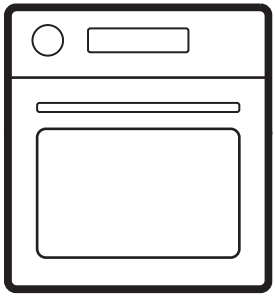
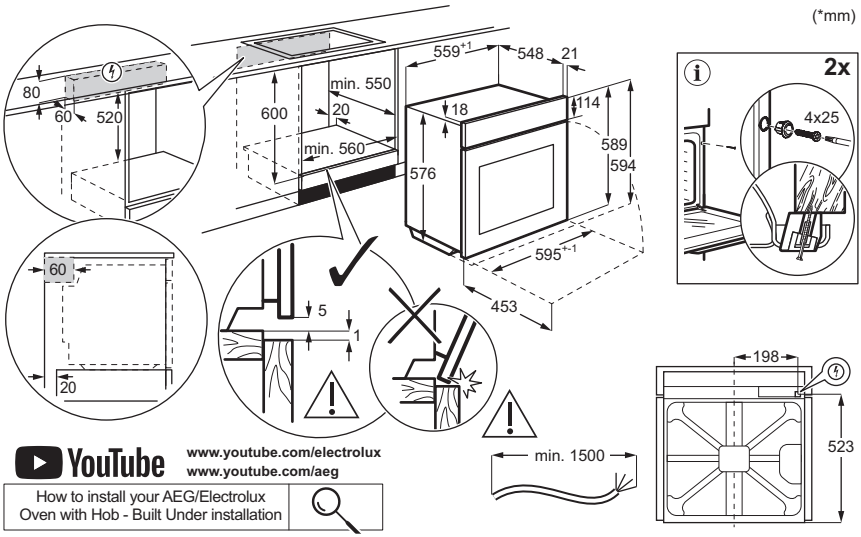
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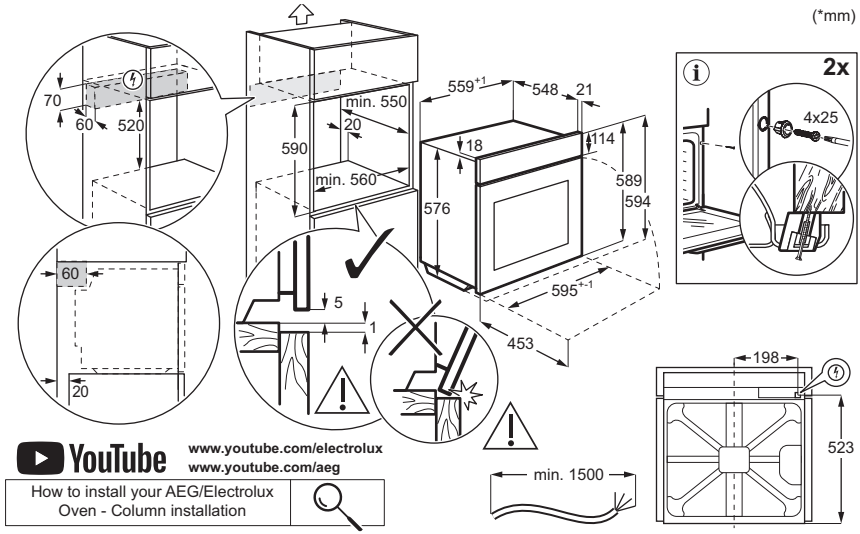
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EOE7P12X
EOE7P12Z
EOE8P39X
KOEBP39X2
LOE8P39X
LOE8P39Z

INSTALLATION





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1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance read the supplied instructions carefully. The manufacturer is not responsible for any injuries or damage that result from 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 packaging away from children and dispose of it properly.
- WARNING: The appliance and its accessible parts become hot during use. Keep children and pets away during use and cooling.
- Activate the child safety device, if available.
- Children must not clean or maintain 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.
- Do not use the appliance before installing it in the built-in structure.
- Disconnect the appliance from the power supply before carrying out any maintenance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its authorised service centre or similarly qualified persons to avoid an electrical hazard.
- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements or the surface of the appliance cavity.
- Always use oven gloves to remove or insert accessories or ovenware.
- Use only the food sensor (core temperature sensor) recommended for this appliance.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Before pyrolytic cleaning, remove all accessories and excessive deposits/spills from the appliance cavity.

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 available on our website.
- Be careful when moving the appliance, as it is heavy. Use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable location that meets installation requirements.

- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, ensure it is level and that the door opens without any restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection

⚠ WARNING!
Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- Make sure the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- The appliance must be earthed. Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Avoid damaging the mains plug and cable. If replacement is needed, it must be done by our Authorized Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below, especially when it operates or the door is hot.
- Shock protection of live and insulated parts must be fastened securely and should not be removable without tools.
- Connect the mains plug to the socket only at the end of installation. Ensure access to the mains plug after installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not disconnect the appliance by pulling on the mains cable. Always pull on 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 that disconnects the appliance from the mains at all poles, with a contact opening width of at least 3 mm.
- Fully close the appliance door before connecting it to the mains.
- This appliance is supplied with a main plug and a main cable.

Cable types applicable for installation or replacement for Europe:
H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

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

Total power (W)	Section of the cable (mm^2)
maximum 1,380	3x0.75
maximum 2,300	3x1
maximum 3,680	3x1.5

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

2.3 Use

⚠ WARNING!
Risk of injury, burns and electric shock or explosion.

- Do not change the specification of the appliance.
- Ensure ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when opening the appliance door during operation, as hot air and flammable mixtures from alcohol ingredients can be released.
- Do not operate the appliance with wet hands or when it comes in contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Keep sparks and open flames away from the appliance when the door is open.
- Use only approved glass and jars for preserving.
- Do not place flammable products near the appliance.

⚠ WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not place ovenware or objects directly on the cavity bottom.

- do not place aluminum foil directly on the cavity bottom.
- do not put water directly into the hot appliance.
- do not leave moist dishes and food in the appliance after cooking.
- be careful when removing or installing accessories.

- Enamel or stainless steel discoloration does not affect performance of the appliance.
- Use a deep pan for moist cakes, as fruit juices can cause permanent stains.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel, do not close the panel during use or until the appliance is fully cooled to prevent heat and moisture damage.
- 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.
- To repair the appliance contact the Authorised Service Centre. Use original spare parts only.

2.4 Care and cleaning

⚠ WARNING!
Risk of injury, fire, or damage to the appliance.

- Turn off and unplug the appliance before maintenance.
- Ensure the appliance is cold to avoid glass breakage. If the door glass panels are damaged, contact the authorized service centre for replacement.
- Be careful when you remove the door from the appliance, it is heavy.
- Clean and dry the appliance, its cavity, and accessories after each use to prevent steam condensation, corrosion, and surface deterioration.
- Check the product regularly for signs of deterioration that may make it unsuitable for food contact, such as cracks, blisters, delamination, shrinkage, stickiness, corrosion, or other visible changes in texture or appearance. Follow cleaning and care instructions to prevent deterioration.
- Use a microfibre cloth, warm water, and neutral detergents for cleaning the appliance and accessories. Do not use abrasive products, pads, solvents, sharp-edged or metal objects.
- Follow safety instructions on packaging when using an oven spray.

Pyrolytic cleaning

- Read all instructions for pyrolytic cleaning
- Before carrying out the pyrolytic cleaning and initial preheating 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 appliance) especially any non-stick pots, pans, trays, utensils, etc.
- Keep children away during pyrolytic cleaning, as the appliance becomes very hot and releases hot air from the front vents.
- Pyrolytic cleaning releases fumes from cooking residues and construction materials. Ensure good ventilation during and after the initial preheating and pyrolytic cleaning.
- Do not spill or apply water on the oven door during and after the pyrolytic cleaning to avoid damaging the glass panels.
- Fumes from pyrolytic ovens / cooking residues are not harmful to humans, including children, or persons with medical conditions.
- Keep pets away from the appliance during and after pyrolytic cleaning and the initial preheating phase. Small pets (especially birds and reptiles) can be highly sensitive to temperature changes and emitted fumes.
- Non-stick surfaces on pots, pans, trays, and utensils can be damaged by high-temperature pyrolytic cleaning and may release low-level harmful fumes.

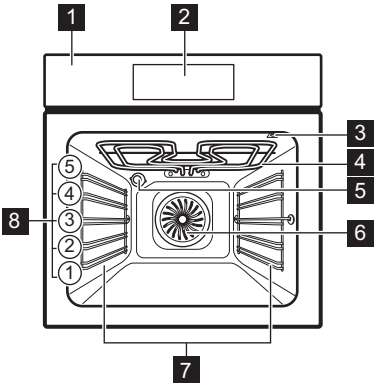
2.5 Disposal

⚠ 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, then cut off and dispose of the electrical cable.

3. PRODUCT DESCRIPTION

3.1 General overview



1 Control panel
2 Display
3 Socket for the food sensor
4 Heating element
5 Lamp
6 Fan
7 Shelf support, removable
8 Shelf positions

3.2 Control panel

⏻	**ON / OFF** - press and hold to turn the appliance on and off.
☰	**Menu** - lists the appliance options and setting functions.
☆	**Favourites** - lists the favourite settings.
	Lamp switch - to turn the lamp on and off.
	Fast Heat Up - to turn the function on and off.

3.3 Display

The display is touch-screen and shows various messages. When a message window appears, press the display to continue.

OK	To confirm the selection / setting.
	To set the Timer.
START	To start the function.
STOP	To stop the function.
〈	To go one level back in the menu.
	To undo the last action.
	To set the temperature of the Food Sensor.
	To turn the options on and off.
	The appliance is locked.
	To cancel the setting.

4. BEFORE FIRST USE

4.1 Initial preheating and cleaning

1. Preheat the empty appliance to remove any odours. Ventilate the room.
2. Remove all accessories and shelf supports.
3. Set each function to maximum temperature and let the appliance operate for specified durations: 1 h, 15 min, 15 min. Refer to Daily use.
4. Turn off the appliance and let it cool down.
5. Clean with a microfiber cloth, warm water, and mild detergent. Replace accessories and shelf supports.

4.2 Time of Day

1. Turn on the appliance.
2. Press: Time of Day.
3. Set the time.
4. Press OK.

5. DAILY USE

5.1 Cooking functions

STANDARD

The list of functions may vary depending on the software version.

	Grill: Toasting, grilling
	Turbo Grilling: Roasting meat, browning
	True Fan Cooking: Even baking, tenderness, drying
	Frozen Foods: French fries, potato wedges, spring rolls
	Conventional Cooking: Traditional baking
	Pizza Function: Baking pizza
	AirFry: Frying food with less oil and without baking paper.
	Bottom Heat: Baking cakes
	Bread Baking: To bake bread.
	Dough Proving: Proving yeast dough

SPECIALS

	Preserving: Preserving vegetables and fruits
	Dehydrating: Drying sliced fruit, mushrooms
	Plate Warming: Preheating plates
	Defrost: Defrosting
	Au Gratin: Baking gratins, browning
	Slow Cooking: Preparing tender roast
	Keep Warm: Keeping food warm
	Moist Fan Baking: Baking

5.2 Setting the cooking functions

1. Turn on the appliance.
2. Press on the display to select the cooking function and press OK.
3. Press the temperature value on the display to change the setting and press OK.
4. Press START.
5. To turn off the cooking function press STOP.

The lamp may turn off automatically at a temperature below 80°C during some cooking functions.

5.3 Timer

1. Press .
2. Set the time.
3. Press • • • if you want to select the End Action.
4. Press OK. Repeat the action until the display shows the main screen.

End Action

	Sound Alarm - set a countdown. When the timer ends, the signal sounds.
STOP	**Sound Alarm and stop cooking** - set a countdown. When the timer ends, the signal sounds and the cooking stops.
	Pop up message only - when the time is up the message appears on the display.
	Delayed start - to postpone the start and / or end of cooking.
	Uptimer - to show how long the appliance operates. Maximum is 23 h 59 min.

Some clock functions may not be available with certain cooking functions.

Press **+1min** to extend the cooking time.

5.4 Menu

Press to enter the menu.

Assisted Cooking		Lists automatic programmes.
Cleaning		Lists cleaning programmes.
Favourites		Lists the favourite settings.
Options		To set the appliance configuration.
Settings	Setup	To set the appliance configuration.
	Service	Shows the software version and configuration.

Submenu for: Cleaning

Pyrolytic cleaning, quick	Duration: 1 h.
Pyrolytic cleaning, normal	Duration: 1 h 30 min.
Pyrolytic cleaning, intense	Duration: 2 h 30 min.

Submenu for: Options

Light	Turns the lamp on and off.
Child Lock	Prevents accidental activation of the appliance.
Fast Heat Up	Shortens the heat up time. It is available only for some of the cooking functions.
Cleaning Reminder	Turns the reminder on and off.
Digital Clock Style	Changes the format of the displayed time indication.

Submenu for: Settings

Setup

Language	Sets the appliance language.
Display Brightness	Sets the display brightness.
Key Tones	Turns the tone of the touch fields on and off. It is not possible to mute the tone for ⏻.
Buzzer Volume	Sets the volume of key tones and signals.
Time of Day	Sets the current time and date.

Service

Demo Mode	Activation / deactivation code: 2468
Software Version	Information about software version.
Reset All Settings	Restores factory settings.

5.5 Assisted Cooking

Assisted cooking suggests settings for different dishes, such as temperature, cooking function and time. You can change the settings during cooking, if needed.

1. Turn on the appliance.
2. Press ☰ and select Assisted Cooking.
3. Choose a food type and dish and follow the steps on screen. For some of the dishes you can also cook with Food Sensor.For some of the dishes you can also cook with Weight Automatic.
4. Place the food inside the appliance and press START .

When the function ends, check if the food is ready. Extend the cooking time, if needed.

5.6 Favourites ☆

You can save up to 3 of your favourite settings, such as cooking function and cooking time.

1. Turn on the appliance.
2. Select the preferred setting.
3. Press ☰.
4. Select: Favourites / Save current settings.
5. Press **+** to add the setting to the list of: Favourites.
6. Press OK.

↩ - press to reset the setting.

⊗ - press to cancel the setting.

5.7 Function lock

This function prevents an accidental change of the appliance function.

1. Turn on the appliance.
2. Set a cooking function.

3. ☆, 🌡 - press at the same time and hold to turn on and off the function.

5.8 Child Lock

This function prevents accidental activation of the appliance.

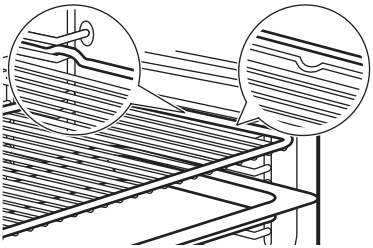
1. Turn on the appliance.
2. Press ☰.
3. Select Options / Child Lock.
4. Press the code letters in an alphabetical order.
5. Turn off the appliance.

Access to: Timer and lamp is available. The door is locked when the appliance is turned off. To enable the use of the appliance, press the code letters in an alphabetical order. To deactivate this function repeat the above steps.

5.9 Accessories

Accessories available depending on model. Scan the QR code to check how to use accessories supplied with your appliance. You can order optional accessories separately. For more information, please contact your local supplier.

Insert the accessory (wire shelf / tray) between the guide bars of the shelf support. Make sure that the shelf touches the back of the oven interior and the feet point down. A small indentation at the top increases safety and provides tilt protection. The rim around the shelf prevents cookware from slipping off the shelf.



If your tray has a slope, position it towards the back of the oven interior.

If there is an inscription on the accessory, make sure it is facing you.

If you are using a tray with holes, place the tray / pan underneath to collect dripping liquids.

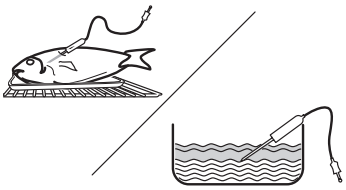
5.10 Food Sensor

It measures the temperature inside the food.

There are two temperatures to be set:

- °C - the oven temperature. It should be at least 25°C higher than the food sensor temperature.
- 🌡 - the food sensor temperature.

1. Set a cooking function and the oven temperature.
2. Insert the tip of the food sensor into the centre of the thickest part of the meat or fish. For casseroles, place the tip of the food sensor exactly in the centre, stabilized in a solid ingredient. Make sure the tip does not touch the bottom of the baking dish.



3. Plug food sensor into the socket located inside the appliance. Refer to Product description. The display shows the current temperature of food sensor.
4. 🌡 - press to set the core temperature of the sensor.
5. • • • - press to set the preferred option:
   - Sound Alarm - when food reaches the core temperature, the signal sounds.
   - Sound Alarm and stop cooking - when food reaches the core temperature, the signal sounds and the cooking stops.
6. Select the option and repeatedly press OK to go to main screen.
7. Press START.
8. When food reaches the set temperature, the signal sounds. Press any symbol to stop the signal. Refer to: Settings.
9. Check if the food is ready. Extend the cooking time, if needed.
10. Turn off the appliance.
11. Remove food sensor plug from the socket and remove the dish from the appliance.

6. HINTS AND TIPS

6.1 Cooking recommendations

The temperature and cooking times in the tables are for guidance only. They depend on the recipes, quality and quantity of the ingredients used. If you cannot find the settings for a specific recipe, look for a similar one.

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

Symbols used in the tables:

	Food type
	Cooking function
°C	Temperature
	Shelf position
	Cooking time (min)
	Additional information

6.2 Moist Fan Baking

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

	°C			
Sweet rolls, 16 pieces	180	2	20 - 30	1)
Rolls, 9 pieces	180	2	30 - 40	1)
Pizza, frozen, 0.35 kg	220	2	10 - 15	2)
Swiss Roll	170	2	25 - 35	1)
Brownie	175	3	25 - 30	1)
Soufflè, 6 pieces	200	3	25 - 30	3)
Sponge flan base	180	2	15 - 25	4)
Victoria sandwich	170	2	40 - 50	5)
Poached fish, 0.3 kg	180	3	20 - 25	1)
Whole fish, 0.2 kg	180	3	25 - 35	1)
Fish fillet, 0.3 kg	180	3	25 - 30	6)
Poached meat, 0.25 kg	200	3	35 - 45	1)
Shashlik, 0.5 kg	200	3	25 - 30	1)
Cookies, 16 pieces	180	2	20 - 30	1)
Macaroons, 24 pieces	180	2	25 - 35	1)
Muffins, 12 pieces	170	2	30 - 40	1)
Savory pastry, 20 pieces	180	2	25 - 30	1)
Short crust biscuits, 20 pieces	150	2	25 - 35	1)
Tartlets, 8 pieces	170	2	20 - 30	1)
Vegetables, poached, 0.4 kg	180	3	35 - 45	1)
Vegetarian omelette	200	3	25 - 30	6)
Mediterranean vegetables, 0.7 kg	180	4	25 - 30	1)

1) Use baking tray or dripping pan.
2) Use wire shelf.
3) Use ceramic ramekins on wire shelf.
4) Use flan base tin on wire shelf.
5) Use baking dish on wire shelf.
6) Use pizza pan on wire shelf.

6.3 Information for test institutes

Tests according to IEC 60350-1.

		°C		
Small cakes, 20 per tray				
	3	170	20 - 35	1)
	3	150 - 160	20 - 35	1)
	2 and 4	150 - 160	20 - 35	1)
Apple pie, 2 tins Ø20 cm				
	2	180	70 - 90	2)
	2	160	70 - 90	2)
Fatless sponge cake, cake mould Ø26 cm				
	2	170	40 - 50	2) 3)
	2	160	40 - 50	2) 3)
	2 and 4	160	40 - 60	2) 3)
Shortbread				

		℃		
	3	140 - 150	20 - 40	1)
	2 and 4	140 - 150	25 - 45	1)
	3	140 - 150	25 - 45	1)
Toast				

		℃		
	4	max.	1 - 5	2) 3)

1) Use Baking tray.
2) Use Wire shelf.
3) Preheat the appliance for 10 minutes.

7. CARE AND CLEANING

7.1 Notes on cleaning

- Use a cleaning solution for metal surfaces.
- Use a special oven cleaner for stubborn stains.
- Use the liquid descaler recommended by the manufacturer to remove limestone residue.
- Moisture can condense in the appliance or on the door glass panels. To decrease the condensation, let the appliance work for 10 minutes before cooking. Do not store food in the appliance for longer than 20 minutes.
- Do not clean the accessories in a dishwasher.

7.2 Removing the shelf supports

1. Make sure the appliance is cold.
2. Pull the front of the shelf support away from the side wall.
3. Pull the rear end of the shelf support away from the side wall and remove it.
4. Put the shelf supports back to the initial position. Repeat the steps in the reverse order.

If the telescopic runners are supplied, their retaining pins must point to the front.

7.3 Pyrolytic Cleaning

If there are other appliances installed in the same cabinet, do not use them at the same time as this function. It can cause damage to the oven or the cabinet.

1. Make sure the appliance is cold.
2. Remove all non pyro-proof accessories from the oven.
3. Clean the oven interior and the inner door glass with warm water, a soft cloth and a mild detergent.
4. Press ☰ / Cleaning. Select the cleaning mode.
5. Press START .

When the cleaning starts, the oven door is locked and the lamp is off. Do not start the function if you did not fully close the oven door. The cooling fan works at a higher speed.

When the cleaning ends, turn off the appliance and wait until it is cold. Clean the oven interior with a soft cloth.

7.4 Cleaning Reminder

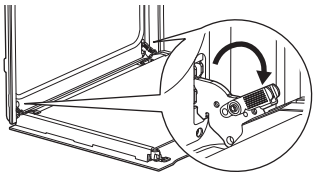
When the reminder appears, cleaning is recommended.

Use the function: Pyrolytic Cleaning.

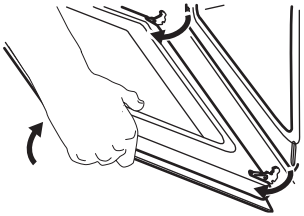
7.5 Removing and installing door

You can remove the oven door and the internal glass panels to clean them. Do not use the appliance without the glass panels.

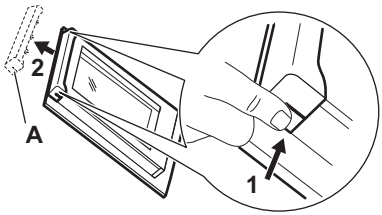
1. Open the door fully and hold both hinges.
2. Lift and pull the latches until they click.



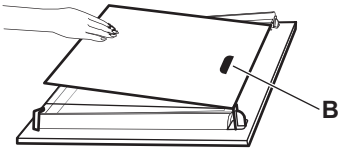
3. Close the oven door halfway to the first opening position. Then lift and pull to remove the door from its seat.



4. Put the door on a soft cloth on a stable surface.
5. Hold the door trim **A** on the top edge of the door at the two sides and push inwards to release the clip seal.



6. Pull the door trim to the front to remove it.
7. Hold the door glass panels on their top edge one by one and pull them up out of the guide. Make sure the glass slides out of the supports completely.



8. Clean the glass panels with water and soap. Dry the glass panels carefully. Do not clean the glass panels in the dishwasher.
9. After cleaning, install the glass panels and the oven door.

Make sure that you put the glass panels back in the correct sequence. Check for the symbol / printing on the side of the glass panel. The printing zone **B** (if present) must face the oven interior. If the door is installed correctly, you will hear a click when closing the latches.

7.6 Replacing the lamp

Disconnect the appliance from the mains and wait until it is cold.

Replace the lamp with a suitable 300 °C heat-resistant lamp.

Back lamp

1. Turn the glass cover to remove it.
2. Clean the glass cover.
3. Replace the lamp.
4. Install the glass cover.

8. TROUBLESHOOTING

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Service details are on the rating plate, located on the front frame. It is visible when you open the door. Do not remove the rating plate.

If the display shows an error code that is not indicated below, turn the house fuse off and on to restart the appliance. If the error code recurs contact an Authorised Service Centre.

You cannot activate or operate the appliance. - The appliance is not connected to an electrical supply or it is connected incorrectly.

The appliance does not heat up.

- The clock is not set.
- The door is not closed correctly.
- Lock is activated.
- Automatic switch-off is activated.
- Child Lock is activated.

The lamp does not work. - The lamp is burnt out. Replace the lamp.

ⓘ Power cut always stops cleaning. Repeat cleaning if it's interrupted by power failure.

F102 - the door is not fully closed or the door lock is broken. Close the door. Turn the appliance off and on.

F111 - Food Sensor is not correctly inserted into the socket. Fully plug Food Sensor into the socket.

F240, F439 - the touch fields on the display do not work properly. Clean the surface of the display. Make sure there is no dirt on the touch fields.

F908 - the appliance system cannot connect with the control panel. Turn the appliance off and on.

9. ENERGY EFFICIENCY

9.1 Product Information Sheet and Product Information according to (EU) No 65/2014 and (EU) No 66/2014

Supplier's name		Electrolux
Model identification		EOE7P12X 949288417 EOE7P12Z 949288425 EOE8P39X 949498473 KOEBP39X2 949288406 LOE8P39X 949288418 LOE8P39Z 949288419
Energy Efficiency Index		81.2
Energy efficiency class		A+
Energy consumption with a standard load, conventional mode		0.93 kWh/cycle
Energy consumption with a standard load, fan-forced mode		0.69 kWh/cycle
Number of cavities		1
Heat source		Electricity
Volume		72 l
Type of oven		Built-In Oven
Mass	EOE7P12X	31.2 kg
	EOE7P12Z	31.0 kg
	EOE8P39X	32.0 kg
	KOEBP39X2	32.3 kg
	LOE8P39X	32.3 kg
	LOE8P39Z	31.0 kg

Appliance tested according to: EN IEC 60350-1.

9.2 Information requirements according to (EU) No 2023/826

Power consumption in standby	0.8 W
Maximum time needed for the equipment to automatically reach the applicable low power mode	20 min

Appliance tested according to: EN 50564.

9.3 Energy saving tips

- Keep the door closed during cooking and avoid opening it often.
- Keep the door gasket clean and make sure it is well fixed in its position.
- Use metal or dark, non-reflective cookware.
- Skip preheating unless needed.
- Minimize breaks between baking multiple dishes.
- When possible, use the cooking functions with fan to save energy (selected models only).
- Use residual heat to keep food warm. Reduce the appliance temperature to minimum 3 - 10 min before the end of cooking.
- Turn off the lamp during cooking unless needed.
- Moist Fan Baking (selected models only) - this function was used to comply with the energy efficiency class and ecodesign requirements (according to EU 65/2014 and EU 66/2014). Tests according to: IEC/EN 60350-1. The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible. When you use this function the lamp automatically turns off. In some models it takes 30 sec.
- Automatic switch-off - for safety reasons, if the cooking function is active and no settings are changed, the appliance will turn off automatically after a certain period of time. To operate a cooking function longer, set the cooking time. Automatic switch-off does not apply when the lamp is on or with function: .
  - 12.5 h: 30-115 °C
  - 8.5 h: 120-195 °C
  - 5.5 h: 200-245 °C
  - 3 h: 250-maximum °C

10. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.



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