



EN User Manual | Steam oven 0 [ **COS980X** 

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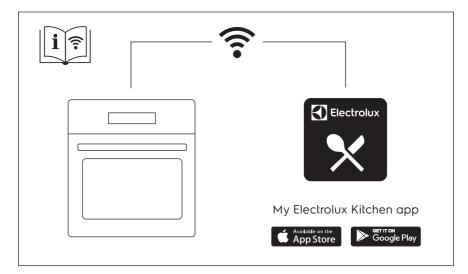
For more recipes, hints, troubleshooting download My Electrolux Kitchen app.

Available on the App Store Google Play

Subject to change without notice.

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# 1. A 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 and mobile devices with My Electrolux Kitchen .
- 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.
- 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.

# **2.** SAFETY INSTRUCTIONS

# 2.1 Installation

## 

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.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the appliance door opens without restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.
- The built-in unit must meet the stability requirements of DIN 68930.

Cabinet minimum height (Cabinet under the worktop minimum height)	578 (600) mm
Cabinet width	560 mm
Cabinet depth	550 (550) mm
Height of the front of the appliance	594 mm
Height of the back of the appliance	576 mm
Width of the front of the ap- pliance	595 mm
Width of the back of the ap- pliance	559 mm
Depth of the appliance	567 mm
Built in depth of the appli- ance	546 mm
Depth with open door	1027 mm
Ventilation opening mini- mum size. Opening placed on the bottom rear side	560x20 mm
Mains supply cable length. Cable is placed in the right corner of the back side	1500 mm
Mounting screws	4x25 mm

#### 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.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- 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.
- This appliance is supplied with a main plug and a main cable.

#### 2.3 Use

#### <u>∕</u>**Ì** WARNING!

Risk of injury, burns and electric shock or explosion.

- 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 apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Always use glass and jars approved for preserving purposes.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not share your Wi-Fi password.

#### / 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 of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel 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.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

# 2.4 Care and cleaning

#### ⚠ WARNING!

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

- Before maintenance, deactivate the appliance and 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!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- 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 its packaging.

## 2.5 Steam Cooking

#### 

Risk of burns and damage to the appliance.

- Released Steam can cause burns:
  - Be careful when you open the appliance door when the function is activated. Steam can release.
  - Open the appliance door with care after the steam cooking operation.

## 2.6 Internal lighting

#### 

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.

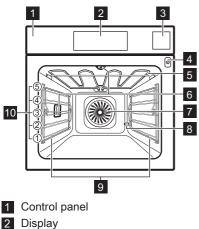
#### 2.8 Disposal

#### WARNING!

Risk of injury or suffocation.

# **3. PRODUCT DESCRIPTION**

#### 3.1 General overview



- 3 Water drawer
- 4 Socket for the food sensor
- Heating element
- Lamp
- Fan
- 8 Descaling pipe outlet

- 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.

- 9 Shelf support, removable
- 10 Shelf positions

#### 3.2 Accessories

Wire shelf .

For cake tins, overproof dishes, roast dishes. cookware/ dishes.

• **Baking tray** 

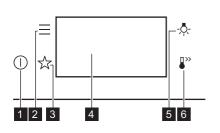
For moist cakes, baked items, bread, large roasts, frozen meals and to catch dripping liquids, e.g. fat when roasting food on wire shelf.

- Grill- / Roasting pan To bake and roast or as pan to collect fat.
- Food Sensor To measure the temperature inside food.
- Telescopic runners For inserting and removing trays and wire shelf more easily.
- Steam set

One unperforated and one perforated food container. The steam set drains the condensing water away from the food during steam cooking. Use it to prepare vegetables, fish, chicken breast. The set is not suitable for food that needs to soak in the water e.g. rice, polenta, pasta.

# 4. CONTROL PANEL

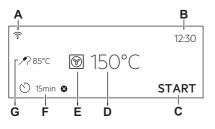
## 4.1 Control panel overview



1	ON / OFF	Press and hold to turn the appli- ance on and off.
2	Menu	Lists the appliance functions.
3	Favour- ites	Lists the favourite settings.
4	Display	Shows the current settings of the appliance.
5	Lamp switch	To turn the lamp on and off.
6	Fast Heat Up	To turn on and off the function: Fast Heat Up.

## 4.2 Display

Display with key functions set.



# 5. BEFORE FIRST USE

## 

Refer to Safety chapters.

- A. Wi-Fi
- B. Time of Day
- C. START / STOP
- D. Temperature
- E. Heating functions
- F. Timer
- G. Food Sensor (selected models only)

#### **Display indicators**

OK	To confirm the selection / setting.
<	To go one level back in the menu.
ち	To undo the last action.
	To turn the options on and off.
$\bigcirc$	The sound alarm function is activated.
	The sound alarm and stop cooking function is activated.
$\not \!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!$	Pop up message only is activated.
$\bigcirc$	Delayed start function is activated.
⊗	To cancel the setting.
((:-	Wi-Fi connection is turned on.
Â	Remote Operation is turned on.

#### 5.1 Initial cleaning

1. Remove all accessories and removable shelf supports from the appliance.

- Clean the appliance and the accessories only with a microfibre cloth, warm water and a mild detergent.
- **3.** Put the accessories and removable shelf supports back to their initial position.

#### 5.2 First connection

The display shows welcome message after the first connection.

You have to set: Language, Display Brightness, Key Tones, Buzzer Volume, Water Hardness, Time of Day.

#### 5.3 Wireless connection

To connect the appliance you need:

- Wireless network with the Internet connection.
- Mobile device connected to the same wireless network.
- To download My Electrolux Kitchen app: Scan the QR code located on the rating plate with the camera on your mobile device to be redirected to Electrolux Homepage.

The rating plate is located on the front frame of the appliance cavity. You can also download the app directly from the app store.

- 2. Follow the app onboarding instructions.
- 3. Turn on the appliance.
- 4. Press . Select: Settings / Connections.

**5.** The appliance wireless module starts within 90 sec.

## $(\mathbf{i})$

For safety reasons, remote operation turns off automatically after 24 h. Repeat the onboarding, if needed.

Frequency	2.4 GHz WLAN
	2400 - 2483.5 MHz
Protocol	IEEE 802.11b DSSS, 802.11g/n OFDM
Max Power	EIRP < 20 dBm (100 mW )
Wi-Fi module	NIUS-50

## 5.4 Software licences

The software in this product contains components that are based on free and open source software. Electrolux acknowledges the contributions of the open software and robotics communities to the development project.

To access the source code of these free and open source software components whose license conditions require publishing, and to see their full copyright information and applicable license terms, visit: http:// electrolux.opensoftwarerepository.com (folder NIUS).

#### 5.5 Initial preheating

Before the first use, preheat the empty appliance.

- 1. Remove all accessories and removable shelf supports from the appliance.
- Set the function . Set the maximum temperature. Let the appliance operate for 1 h.
- Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
- **4.** Set the function <sup>(</sup>𝔅)</sup>. Set the maximum temperature.

Let the appliance operate for 15 min. Turn off the appliance and wait until it is cold. The appliance can emit an odour and smoke. Make sure that the airflow in the room is sufficient.

#### 5.6 Setting: Water Hardness

When you connect the appliance to the mains you have to set the water hardness level.

Use the test paper supplied with the steam set.

- 1. Put the test paper into water for about 1 sec. Do not put the test paper under running water.
- 2. Shake the test paper to remove any remaining water.
- **3.** After 1 min, check water hardness with the table below.
- 4. Set the water hardness level: Menu / Settings / Setup / Water Hardness.

The colours of the test paper continue to change. Check the water hardness within 1 min after testing.

You can change the water hardness level in the menu: Settings / Setup / Water Hardness.

The table shows water hardness range (dH) with the corresponding level of Calcium

deposit and the water classification. Adjust the water hardness level according to the table.

When the tap water hardness level is 4, fill the water drawer with still bottled water.

Water	hardness	Test paper	Calcium depos-	Calcium de-	Water classifi-
Level	(dH)		it (mmol/l)	posit (mg/l)	cation
1	0 - 7		0 - 1.3	0 - 50	soft
2	8 - 14		1.4 - 2.5	51 - 100	moderately hard
3	15 - 21		2.6 - 3.8	101 - 150	hard
4	≥ 22		≥ 3.9	≥ 151	very hard

# 6. DAILY USE

	ARNING! o Safety chapters.	(%)	<b>Pizza Function</b> Best for baking pizza and other dishes that require more heat from below.
6.1 He	ating functions		Bottom Heat Choose this function after a cooking proc- ess to brown the food more on the bottom if needed. Use the lowest shelf level.
	<b>Grill</b> To grill thin pieces of food and to toast bread.		
<b>W</b>	Turbo Grilling To roast large meat joints or poultry with bones on one shelf position. To bake gra- tins and to brown.		Preserving To preserve vegetables and fruits, place canning jars in a baking tray filled with wa- ter, using jars with bayonet or screw caps of the same size. Use the lowest shelf po- sition.
8	<b>True Fan Cooking</b> To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Con- ventional Cooking.	555	<b>Dehydrating</b> To dry sliced fruit, vegetables and mush- rooms. To allow the moisture-saturated air to escape and the fruit to dry better, it is
*	Frozen Foods Perfect for ready meals (e.g. french fries, croquettes or spring rolls).		advisable to open the oven door occasion- ally during the drying process. Yoghurt Function
	Conventional Cooking To bake and roast food on one shelf posi- tion.		To prepare yoghurt. The lamp in this func- tion is off.

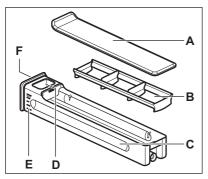
Ű	Plate Warming	<u> </u>	Dough Proving
	To preheat plates for serving. Defrost		To speed up the rising of the yeast dough. It prevents dough surface from drying and keeps the dough elastic.
	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.	Full	Full Steam For steaming vegetables, side dishes or
	Au Gratin For dishes such as lasagna or potato gra- tin. To bake gratins and to brown.	нан	fish. Humidity High The function is suitable for cooking delicat
₽°C	Slow Cooking Low temperature cooking process. It's per- fect to cook delicate food (e.g., beef, veal		dishes like custards, flans, terrines and fish.
5	or lamb). Keep Warm To keep food warm. Please note that some dishes may continue to cook and dry out while being kept warm. Cover the dishes if necessary.		The function is suitable for cooking stewed and braised meat, as well as bread and sweet yeast dough. Due to the combina- tion of steam and heat, the meat gets a jui cy and tender texture and yeast dough bakeries get a crispy and shiny surface.
, P	Moist Fan Baking This function is designed to save energy during cooking. When you use this func- tion, the temperature inside the appliance may differ from the set temperature. The residual heat is used. The heating power	(Jan Barran Barra)	Humidity Low The function is suitable for meat, poultry, oven dishes and casseroles. Thanks to the combination of steam and heat, the meat gets a juicy and tender texture along with crusty surface.
	may be reduced. For more information re- fer to "Daily Use" chapter, Notes on: Moist Fan Baking.		otes on: Moist Fan Baking
	v		nction was used to comply with the
TEAN	М	require EU 66/2	efficiency class and ecodesign ments (according to EU 65/2014 and 2014). Tests according to: IEC/EN
TEAN	M Steamify Use steam for steaming, stewing, gentle crisping, baking and roasting.	require EU 66/2 60350- The ove	ments (according to EU 65/2014 and 2014). Tests according to: IEC/EN 1. en door should be closed during
	Steamify Use steam for steaming, stewing, gentle crisping, baking and roasting. SousVide Cooking The function name refers to a method of	require EU 66/2 60350- The ove cooking and the energy	ments (according to EU 65/2014 and 2014). Tests according to: IEC/EN 1. en door should be closed during 9 so that the function is not interrupted oven operates with the highest efficiency possible.
<b>@</b>	Steamify Use steam for steaming, stewing, gentle crisping, baking and roasting. SousVide Cooking The function name refers to a method of cooking in vacuum sealed plastic pouches at low temperatures. Refer to the section SousVide Cooking below and the chapter	require EU 66/2 60350- The ove cooking and the energy When y automa	ments (according to EU 65/2014 and 2014). Tests according to: IEC/EN 1. en door should be closed during so that the function is not interrupted oven operates with the highest efficiency possible. rou use this function the lamp tically turns off after 30 sec.
	Steamify         Use steam for steaming, stewing, gentle crisping, baking and roasting.         SousVide Cooking         The function name refers to a method of cooking in vacuum sealed plastic pouches at low temperatures. Refer to the section SousVide Cooking below and the chapter "Hints and Tips" with the cooking tables to find more information.         Steam Regenerating	require EU 66/2 60350- The ove cooking and the energy When y automa For the and tips	ments (according to EU 65/2014 and 2014). Tests according to: IEC/EN 1. en door should be closed during 3 so that the function is not interrupted oven operates with the highest efficiency possible. rou use this function the lamp tically turns off after 30 sec. cooking instructions refer to "Hints s" chapter, Moist Fan Baking. For
<b>@</b>	Steamify         Use steam for steaming, stewing, gentle crisping, baking and roasting.         SousVide Cooking         The function name refers to a method of cooking in vacuum sealed plastic pouches at low temperatures. Refer to the section SousVide Cooking below and the chapter "Hints and Tips" with the cooking tables to find more information.         Steam Regenerating         Food reheating with steam prevents surface drying. Heat is distributed in a gentle and even way, which allows to recover	require EU 66/2 60350- The ove cooking and the energy When y automa For the and tips general	ments (according to EU 65/2014 and 2014). Tests according to: IEC/EN 1. en door should be closed during 3 so that the function is not interrupted oven operates with the highest efficiency possible. rou use this function the lamp tically turns off after 30 sec. cooking instructions refer to "Hints s" chapter, Moist Fan Baking. For energy saving recommendations "Energy Efficiency" chapter, Energy
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	Steamify Use steam for steaming, stewing, gentle crisping, baking and roasting. SousVide Cooking The function name refers to a method of cooking in vacuum sealed plastic pouches at low temperatures. Refer to the section SousVide Cooking below and the chapter "Hints and Tips" with the cooking tables to find more information. Steam Regenerating Food reheating with steam prevents sur- face drying. Heat is distributed in a gentle and even way, which allows to recover taste and aroma of food as just prepared.	require EU 66/2 60350- The ove cooking and the energy When y automa For the and tips general refer to Saving. <b>6.3 Se</b> <b>1.</b> Tur the	ments (according to EU 65/2014 and 2014). Tests according to: IEC/EN 1. en door should be closed during so that the function is not interrupte oven operates with the highest efficiency possible. rou use this function the lamp tically turns off after 30 sec. cooking instructions refer to "Hints s" chapter, Moist Fan Baking. For energy saving recommendations "Energy Efficiency" chapter, Energy

- **3.** Select the heating function and press OK. The display shows the temperature.
- 4. Set the temperature. Press OK.
- 5. Press START.

Food Sensor - you can plug the sensor at any time before or during cooking. Refer to "Using the accessories, Food sensor" chapter.

- **6.** STOP press to turn off the heating function.
- 7. Turn off the appliance.

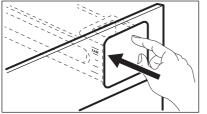
#### 6.4 Water drawer



- A. Lid
- B. Wave-breaker
- C. Drawer
- D. Water-filling opening
- E. Scale
- F. Front cover

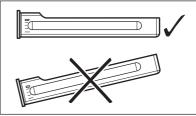
## 6.5 Using: Water drawer

1. Push the front cover of the water drawer.



- 2. Fill the water drawer up to the maximum level. There are two methods of pouring the water:
  - a. Leave the water drawer inside the oven and pour the water from a container.

- **b.** Remove the water drawer from the oven and fill it from a tap water.
- **3.** Carry the water drawer in the horizontal position to avoid water spilling.



- 4. Insert the filled water drawer in the same position.
- 5. Empty the water drawer after each use.

#### ⚠̀ CAUTION!

Keep the water drawer away from hot surfaces.

# 6.6 Setting: Steamify - Steam heating function

- 1. Turn on the appliance. Select the symbol of the heating function and press it to enter the submenu.
- 2. Press 🖾. Set the steam heating function.
- 3. Press OK. The display shows the temperature settings.
- 4. Set the temperature. Type of the steam heating function depends on the set temperature:
  - a. Steam for Steaming 50 100 °C for steaming vegetables, grains, legumes, seafood, terrines and spoon desserts.
  - **b.** Steam for Stewing 105 130 °C for cooking stewed and braised meat or fish, bread and poultry, as well as cheesecakes and casseroles.
  - c. Steam for Gentle Crisping 135 150 °C - for meat, casseroles, stuffed vegetables, fish and gratin. Owing to the combination of steam and heat the meat gets a juicy and tender texture along with a crusty surface. If you set the timer, grill function turns on automatically in the last minutes of the cooking process to give dish a gentle gratin.

- d. Steam for Baking and Roasting 155 - 230 °C - for roasted and baked dishes meat, fish, poultry, filled puff pastry, tarts, muffins, gratin, vegetables and bakery dishes. If you set the timer and put the food on the first level, bottom heat function turns on automatically in the last minutes of the cooking process to give dish a crispy bottom.
- 5. Press OK.
- 6. Press the cover of the water drawer to open and remove it.
- 7. Fill the water drawer with cold water to the maximum level (around 950 ml). Use the scale on the water drawer. The water supply is sufficient for approximately 50 min.

#### ⚠ WARNING!

Use only cold tap water. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not pour flammable or alcoholic liquids into the water drawer.

- 8. Wipe the outside of the water drawer with a soft cloth, if needed. Push the water drawer to its initial position.
- 9. Press START .

Steam appears after approximately 2 min. When the appliance reaches the set temperature, the signal sounds.

- When the water drawer runs out of water, the signal sounds. Refill the water drawer. At the end of cooking, the cooling fan runs quicker to remove steam.
- 11. Turn off the appliance.

Empty the water drawer after cooking ends. Residual water can condensate in the cavity. After cooking, carefully open the oven door. When the appliance is cold, dry the cavity with a soft cloth.

## 6.7 Setting: SousVide Cooking

- 1. Turn on the appliance.
- 2. Select the symbol of the heating function and press it to enter the submenu.
- 3. Press
- **4.** Press OK. The display shows the temperature settings.
- 5. Set the temperature and press OK.

- 6. Press (). The display shows timer settings.
- 7. Set the timer and press OK.
- 8. Press START.
- 9. After cooking, open the oven door carefully. Residual water can accumulate on the vacuum bags and in the cavity. Use a plate and a towel to take out the vacuum bags.

When the oven is cold, remove the water from the bottom of the cavity with a sponge. Dry the cavity with a soft cloth.

## 6.8 Menu

Press  $\blacksquare$  to enter the menu.

Menu item		Application
Assisted Coc	king	Lists automatic pro- grammes.
Cleaning		Lists cleaning pro- grammes.
Favourites		Lists the favourite set- tings.
Options		To set the appliance configuration.
Settings	Connections	To set the network con- figuration.
	Setup	To set the appliance configuration.
	Service	Shows the software ver- sion and configuration.

## Submenu for: Cleaning

Submenu	Application
Drying	Procedure for drying the cavity from the condensation remaining after a use of the steam functions.
Steam Cleaning	Light cleaning.
Steam Cleaning Plus	Thorough cleaning.
Descaling	Cleaning of the steam generation cir- cuit from residual limestone.

#### Submenu Application

Rinsing	Cleaning of the steam generation cir- cuit. Use rinsing after frequent steam
	cooking.

#### Submenu for: Options

Submenu	Application
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 heating func- tions.
Cleaning Re- minder	Turns the reminder on and off.
Time Indica- tion	Turns the clock on and off.
Digital Clock Style	Changes the format of the displayed time indication.

#### Submenu for: Connections

Submenu	Description
Wi-Fi	To enable and disable: Wi-Fi.
Remote Op- eration	To enable and disable remote opera- tion. Option visible only after you turn on: Wi-Fi.
Auto Remote Operation	To start remote operation automatical- ly after pressing START. Option visible only after you turn on: Wi-Fi.
Network	To check network status and the sig- nal power of: Wi-Fi.
Forget Net- work	To disable current network from auto connection with the appliance.

#### Submenu for: Setup

Submenu	Description
Language	Sets the appliance language.
Display Brightness	Sets the display brightness.

Submenu	Description
Key Tones	Turns the tone of the touch fields on and off. It is not possible to mute the tone for $\bigcirc$ .
Buzzer Vol- ume	Sets the volume of key tones and signals.
Water Hard- ness	Sets the water hardness.
Time of Day	Sets the current time and date.

#### Submenu for: Service

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

## 6.9 Setting: Assisted Cooking

Assisted Cooking submenu consists of a set of additional functions and programs that are designed for dedicated dishes. Each dish in this submenu is provided with a suitable setting. You can adjust the time and the temperature during cooking.

For some of the dishes you can also cook with Food Sensor. The degree to which a dish is cooked:

- Rare
- Medium
- Well Done

For some of the dishes you can also cook with Weight Automatic.

- 1. Turn on the appliance.
- 2. Press
- 3. Press X. Enter Assisted Cooking.
- 4. Choose a dish or a food type.
- 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.

# 7. ADDITIONAL FUNCTIONS

## 7.1 Favourites ☆

You can save your favourite settings, such as heating function, cooking time, temperature or cleaning function. You can save 3 favourite settings.

- 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.
- ${m \heartsuit}$  press to reset the setting.

S - press to cancel the setting.

#### 7.2 Function lock

This function prevents an accidental change of the appliance function.

- 1. Turn on the appliance.
- 2. Set a heating function.
- 3. ☆, ↓ press at the same time to turn on the function.

 $\overleftrightarrow$ , **\bullet** - press at the same time to turn off the function.

## 7.3 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.

Child Lock is activated.

When this function is activated, access to: Timer, Wi-Fi and lamp is available.

To enable the use of the appliance, press the code letters in an alphabetical order.

## 7.4 Automatic switch-off

For safety reasons, if the heating function is active and no settings are changed, the

appliance will turn off automatically after a certain period of time.

(°C) ≣	(h)
30 - 115	12.5
120 - 195	8.5
200 - 230	5.5

If you intend to run a heating function for a duration exceeding the automatic switch-off time, set the cooking length. Refer to the 'Clock functions' chapter.

The Automatic switch-off does not work with the functions: Light, Food Sensor, End time.

## 7.5 Cooling fan

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

## 7.6 Mechanical door lock

The door lock is unlocked in the new appliance.



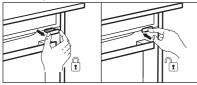
## 

Do not move the door lock vertically. Do not push the door lock when you close the appliance door.

## 7.7 Using mechanical door lock

To lock the door: pull the door lock forward until it locks.

To unlock the door: push the door lock back into the panel.



You can open the door when the door lock is locked.

1. Push the door lock slightly.

# 8. CLOCK FUNCTIONS

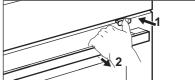
#### 8.1 Clock functions description

Function	Description
Timer	To set the length of cooking. Maximum is 23 h 59 min. You can set what happens when the time is up by setting the preferred: End Action.
End Action	Sound Alarm - when the time is up the signal sounds. You can set this function at any time, even when the appliance is turned off.
	Sound Alarm and stop cooking - when the time is up the signal sounds and the heating function turns off.
	Pop up message only - when the time is up the message appears on the dis- play. You can set this function at any time, even when the appliance is turned off.
Delayed start	To postpone the start and / or end of cooking.
Time Ex- tension	To extend the cooking time.
Uptimer	To show how long the appliance oper- ates. Maximum is 23 h 59 min. You can turn the function on and off. This func- tion has no effect on the operation of the appliance.

#### 8.2 Setting: Time of Day

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

2. Open the door by pulling it with the handle.



When you close the door make sure that the door lock remains locked.

4. Press OK

#### 8.3 Setting: Timer

- 1. Choose the heating function and set the temperature.
- **2.** Press 🕚.
- 3. Set the time.

You can select the preferred End action by

pressing • • •.

4. Press OK. Repeat the action until the display shows the main screen.

When 10% of cooking time is left and the food does not seem to be ready, you can extend cooking time. You can also change the heating function. Press **+1min** to extend the cooking time.

## 8.4 Setting: Delayed start

- 1. Set the heating function and the temperature.
- **2.** Press 🕚.
- 3. Set the cooking time.
- 4. Press • .
- 5. Press: Delayed start.
- 6. Choose the desired start time.
- 7. Press OK. Repeat the action until the display shows the main screen.

#### 8.5 Setting: Uptimer

- 1. Set the heating function and the temperature.
- **2.** Press 🕚.

- 3. Press • .
- 4. Press: Uptimer.
- 5. Slide or press T to see the baking time on the main screen.
- 6. Press OK. Repeat the action until the display shows the main screen.

#### 8.6 Changing timer settings

You can change the set time during cooking at any time.

# 9. USING THE ACCESSORIES

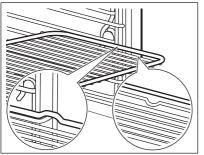
#### 

Refer to Safety chapters.

#### 9.1 Inserting accessories

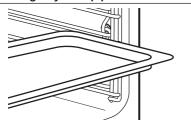
A small indentation at the top increases safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping off the shelf.

#### Wire shelf



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

#### Baking tray / Deep pan



- **1.** Press 🖒.
- 2. Set the timer value.
- 3. Press OK.

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

#### 9.2 Food Sensor

It measures the temperature inside the food. You can use it with every heating function.

There are two temperatures to be set:

- °C the temperature inside the appliance: minimum 120 °C.
- **P** the food core temperature. For the best cooking results:
- Ingredients should be at room temperature.
- Do not use it for liquid dishes.
- During cooking the needle of the food sensor must be fully inserted in the dish.
   The appliance calculates an approximate end of cooking time. It depends on the quantity of food, the heating function and the temperature.

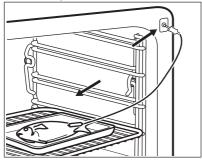
#### Cooking with: Food Sensor

#### 

There is a risk of burns as Food Sensor and shelf supports become hot. Do not touch Food Sensor handle with bare hands. Always use oven gloves.

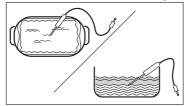
- 1. Turn on the appliance.
- 2. Set a heating function and, if necessary, the oven temperature.
- 3. Insert Food Sensor inside the dish: Meat, poultry and fish

Insert the entire needle of the Food Sensor into the centre of meat or fish at its thickest part.



#### Casserole

Insert the tip of Food Sensor exactly in the centre of the casserole. Food Sensor should be stabilized in one place during baking. Use a solid ingredient to achieve that. Use the rim of the baking dish to support the silicone handle of Food Sensor. The tip of Food Sensor should not touch the bottom of a baking dish.



 Plug Food Sensor into the socket located inside the appliance. Refer to "Product description".

The display shows the current temperature of Food Sensor.

- 5. Press to set the core temperature of the sensor.
- 6. • - 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 oven stops.
- 7. Select the option and repeatedly press

OK to go to main screen.

8. Press START.

When the food reaches the set temperature, the signal sounds. Check if the food is ready. Extend the cooking time, if needed.

**9.** Remove Food Sensor plug from the socket and remove the dish from the appliance.

# **10. HINTS AND TIPS**

#### 10.1 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.

Your appliance may bake or roast differently than your previous appliance. The hints below show recommended settings for temperature, cooking time and shelf position for specific types of the food.

If you cannot find the settings for a specific recipe, look for a similar one.

For more cooking recommendations refer to the cooking tables available on our website. To find the Cooking Hints, check the PNC number on the rating plate located on the front frame inside the appliance.

#### Symbols used in the tables:

¢≡	Food type
	Heating function
°C	Temperature

))}{	Accessory
<u> </u>	Container (Gastronorm)
Ō	Weight (kg)
	Shelf position
$\bigcirc$	Cooking time (min)

# 10.2 Moist Fan Baking - recommended accessories

Use dark and non-reflective tins and containers. They have better heat absorption than light colour and reflective dishes.

- Pizza pan dark, non-reflective, diameter 28cm
- Baking dish dark, non-reflective, diameter 26cm
- Ramekins ceramic, diameter 8cm, height 5 cm
- Flan base tin dark, non-reflective, diameter 28cm

#### 10.3 Moist Fan Baking

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

B E	))]3	°C		$\bigcirc$
Sweet rolls, 16 pieces	baking tray or dripping pan	180	2	25 - 35
Swiss Roll	baking tray or dripping pan	180	2	15 - 25
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	15 - 25
Cookies, 16 pieces	baking tray or dripping pan	180	2	20 - 30
Macaroons, 24 pieces	baking tray or dripping pan	160	2	25 - 35
Muffins, 12 pieces	baking tray or dripping pan	180	2	20 - 30
Savory pastry, 20 pieces	baking tray or dripping pan	180	2	20 - 30
Short crust biscuits, 20 pieces	baking tray or dripping pan	140	2	15 - 25
Tartlets, 8 pieces	baking tray or dripping pan	180	2	15 - 25

#### 10.4 Information for test institutes

Tests according to: EN 60350, IEC 60350.

Baking on one level - baking in tins

) Service of the service of the serv		°C	$\bigcirc$	
Fatless sponge cake	True Fan Cooking	160	45 - 60	2
Fatless sponge cake	Conventional Cooking	160	45 - 60	2
Apple pie, 2 tins Ø20 cm	True Fan Cooking	160	55 - 65	2
Apple pie, 2 tins Ø20 cm	Conventional Cooking	180	55 - 65	1

		°C	$\bigcirc$	
Short bread	True Fan Cooking	140	25 - 35	2
Short bread	Conventional Cooking	140	25 - 35	2
Baking on one level - bisc	uits			
) Ser		°C	$\bigcirc$	
Small cakes, 20 per tray 1)	True Fan Cooking	150	20 - 30	3
Small cakes, 20 per tray 1)	Conventional Cooking	170	20 - 30	3
1) Preheat the empty appliance	).			
Multilevel baking - biscuits	;			
) Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Service Serv		°C	0	
Short bread	True Fan Cooking	140	25 - 45	2 / 4
Small cakes, 20 per tray, 1)	True Fan Cooking	150	25 - 35	1 / 4
Fatless sponge cake	True Fan Cooking	160	45 - 55	2 / 4
Apple pie, 1 tin per grid (Ø 20	True Fan Cooking	160	55 - 65	2 / 4

cm)

1) Preheat the empty appliance.

Grill

₩		°C	$\bigcirc$	
<sub>Toast</sub> 1)	Grill	max.	1 - 2	5
Beef steak 2)	Grill	max.	24 - 30	4

1) Preheat the empty appliance for 5 minutes.

2) Preheat the empty appliance for 5 minutes. Turn halfway through .

## 10.5 Information for test institutes

Tests for the function: Full Steam.

Tests according to IEC 60350.

Set the temperature to 100°C.

₩	<u></u>	Ō	Ξ	$\bigcirc$
Broccoli 1)	1 x 2/3 perforated	0.3	3	8 - 9
Broccoli 1)	1 x 2/3 perforated	max.	3	10 - 11

¢≡		Ō		$\bigcirc$
Peas, frozen 2)	2 x 2/3 perforated	2 x 1.5	2 and 4	Until the temper- ature in the cold- est spot reaches 85 °C.

1) Put the baking tray on the first shelf position. Preheat the empty appliance.

2) Put the baking tray on the first shelf position.

# **11.** CARE AND CLEANING

#### / WARNING!

Refer to Safety chapters.

#### 11.1 Notes on cleaning

#### **Cleaning Agents**

- Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent.
- Clean the bottom of the cavity with a few drops of vinegar to remove limestone residue.
- Use a cleaning solution to clean metal surfaces.
- · Clean stains with a mild detergent.

#### **Everyday Use**

- Clean the interior of the appliance after each use. Fat accumulation or other residue may cause fire.
- Do not store food in the appliance for longer than 20 minutes. Dry the interior of the appliance only with a microfibre cloth after each use.

#### Accessories

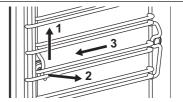
- Clean all accessories after each use and let them dry. Use only a microfibre cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.
- Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

## 11.2 Removing the shelf supports

Remove the shelf supports to clean the appliance.

1. Turn off the appliance and wait until it is cold.

- 2. Carefully pull the shelf supports up and out of the front catch.
- 3. Pull the front end of the shelf support away from the side wall.
- 4. Pull the supports out of the rear catch.



Install the shelf supports in the opposite sequence.

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

#### **11.3 Steam Cleaning**

- 1. Turn off the appliance and wait until it is cold.
- 2. Remove all accessories and removable shelf supports.
- 3. Clean the bottom of the oven interior and the inner door glass with a soft cloth with warm water and a mild detergent.
- 4. Fill the water drawer to the maximum level.
- 5. Select: Menu / Cleaning.

Option	Description
Steam Cleaning	Light cleaning <b>Duration:</b> 30 min
Steam Cleaning Plus	Normal cleaning Spray the cavity with a detergent. <b>Duration:</b> 75 min

**6.** Press START . Follow the instruction on the display.

The signal sounds when the cleaning ends.

- 7. Press any symbol to turn off the signal.
- 8. Turn off the appliance.
- **9.** When the appliance is cold, dry the cavity with a soft cloth.
- **10.** Remove the remaining water from the water drawer.
- **11.** Leave the oven door open and wait until the oven interior is dry.

## $(\mathbf{i})$

When this function works, the lamp is off.

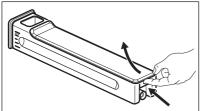
#### 11.4 Cleaning Reminder

When the reminder appears, cleaning is recommended.

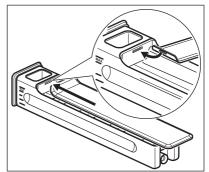
Use the function: Steam Cleaning Plus.

#### 11.5 Cleaning the water drawer

- 1. Remove the water drawer from the appliance.
- 2. Remove the lid of the water drawer. Lift the cover in correspondence with the protrusion in the rear.
- 3. Remove the wave-breaker. Pull it away from the drawer body until it pops out.



- 4. Wash the water drawer parts with water and soap. Do not use abrasive sponges and do not clean the water drawer in a dishwasher.
- 5. Reassemble the water drawer.
- **6.** Snap in the wave-breaker. Push it into the drawer body.
- 7. Assemble the lid. First insert the front snap and then push it against the drawer body.



- 8. Insert the water drawer.
- 9. Push the water drawer towards the oven until it latches.

#### 11.6 Descaling

Use it to descale the steam system.

- 1. Turn off the appliance and wait until it is cold.
- 2. Remove all accessories.
- 3. Make sure that the water drawer is empty.

Duration of the first part: around 100 min

- 4. Select: Menu / Cleaning / Descaling.
- Place the deep pan on the first shelf position.
- 6. Pour 250 ml of the descaling agent in the water drawer.
- 7. Fill the remaining part of the water drawer with water to the maximum level.
- Turn on the function and follow the instruction on the display. The first part of descaling starts.
   Duration of the second part: around 35 min
- 9. Fill the water drawer with water. Make sure there is no remaining descaling agent inside the water drawer. Insert the water drawer.
- **10.** When the function ends, remove the deep pan.
- **11.** Turn off the appliance and wait until it is cold.
- **12.** Clean the oven interior with a soft cloth.
- **13.** Remove the remaining water from the water drawer.
- 14. Leave the oven door open and wait until the cavity is dry.

If some limestone residue remains in the oven after descaling, the display prompts to repeat the procedure.

## 11.7 Descaling reminder

There are two reminders which prompt you to descale the appliance. You cannot disable the descaling reminder.

- Soft reminder recommends you to descale the appliance.
- Hard reminder obligates you to descale the appliance. If you do not descale the appliance when the hard reminder is on, the steam functions are disabled.

## 11.8 Rinsing

Use it to clean the steam system after frequent use of the steam functions.

- 1. Turn off the appliance and wait until it is cold.
- 2. Remove all accessories.
- **3.** Place the deep pan on the first shelf position.
- **4.** Fill the water drawer with water.
- 5. Select: Menu / Cleaning / Rinsing.

Duration: around 30 min

- **6.** Turn on the function and follow the instruction on the display.
- 7. When the function ends, remove the deep pan.

 $(\mathbf{i})$ 

When this function works, the lamp is off.

## 11.9 Drying

Use it after cooking with a steam heating function or steam cleaning to dry the cavity.

- 1. Turn off the appliance and wait until it is cold.
- 2. Remove all accessories.
- 3. Select: Menu / Cleaning / Drying.
- 4. Follow the instruction on the display.

## 11.10 Drying reminder

After cooking with a steam heating function the display prompts to dry the appliance.

Press YES to dry the appliance.

# 11.11 Removing and installing the door

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

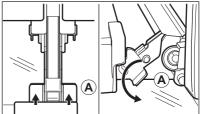
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The door is heavy.

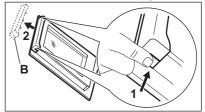
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Carefully handle the glass, especially around the edges of the front panel. The glass can break.

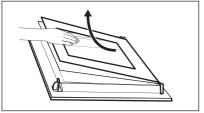
- 1. Fully open the door.
- 2. Press the clamping levers **A** on the two door hinges.



- **3.** Close the oven door to the first opening position (at approximate angle: 70°).
- Hold the door with one hand on each side and pull it away from the oven at an upwards angle.
- 5. Put the door with the outer side down on a soft cloth on a stable surface.
- Hold the door trim B on the top edge of the door at the two sides and push inwards to release the clip seal.



- 7. Pull the door trim to the front to remove it.
- 8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.



**9.** Clean the glass panel with water and soap. Dry the glass panel carefully. Do not clean the glass panels in the dishwasher.

After cleaning, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.

Make sure that the glass panels are inserted in the correct position otherwise the surface of the door may overheat.

#### 11.12 Replacing the lamp

#### / WARNING!

Risk of electric shock. The lamp can be hot.

- 1. Turn off the appliance and wait until it is cold.
- 2. Disconnect the appliance from the mains.

# **12.** TROUBLESHOOTING

#### WARNING!

Refer to Safety chapters.

#### 12.1 What to do if...

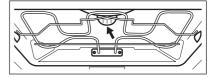
 Problem description
 Cause and remedy

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

3. Place the cloth on the oven floor.

#### Top lamp

1. Turn the glass cover to remove it.



- 2. Remove the metal ring and clean the glass cover.
- **3.** Replace the lamp with a suitable 300 °C heat-resistant lamp.
- Attach the metal ring to the glass cover and install it.

#### Side lamp

- 1. Remove the left shelf support to get access to the lamp.
- 2. Use a Torx 20 screwdriver to remove the cover.
- 3. Clean the glass cover.
- 4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
- 5. Install the metal frame and the seal. Tighten the screws.
- 6. Install the left shelf support.

Problem description	Cause and remedy	
The appliance does not heat up.	The clock is not set. To set the clock refer to "Clock functions" chapter.	
	The door is not closed correctly.	
	The fuse is blown. Make sure the fuse is the cause of the problem. If the problem recurs, con- tact a qualified electrician.	
	Child Lock is activated.	
The lamp is turned off.	The lamp is burnt out. Replace the lamp. For details refer to "Care and Cleaning" chapter.	
The appliance does not retain the water drawer after you insert it.	You did not fully press the water drawer body. Fully insert the water drawer into the appliance.	
Water comes out of the water drawer.	You did not assemble the lid of the water drawer or wave breaker correctly. Reassemble the lid of the water drawer and wave breaker.	
The water drawer is difficult to clean.	Mare sure that the lid and the wave breaker are removed before you start cleaning.	
There is no water inside the grill -/ roasting pan after descaling.	The water drawer was not filled in to the maximum level. Check if a descaling agent / water is present in the water drawer body.	
There is dirty water on the bottom of the cavity after descaling.	The grill -/ roasting pan is on a wrong shelf position. Remove the remaining water and the descaling agent from the bottom of the appliance. Next time put the grill -/ roasting pan on the first shelf position.	
There is too much water on the bottom of the cavity after cleaning.	You put too much detergent in the appliance before you started cleaning. Next time evenly spread the thin layer of a detergent on the cavity walls.	
Cleaning performance is not satis- factory.	You started cleaning when the appliance was too hot. Wait for the appliance to cool down. Repeat cleaning.	
	You did not remove all the accessories from the appliance before cleaning. Remove all the accessories and repeat cleaning.	
Power cut always stops cleaning	g. Repeat cleaning if it's interrupted by power failure.	
Trouble with wireless network signal.	Check if your mobile device is connected to the wireless network. Check your wireless network and router. Restart the router.	
New router installed or router con- figuration changed.	To configure appliance and mobile device again, refer to "Before first use" chapter, Wireless connection.	
The wireless network signal is weak.	Move router as close to the appliance as possible.	
The wireless signal is disrupted by microwave oven placed near the appliance.	Turn off the microwave oven. Avoid using microwave oven and the Remote operation of the appliance at the same time. Microwaves disrupt WiFi signal.	

## 12.2 Error codes

When the software error occurs, the display shows error message. You will find the list of problems in the table below.

Code and description	Remedy
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.
F601 - there is a problem with Wi-Fi signal.	Check your network connection. Refer to "Before first use" chapter, Wireless connection.
F604 - the first connection to Wi-Fi failed.	Turn the appliance off and on and try again. Refer to "Before first use" chapter, Wireless connection.
<b>F908</b> - the appliance system cannot connect with the control panel.	Turn the appliance off and on.
F131 - the temperature of the steamer sensor is too high. 1)	Turn the appliance off and wait until it cools down. Turn the appliance on again.
F144 - the sensor in the Water drawer cannot measure the water level. 1)	Empty the Water drawer and refill it.
F508 - the Water drawer does not work properly. 1)	Turn the appliance off and on.
F602, F603 - Wi-Fi is not available. 1)	Turn the appliance off and on.

1) When the following error message continues to appear on the display, it means a faulty subsystem may have been disabled. In such a case contact your dealer or an Authorized Service Centre. If one of these errors occurs, the rest of the appliance functions will continue to work as usual.

#### 12.3 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 located on the front frame of the appliance. It is visible when you open the door. Do not remove the rating plate from the appliance.

# We recommend that you write the data here:

Model (MOD.) :

Product number (PNC):

Serial number (S.N.):

# **13. ENERGY EFFICIENCY**

# 13.1 Product Information and Product Information Sheet according to EU Ecodesign and Energy Labelling Regulations

Supplier's name	Electrolux
Model identification	COS980X 944032140
Energy Efficiency Index	61.9
Energy efficiency class	A++
Energy consumption with a standard load, conventional mode	0.99 kWh/cycle

0.52 kWh/cycle
1
Electricity
70 I
Built-In Oven
39.0 kg

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

#### 13.2 Energy saving

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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**

If a programme with Duration is activated and the cooking time is longer than 30 min, the heating elements automatically turn off earlier in some appliance functions. The fan and lamp continue to operate. When you turn off the appliance, the display shows the residual heat. You can use that heat to keep the food warm.

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. The residual heat indicator or temperature appears on the display.

#### Cooking with the lamp off

Turn off the lamp during cooking. Turn it on only when you need it.

#### **Moist Fan Baking**

Function designed to save energy during cooking.

When you use this function the lamp automatically turns off after 30 sec. You may turn on the lamp again but this action will reduce the expected energy savings.

# **14. ENVIRONMENTAL CONCERNS**

Recycle materials with the symbol  $\dot{\zeta}$ . 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 A with the household waste. Return the product to your local recycling facility or contact your municipal office.

# electrolux.com



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