

Electrolux Combination Oven with Microwave Functions

Symbol	Function Name	Function Description	Function Tips
	Light	This function will switch your oven cavity light on and off.	N/A
	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.
	SurroundCook® (True Fan Cooking)	This function is used for cooking everyday meals. With SurroundCook®, 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 SurroundCook®, 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.
	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.
	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.
	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.
	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.

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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.
	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.
	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.
	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.
	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.
	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.
	Microwave	Microwave function, ideal for reheating meals and warming bowls of soup.	Microwave at low to medium power levels (100w to 600w). Ideal for reheating meals and warming bowls of soup. It is recommended to cover your food with either a microwave suitable cover or kitchen roll. You may experience condensation within the cavity and this can vary depending on the liquid content of the food being heated, it is recommended to wipe down the appliance cavity after use. Chrome shelves and baking trays must be removed when using this function. Side racks can remain in place.
	True Fan Cooking + Microwave	True Fan cooking combined with microwave function.	Succulent roast chicken or a rich beef casserole achieved in half the time using this CombiQuick function. Chrome wire shelves and side racks can remain in place when using this function. Baking trays must be removed.

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	Conventional Cooking + Microwave	Conventional cooking combined with microwave function.	Achieve great results quicker with traditional cooking or baking recipes with this function. One shelf cooking in the middle of the oven allows an even heat from top and bottom elements. Chrome wire shelves and side racks can remain in place when using this function. Baking trays must be removed.
	Grill + Microwave	Grill combined with microwave function.	Combine the power of the grill and the efficiency of a microwave, with fast cooking. Melt mozzarella-topped toasties using this versatile function. Chrome wire shelves and side racks can remain in place when using this function. Baking trays must be removed.
	Reheat	To heat pre-prepared meals and delicate food. Power range is 300 - 700.	Perfect for pre-cooked ready meals or simply heating up last night's leftovers. For ideal results, place in the middle of the oven and ensure food is piping hot throughout before eating.
	Liquid	To heat drinks, liquids and soups. The microwave power setting is 800-1000w.	This function is perfect for heating your bowl of soup. A good tip is to put a spoon in the cup or bowl to break the surface tension. It also helps to circulate the heat.
	Microwave Defrost	Using microwaves to defrost foods.	Ideal for defrosting meats, fruits and vegetables. Standing time can vary depending when defrosting meats. Please check the instruction manual for a list of meats and recommended standing times.
	Turbo Grilling + Microwave	Fan, Grill and Microwave functions combined.	A great function for cooking large joints of meat or cooking a chicken in a hurry. Turbo Grilling with Microwave is a great option for a quick and tasty roast dinner. Chrome wire shelves and side racks can remain in place when using this function. Baking trays must be removed.
 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.