

Dear Customer,

Thank you for purchasing an Electrolux oven. You've chosen a product that brings with it decades of professional experience and innovation. Intuitive and seamless, it has been designed with you in mind. We want to give you the tools to make great tasting food and to enrich your home life.

Welcome to Electrolux.

## ► Ready



**This is a Quick Start Guide. Please refer to user manual online for detailed information and installation.**

To access your detailed user manual online, simply scan the QR code on your smart phone.

For more detailed information and installations guide refer to user manuals at [electrolux.com.au/support/manuals/](http://electrolux.com.au/support/manuals/)

### Before you start, please make sure:

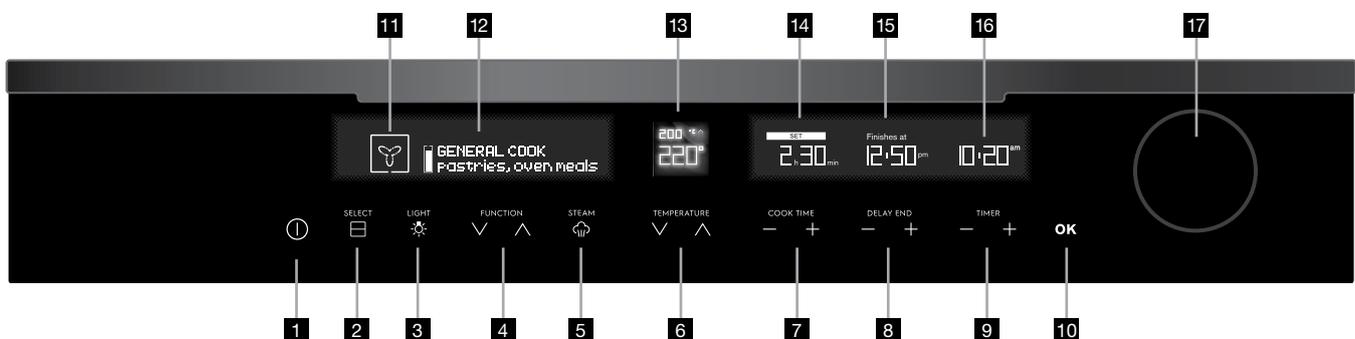
- Your oven has been correctly installed by a qualified person.
- Your oven has power and is switched on.
- You've removed all relevant packaging.



Most of the packaging materials can be recycled. Please dispose of them at your local recycling centre or in your own recycling bin.

## ► Set Now let's get your oven ready to use:

### Get to know your oven control panel:



- |   |                                      |                                       |
|---|--------------------------------------|---------------------------------------|
| <b>1</b> ON/OFF   | <b>7</b> Cook time control           | <b>13</b> Temperature display         |
| <b>2</b> Upper/Lower level selector (EVE626, EVE636 only) | <b>8</b> Delay end control           | <b>14</b> Cook time display           |
| <b>3</b> Light on/off                                     | <b>9</b> Set clock and timer control | <b>15</b> Delay end display           |
| <b>4</b> Cooking function selector                        | <b>10</b> Instant confirm            | <b>16</b> Clock/Timer display         |
| <b>5</b> Steam on/off                                     | <b>11</b> Cooking function icon      | <b>17</b> Water drawer (EVEC618 only) |
| <b>6</b> Temperature control                              | <b>12</b> Cooking function display   |                                       |

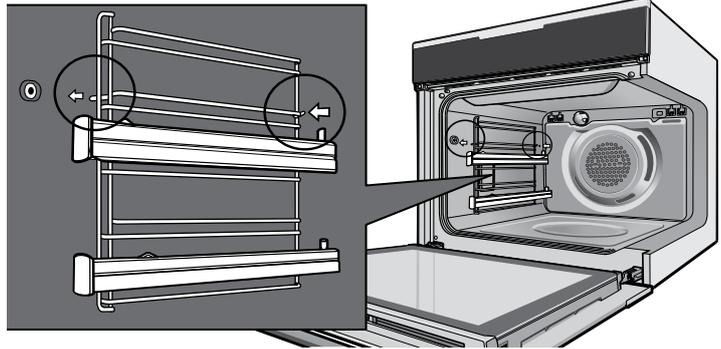
# ► Set!

## Installing the oven accessories

1. Install telescopic slides to the side racks. Refer to installation guide supplied with oven slides.

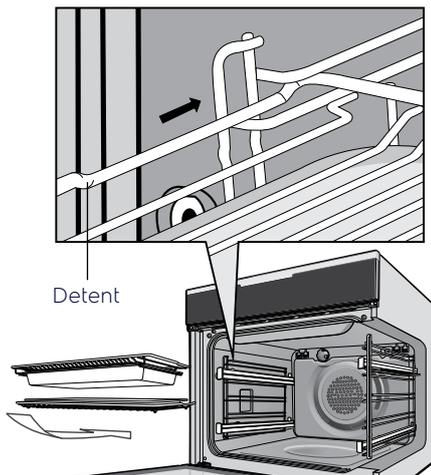
### 2. Insert side racks

1. Insert the rear peg into the rear access hole, ensuring peg is fully inserted.
2. Then insert the front peg into the front access hole and push in firmly.



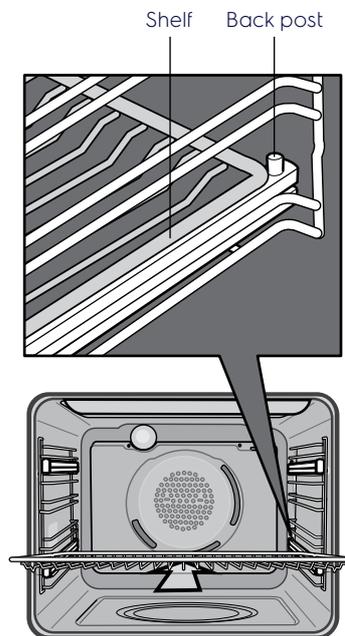
### 3. To fit a shelf:

1. Locate the detents on the side wires of the shelf, these should be towards the oven back wall. See image below.
2. Align the shelf to the same rail positions on both sides and slide the shelf in between the guide rails.
3. When fully inserted the shelf should not interfere with the closed oven door.

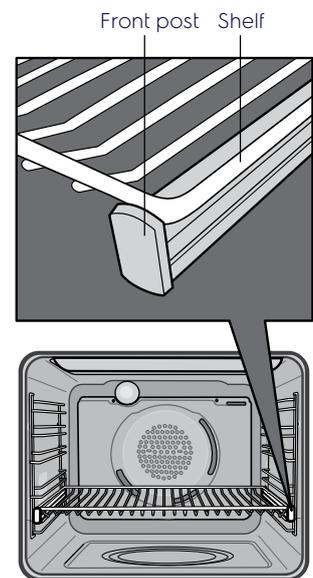


### 4. Fit shelf/tray (where supplied) to telescopic slides

1. Push the shelf or tray along the top of the slide until it hits the back post.



2. Drop the front of the shelf or tray onto the slide ensuring it sits behind the front post of the slide.

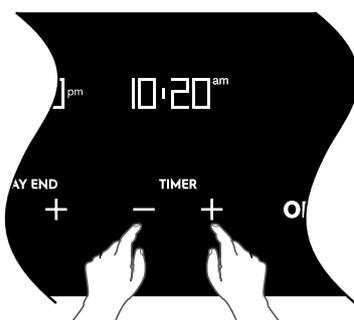


3. When fully inserted the shelf/tray should not interfere with the closed oven door.

## Set the time

You must set the time before you can operate your oven.

1. After the appliance has been electrically connected, 'set clock' will be displayed and the hour digits will flash.
2. Use the timer + and - and OK to set the hours, followed by the minutes. Press OK again.
3. You can turn the oven off, or it will do so automatically after 8 seconds.



## Condition the oven (to burn off any residue)

New appliances can have oil or residue left from manufacturing. You will need to heat your oven for 30 minutes before using it for the first time.

1. Switch on the oven by touching the **ⓘ** ON/OFF symbol.
2. Press the FUNCTION **∨** or **∧** symbols until 'FAN COOKING' appears.
3. Using the temperature **∨** or **∧** symbols, set the oven to 180°C and heat for approximately 30 minutes. Make sure your room is well ventilated during this time.



## ► Go! You're ready to use your new Electrolux appliance. A few tips from us:

### Remember to pre-heat each time

For best cooking results pre-heat the oven. Pre-heating allows the oven to reach the required temperature quickly and efficiently as well as cook food at the correct temperature for the entire cook time. Recommended pre-heat time is 30 mins for baking and 3 minutes for grilling.

### Choose the right program for the best result *(Functions listed may not apply to all models)*

#### Rapid Heat



Cooking frozen pre-cooked foods such as savoury pastries, pizzas, frozen dinners, meat pies and fruit pies

#### Fan Bake



Cooking on multiple shelves at once, reheating foods and complete meals.  
*🔗 NOTE: The food probe can be used on this program*

#### Bake + Steam



Adding steam to your baking program can lift your baking skills to a whole new level. The Bake +Steam function uses a touch of steam to create a richer and glossier colour, a crispier crust and soft delicious texture for your home-baked goods. *🔗 NOTE: The food probe can be used on this program*

#### Full Taste Steam (EVEP618 only)



Our advanced steam functions ensure you cook with just the right balance of steam and heat. The added moisture conducts heat faster so you will discover colours are richer, skins are crispier and textures are more tender and juicy.  
*🔗 NOTE: The food probe can be used on this program*

#### Bake/Pizza



Baking a single tray of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.  
*🔗 NOTE: The food probe can be used on this program*

#### Fan Grill



Large cuts of meat, which gives you a result that is similar to 'rotisserie' cooked meat. When using 'Fan Grill' it is not necessary to turn food over during the cooking cycle. Set temperature to 180°C. **Fan grill with the oven door closed.**

#### Grill Boost



Tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. For best results preheat your grill for 3 minutes to help seal in the natural juices for a better flavour. **Grill with the oven door closed.**

#### Smart Food Probe



Never overcook a roast again. Just set the oven to your desired temperature and let the Smart Food Probe do the work. It conveniently measures the core temperature of food and switches off the oven when its ready.

Refer to your full user manual for other oven functions.

### Set your temperature

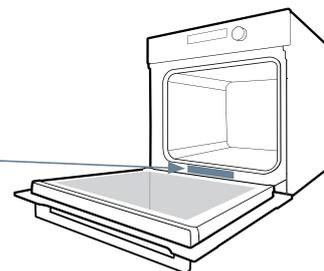
1. To set the temperature, press the temperature **▲** and **▼** symbols until you reach your desired temperature setting.
2. Touch OK. If no further changes are made within 8 seconds, the oven begins heating up.
3. The current oven temperature will appear above the set temperature and change as the oven heats up.

# Register your appliance

Easily register your product with your smartphone for quick access to all services and downloads

## Step 1

Locate the label on the inside of your product door



## Step 2

Photograph the camera icon, including the 4 dots (⦿)



## Step 3

Text image to **0488 446 622** (AUS only) or upload at **electrolux.com.au/photoregister**

# Need more help?



To access your detailed user manual online, simply scan the QR code on your smart phone.

# Contact us if you need more help

## Electrolux Home Products Australia

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