2	baking tray
Swiss apple flan ⁵⁾	1900	200 - 220	30 - 40	1	baking tray
Christmas cake ⁵⁾	2400	170 - 180	55 - 65 ⁶⁾	2	baking tray
Quiche Lorraine ⁵⁾	1000	220 - 230	40 - 50	1	1 round tray (diameter: 26 cm)
Peasant bread ⁷⁾	750 + 750	180 - 200	60 - 70	1	2 aluminized trays (length: 20 cm)
Romanian sponge cake ¹⁾	600 + 600	160 - 170	40 - 50	2	2 aluminized trays (length: 25 cm) on the same shelf position
Romanian sponge cake - traditional	600 + 600	160 - 170	30 - 40	2	2 aluminized trays (length: 25 cm) on the same shelf position
Yeast buns ⁵⁾	800	200 - 210	10 - 15	2	baking tray
Swiss roll ¹⁾	500	150 - 170	15 - 20	1	baking tray
Meringue	400	100 - 120	40 - 50	2	baking tray

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Crumble cake ⁵⁾	1500	180 - 190	25 - 35	3	baking tray
Sponge cake ¹⁾	600	160 - 170	25 - 35	3	baking tray
Buttered cake ¹⁾	600	180 - 200	20 - 25	2	baking tray

1) Preheat the oven for 10 minutes.

2) Preheat the oven for 15 minutes.

3) After you switch off the appliance, leave the cake in the oven for 7 minutes.

4) Preheat the oven for 20 minutes.

5) Preheat the oven for 10 - 15 minutes.

6) After you switch off the appliance, leave the cake in the oven for 10 minutes.

7) Set the temperature for 250 °C and preheat the oven for 18 minutes.

11.7 Fast grilling with turnspit

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Toast ¹⁾	500	250	2 - 4	3	wire shelf
Beef steaks ²⁾	1000	250	15 + 15	3	wire shelf
				1	baking tray
Chicken entire	1200	230	50 - 60	-	turnspit
Half chicken	1200	230	30 + 30	2	wire shelf
				1	baking tray
Pork roast cut-let	500	230	25 + 25	3	wire shelf
				1	baking tray

1) Preheat the oven for 4 minutes.

2) Preheat the oven for 10 minutes.

11.8 Fan cooking

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Pastry stripes ¹⁾	250	145	25	3	baking tray

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Pastry stripes ¹⁾	250 + 250	145	25	1 + 3	baking tray
Flat cake ¹⁾	1000	150	30	2	baking tray
Flat cake ¹⁾	1000 + 1000	155	40	1 + 3	baking tray
Yeast cake with apples	2000	170 - 180	40 - 50	3	baking tray
Apple pie	1200 + 1200	175	55	2	2 round aluminized trays (diameter: 20 cm) on the same shelf position
Small cakes ¹⁾	500	155	30	2	baking tray
Small cakes ¹⁾	500 + 500	155	40	1 + 3	baking tray
Fatless sponge cake ¹⁾	350	160	30	1	1 round aluminized tray (diameter: 26 cm)
Drip pan cake	1200	150 - 160	30 - 35 ²⁾	2	baking tray
Chicken, whole	1400	180	55	2	wire shelf
				1	baking tray
Pork roast	800	170 - 180	45 - 50	2	wire shelf
				1	baking tray
Stuffed yeast cake	1200	150 - 160	20 - 30	2	baking tray
Pizza	1000 + 1000	200 - 210	30 - 40	1 + 3	baking tray
Pizza	1000	190 - 200	25 - 35	2	baking tray
Cheese cake	2600	160 - 170	40 - 50	1	baking tray
Swiss apple flan ³⁾	1900	180 - 200	30 - 40	2	baking tray
Christmas cake ¹⁾	2400	150 - 160	35 - 40 ²⁾	2	baking tray

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Quiche Lorraine ³⁾	1000	190 - 210	30 - 40	1	1 round tray (diameter: 26 cm)
Peasant bread ⁴⁾	750 + 750	160 - 170	40 - 50	1	baking tray
Romanian sponge cake ³⁾	600 + 600	155 - 165	40 - 50	2	2 aluminized trays (length: 25 cm) on the same shelf position
Romanian sponge cake - traditional	600 + 600	150 - 160	30 - 40	2	2 aluminized trays (length: 25 cm) on the same shelf position
Yeast buns ¹⁾	800	190	15	3	baking tray
Yeast buns ⁵⁾	800 + 800	190	15	1 + 3	baking tray
Swiss roll ¹⁾	500	150 - 160	15 - 20	3	baking tray
Meringue	400	110 - 120	30 - 40	2	baking tray
Meringue	400 + 400	110 - 120	45 - 55	1 + 3	baking tray
Crumble cake	1500	160 - 170	25 - 35	3	baking tray
Sponge cake ¹⁾	600	150 - 160	25 - 35	2	baking tray
Buttered cake ¹⁾	600 + 600	160 - 170	25 - 35	1 + 3	baking tray

1) Preheat the oven for 10 minutes.

2) After you switch off the appliance, leave the cake in the oven for 7 minutes.

3) Preheat the oven for 10 - 15 minutes.

4) Set the temperature for 250 °C and preheat the oven for 10 - 20 minutes.

5) Preheat the oven for 15 minutes.

11.9 Light cooking

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Pastry stripes ¹⁾	250	150 - 160	20 - 25	2	baking tray
Flat cake ¹⁾	500	160 - 170	35 - 40	2	baking tray

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Pizza 1)	1000	200 - 210	30 - 40	2	baking tray
Swiss roll 1)	500	160 - 170	20 - 30	2	baking tray
Meringue 2)	400	110 - 120	50 - 60	2	baking tray
Sponge cake 1)	600	160 - 170	25 - 30	2	baking tray
Buttered cake 1)	600	160 - 170	25 - 30	2	baking tray
Chicken, whole	1200	220 - 230	45 - 55	2	wire shelf
				1	baking tray

1) Set the temperature for 250 °C and preheat the oven for 20 minutes.

2) Set the temperature for 250 °C and preheat the oven for 10 minutes.

12. OVEN - CARE AND CLEANING



WARNING!

Refer to Safety chapters.

12.1 Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a dedicated cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- 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.

12.2 Stainless steel or aluminium appliances



Clean the oven door with a damp cloth or sponge only. Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

12.3 Removing and installing the oven glass panels

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



WARNING!

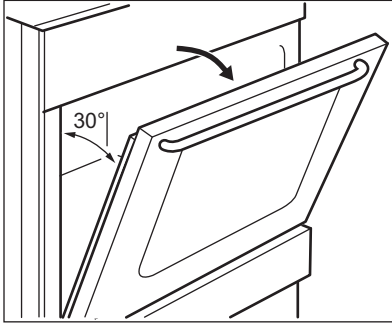
Keep the oven door slightly open during the cleaning process. When you open it fully it may accidentally close causing potential damage.



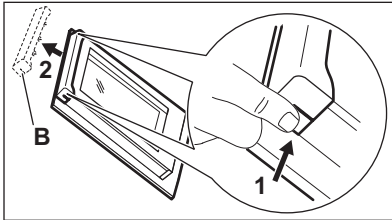
WARNING!

Do not use the appliance without the glass panels.

1. Open the door until it is at an angle of approximately 30°. The door stands alone when slightly open.



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



3. Pull the door trim to the front to remove it.



WARNING!

When you take out the glass panels the oven door tries to close.

4. Hold the top edge of the door glass panels and pull them up one by one.
5. Clean the glass panel with water and soap. Dry the glass panel carefully.

When the cleaning is complete, install the glass panels and the oven door. Do the above steps in the opposite sequence. Install the smaller panel first, then the larger.

13. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.



CAUTION!

The screen with a printing on the inner glass panel must face the inner side of the door.



CAUTION!

Make sure that after installation the surface of the frame of the glass panel on the screen with a printing is not rough when you touch it.



CAUTION!

Make sure that you install the internal glass panel in the appropriate seats.

12.4 Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.



WARNING!

Danger of electrocution!
Disconnect the fuse before you replace the lamp.
The lamp and the lamp glass cover can be hot.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The back lamp

1. Turn the lamp glass cover counterclockwise 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.

13.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.	Check if the appliance is correctly connected to the electrical supply.
You cannot activate or operate the hob. 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.
You cannot activate or operate the hob.	The fuse is blown.	Activate the hob again and set the heat setting in less than 10 seconds.
There is no spark when you try to activate the spark generator.	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.
There is no spark when you try to activate the spark generator.	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.
There is no spark when you try to activate the spark generator.	Burner cap and crown are placed incorrectly.	Place the burner cap and crown correctly.
The flame extinguishes immediately after ignition.	Thermocouple is not heated up sufficiently.	After lightning the flame, keep the spark generator activated for equal or less than 10 seconds
The flame ring is uneven.	Burner crown is blocked with food residues.	Make sure that the injector is not blocked and the burner crown is clean.
The burners do not work.	There is no gas supply.	Check the gas connection.
The flame colour is orange or yellow.		The flame can look orange or yellow in some areas of the burner. This is normal.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
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.

Problem	Possible cause	Remedy
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The turnspit does not rotate.	The turnspit is not correctly installed into the turnspit hole.	Refer to "Using the turnspit".
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.

13.2 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 appliance cavity. Do not remove the rating plate from the appliance cavity.

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

14. INSTALLATION

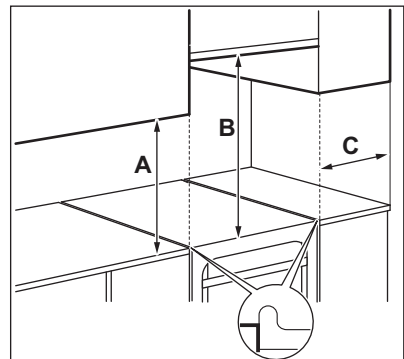
WARNING!
Refer to Safety chapters.

14.1 Location of the appliance

You can install your freestanding appliance with cabinets on one or two sides and in the corner.

i Keep a distance of about 1 cm between the appliance and the back wall to make sure that the lid opens.

For minimal distances for fitting check the table.



Minimum distances

Dimension	mm
A	400
B	650
C	150

14.2 Technical data

Voltage	220 - 240 V
Frequency	50 / 60 Hz
Appliance class	1

Dimension	mm
Height	855

Dimension	mm
Width	500
Depth	600

14.3 Other technical data

Appliance category:	I3B/P
Gas original:	G30 30 mbar

14.4 Bypass diameters

BURNER	Ø BYPASS ¹⁾ 1/100 mm
Auxiliary	29 / 30
Semi-rapid	32
Rapid	42

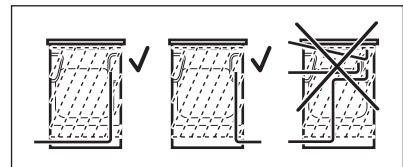
1) Type of bypass depends on model.

14.5 Gas burners for LPG G30 30 mbar

BURNER	NORMAL POWER kW	REDUCED POWER kW	INJECTOR MARK 1/100 mm	NOMINAL GAS FLOW g/h
Rapid	3.0	0.72	88	218
Semi-rapid	2.0	0.43	71	145
Auxiliary	1.0	0.35	50	73

14.6 Gas connection

Use a fixed connections or use a flexible stainless steel pipes in compliance with the regulation in force. If you use flexible metallic pipes, make sure they do not come in touch with mobile parts and they are not squeezed.



WARNING!

The gas connection pipe must not touch the part of the appliance shown in the illustration.

14.7 Flexible nonmetal pipes connection

If you have an easy access to the connection, you can use a flexible pipe. The flexible pipe must be tightly attached by clamps.

In installation always use the pipe holder and the gasket. The flexible pipe can be applied when:

- it can not get hotter than room temperature, higher than 30 °C,
- it is not longer than 1500 mm,
- it has no narrowing anywhere,
- it is not twisted or tighten,
- it does not get in touch with sharp edges or corners,
- it's conditions can be easily checked.

When checking the flexible pipe make sure:

- it does not show cracks, cuts, marks of burnings on the two ends and on its full length,
- the material is not hardened, but shows its correct elasticity,
- the fastening clamps are not rusted,
- expired term is not due.

If one or more defects are visible, do not repair the pipe, but replace it.



WARNING!

When installation is complete, make sure that the seal of each pipe fitting does not leak. To check the seal use a soap solution, not a flame.

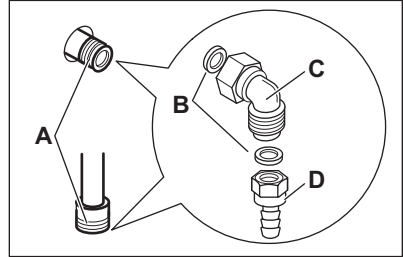
The gas supply ramp is on the rear side of the control panel.



WARNING!

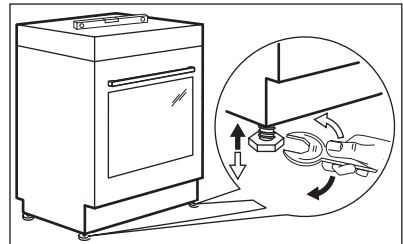
Before you connect the gas, disconnect the appliance from the electricity supply or switch off the fuse in the fuse box. Close the primary valve of the gas supply.

14.8 Connection to gas supply



- A. Gas connection point (only one point is applicable for the appliance)
 B. Gasket
 C. Adjustable connection
 D. LPG pipe holder

14.9 Levelling of the appliance



Use small feet on the bottom of appliance to set the appliance top surface level with other surfaces.

14.10 Anti-tilt protection

Set the correct height and area for the appliance before you attach the anti-tilt protection.



CAUTION!

Make sure you install the anti-tilt protection at the correct height.

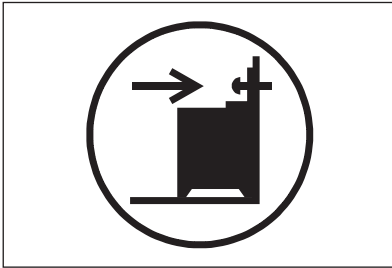


Make sure that the surface behind the appliance is smooth.

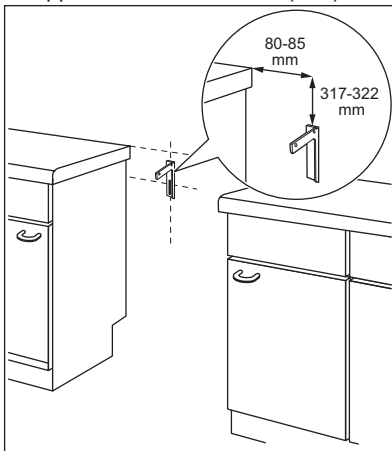
You must install the anti-tilt protection. If you do not install it, the appliance can tilt.

Your appliance has the symbol shown on the picture (if applicable) to remind you

about the installation of the anti-tilt protection.



1. Install the anti-tilt protection 317 - 322 mm down from the top surface of the appliance and 80 - 85 mm from the side of the appliance into the circular hole on a bracket. Screw it into the solid material or use applicable reinforcement (wall).



2. You can find the hole on the left side at the back of the appliance. Lift the front of the appliance and put it in the middle of the space between the cupboards. If the space between the bench cupboards is larger than the width of the appliance, you must adjust the side measurement to centre the appliance.



If you changed the dimensions of the cooker, you must align the non-tip device correctly.



CAUTION!

If the space between the bench cupboards is larger than the width of the appliance, you must adjust the side measurement to the centre of the appliance.

14.11 Electrical installation



WARNING!

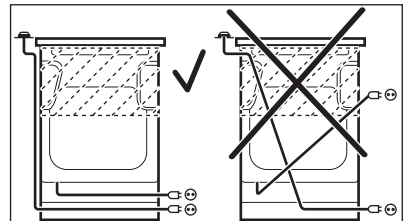
The manufacturer is not responsible if you do not follow the safety precautions from Safety chapters.

This appliance is supplied with a main plug and a main cable.



WARNING!

The power cable must not touch the part of the appliance shown in the illustration.



15. ENERGY EFFICIENCY

15.1 Product information for hob according to EU 66/2014

Model identification	EKM51302OX	
Type of hob	Hob inside Freestanding Cooker	
Number of cooking zones	1	
Heating technology	Solid Hot Plate	
Diameter of circular cooking zones (Ø)	Left rear	14.5 cm
Energy consumption per cooking zone (EC electric cooking)	Left rear	203.3 Wh/kg
Number of gas burners	3	
Energy efficiency per gas burner (EE gas burner)	Right rear- Auxiliary	not applicable
	Right front - Rapid	53.0%
	Left Front - Semi Rapid	55.0%
Energy efficiency for the gas hob (EE gas hob)	54.0%	
Energy consumption of the hob (EC electric hob)	203.3 Wh/kg	

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

EN 30-2-1: Domestic cooking appliances burning gas - Part 2-1 : Rational use of energy - General

15.2 Hob - 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.

Electric cooking zones:

- 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.

Gas burners:

- Before you use the burners and pan support make sure they are assembled correctly.
- The cookware bottom should have the correct diameters for the burner size.
- Put the cookware directly over the burner and in the centre of it.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.

- If it is possible, use a pressure cooker. Refer to its user manual.

15.3 Product Fiche and information for ovens according to EU 65-66/2014

Supplier's name	Electrolux
Model identification	EKM51302OX
Energy Efficiency Index	97.4
Energy efficiency class	A
Energy consumption with a standard load, conventional mode	0.84 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.76 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	54 l
Type of oven	Oven inside Freestanding Cooker
Mass	43.0 kg

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

15.4 Oven - Energy saving

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


• **General hints**

- Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.
- Use metal dishes to improve the energy saving.
- When possible, put the food inside the oven without heating it up.


- 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.
- Use the residual heat to warm up other foods.

- **Cooking with fan** - when possible, use the cooking functions with fan to save energy.
- **Keep food warm** - if you want to use the residual heat to keep the meal warm, choose the lowest possible temperature setting.

16. ENVIRONMENTAL CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable

containers to recycle it. Help protect the environment and human health and to

recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol  with the

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

www.electrolux.com/shop



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