

Electrolux Single and Compact Oven Functions

Symbol	Function Name	Function Description	Function Tips
	Light	This function will switch your oven cavity light on and off.	N/A
	True Fan Cooking	This function is used for cooking everyday meals. With True Fan Cooking, you can reduce the cooking time by 10 minutes for each hour that you're cooking, reduce the temperature by 20°C and cook on multiple shelf positions while still achieving even cooking/baking results.	With True Fan Cooking, you can cook a variety of foods at the same time without having to worry about flavours transferring from one food to another. For example, a roast dinner and an apple pie, this gives great results and cooking flexibility.
	Fan Grilling (Turbo Grilling)	This function uses both fan and grill and is a great function, particularly for cooking meats. The oven will distribute heat alternately between fan and grill to give you juicy meats with a crispy skin.	Cook on the middle shelf when trying to achieve the rotisserie effect for chicken. The heat will circulate around the chicken to give a golden and crispy finish while being juicy on the inside.
	Pizza Setting	Combining the fan and the heating element in the bottom of the oven, this function will give you a perfectly cooked pizza with a crispy base.	Put your pizza on an oven tray/wire shelf and place on shelf position one (this is the lowest shelf position in the oven cavity), this will ensure you achieve a crispy base for your tasty pizza.
	Conventional Cooking (Top & Bottom Heat)	Using top and bottom heating elements only, this Conventional cooking function is ideal for traditional recipes or for baking breads and fruitcakes.	For best results, the best shelf position to use on this function is shelf position 3 (this is the middle shelf in the cavity). This will give you an even heat from both the top and bottom elements.
	Top Heat Only	Using the top oven element only, this is a great function for browning or finishing dishes such as giving a lasagne or a flan a little more browning without cooking the whole dish further.	Be aware of the shelf position and oven temperature when using this function. For adding a little extra browning, try shelf position 4 (second shelf position from the top) with a moderate heat and adjust where appropriate.
	Bottom Heat Only	Bottom Heat Only is a ideal for finishing the base of pizzas, flans and quiches. Only the element in the bottom of the oven comes on when using this oven function.	Using shelf position 1 (the very bottom shelf position in the oven) with a moderate temperature setting, Bottom Heat can provide a gentle reheat and is great for pies and pastries. This function can also be used for plate warming, however you must not rest plates/food items directly on the oven base when using this function.
	Grill	Using the Grill function and cooking on the middle or top shelf positions with the oven door closed will be perfect for making small quantities of toast or grilling delicious cheese on toast. It can be used for browning too.	Ideal for smaller quantities of food. Place your food to be grilled in the centre of the grill pan/wire shelf towards the top of the cavity (shelf position 4 or 5) for best results. Always keep the oven door closed when cooking/grilling.
	Fast Grilling	Use the Fast Grilling function for cooking larger quantities of food across the whole grill pan/wire shelf.	Ideal for larger quantities of food. Place your food to be grilled towards the top of the cavity (shelf position 4 or 5) for best results. Always keep the oven door closed when cooking/grilling.

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	Defrost	The Defrost function is a great option when you want to reduce the defrosting time of your food. The time of defrost can be reduced by as much as 50% when compared with food being defrosted on a kitchen worktop. No heat is used in the oven while the fan circulates room temperature air around the food which gives an even and quicker defrosting result.	Place your food in the middle shelf position (shelf position 3) for best results. Defrosting times may vary depending on food types and please ensure foods are completely defrosted before cooking.
	Frozen Foods	Using the Frozen Foods function make frozen foods even more convenient to cook. By using the fan, grill and bottom heat, the oven is brought to temperature quickly and gives you crispy chips, fish fingers and spring rolls.	Cook straight from frozen with this function. The intense heat ensures frozen food is defrosted and cooked at the same time.
	Moist Fan Baking	This is an energy efficient cooking function which retains moisture in the oven, so is particularly great for achieving light and fluffy results when baking. Ideal for baked soufflés	Please keep the oven door closed when using this function. The temperature shown on the display may differ slightly from the temperature in the oven cavity. This function is great for one shelf cooking and for dishes such as lasagne and potato & pasta bakes. The oven light will turn off to save energy when this function is in use.
	Dough Proving	Creates the perfect environment to assist bread baking by proving your yeast mixture correctly.	This function will help your dough to rise and reduces standard dough proving time by up to 50%. Using the bottom shelf position (shelf position 1), put the dough into a large dish and set the Dough Proving function.
	Slow Cooking	A brilliant function for achieving a tender and juicy result whether it be a beef brisket or a slow cooked vegetable stew, the flavours are infused in the food for an unforgettable meal. The Slow Cooking function is a low temperature function which involves long cooking times.	There are two slow cook options which offer options for smaller and larger quantities of food. Perfect for pulled pork or lamb shanks, stews and casseroles. Ideal if you're going out for the day and want to come home to a tasty meal.
	Eco Roasting	Economical setting for roasting large joints or poultry. Simply select the appropriate cooking time depending on the weight of the food and the oven automatically switches off when the cooking is complete.	The grill element pulses on and off and the fan will circulate the hot air. The lamp may switch off during the operation of this function. Food can take a little longer to cook, but uses less energy.
	Au Gratin	For dishes such as lasagne or potato gratin	Place your dish in the middle of the oven (shelf position 3) and cook at between 180°C and 200°C for around 70 minutes to give you an irresistible creamy potato gratin side dish with lots of flavour and a golden finish
	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.
	Drying	To dry sliced fruit (e.g. apples plums, peaches) and vegetables (tomatoes, courgettes, mushrooms).	The drying function is perfect for creating healthy snacks. It's perfect should you have extra chillies or for extra herbs which will help preserve and reduce food waste.

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	Plate Warming	A low temperature setting for heating plates and cups.	For best results, if plates are stacked, rotate periodically to allow an even temperature across all crockery.
	Preserving	For preserving vegetables (e.g. pickles, fruits and vegetables). Use this function instead of your hob or start on the hob and finish in the oven.	Fill your jars and place into the oven to cook. Perfect for pickled beetroot or preserving pears or peaches.
	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.
	Keep Warm	Keeping the oven at 80°C, the Keep Warm function is the perfect setting to hold the food at the ideal eating temperature without further cooking or spoiling your meal.	The Keep Warm function can also be used for plate and cup warming.
 OR 	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.
 OR 	Catalytic Cleaning	<p>Catalytic Cleaning involves turning the oven cavity to the maximum temperature (around 250°C-275°C). This activates the liners situated on the sides, top and rear of the cavity. This is the rough textured material. The heat activated liners absorb food residue which is then oxidised.</p> <p>Turn the function dial to  Then set the temperature to maximum or where it shows </p>	All oven furniture can remain inside the oven during the Catalytic Cleaning function. It's important not to clean the rough textured liners with either water or any oven cleaners. It's also recommended to run a Catalytic Cleaning function once per month to ensure grease doesn't saturate the liners. The liners may become over saturated and ineffective. The non Catalytic coated base of the oven and door glass will need cleaned separately and we recommend oven cleaner is sprayed on a cloth instead of into the cavity before being used on the oven.
	Enamel Liners	Diamond glazed enamel liners are strengthened liners and are found across all Electrolux ovens. The tough yet smooth finish to the enamel liners means oven grime can be wiped away easily either with a wet microfibre cloth or using an Electrolux oven cleaner for the more stubborn oven grime.	When cleaning with an oven cleaning solution, it's advised to spray your cleaning cloth with the cleaning solution first before attempting to clean your oven. Any cleaning sprays applied directly into the oven may impact the components surrounding the fan area of the oven.

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	CataFan	CataFan Cleaning involves setting the oven cavity to the maximum temperature (around 250°C-275°C). This activates the liners which are only situated at the back of the cavity on a CataFan oven. This is the rough textured material. The heat absorbs grease and grime which then oxidises.	All oven furniture can remain inside the oven during the Catalytic Cleaning function. It's important not to clean the rough textured liners with either water or any oven cleaners. It's also recommended to run a Catalytic Cleaning function once per month to ensure grease doesn't saturate the liners. The non Catalytic coated base, top & sides of the oven and door glass will need cleaned separately and we recommend oven cleaner is sprayed on a cloth instead of into the cavity before being used on the oven.
	Soft Motion	Electrolux Soft Motion doors ensure a smooth and quiet door closing experience.	Soft Motion doors like, all Electrolux single and double oven doors can be removed for easy cleaning of the door itself or easy access where manual oven cleaning is required. Be sure to place a soft piece of material such as a towel on a flat surface to rest the door on before removing. Each glass pane can also be removed, please refer to the instruction manual for individual processes.
	SenseCook	A food sensor that offers precision with your cooking and helps get the results that you want. Just tell the oven how you want your dish cooked and the oven will let you know once your food has reached the right temperature	The food sensor stays in the oven throughout the cooking process and is dishwasher safe. The food sensor is great for achieving consistency when cooking all kinds of foods. If you find that and switch off when it reaches that temperature. The sensor should be plugged into the thickest part of the food being cooked and must not be touching any bone as this will give a different temperature reading to the meat.