Electrolux

A Quick Guide to Getting Started



Before you begin

1. Remove all packaging material and tape.
2. Make sure your oven racks are in place prior to operating.
3. Set your clock:
   - Press in the OVEN TEMP/TIMER knob
   - Turn the knob right or left to set the correct time
   - Push the knob in to confirm the selection
4. Prepare your range for first time use by setting Bake at 350°F / 175°C. for about 30 minutes. It's normal to experience some smoke and noises during this time.

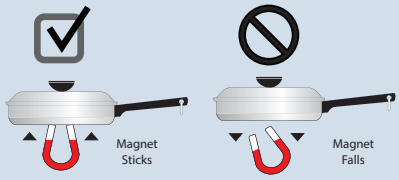
Induction Basics

Use less energy while you cook; induction technology heats the pan directly for less heat loss.

CHOOSE THE CORRECT COOKWARE

For induction heating to work, cookware needs to be compatible with the cooking zones. Cookware bottoms should be flat, level, and clean.

Look for an induction symbol on the bottom of pots and pans.

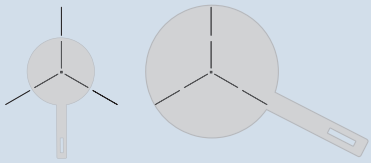


A magnet will stick firmly to the cookware if it's induction compatible.

CHOOSE THE CORRECT COOKING ZONE

The markings on the cooking zone show the minimum and maximum pan size.

A flashing display indicates the zone isn't sensing the pan. Make sure the cookware is centered on the cooking zone and not too small for the zone you're using.



For best results, use cookware that matches the size of the cooking zone.

Start Cooking

Choose your cooking zone and push in and turn the Cooktop Cooking Zone knob to get started.

The Cooktop Cooking Zone knobs will show:

- Cooktop Power Levels 1 2 3 4 5 6 7 8 9 P
  - P is used for maximum power
- Bridge and Heating Accelerator B A and A*
  - Operate two cooking zones simultaneously with the Bridge function
  - Use the Heating Accelerator function to heat the cooking zone to the desired power level more quickly

* A indicates the Heating Accelerator on some models.
The number of cooking zones and knobs may vary depending on the model

Effortless Cooking Tips

- ☆ Try the Bridge function when using a double burner griddle to create a larger cooking zone.
- ☆ Use MELT WARM SIM functions for lower power cooking needs
  - MELT is for melting foods like chocolate
  - WARM is used to keep dishes warm
  - SIM can be used to keep water boiling

For more cooking tips and instructions, refer to your Use & Care Manual.

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Oven Modes

DELAY allows a delayed starting time only for Bake, Conv Bake, Conv Roast and Steam Clean.

BROIL is for broiling and grilling foods under direct, high heat.

STEAM CLEAN is a chemical free method to clean the oven. Pour 13.5 fl. oz. of water in the bottom of the oven to soften residue.

BAKE surrounds food with gentle, rising heat to cook delicate foods.

CONV BAKE uses a fan to circulate heat for quick and even baking, best used when baking with multiple racks.

CONV ROAST is recommended to gently brown meats and seal in the juices.

PROOF creates the perfect environment to activate yeast when baking homemade breads or pizza dough.

WARM is used to keep cooked foods at serving temperature (160°F / 70°C to 200°F / 90°C) in the oven.

TEMP PROBE monitors the internal temperature of large cuts of meat with a probe. An alert will sound once the desired set target temperature is reached.

Turn the OVEN MODE knob to select the oven mode or function.

START flashes in the upper right corner of the display to indicate you can start the selected oven mode.

Once a function is started or when setting the temperature and timing functions the word START disappears.



Using the Oven

1. Press and turn the OVEN MODE knob to select the oven mode. The default screen will appear.

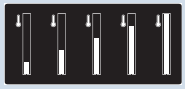


2. Press and turn the OVEN TEMP/ TIMER knob to select the temperature you want to set your oven.
3. Press the OVEN MODE knob to start cooking.

Each oven function has its own auto suggest (default) temperatures.

- BAKE: 350°F / 175°C.
- CONVECTION BAKE: 325°F / 165°C.
- BROIL: 550°F / 280 °C.
- CONVECTION ROAST: 350°F / 175°C.
- WARM: 170°F / 75°C.
- SABBATH: 350°F / 175°C.

The temperature bar on the right side of the oven display will flash until preheating is complete.



Care and Cleaning

Protect your range by quickly cleaning up spills when they happen.

- Clean with a soft cloth, mild dish detergent and water or a 50/50 solution of vinegar and water.
- Avoid spraying large amounts of water or cleaners directly on the oven control and display area. Excess moisture on the control area may cause damage.
- Avoid using scouring pads or paper towels - they will damage the finish.

Always refer to your Use & Care Manual for more tips and instructions.

FAQs

- **Why does my induction cooktop make noises while I'm cooking?**
  On induction cooktops, cookware can sometimes vibrate slightly, causing a light buzzing noise. These sounds are normal.
- **Why does my oven make noises when I'm cooking?**
  Temperature changes during preheat and cool-down can make parts of the range expand and contract. The controls click as they work to create even cooking temperatures. Different fans run to heat up the oven or cool down different parts of oven, even when it's off. These sounds are normal.
- **Why does my oven smoke when I use the broil setting?**
  Broiling is direct heat cooking and will produce some smoke. If smoke is excessive, place food further away from the element. Broil with the oven door closed, and watch food to prevent burning.
- **This oven doesn't work like my old one. Is this normal?**
  As you get used to your induction range, you may need to test and adjust cooking times and temperatures for your recipes. Your Use & Care Manual has rack position and bakeware recommendations to help you get the best baking results.

Sustainability, together

We're committed to more sustainable eating from how we store foods to how we prepare them.



Peace of Mind & Protection
Discover more benefits by registering your appliance. Visit us online or return your registration card in the mail to register.

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