Brief Instructions



Sensor field

1. Display
2. On/off
3. Assisted Cooking
4. Home Key
5. Temperature selection
6. Microwave function
7. Up key
8. Down key
9. Time and additional functions
10. Minute Minder
11. OK/Microwave Quick Start

On/off

Press once - activates the appliance.

Assisted Cooking

-3s

Press once or twice - activates a Heating Function or an Assisted Cooking function. Press and hold for 3 seconds - activates or deactivates the oven lamp.

Temperature selection

Press once - checks the temperature when the appliance operates.

Microwave function

Press once - activates Microwave function.

OK/Microwave Quick Start

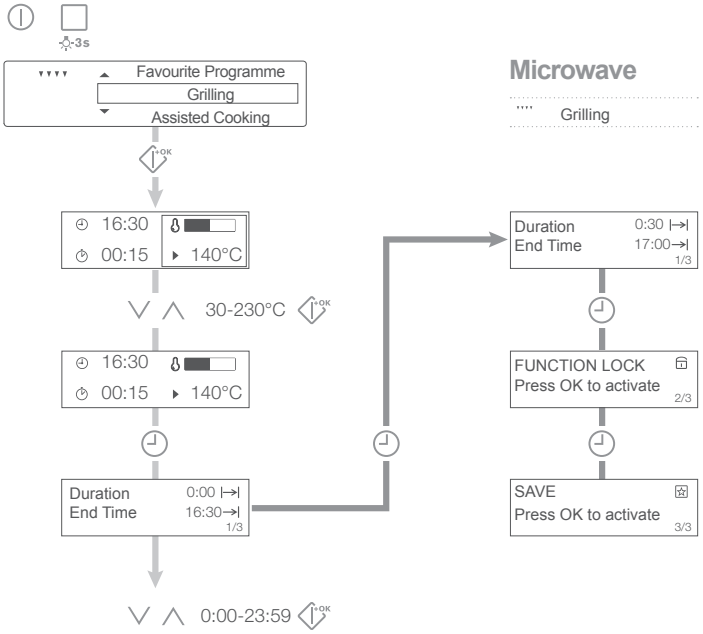
OK

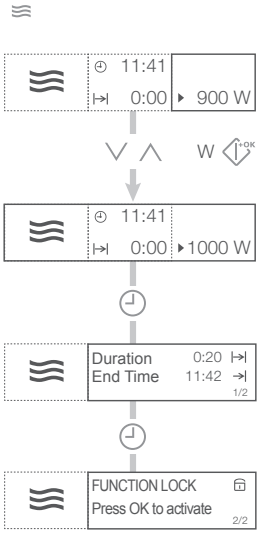
Press once - activates Quick Start function.

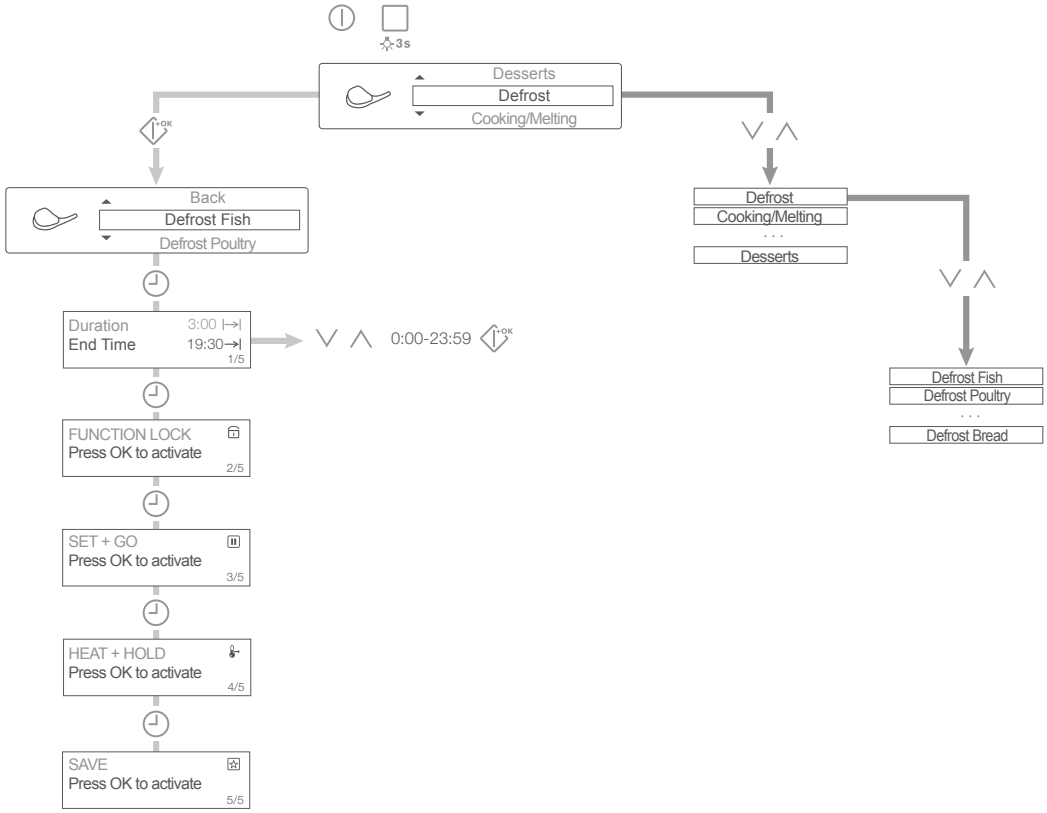
Home Key

Press once - goes back one level in the menu. Press and hold for 3 seconds to show the main menu.

Thinking of you
Electrolux


-3s
Favourite Programme
Grilling
Assisted Cooking
16:30
00:15
140°C
30-230°C
16:30
00:15
140°C
Duration 0:00
End Time 16:30
1/3
0:00-23:59
Microwave
Grilling
Duration 0:30
End Time 17:00
1/3
FUNCTION LOCK
Press OK to activate
2/3
SAVE
Press OK to activate
3/3


11:41
0:00
900 W
W
11:41
0:00
1000 W
Duration 0:20
End Time 11:42
1/2
FUNCTION LOCK
Press OK to activate
2/2


3s
Desserts
Defrost
Cooking/Melting
OK
Back
Defrost Fish
Defrost Poultry
Duration
3:00
End Time
19:30
1/5
0:00-23:59
FUNCTION LOCK
Press OK to activate
2/5
SET + GO
Press OK to activate
3/5
HEAT + HOLD
Press OK to activate
4/5
SAVE
Press OK to activate
5/5
Defrost
Cooking/Melting
Desserts
Defrost Fish
Defrost Poultry
Defrost Bread

Microwave

Defrost

Defrost Fish
Defrost Poultry
Defrost Meat
Defrost Bread

Cooking/Melting

Fresh Vegetables
Frozen Vegetables
Braise Onions
Potatoes in their Jacket
Rice
Melting Chocolate
Melting Butter

Poultry/Meat/Fish

Chicken Wings
Chicken, 2 half
Meat Loaf with Herbes
Fish fillet in Cream Sauce
Lemon sole rolls

Pie/Casserole/Gratin

Potato Gratin
Chicory Gratin
Stuffed Canneloni
Stuffed Mushrooms
Stuffed Tomatoes
Vegetable spaetzle
Potato courgette gratin
Cheese Gratin
Lasagne with ham
Leek Casserole

Desserts

Apricot cream
Amaretto-peaches