Quick Start Guide

60cm Ovens

EVE602SE
EVE602DSE
EVE614DSE

Electrolux

Welcome

Dear Customer,

Thank you for purchasing an Electrolux oven. The product you have chosen was designed to enhance your life with its smart features and intuitive cooking functions. Follow this guide to start enjoying cooking great tasting food with your new oven.

Before you start, please make sure:

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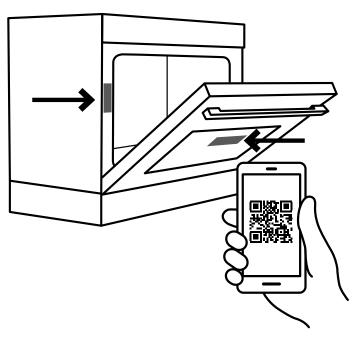- You've removed all relevant packaging.

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

Register your oven

Protect your investment and enjoy peace of mind

Stay updated on better living services, safety notices and shop for accessories.

1. **Open the camera App on your smartphone and point at the QR code to scan.** Product Registration QR code is located on the front of your appliance or inside the door rim*.
2. **Tap the notification or link to open the registration form.**
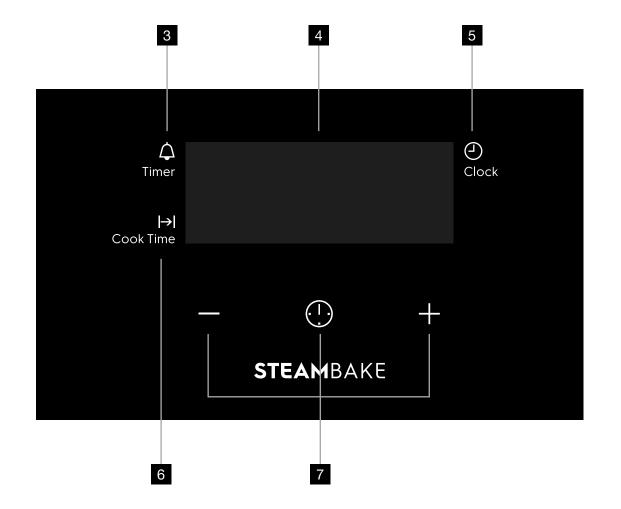3. **Complete your details and enjoy peace of mind.**

*Exact location of QR code may vary depending on oven model.

Oven controls Get to know your oven's control panel

First of all, familiarise yourself with your oven's control panel.

1	Function selector	**5** Clock button
2	Temperature selector	**6** Cook time button
3	Timer indicator	**7** Timer
4	Display	

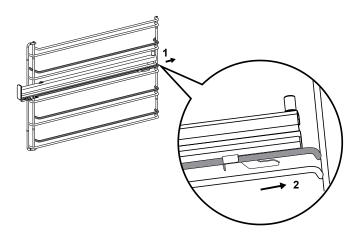# Setting up your oven's accessories Get it ready for use

Install oven racks and shelves.
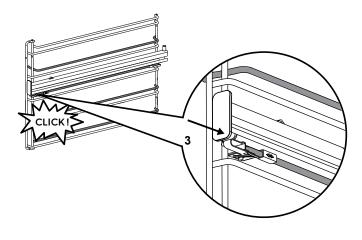
Attach the telescopic slides to the side racks

Obtain left hand side rack and left hand slide – see image to identify.

L = left hand side
R = right hand side

The shaded wires indicate the wire the slide can be mounted on. Fit slide rear clips to the rear of wire at an angle as shown below.
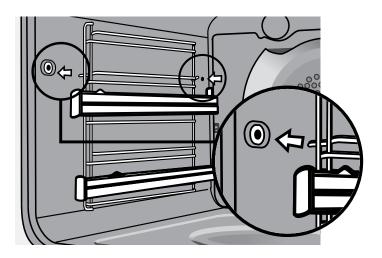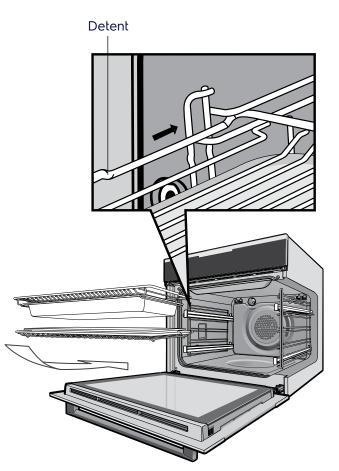

Push slide front clip over wire until secured

CLICK!

Fix the side racks

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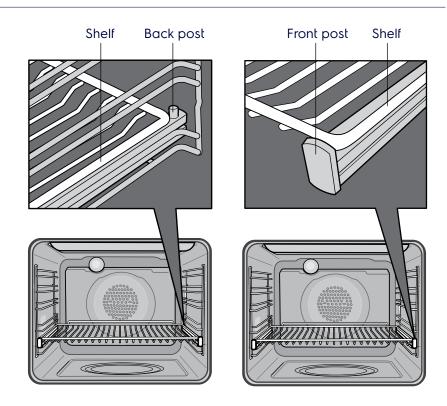

Fit oven shelves

- Locate detents on the side wires of the shelf as indicated below.
- Align shelves evenly on both oven sides and slide shelf between guide rails.
- Ensure the shelf is fully inserted, does not interfere with oven door closure.

Detent

Setting up your oven's accessories   Continued

Fit the shelf/tray to the telescopic slides

- Push the shelf or tray along the top of the telescopic slide to the back post, as shown in the image to the right.
- Drop the front of the shelf or tray onto the telescopic slide ensuring it sits behind the front post, as shown to the right.
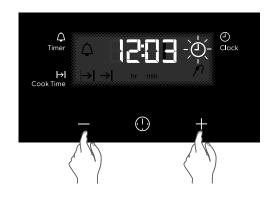- When fully inserted, the shelf or tray should not obstruct the closed oven door.

Shelf   Back post

Front post   Shelf

Initial oven setup Optimised performance at your fingertips

Before you can start using the oven, you must set up the time of the oven clock.

- After the oven has been electrically connected, '12:00' will be displayed and the clock icon ⊕ will flash.
- To set the time of the day in hours and minutes by touching on the **+** or **−** symbols on the display.
- 5 seconds after the last change of the time, the clock symbol will disappear and the time of the oven is now set.

Note: The clock has a 24-hour display.

Ready, set, cook!   Your oven is now set up. Here are a few hot tips
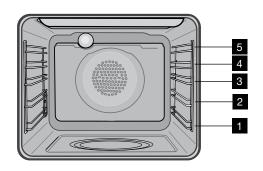
Pre-heat the oven for best results

Always pre-heat your oven to the desired temperature before cooking to maintain a consistent temperature for the entire cooking time. For best baking results, we recommend that you pre-heat your oven for approximately 30 minutes.

Oven shelf locations

The oven has 5 positions for shelves (as shown in the diagram). As a general guide we suggest giving maximum space above and below the shelves. Eg. When cooking with 1 shelf, position at 1 or 2. When cooking with 2 shelves, position them at 2 and 4.

This can vary depending on food being cooked and function used. We have offered a shelf position guide to use. However, to increase base browning simply lower the shelf position. To increase top browning, raise the shelf position. See Electrolux Life App or user manual for additional tips.

Brief overview of common oven features and functions

Rapid Heat
Can be used to cook pre-cooked frozen foods such as savoury pastries, pizza and pies. It can also be used to pre-heat the oven before setting the desired program.

Fan Bake
Use when cooking on multiple shelves simultaneously and when reheating foods and full meals. The Smart Food Probe Sensor can be used with this function. Shelf guide: position 1.

SteamBake
Adding steam to your baking program can lift your baking skills to a whole new level. Shelf guide: position 2.

Bake/Pizza
Pizza setting is ideal for cooking and browning the base of foods such as pizza, quiche, and pies. Place in the middle of the oven and select the desired temperature. Shelf guide: position 1.

Pastry
The Pastry function is used to brown the bases of pizzas, pies and pastries. Cook in the lower half of the oven when you are using only one shelf. Shelf guide: position 2.

Fan Grill
This setting is ideal for roasting large cuts of meat and there is no need to turn food. Use Fan Grill with the oven door closed. Shelf guide: position 2.

Grill
Grill steak, chops, sausages, fish, toasties and other fast cooking foods. Preheat for three minutes for best results. Grill with oven door closed. Shelf guide: position 4 or 5.

Grill Boost
Grill Boost allows you to take full advantage of the large grill dish area and cooks faster than the Grill function. Shelf guide: position 4 or 5.

Conditioning your oven

New appliances may have a smell and some residue. For the first use, it is recommended to heat your oven with/without all accessories before cooking to remove the smell and burn off any residue.

- Select Fan Cooking function.
- Set the temperature to 180°C and run for approximately 30 minutes.

Note: the oven may emit odour or smoke during the heating process, so be sure the kitchen is well ventilated.

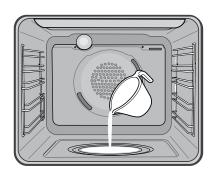# Experience steam cooking with SteamBake Continued

With SteamBake, you can create bakery-style bread in your own home. The added steam allows dough to rise more effectively than conventional heating. The steam helps to create an exquisitely soft centre, while the combination of hot air delivers deliciously glossy crusts.

Follow these simple steps to learn how to use your oven's **SteamBake** function:

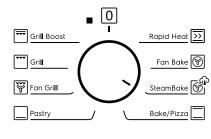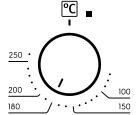Before you start, you will need these accessories:

Baking Tray with shelf

Step 1

- Add 150ml of water into the cavity of the oven. Fill the cavity well with water only when the oven is cold.

Step 2

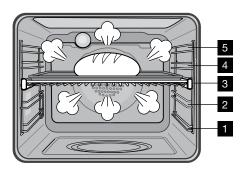|		
Grill Boost		Rapid Heat
Grill		Fan Bake
Fan Grill		SteamBake
Pastry		Bake/Pizza

°C

250
200
180
100
150

- Select SteamBake function and set the desired temperature

Note: For best results, pre-heat to the set temperature before placing the food in the oven.
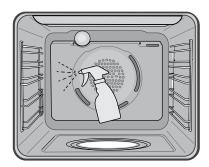
Step 3

5
4
3
2
1

- When the oven reaches the set temperature, place the baking tray on the recommended oven shelf position (refer to table) and close the oven door.

- Now wait for your bread to be baked and you will enjoy perfectly baked bread.

- Remove the food when cooking is completed. Turn off the oven and allow it to cool.

Caution: When steam functions are in process, take care when opening the oven door. Open the door slightly and stand back to let the steam escape before fully opening to avoid the risk of burns.

Cleaning after steam cooking

- Make sure the oven is turned off and is completely cool.
- Remove the remaining water from the cavity embossment and use a dry cloth to wipe clean.
- If required, make a solution of water (85%), white vinegar (10%), and dishwashing detergent (5%), and spray liberally onto the door, side walls and back wall of the oven cavity.

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Tip: Go to Electrolux Life App on your smart device to discover many mouth-watering recipes.

We invite you to follow Electrolux
and get involved in the conversation:

Need more help?

Find more information or further support

To access your detailed user manual online, simply scan the QR code on your smartphone. If you prefer a printed manual, please contact our Customer Care Centre using the details below.

Contact us

Our customer service team is there to assist you.

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