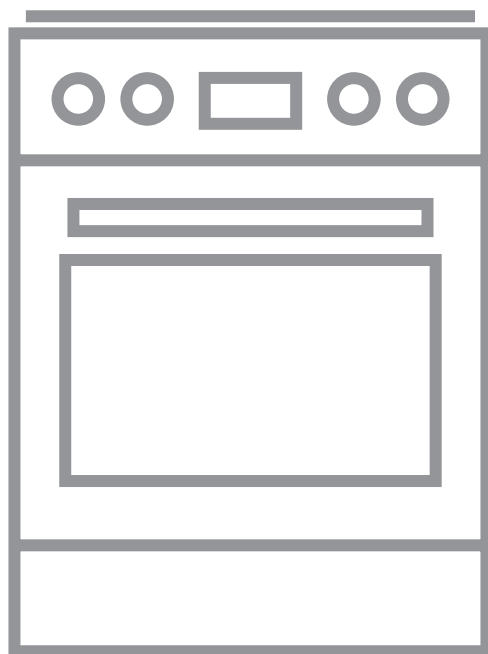


USER MANUAL



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DEAR CUSTOMER

Thank you for choosing this Voss-Electrolux product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

Visit our website to:



Get usage advice, brochures, trouble shooter, service and repair information:
www.voss.dk



Register your product for better service:
www.voss.dk

CUSTOMER CARE AND SERVICE

Always use original spare parts.

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

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

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

1.1 Children and vulnerable people safety

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

1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.

- This appliance may be used in, offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses and other similar accommodation where such use does not exceed (average) domestic usage levels.
- Only a qualified person must install this appliance and replace the cable.
- This appliance must be connected to the mains with a H05V2V2-F type cable to withstand the temperature of the rear panel.
- This appliance is intended for use up to an altitude of 2000 m above sea level.
- This appliance is not intended to be used on ships, boats or vessels.
- Do not install the appliance behind a decorative door in order to avoid overheating.
- Do not install the appliance on a platform.
- 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 use water to extinguish the cooking fire. Switch off the appliance and cover flames with e.g. a fire blanket or lid.
- **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.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance and unplug it from the mains.

In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Always use oven gloves to remove or insert accessories or ovenware.
- Before pyrolytic cleaning, remove all accessories and excessive deposits/spills from the appliance cavity.
- Before maintenance, cut the power supply.
- **WARNING:** 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.
- Use only the food sensor (core temperature sensor) recommended for this appliance.
- Be careful when you touch the storage drawer. It can get hot.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- The kitchen cabinet and the recess must have suitable dimensions.
- Keep the minimum distance from other appliances and units.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Parts of the appliance carry current. Close the appliance with furniture to prevent touching the dangerous parts.
- The sides of the appliance must stay next to appliances or units with the same height.
- 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.

2.2 Electrical Connection



WARNING!

Risk of fire and electric shock.

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

- Do not use multi-plug adapters and extension cables.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Fully close the appliance door before you connect the mains plug to the mains socket.

2.3 Use



WARNING!

Risk of injury and burns.
Risk of electrical shock.

- 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.
 - If there is a power cut during the appliance operation, some surfaces can be hot. Avoid contact with the appliance until it cools down. If errors appear when the appliance is cool, disconnect it from the power supply for 10 seconds.
 - Do not use aluminum foil or other materials between the cooking surface and the cookware, unless otherwise specified by the manufacturer of this appliance.
 - Use only accessories recommended for this appliance by the manufacturer.
- do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
 - Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
 - 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.
 - 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.

**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 aluminium foil directly on the bottom of cavity.
 - do not put water directly into the hot appliance.

2.4 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.
- Be careful when you remove the door from the appliance. The door is heavy!
- Fat and food remaining in the appliance can cause fire.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Make sure the cavity and the door are wiped dry after each use. Steam produced during the operation of the appliance condensates on cavity walls and can cause corrosion. To

decrease the condensation operate the appliance for 10 minutes before cooking.

- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.5 Pyrolytic cleaning



Risk of Injury / Fires /
Chemical Emissions
(Fumes) in Pyrolytic Mode.

- Before carrying out a Pyrolytic self-cleaning function or the First Use function please remove from the oven cavity:
 - Any excess food residues, oil or grease spills / deposits.
 - Any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning operates.
The appliance becomes very hot and hot air is released from the front cooling vents.
- Pyrolytic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers are strongly advised to:
 - Provide good ventilation during and after each Pyrolytic cleaning.
 - Provide good ventilation during and after the first use at maximum temperature operation.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
 - Remove any pets (especially birds) from the vicinity of the appliance location during and

after the Pyrolytic cleaning and first use maximum temperature operation to a well ventilated area.

- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens when the Pyrolytic cleaning operates.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including children or persons with medical conditions.

2.6 Internal lighting



WARNING!
Risk of electric shock.

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

2.7 Service

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

2.8 Disposal



WARNING!
Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.

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


3. INSTALLATION

 **WARNING!**
Refer to Safety chapters.

3.1 Technical data

Dimensions	
Height	850 - 936 mm
Width	596 mm
Depth	600 mm

3.2 Electrical installation


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

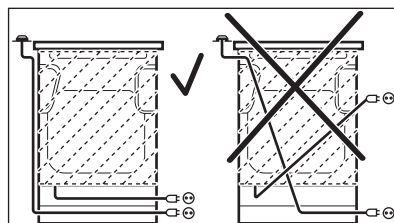
This appliance is supplied without a main plug or a main cable.

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


Applicable types of cables for different phases:

Phase	Min. size cable
1	3x4.0 mm ² mm ²
3 with neutral	5x1.5 mm ² mm ²

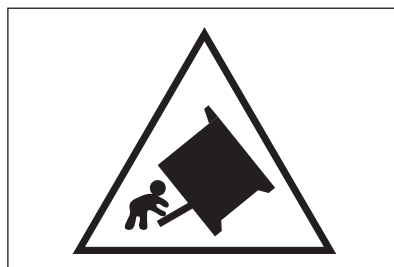
 **WARNING!**
The power cable must not touch the part of the appliance shaded in the illustration.

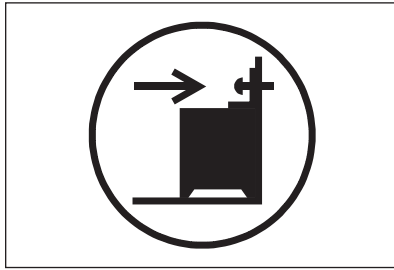


3.3 Anti-tilt protection

 **CAUTION!**
Install the anti-tilt protection to prevent the appliance from falling under incorrect loads. The anti-tilt protection only works when the appliance is put in a correct area.

Your appliance has the symbols shown on the pictures (if applicable) to remind you about the installation of the anti-tilt protection.



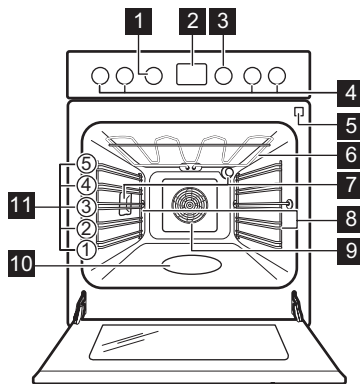


i Make sure you install the anti-tilt protection at the correct height.

For more information about the installation of the appliance refer to a separate installation booklet

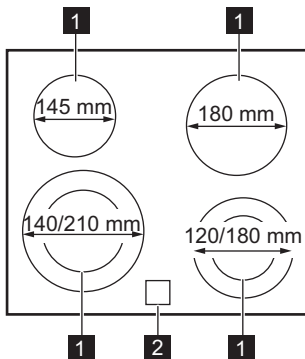
4. PRODUCT DESCRIPTION

4.1 General overview



- 1** Knob for the oven functions
- 2** Display
- 3** Knob for the temperature
- 4** Knobs for the hob
- 5** Socket for the core temperature sensor
- 6** Heating element
- 7** Lamp
- 8** Shelf support, removable
- 9** Fan
- 10** Cavity embossment
- 11** Shelf positions

4.2 Hob overview



- 1** Cooking zone
- 2** Residual Heat Indicator

4.3 Accessories

- Wire shelf

- For cookware, cake tins, roasts.
- **Baking tray**
For cakes and biscuits.

- **Grill- / Roasting pan**
To bake and roast or as pan to collect fat.
- **AirFry tray**
To fry food with less oil or without baking paper.
- **Core temperature sensor**
To measure how far the food is cooked.
- **Telescopic runners**
For shelves and trays.
- **Storage drawer**
The storage drawer is below the oven cavity.

5. BEFORE FIRST USE



WARNING!
Refer to Safety chapters.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the oven.



Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before the first use.

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

5.2 Retractable knobs

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

5.3 Preheating

Preheat the empty oven before first use.

1. Set the function Set the maximum temperature.
2. Let the oven operate for 1 hour.
3. Set the function Set the maximum temperature.
4. Let the oven operate for 15 minutes.
5. Set the function Set the maximum temperature.
6. Let the oven operate for 15 minutes.
7. Turn off the oven and let it cool down.

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

6. HOB - DAILY USE



WARNING!
Refer to Safety chapters.

6.1 Heat setting

Symbols	Function
0	Off position
	Double zone
	Keep warm
1 - 9	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 for the selected cooking zone to a necessary heat setting. To complete the cooking process, turn the knob to the off position.

6.2 Activating and deactivating the outer rings

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

To activate the outer ring: turn the knob clockwise through a light resistance to . Then turn the knob counterclockwise to the correct heat setting.

To deactivate the outer ring: turn the knob to the off position. The indicator goes out.

6.3 Residual heat indicator



WARNING!

As long as the indicator is visible, there is a risk of burns from residual heat.

7. HOB - HINTS AND TIPS



WARNING!

Refer to Safety chapters.

7.1 Cookware

The cooking results depend on the cookware material



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

Ensure pan bases are clean and dry before placing on the hob surface.



Do not use cookware on the ceramic hob with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the hob surface permanently.



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

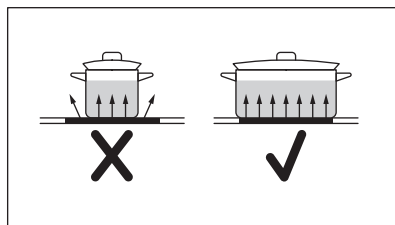
To save energy and ensure that the hob operates properly the cookware bottom must have a suitable minimum diameter.

The indicator appears when a cooking zone is hot, but it does not function if mains power is disconnected.

The indicator may also appear:

- for the neighbouring cooking zones even if you are not using them,
- when hot cookware is placed on cold cooking zone,
- when the hob is deactivated but the cooking zone is still hot.

The indicator disappears when the cooking zone has cooled down.




7.2 Minimum cookware diameter

Cooking zone	Cookware diameter (mm)	Power (W)
Left rear	Φ 145	1200
Right rear	Φ 180	1800
Right front	Φ 120/180	700/1700
Left front	Φ 140/210	1000/2200

7.3 Simplified cooking guide



The data in the table is for guidance only.

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

8. HOB - CARE AND CLEANING



WARNING!
Refer to Safety chapters.

8.1 General information

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

- Always use a scraper recommended for hobs with a glass surface. Use the scraper only as an additional tool for cleaning the glass after the standard cleaning procedure.



WARNING!
Do not use knives or any other sharp, metal tools to clean the glass surface.

8.2 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, salt, sugar and food with sugar, otherwise, the dirt can cause damage to the hob. Take care to avoid burns. Use a special hob scraper on the glass surface at an acute angle and move the blade on the surface.
- **Remove when the hob is sufficiently cool:** limescale rings,

water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and a non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.





- **Remove shiny metallic discoloration:** use a solution of water with vinegar and clean the glass surface with a cloth.

9. OVEN - DAILY USE



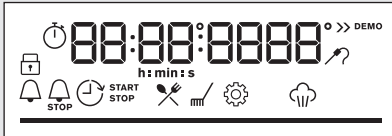
WARNING!
Refer to Safety chapters.










9.1 Control panel

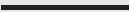


Control panel sensor fields				
 Timer	 Fast Heat Up	 Light	 Food Sensor	OK Confirm setting

Select a heating function to turn on the oven.



Turn the knob for the heating functions to the off position to turn the oven off.

	<p>The display with the maximum number of functions set.</p>
--	--

Display indicators				
 Lock	 Assisted Cooking	 Cleaning	 Settings	 Fast Heat Up
Timer indicators:				

Progress bar - for temperature, time, heating up or residual heat.	
Steam cooking indicator	
Food sensor indicator	

9.2 Settings menu

1. Turn the knob for the heating functions to enter the menu .
2. Turn the knob for the temperature to select Settings menu  and press OK.
3. Turn the knob for the temperature to choose the position you need and press OK.



Position	Default Setting	Setting	Options
1	hour	Time of Day	set Time of Day
2	4	Display Brightness	1-2-3-4-5
3	2	Key Tones	1-beep/2-click/3-none
4	2	Buzzer Volume	1-2-3-4
5	1	Food Sensor	1-alarm+STOP /2-alarm
6	off	Uptimer	ON-OFF
7	on	Light	ON-OFF
8	off	Fast Heat Up	ON-OFF
9	on	Cleaning Reminder	ON-OFF
10	off	Demo Mode	Demo Mode- only for the demonstration
11	fw	Software Version	Software version display
12	no	Reset All Settings	NO-YES










9.3 Oven functions



WARNING!

Do not pour any liquids into the cavity embossment before and during the cooking process. There is a risk of damage.

Symbol	Oven function	Application
	Off position	The oven is off.
	Hot Air	To bake on up to two shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional.

Symbol	Oven function	Application
	Conventional	To bake and roast food on one shelf position.
	Steam Bake	To add humidity during the cooking. To get the right colour and crispy crust during baking. To give more juiciness during reheating.
	Pizza Function	To bake pizza. To make intensive browning and a crispy bottom.
	Bottom heating element	To bake cakes with crispy bottom and to preserve food.
	Frozen Foods	To make convenience food (e.g., french fries, potato wedges or spring rolls) crispy.
	Moist Fan Baking	<p>This function was used to comply with the energy efficiency class and eco design (according to EU 65/2014 and EU 66/2014). Tests according to: IEC/EN 60350-1 .</p> <p>The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible.</p> <p>When you use this function, the temperature in the cavity may differ from the set temperature. The heating power may be reduced. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.</p> <p>This function is designed to save energy during cooking. For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking.</p> <p>When you use this function the lamp automatically turns off after 30 seconds.</p>
	Grill	To grill flat food and to toast bread.
	Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.
	Menu	To enter the Menu: Assisted Cooking >AirFry, Pyrolytic Cleaning, Settings.

9.4 Activating and deactivating the oven

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

- The indicator comes on when the oven heats up.
 - The lamp comes on when the oven operates.
 - The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.
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 oven turn the knobs for the oven functions to the off position.

9.5 Activating the function: Steam Bake

This function increases humidity while cooking.




WARNING!
Risk of burns and damage to the appliance.

Released humidity can cause burns:

- Do not open the appliance door when using the function: Steam Bake.
- Open the appliance door carefully after using the function: Steam Bake.

i Refer to “Hints and tips” chapter.

1. Open the oven door.
2. Fill the cavity embossment with tap water.
The maximum capacity of the cavity embossment is 250 ml.
Fill the cavity embossment with water only when the oven is cold.
3. Turn the function knob: Steam Bake .
4. Turn the temperature knob to set a temperature.

5. Put food in the appliance and close the oven door.



CAUTION!
Do not refill the cavity embossment with water during cooking or when the oven is hot.

6. To turn off the appliance, turn the knobs for the oven functions and temperature to the off position.
7. Remove water from the cavity embossment.



WARNING!
Make sure that the appliance is cold before you remove the remaining water from the cavity embossment.

9.6 Residual heat indicator and Heat Up

The fan continues to operate. When you turn off the oven, the display shows the residual heat. You can use that to keep the food warm.

When the cooking duration exceeds 30 minutes, reduce the oven temperature to minimum 10 minutes before the end of cooking. The residual heat inside the oven continues cooking.


Use the residual heat to warm up other dishes.

9.7 Fast heat up

The Fast Heat Up decreases the heat up time.



Do not put food in the oven when the Fast Heat Up operates.

To activate Fast Heat Up, touch  on the display.

9.8 Lock



The door locks when this function is activated.

This function prevents an accidental change of the oven function.

Turn it on when the oven works - the set cooking continues, the control panel is locked.

Turn it on when the oven is off - the oven cannot be turned on, the control panel is locked.



OK



press and hold to turn on the function.

A signal sounds.



press and hold to turn off.

3 x - flashes when the lock is turned on.

9.9 Automatic Switch-off

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

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	1.5

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



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

9.10 Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan continues to operate until the oven cools down.

9.11 Using the Core temperature sensor

The core temperature sensor measures the core temperature inside of food. When the food reaches the set temperature, the appliance turns off.

There are two temperatures to be set:

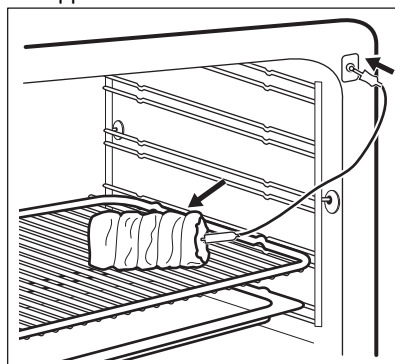
- The oven temperature.
- The core temperature.



CAUTION!

Use only the core temperature sensor supplied with the appliance, or original replacement parts.

1. Set the oven function and the oven temperature.
2. Insert the tip of the core temperature sensor into the centre of food. Make sure that the core temperature sensor stays inside the food and in the socket while cooking.
3. Plug the core temperature sensor into the socket at the front of the appliance.



The display shows the current temperature of the core temperature sensor.

4. Press to set the core temperature of the sensor.
5. Press OK to confirm.

When food reaches the set temperature, the signal sounds. You can choose to stop or to continue cooking to make sure the food is well done.

6. Remove the core temperature sensor plug from the socket and remove the dish from the oven.

7. Turn off the appliance.



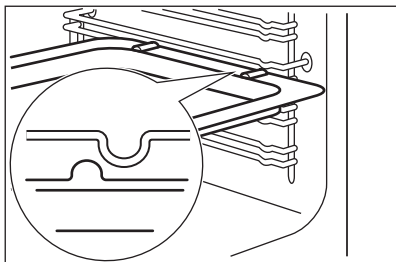
WARNING!

Be careful when you remove the tip and plug of the core temperature sensor. The core temperature sensor is hot. There is a risk of burns.

9.12 Inserting the oven accessories

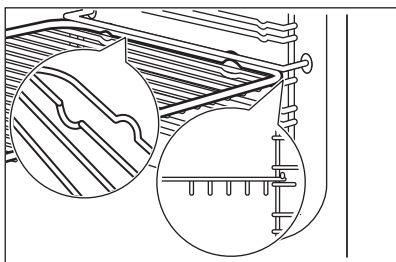
Deep pan:

Push the deep pan between the guide bars of the shelf support.



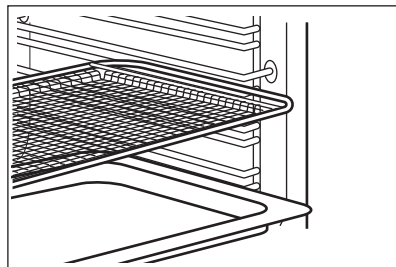
Wire shelf:

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



AirFry tray:

Place the AirFry tray on the third shelf position. Place the baking tray on the first shelf position.



- All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices.
- The high rim around the shelf is a device which prevents cookware from slipping.

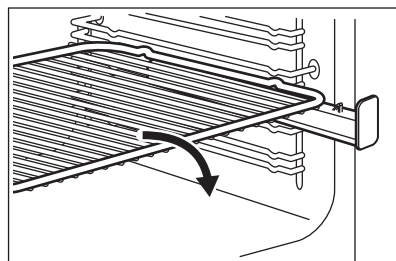
9.13 Telescopic runners - inserting the oven accessories



Keep the installation instructions for the telescopic runners for future use.

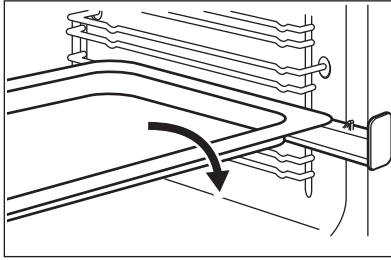
With telescopic runners you can put in and remove the shelves more easily.

Wire shelf:



Put the wire shelf on the telescopic runners so that the feet point downwards.

Deep pan:







Put the baking tray or deep pan on the telescopic runners.

10. OVEN - CLOCK FUNCTIONS



10.1 Clock functions






00:00 pulses on the display when you connect the appliance to the electrical supply.

Clock Function	Application
 Minute Minder	To set the countdown time. This function has no effect on the operation of the oven. When the timer ends, the signal sounds.
 Cooking Time	When the timer ends, the signal sounds and the heating function stops.
 Time Delay	To postpone the start and / or the end of cooking.
 Uptimer	The maximum is 23 h 59 min. This function has no effect on the operation of the oven. To turn on and off the Uptimer select: Menu, Settings.



10.2 Setting: Time of day

1. Turn the knob for the heating functions to enter the Menu .
2. Turn the knob for the temperature to select Settings , Time of day.
3. Turn the knob for the temperature to set the clock.
4. Press **OK**.



10.3 Setting: Minute Minder


1. When the oven is off press . When the oven is on press  twice.
2. The display shows: 0:00 and .
3. Turn the knob for the temperature to set the Minute Minder.
4. Press **OK**.
5. The timer starts counting down immediately.
6. When the time ends, press **OK** and turn the knob for the heating functions to the off position.

10.4 Setting: Cooking Time

1. Turn the knob to select the heating function and set the temperature.
2. Press  repeatedly.
3. The display shows: 0:00 and .
4. Turn the knob for the temperature to set the Cooking Time.
5. Press **OK**.
6. The timer starts counting down immediately.
7. When the time ends, press **OK** and turn the knob for the heating functions to the off position.



10.5 Setting: Time Delay

1. Turn the knob to choose the heating function.
2. Press  repeatedly.
3. The display shows: the time of day  START .
4. Turn the knob for the temperature to set the start time.




5. Press **OK**.
6. The display shows: --:--  STOP .
7. Turn the knob for the temperature to set the end time.
8. Press **OK**.
9. The timer starts counting down at a set start time.
10. When the time ends, press **OK** and turn the knob for the heating functions to the off position.

11. HOW TO SET: ASSISTED COOKING

Assisted Cooking - use it to prepare a dish quickly with default settings:

1. Turn the knob for the heating functions to enter the menu .
2. Turn the knob for the temperature to select Assisted Cooking  and press **OK**.
3. Select the dish and press **OK**.
4. Insert the dish to the oven and press **OK** to confirm the setting.


12. ASSISTED COOKING WITH RECIPES

















Legend	
	Food sensor available. Place the Food sensor in the thickest part of the dish. The oven turns off when the set Food sensor temperature is reached.
	Preheat the oven for 10 min (180°C) with True Fan Cooking function before the selection of the assisted program.
	Shelf level.


















Heating function	Application
F1 AirFry	To fry food with less oil or without baking paper. For dishes like french fries or pizza.


























- The temperature for each assisted recipe is default and can be changed by about 10 degrees.
- The duration is default and can be changed by about 10 minutes.


















When the function ends check if the food is ready.

Dish	Weight	Shelf level / Accessory	Duration time
Beef 			

	Dish	Weight	Shelf level / Accessory	Duration time
P1	Roast Beef, rare			~ 85 min
P2	Roast Beef, medium	1 - 1,5 kg; 4 - 5 cm thick pieces	  2; baking tray Fry the meat for a few minutes on a hot pan. Insert to the oven.	~ 95 min
P3	Roast Beef, well done			~ 110 min
P4	Steak, medium	180 - 220 g per piece; 3 cm thick slices	  3; roasting dish on wire shelf; baking tray Fry the meat for a few minutes on a hot pan. Insert to the oven.	~ 15 min
P5	Beef roast / braised (prime rib, top round, thick flank)	1,5 - 2 kg	  2; roasting dish on wire shelf Fry the meat for a few minutes on a hot pan. Add liquid. Insert to the oven.	~ 180 min
P6	Roast Beef, rare, LTC			~ 105 min
P7	Roast Beef, medium, LTC	1 - 1,5 kg; 4 - 5 cm thick pieces	  2; baking tray ; roasting dish on wire shelf Fry the meat for a few minutes on a hot pan. Insert to the oven.	~ 125 min
P8	Roast Beef, done			~ 170 min
P9	Fillet, rare, LTC			~ 80 min
P10	Fillet, medium, LTC	0,5 - 1,5 kg; 5 - 6 cm thick pieces	  2; baking tray Fry the meat for a few minutes on a hot pan. Insert to the oven.	~ 95 min
P11	Fillet, done, LTC			~ 125 min
Veal 				
P12	Veal roast (e.g. shoulder)	0,8 - 1,5 kg; 4 cm thick pieces	  2; roasting dish on wire shelf; baking tray Fry the meat for a few minutes on a hot pan. Add liquid. Insert to the oven.	~115 min
Pork 				
P13	Pork roast neck or shoulder	1,5 - 2 kg	  2; roasting dish on wire shelf; baking tray Turn the meat after half of the cooking time to get an even browning.	~ 170 min

	Dish	Weight	Shelf level / Accessory	Duration time
P14	Pulled pork LTC	1,5 - 2 kg	  2; baking tray Turn the meat after half of the cooking time	~ 230 min
P15	Loin, fresh	1 - 1,5 kg; 5 - 6 cm thick pieces	  2; roasting dish on wire shelf ; baking tray Fry the meat for a few minutes on a hot pan. Insert to the oven.	~ 105 min
P16	Spare Ribs	2 - 3 kg; use raw, 2 - 3 cm thin spare ribs	 3; deep pan Turn the meat after half of the cooking time.	120 min
Lamb 				
P17	Lamb leg with bones	1,5 - 2 kg; 7 - 9 cm thick pieces	  2; roasting dish on baking tray Fry the meat for a few minutes on a hot pan. Insert to the oven Add 200 ml of water in the bottom of the cavity.	~ 130 min
Poultry 				
P18	Whole chicken	1 - 1,5 kg; fresh	  2; casserole dish on baking tray ; wire shelf with deep pan on level 1 to collect the fat Turn the chicken after half of the cooking time to get an even browning.	~ 60 min
P19	Half chicken	0,5 - 0,8 kg	  3; baking tray ; wire shelf with deep pan on level 1 to collect the fat. Turn the chicken after half of the cooking time to get even browning.	~ 50 min
P20	Chicken breast	180 - 200 g per piece	  2; casserole dish on wire shelf Fry the meat for a few minutes on a hot pan.	~ 65 min
P21	Chicken legs, fresh	-	  3; baking tray If you marinated chicken legs first, set lower temperature and cook them longer.	~ 45 min

	Dish	Weight	Shelf level / Accessory	Duration time
P22	Duck, whole	1,5 - 2,5 kg	  2; roasting dish on wire shelf or wire shelf with deep pan on level 1 to collect the fat. Put the meat on roasting dish. Start with upside-down and turn after the half time.	~ 80min
P23	Goose, whole	4 - 5 kg	  2; wire shelf with deep pan on level 1 to collect the fat. Put the meat on deep baking tray. Start with upside-down and turn after half of the cooking time.	~ 110 min
Other 				
P24	Meat loaf	1 kg	  2; wire shelf with backing paper or baking tray	~ 70 min
 Fish				
P25	Whole fish, grilled	0,5 - 1 kg per fish	  2; baking tray Season the fish with butter and use your favourite spices and herbs.	~ 30 min
P26	Fish fillet	-	 3; casserole dish on wire shelf	40 min
Sweet baking / desserts   				
P27	Cheesecake	-	 2;  28 cm springform tin on wire shelf	100 min
P28	Apple cake	-	  2; baking tray	60 min
P29	Apple tart	-	 2;  26 cm springform tin on wire shelf	55 min
P30	Apple pie	-	  2;  20 cm pie form on wire shelf Add 125 ml of water in the bottom of the cavity.	80 min
P31	Brownies	2 kg	 3; baking tray	30 min
P32	Chocolate muffins	-	 3; muffin tray on wire shelf or baking tray Add 150 ml of water in the bottom of the cavity.	30 min

	Dish	Weight	Shelf level / Accessory	Duration time
P33	Loaf cake	-	 2; loaf pan on wire shelf	80 min
Vegetable / Side dishes 				
P34	Baked potatoes	1 kg	 2; baking tray Put the cut potatoes with skin on baking tray .	50 min
P35	Wedges	1 kg	 3; baking tray lined with baking paper Cut potatoes into pieces.	50 min
P36	Grilled mixed vegetables	1 - 1,5 kg	 3; baking tray lined with baking paper or greased tray Cut the vegetables into pieces.	30 min
P37	Croquets, frozen	0,5 kg	 3; baking tray	30 min
P38	Pommes, frozen	0,75 kg	 3; baking tray	30 min
Gratins, bread and pizza 				
P39	Lasagna / Noodle casserole	1 - 1,5 kg	 3; casserole dish on wire shelf	60 min
P40	Potato gratin	1 - 1,5 kg	 1; casserole dish on wire shelf	65 min
P41	Pizza fresh, thin	-	 2; baking tray lined with baking paper or greased baking tray Add 100 ml of water on the bottom of the cavity.	25 min
P42	Pizza fresh, thick	-	  2; baking tray lined with baking paper or greased baking tray	25 min
P43	Quiche	-	 2; baking tin on wire shelf	45 min
P44	Baguette / Ciabatta / White bread	0,8 kg	 3; baking tray More time needed for white bread.	45 min
P45	All grain / rye / dark bread all grain in loaf pan	1 kg	  2; baking tray lined with baking paper or greased baking tray ; loaf pan on wire shelf Add 150 mL of water in the bottom of the cavity.	40 min

13. 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.

13.1 General information

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.

13.2 Baking

For the first baking, use the lower temperature.

13.5 Tips on baking

You can extend the baking time by 10 – 15 minutes if you bake cakes on more than one shelf position.

Cakes and pastries at different heights do not always brown equally. There is no need to change the temperature setting if an unequal browning occurs. The differences equalize during baking.

Trays in the oven can distort during baking. When the trays are cold again, the distortions disappear.

13.3 Baking cakes

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

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

13.4 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.

Baking results	Possible cause	Remedy
The bottom of the cake is not baked sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.

Baking results	Possible cause	Remedy
The cake sinks and becomes soggy or streaky.	The oven temperature is too high.	Next time set slightly lower oven temperature.
	The oven temperature is too high and the baking time is too short.	Next time set a longer baking time and lower oven temperature.
The cake is too dry.	The oven temperature is too low.	Next time set higher oven temperature.
	The baking time is too long.	Next time set shorter baking time.
The cake bakes unevenly.	The oven temperature is too high and the baking time is too short.	Next time set a longer baking time and lower oven temperature.
	The cake batter is not evenly distributed.	Next time spread the cake batter evenly on the baking tray.
The cake is not ready in the baking time specified in a recipe.	The oven temperature is too low.	Next time set a slightly higher oven temperature.

13.6 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.

13.7 Moist Fan Baking

Bread and pizza

Food	Temperature (°C)	Time (min)	Shelf position
Buns	180	20 - 30	3
Frozen pizza 350 g	210	20 - 30	3

Cakes in baking tray

Food	Temperature (°C)	Time (min)	Shelf position
Swiss roll	180	20 - 30	3
Brownie	180	25 - 35	3

Cakes in tin

Food	Temperature (°C)	Time (min)	Shelf position
Soufflè	200	25 - 30	3
Sponge flan base	180	20 - 30	3
Victoria sandwich	170	30 - 40	3

Fish

Food	Temperature (°C)	Time (min)	Shelf position
Fish in pouches 300 g	180	25 - 35	3
Whole fish 200 g	180	20 - 30	3
Fish fillet 300 g	180	30 - 35	3

Meat

Food	Temperature (°C)	Time (min)	Shelf position
Meat in pouch 250 g	200	30 - 40	3
Meat skewers 500 g	200	25 - 30	3

Small baked items

Food	Temperature (°C)	Time (min)	Shelf position
Cookies	180	25 - 35	3
Macaroons	180	30 - 40	3
Muffins	170	20 - 30	3
Savoury cracker	180	25 - 30	3
Short crust pastry biscuits	150	25 - 35	3
Tartelettes	170	20 - 30	3

Vegetarian

Food	Temperature (°C)	Time (min)	Shelf position
Mixed vegetables in pouch 400 g	180	20 - 30	3
Omelette	170	25 - 35	3
Vegetables on tray 700 g	190	25 - 30	3

13.8 Tips on Roasting

Use heat-resistant ovenware.

Roast lean meat covered (you can use aluminium foil).

Roast large meat joints directly in the tray.

Put some water in the tray to prevent dripping fat from burning.

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

Roast meat and fish in large pieces (1 kg or more).

If level one is suggested put the food directly on the baking tray

Baste meat joints with their own juice several times during roasting.

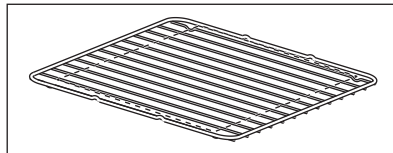
13.9 Grilling in general



WARNING!

Always grill with the oven door closed.

- **Always grill with the maximum temperature setting.**
- Set the shelf into the shelf position as recommended in the grilling table.
- If the first shelf position is recommended put the food directly on the baking tray.
- Always place the deep pan to collect fat on the first shelf position.
- Grill only flat pieces of meat or fish.



The grilling area is set in centre of the shelf.

13.10 Information for test institutes

Food	Function	Temperature (°C)	Time (min)	Accessories	Shelf position
Small cakes (20 small cakes per tray)	Conventional	170	20 - 30	Tray	3
Small cakes (20 small cakes per tray)	Hot Air	150	20 - 35	Tray	3
Small cakes (20 small cakes per tray)	Hot Air	150	20 - 40	Tray	1 / 4
Apple pie, 2 tins (ø 20 cm) on the grid, diagonally shifted	Conventional	180	70 - 90	Grid	1
Apple pie, 2 tins (ø 20 cm) on the grid, diagonally shifted	Hot Air	160	70 - 90	Grid	2
Apple pie, 2 tins (ø 20 cm) on the grid, diagonally shifted	Pie / Pizza	170	70 - 90	Grid	1
Apple pie, 2 tins (ø 20 cm) on the grid, diagonally shifted. ¹⁾	Steam Bake	160	70 - 80	Tray	2
Fatless sponge cake, 1 tin (ø 26 cm) on the grid	Conventional	160	30 - 45	Grid	3

Food	Function	Temperature (°C)	Time (min)	Accessories	Shelf position
Fatless sponge cake, 1 tin (ø 26 cm) on the grid	Hot Air	150	30 - 45	Grid	2
Fatless sponge cake, 1 tin (ø 26 cm) on the grid	Hot Air	150	30 - 50	Grid	1 / 4
Shortbread/Pastry strip	Hot Air	140	20 - 35	Tray	3
Shortbread/Pastry strip	Hot Air	140	25 - 45	Tray	1 / 4
Shortbread/Pastry strip	Conventional	160	20 - 35	Tray	3
Toast	Grill	Max	5 - 9	Grid	4
Beef burger	Grill	Max	15 - 20 first side. 10 - 15 second side.	Grid/Dripping pan	4

1) Add 150 ml of water to the cavity embossment.

14. OVEN - CARE AND CLEANING



WARNING!
Refer to Safety chapters.

14.1 Notes on cleaning



Cleaning Agents

Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent.

Use a cleaning solution to clean metal surfaces.

Clean stains with a mild detergent.



Everyday Use

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

Do not store the food in the appliance for longer than 20 minutes. Dry the cavity only with a microfibre cloth after each use.



Accessories

Clean all accessories after each use and let them dry. Use only a microfibre cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher (except from AirFry tray).

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

14.2 Cleaning the AirFry tray

1. Put the AirFry tray on the baking tray.
2. Pour hot water with detergent and let it soak.
3. Clean the AirFry tray with a sponge or use a brush to remove scraps.

Cleaning in the dishwasher is also possible.

14.3 Cleaning the cavity embossment

The cleaning procedure removes limestone residue from the cavity embossment after cooking with steam.



For the function: Steam Bake we recommend to do the cleaning procedure at least every 5 - 10 cooking cycles.

1. Put 250 ml of white vinegar into the cavity embossment at the bottom of the oven.
Use maximum 6% vinegar without any additives.
2. Let the vinegar dissolve the residual limestone at the ambient temperature for 30 minutes.
3. Clean the cavity with warm water and a soft cloth.

14.4 How to use: Pyrolytic Cleaning



CAUTION!

Remove all accessories and removable shelf supports.



CAUTION!

Do not use the hob at the same time as the Pyrolysis function. It can cause damage to the oven.



WARNING!

There is a risk of burns.



Do not start the Pyrolysis if you did not fully close the oven door. In some models, the display shows "C3" when this error occurs.



During the cleaning the oven lamp is off.

1. Turn the knob for the heating functions to enter the menu
2. Turn the knob for the temperature to select Cleaning and press **OK** to confirm.

Option	Description
C1 - Light cleaning	1h 30min
C2 - Normal cleaning	2h
C3 - Thorough cleaning	2h 30min

3. Turn the knob for the temperature to select the cleaning program and press **OK** to confirm.
4. Press **OK** to start cleaning.
5. After cleaning, turn the knob for the heating functions to the off position.
6. The door locks immediately. Until the door unlocks the display shows:
7. When the oven is cool again, the door unlocks.

14.5 Cleaning reminder

The oven reminds you when to clean it with: pyrolytic cleaning.

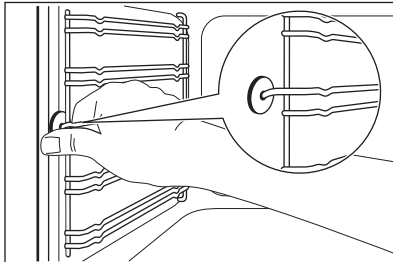
mi - flashes in the display for 5 sec after each activation and deactivation of the oven.

To turn off the reminder enter the Menu and select Settings, Cleaning Reminder.

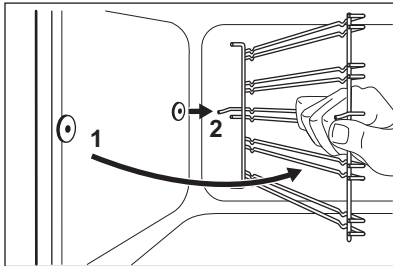
14.6 Removing the shelf supports

To clean the oven, remove the shelf supports.

1. Pull the front of the shelf support away from the side wall.



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



i The retaining pins on the telescopic runners must point to the front.

Install the shelf supports in the opposite sequence.

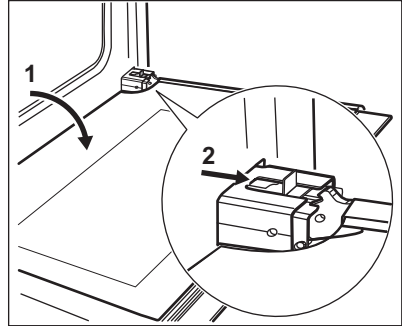


CAUTION!

Make sure that the longer fixing wire is in the front. The ends of the two wires must point to the rear. Incorrect installation can cause damage to the enamel.

14.7 Removing the oven door

To make the cleaning easier, remove the door.



1. Open the door fully.
2. Move the slider until you hear a click.
3. Close the door until the slider locks.
4. Remove the door.
To remove the door, pull the door outwards first from one side, and then the other.

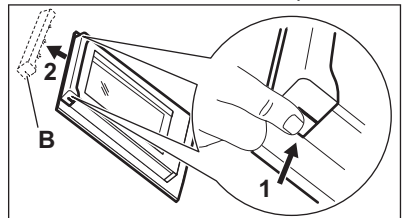
When the cleaning procedure is completed, insert the oven door in the opposite sequence. Make sure that you hear a click when you insert the door. Use force if necessary.

14.8 Removing and cleaning the door glasses



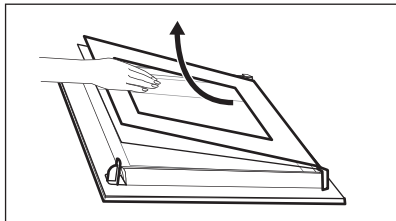
The door glass in your product can be different in type and shape from the examples you see in the images. The number of glasses can also be different.

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



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

3. Hold the door glass panels on their top edge one by one and pull them upwards from the guide.



4. Clean the door glass panels. To install panels, do the same steps in reverse.

14.9 Replacing the lamp



WARNING!

Risk of electric shock.
The lamp can be hot.

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



CAUTION!

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

The back lamp



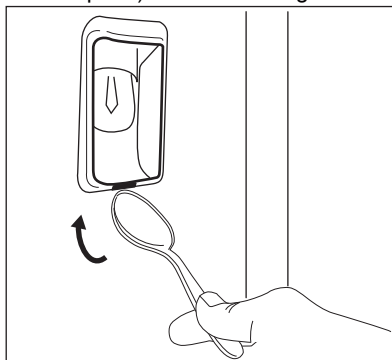
The lamp glass cover is at the back of the cavity.

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

The side lamp

Find the lamp glass cover at the left side of the cavity.

1. Remove the left shelf support to get access to the lamp.
2. Use a narrow, blunt object (e.g. a teaspoon) to remove the glass cover.



3. Clean the glass cover.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the glass cover.
6. Install the left shelf support.

14.10 The drawer



WARNING!

Do not put food inside the drawer.



WARNING!

Do not keep flammable items such as cleaning materials, plastic bags, oven gloves, paper, cleaning products, aerosols, plastic items) in the drawer. When you use the oven, the drawer can become hot. There is a risk of fire.

The drawer below the oven can be removed for cleaning.

Removing the drawer:

1. Pull the drawer out until it stops.
2. Lift the drawer slightly, so that can be lifted upwards at an angle of the drawer guides.

To install the drawer, follow the procedure in reverse.

15. TROUBLESHOOTING



WARNING!
Refer to Safety chapters.

15.1 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 the appliance.	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.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
Automatic Heat Up function does not operate.	The zone is hot.	Let the zone become sufficiently cool.
Automatic Heat Up function does not operate.	The highest heat setting is set.	The highest heat setting has the same power as the function.
You cannot activate the outer ring.		Activate the inner ring first.
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The core temperature sensor does not operate.	The plug of the core temperature sensor is not correctly installed into the socket.	Put the plug of the core temperature sensor as far as possible into the socket.
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.

Problem	Possible cause	Remedy
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The oven display shows "C2".	You want to start the Pyrolysis or Fast Heat UpDefrost function, but you did not remove the core temperature sensor plug from the socket.	Remove the core temperature sensor plug from the socket.
The oven display shows "F102".	<ul style="list-style-type: none"> You did not fully close the door. The door lock is defective. 	<ul style="list-style-type: none"> Fully close the door. Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. If the display shows "F102" again, contact the Customer Care Department.
The oven display shows "00:00".	There was a power cut.	Set the time of day.

15.2 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.)

We recommend that you write the data here:

Product number (PNC)

Serial number (S.N.)

16. ENERGY EFFICIENCY

16.1 Product Information according to EU Ecodesign Regulations for hob

Model identification	VKK67742HV
Type of hob	Hob inside Freestanding Cooker

Number of cooking zones	4	
Heating technology	Radiant Heater	
Diameter of circular cooking zones (Ø)	Left front	21.0 cm
	Left rear	14.5 cm
	Right front	18.0 cm
	Right rear	18.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left front	178.9 Wh/kg
	Left rear	181.8 Wh/kg
	Right front	190.1 Wh/kg
	Right rear	172.7 Wh/kg
Energy consumption of the hob (EC electric hob)	180.9 Wh/kg	

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

16.2 Hob - Energy saving

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

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

16.3 Product Information and Product Information Sheet according to EU Ecodesign and Energy Labelling Regulations for ovens

Supplier's name	Voss
Model identification	VKK67743HV 947942514
Energy Efficiency Index	81.4
Energy efficiency class	A+
Energy consumption with a standard load, conventional mode	0.98 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.70 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	73 l

Type of oven	Oven inside Freestanding Cooker
Mass	62.6 kg

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

16.4 Oven - Energy saving



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

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

Use metal cookware to improve energy saving.

When possible, do not preheat the appliance before cooking.

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

Cooking with fan

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

Residual heat

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

Use the residual heat to warm up other dishes.



Keep food warm

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

Moist Fan Baking

Function designed to save energy during cooking.

17. ENVIRONMENTAL CONCERNS

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

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

Electrolux Appliances AB - Contact
Address: Al. Powstancow Slaskich 26,
30-570 Krakow, Poland

