

Electrolux Steam Oven Functions

Symbol	Function Name	Function Description	Function Tips
	SousVide	SousVide cooking is a cooking technology used by professional chefs to cook vacuum packed food slowly at low, accurately controlled temperatures. Achieve restaurant quality cooking results at home with this function.	Everyone has different perceptions of how they like their food cooked, for example, a steak. Achieving a medium finish using a frying pan is guess work most of the time, not with SousVide. Select the precise temperature for the way you like your steak and achieve it every time with this function. Vegetables, chicken, pear and red wine are all delicious on this function.
	Full Steam	This function simply uses steam only with no fanned heat involved. Steam will periodically enter the oven cavity to bring out the flavour of the food you're cooking.	The full steam function really brings out the flavour of your food. Perfect for foods such as fish, rice and vegetables and anything that would generally not require browning, using the full steam function is a great way to cook food without losing flavour, colour or texture of your dish. Ensure that your water reservoir is filled before you begin using this function.
	Humidity High	Suitable for making delicate dishes like custards, flans, terrines and fish.	Perfect for foods such as pate, crème caramel. This will save having a bain marie on your hob and is really gentle and can prevent air bubbles which will give the food texture.
	Humidity Medium	This function is suitable for cooking stewed and braised meat as well as breads and sweet yeast dough. Due to the combination of steam and heat, the meat gets a juicy and tender texture and yeast dough bakes get a crispy and shiny result.	This is a also great function to use if you want to reheat meals. The steam and heat combination is great for putting moisture and heat back into food that maybe starting to dry out.
	Humidity Low	This is the ideal function for meat, poultry and casseroles. With a steam and hot air combination of 25% steam and 75% hot air, you'll get a deliciously juicy and tender result for your food.	Cooking chicken on this function is particularly good. The steam gives the chicken a juicy finish while at the same time makes it golden and crispy on the outside. This is also a great function to use if you enjoy a BBQ. Cook the meat on this function to ensure it's cooked throughout and to get a juicy result before finishing it on your BBQ for that unique BBQ flavour.
	Steam Assisted Fan Cooking	An enhanced version of the traditional True Fan cooking function which combines steam and the extra large hot air fan.	Fantastic setting for giving a lovely rise on cakes and bakes. Also great for roasts to give you less meat shrinkage, juicy meats and golden crispy finish on a chicken,
	Quarter Steam and Heat	25% steam and 75% hot air locks in moisture while browning the outside for irresistible flavours	Cooking chicken on this function is particularly good. The steam gives the chicken a juicy finish while at the same time makes it golden and crispy on the outside. This is also a great function to use if you enjoy a BBQ. Cook the meat on this function to ensure it's cooked throughout and to get a juicy result before finishing it on your BBQ for that unique BBQ flavour.
	SteamBake™	SteamBake™ is perfect for achieving great bakes, whether your baking breads or making Yorkshire Puddings or delicious cakes. Bread will be fluffy on the inside and have a crispy and golden crust on the outside while cakes will be moist and tasty.	Pour up to 250ml of water into the reservoir in the bottom of the oven cavity, turn the control knob to the fan/steam function and press the SteamBake™ button on the right hand side of the control panel to start the SteamBake™ function.

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	Bread Baking	Optimum temperature and environment for baking yeast mixtures. Using hot air and steam to bake a variety of loaves to your taste.	Go from dough proving to bread baking without the need to open the door.
	Pyrolytic Cleaning	The Pyrolytic Cleaning function heats the oven to 500°C and turns food into fine ash. The door will lock at 300°C during this process and unlock when the oven reaches 300°C during cool down. Oven glass will be hot but safe and cooling fans will continue to operate after the cleaning process is complete.	All oven furniture must be removed during the cleaning cycle including shelves, trays, any telescopic runners and pop off side racks. Glass should be wiped down before the cycle is started and any larger pieces of food residue removed from the oven cavity. Cost per cycle is around 50p for an hour long setting. Oven displays can show 'PYR' which is a reminder to run a cleaning cycle, however, it's completely up to the user how often the function is used. Once per month is recommended.
	Yoghurt Function	Use this function to prepare yoghurt. The lamp is off while this function is active.	Put some milk and pro-biotic yoghurt in a bowl the oven together to create a lovely yoghurt dish. Add flavouring to the yoghurt after the yoghurt making process is complete and enjoy.
	Steamify®	Allowing you to select the perfect level of steam for the food your cooking. Selections include Steaming, Stewing, Gentle Crisping, Baking and Roasting.	A fantastic function which will really bring out the flavours of your favourite foods. Steamify® will provide the ideal level of steam depending on what you have in your oven. Cooking vegetables? The 'Steaming' option will be perfect to give you the tastes, colours and textures of vegetables you'll love.
	Steam Regeneration	Food reheating with steam prevents surface drying. Heat is distributed in a gentle and even way, which allows to recover taste and aroma of food as just prepared. This function can be used to reheat food directly on a plate. You can reheat more than one plate at the same time, using different shelf positions.	This is a particularly great function to use if you want to reheat meals. The steam and heat combination is great for putting moisture and heat back into food that maybe starting to dry out.