EKB500

Electrolux

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CUSTOMER CARE AND SERVICE

Always use original spare parts.
When contacting our Authorised Service Centre, ensure that you have the
following data available: Model, PNC, Serial Number.
The information can be found on the rating plate.

⚠ Warning / Caution-Safety information

ⓘ General information and tips

♺ Environmental information

Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully
read the supplied instructions. The manufacturer is not

responsible for any injuries or damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Only use the core temperature sensor recommended for this appliance.

2. SAFETY INSTRUCTIONS

2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instruction supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

2.2 Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.

- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

2.3 Use

⚠ **WARNING!**
Risk of injury, burns and electrical shock or explosion.

- This appliance is for household use only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

⚠ **WARNING!**
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  – do not put ovenware or other objects in the appliance directly on the bottom.
  – do not put aluminium foil directly on the bottom of the appliance.
  – do not put water directly into the hot appliance.
  – do not keep moist dishes and food in the appliance after you finish the cooking.
  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

2.4 Care and cleaning

⚠️ **WARNING!**
Risk of injury, fire, or damage to the appliance.

• Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
• Make sure the appliance is cold. There is the risk that the glass panels can break.
• Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
• Be careful when you remove the door from the appliance. The door is heavy!
• Clean regularly the appliance to prevent the deterioration of the surface material.
• Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.
• If you use an oven spray, obey the safety instructions on the packaging.
• Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.5 Internal light

• The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

⚠️ **WARNING!**
Risk of electrical shock.

• Before replacing the lamp, disconnect the appliance from the power supply.
• Only use lamps with the same specifications.

## 2.6 Disposal

⚠️ **WARNING!**
Risk of injury or suffocation.

• Disconnect the appliance from the mains supply.
• Cut off the mains electrical cable close to the appliance and dispose of it.
• Remove the door catch to prevent children or pets from becoming trapped in the appliance.

2.7 Service

• To repair the appliance contact an Authorised Service Centre.
• Use original spare parts only.
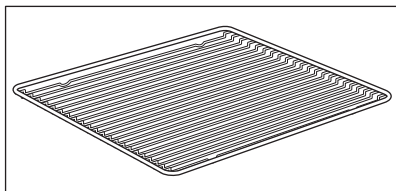
3. PRODUCT DESCRIPTION

3.1 General overview
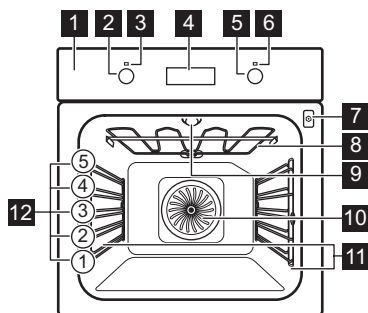
1	Control panel
2	Knob for the oven functions
3	Power lamp / symbol
4	Electronic programmer
5	Knob for the temperature
6	Temperature indicator / symbol
7	Socket for the core temperature sensor
8	Heating element
9	Lamp
10	Fan

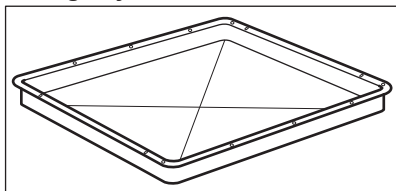11 Shelf support, removable

12 Shelf positions
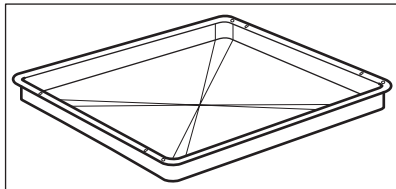
3.2 Accessories

Wire shelf

For cookware, cake tins, roasts.

Baking tray
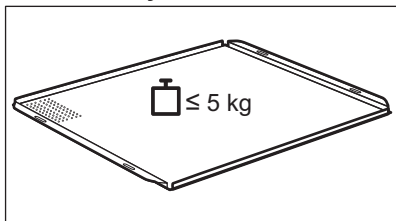

For cakes and biscuits.

Grill- / Roasting pan
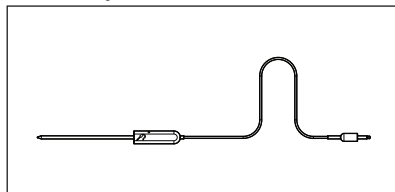

To bake and roast or as a pan to collect fat.
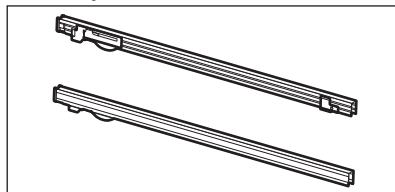
Patisserie tray

For rolls, brezels and small pastries. Suitable for steam functions. The discolouration of the surface has no effect on the functions.

Core temperature sensor

To measure how far the food is cooked.

Telescopic runners

For shelves and trays.

4. BEFORE FIRST USE

⚠ **WARNING!**
Refer to Safety chapters.

ℹ To set the Time of day refer to "Clock functions" chapter.

4.1 Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.

ⓘ Refer to "Care and cleaning" chapter.

5. DAILY USE

⚠ **WARNING!**
Refer to Safety chapters.

5.1 Retractable knobs

To use the appliance, press the control knob. The control knob comes out.

5.2 Activating and deactivating the appliance

ⓘ **It depends on the model if your appliance has lamps, knob symbols or indicators:**
• The lamp comes on when the appliance operates.
• The symbol shows whether the knob controls the oven functions or the temperature.
• The indicator comes on when the oven heats up.

5.3 Oven functions

Clean the appliance and the accessories before first use.

Put the accessories and the removable shelf supports back to their initial position.

1. Turn the knob for the oven functions to select an oven function.
2. Turn the knob for the temperature to select a temperature.
3. To deactivate the appliance turn the knobs for the oven functions and temperature to the off position.

Oven function		Application
0	Off position	The appliance is off.
☀	Light	To activate the lamp without a cooking function.
⊛	True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Top / Bottom Heat.
⊛	Pizza Setting	To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Top / Bottom Heat.

Oven function		Application
▭	Top / Bottom Heat	To bake and roast food on one shelf position.
▭	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
❄	Defrost	This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food.
▭	Grilling	To grill flat food and to toast bread.
▭	Fast Grilling	To grill flat food in large quantities and to toast bread.
▽	Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.

ⓘ The lamp may automatically deactivate at a temperature below 60 °C during some oven functions.

5.4 Display
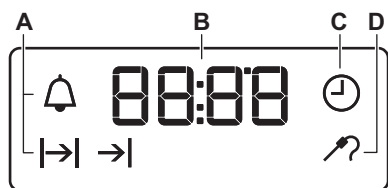
A. Function indicators
B. Time display
C. Function indicator
D. Core temperature sensor indicator

5.5 Buttons

Button	Function	Description
—	MINUS	To set the time.
⊙	CLOCK	To set a clock function.
+	PLUS	To set the time.

6. CLOCK FUNCTIONS

6.1 Clock functions table

Clock function		Application
⏲	TIME OF DAY	To set, change or check the time of day.
↦|	DURATION	To set how long the appliance operates.
→|	END	To set when the appliance deactivates.
↦|→|	TIME DELAY	To combine DURATION and END function.
🔔	MINUTE MIND-ER	To set countdown time. This function has no effect on the operation of the appliance.

6.2 Setting and changing the time

You must set the time before you operate the oven.

The ⏲ flashes when you connect the appliance to the electrical supply, when there was a power cut or when the timer is not set.

Press the ✛ or ▬ to set the correct time.
After approximately five seconds, the flashing stops and the display shows the time of day you set.

To change the time of day press ⏲ again and again until ⏲ starts to flash.

6.3 Setting the DURATION

1. Set an oven function and temperature.
2. Press ⏲ again and again until ↦\| starts to flash.
3. Press ✛ or ▬ to set the DURATION time.

The display shows ↦\|.

4. When the time ends, ↦\| flashes and an acoustic signal sounds. The appliance deactivates automatically.
5. Press any button to stop the acoustic signal.

6. Turn the knob for the oven functions and the knob for the temperature to the off position.

6.4 Setting the END

1. Set an oven function and temperature.
2. Press ⏲ again and again until →\| starts to flash.
3. Press ✛ or ▬ to set the time.

The display shows →\|.

4. When the time ends, →\| flashes and an acoustic signal sounds. Press any button to stop the signal.
5. Turn the knob for the oven functions and the knob for the temperature to the off position.
6. The appliance deactivates automatically.

6.5 Setting the TIME DELAY

1. Set an oven function and temperature.
2. Press ⏲ again and again until ↦\| starts to flash.
3. Press ✛ or ▬ to set the time for DURATION.
4. Press ⏲.
5. Press ✛ or ▬ to set the time for END.
6. Press ⏲ to confirm.

Appliance turns on automatically later on, works for the set DURATION time and stops at the set END time. At the set time an acoustic signal sounds.

7. Turn the knob for the oven functions and the knob for the temperature to the off position.

8. The appliance deactivates automatically.

6.6 Setting the MINUTE MINDER

1. Press ⏲ again and again until 🔔 starts to flash.

2. Press ➕ or ➖ to set the necessary time.

The Minute Minder starts automatically after 5 seconds.

3. When the set time ends, an acoustic signal sounds. Press any button to stop the acoustic signal.

4. Turn the knob for the oven functions to the off position.

6.7 Cancelling the clock functions

1. Press the ⏲ again and again until the necessary function indicator starts to flash.

2. Press and hold ➖.

The clock function goes out after some seconds.

7. USING THE ACCESSORIES

> ⚠ **WARNING!**
> Refer to Safety chapters.

7.1 Using the core temperature sensor

The core temperature sensor measures the core temperature of the meat.

There are two temperatures to be set:

• The oven temperature. Refer to the table for roasting.
• The core temperature. Refer to the table for the core temperature sensor.

> ⚠ **CAUTION!**
> Only use the core temperature sensor supplied with the appliance, or genuine replacement parts.

1. Put the plug of the core temperature sensor into the socket on the front of the appliance.

The indicator for the core temperature sensor 🌡 flashes.

2. Put the point of the core temperature sensor into the centre of the meat.
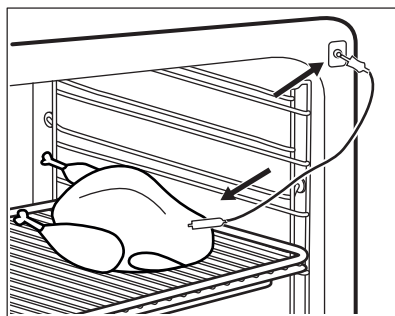
3. Press the button ➕ or ➖ to set the core temperature. You can set the temperature from 30 °C to 99 °C.

4. Set the oven function and the oven temperature.

When the meat is at the set core temperature, an acoustic signal sounds for two minutes. Press a button to stop the signal.

5. Deactivate the appliance.

6. Remove the plug of the core temperature sensor from the socket. Remove the meat from the appliance.

If the meat is not cooked to your satisfaction, do the above steps again and set a higher core temperature.

You can change the temperature at any time during the cooking. Press ⏱ to change the set core temperature.

⚠ **WARNING!**
Be careful when you remove the tip and plug of the core temperature sensor. The core temperature sensor is hot. There is a risk of burns.

7.2 Inserting the accessories

Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.
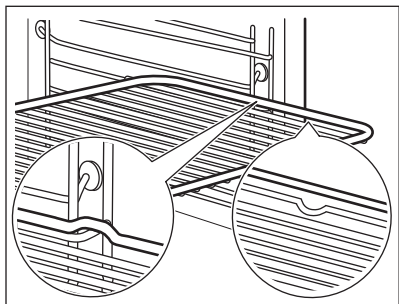
Deep pan:

Push the deep pan between the guide bars of the shelf support.
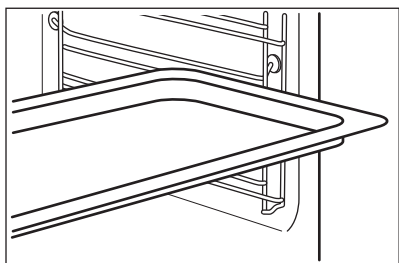
Wire shelf and the deep pan together:

Push the deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above and make sure that the feet point down.
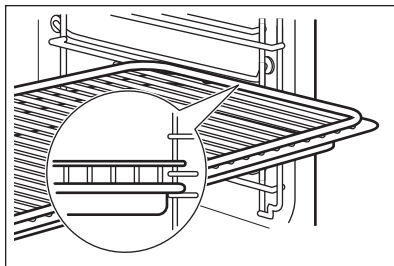
ⓘ Small indentation at the top increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

7.3 Telescopic runners - inserting the accessories

With the telescopic runners you can put in and remove the shelves more easily.

⚠ **CAUTION!**
Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

⚠ **CAUTION!**
Make sure you push back the telescopic runners fully in the appliance before you close the oven door.

Wire shelf:

Put the wire shelf on the telescopic runners so that the feet point downwards.

ⓘ The high rim around the wire shelf is a special device to prevent the cookware from slipping.
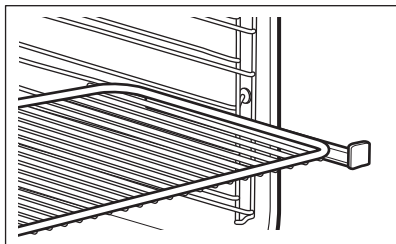
Deep pan:

Put the deep pan on the telescopic runners.
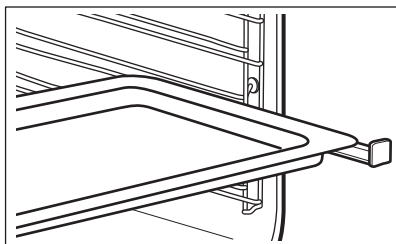
Wire shelf and deep pan together:

Place the wire shelf and the deep pan together on the telescopic runner.
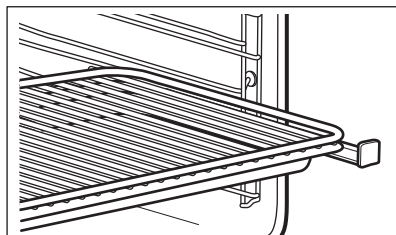
8. ADDITIONAL FUNCTIONS

8.1 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

8.2 Mechanical door lock

The door lock is deactivated when you buy the appliance.
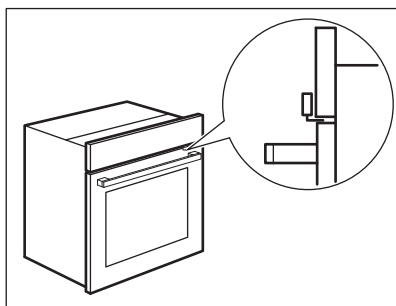
⚠ **CAUTION!**
Only move the mechanical door lock device horizontally. Do not move it vertically.
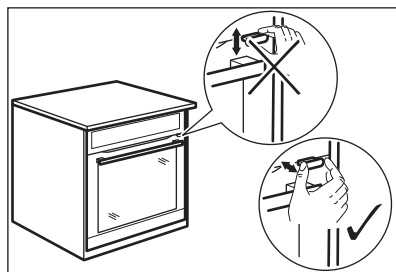
⚠ **CAUTION!**
Do not push the door lock when you close the appliance door.

8.3 Using the mechanical door lock

1. To activate the door lock pull the door lock forward until it locks in place.
2. To deactivate the door lock push the door lock back into the panel.
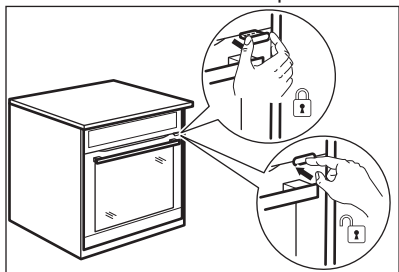
8.4 Opening the door with activated mechanical door lock

You can open the door when the mechanical door lock is activated.

1. Push the door lock slightly.
2. Open the door by pulling it with the handle.
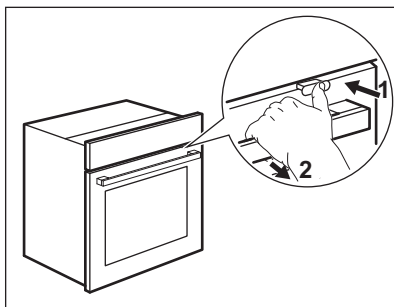
If you press the door lock until there is a click, you deactivate the door lock.

9. HINTS AND TIPS

⚠️ **WARNING!**
Refer to Safety chapters.

ⓘ The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

9.1 Inner side of the door

In some models, on the inner side of the door you can find:

• the numbers of the shelf positions.
• information about the oven functions, recommended shelf positions and temperatures for typical dishes.

9.2 Baking

• Your oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
• The manufacturer recommends that you use the lower temperature the first time.
• If you cannot find the settings for a special recipe, look for the one that is almost the same.
• You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.
• Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
• With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

9.3 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. **You cannot decrease baking times by setting higher temperatures.**
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

9.4 Baking on one level:

Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Ring cake / Brioche	True Fan Cooking	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	1
Fatless sponge cake / Fatless sponge cake	True Fan Cooking	140 - 150	35 - 50	2

Food	Function	Temperature (°C)	Time (min)	Shelf position
Fatless sponge cake / Fatless sponge cake	Top / Bottom Heat	160	35 - 50	2
Flan base - short pastry	True Fan Cooking	170 - 180[1]	10 - 25	2
Flan base - sponge mixture	True Fan Cooking	150 - 170	20 - 25	2
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	True Fan Cooking	160	60 - 90	2
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	Top / Bottom Heat	180	70 - 90	1
Cheesecake	Top / Bottom Heat	170 - 190	60 - 90	1

[1] Preheat the oven.

Cakes / pastries / breads on baking trays

Food	Function	Temperature (°C)	Time (min)	Shelf position
Plaited bread / Bread crown	Top / Bottom Heat	170 - 190	30 - 40	3
Christmas stollen	Top / Bottom Heat	160 - 180[1]	50 - 70	2
Bread (rye bread): 1. First part of baking procedure. 2. Second part of baking procedure.	Top / Bottom Heat	1. 230[1] 2. 160 - 180	1. 20 2. 30 - 60	1
Cream puffs / Eclairs	Top / Bottom Heat	190 - 210[1]	20 - 35	3
Swiss roll	Top / Bottom Heat	180 - 200[1]	10 - 20	3

Food	Function	Temperature (°C)	Time (min)	Shelf position
Cake with crumble topping (dry)	True Fan Cooking	150 - 160	20 - 40	3
Buttered almond cake / Sugar cakes	Top / Bottom Heat	190 - 210[1]	20 - 30	3
Fruit flans (made with yeast dough / sponge mixture)[2]	True Fan Cooking	150	35 - 55	3
Fruit flans (made with yeast dough / sponge mixture)[2]	Top / Bottom Heat	170	35 - 55	3
Fruit flans made with short pastry	True Fan Cooking	160 - 170	40 - 80	3
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Top / Bottom Heat	160 - 180[1]	40 - 80	3

[1] Preheat the oven.
[2] Use a deep pan.

Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	True Fan Cooking	150 - 160	10 - 20	3
Short bread / Short bread / Pastry stripes	True Fan Cooking	140	20 - 35	3
Short bread / Short bread / Pastry stripes	Top / Bottom Heat	160[1]	20 - 30	3
Biscuits made with sponge mixture	True Fan Cooking	150 - 160	15 - 20	3

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pastries made with egg white / Meringues	True Fan Cooking	80 - 100	120 - 150	3
Macaroons	True Fan Cooking	100 - 120	30 - 50	3
Biscuits made with yeast dough	True Fan Cooking	150 - 160	20 - 40	3
Puff pastries	True Fan Cooking	170 - 180[1]	20 - 30	3
Rolls	True Fan Cooking	160[1]	10 - 25	3
Rolls	Top / Bottom Heat	190 - 210[1]	10 - 25	3
Small cakes / Small cakes (20 per tray)	True Fan Cooking	150[1]	20 - 35	3
Small cakes / Small cakes (20 per tray)	Top / Bottom Heat	170[1]	20 - 30	3

[1] Preheat the oven.

9.5 Bakes and gratins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pasta bake	Top / Bottom Heat	180 - 200	45 - 60	1
Lasagne	Top / Bottom Heat	180 - 200	25 - 40	1
Vegetables au gratin[1]	Turbo Grilling	160 - 170	15 - 30	1
Baguettes topped with melted cheese	True Fan Cooking	160 - 170	15 - 30	1
Sweet bakes	Top / Bottom Heat	180 - 200	40 - 60	1
Fish bakes	Top / Bottom Heat	180 - 200	30 - 60	1

Food	Function	Temperature (°C)	Time (min)	Shelf position
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60	1

1) Preheat the oven.

9.6 Multilevel Baking

Use the function True Fan Cooking.

Cakes / pastries / breads on baking trays

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	**3 positions**
Cream puffs / Eclairs	160 - 180**1)**	25 - 45	1 / 4	-
Dry streusel cake	150 - 160	30 - 45	1 / 4	-

1) Preheat the oven.

Biscuits / small cakes / small cakes / pastries / rolls

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	**3 positions**
Short pastry biscuits	150 - 160	20 - 40	1 / 4	1 / 3 / 5
Short bread / Short bread / Pastry Stripes	140	25 - 45	1 / 4	1 / 3 / 5
Biscuits made with sponge mixture	160 - 170	25 - 40	1 / 4	-
Biscuits made with egg white, meringues	80 - 100	130 - 170	1 / 4	-
Macaroons	100 - 120	40 - 80	1 / 4	-
Biscuits made with yeast dough	160 - 170	30 - 60	1 / 4	-
Puff pastries	170 - 180**1)**	30 - 50	1 / 4	-
Rolls	180	20 - 30	1 / 4	-

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Small cakes / Small cakes (20 per tray)	150[1]	23 - 40	1 / 4	-

[1] Preheat the oven.

9.7 Pizza Setting

Food	Temperature (°C)	Time (min)	Shelf position
Pizza (thin crust)	200 - 230[1][2]	15 - 20	2
Pizza (with a lot of topping)	180 - 200	20 - 30	2
Tarts	180 - 200	40 - 55	1
Spinach flan	160 - 180	45 - 60	1
Quiche Lorraine	170 - 190	45 - 55	1
Swiss Flan	170 - 190	45 - 55	1
Cheesecake	140 - 160	60 - 90	1
Apple cake, covered	150 - 170	50 - 60	1
Vegetable pie	160 - 180	50 - 60	1
Unleavened bread	230 - 250[1]	10 - 20	2
Puff pastry flan	160 - 180[1]	45 - 55	2
Flammekuchen (Pizza-like dish from Alsace)	230 - 250[1]	12 - 20	2
Piroggen (Russian version of calzone)	180 - 200[1]	15 - 25	2

[1] Preheat the oven.
[2] Use a deep pan.

9.8 Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the appliance.

- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

9.9 Roasting tables

Beef

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Pot roast	1 - 1.5 kg	Top / Bottom Heat	230	120 - 150	1
Roast beef or fillet: rare	per cm of thickness	Turbo Grilling	190 - 200[1]	5 - 6	1
Roast beef or fillet: medium	per cm of thickness	Turbo Grilling	180 - 190[1]	6 - 8	1
Roast beef or fillet: well done	per cm of thickness	Turbo Grilling	170 - 180[1]	8 - 10	1

[1] Preheat the oven.

Pork

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Shoulder / Neck / Ham joint	1 - 1.5	Turbo Grilling	160 - 180	90 - 120	1
Chop / Spare rib	1 - 1.5	Turbo Grilling	170 - 180	60 - 90	1
Meatloaf	0.75 - 1	Turbo Grilling	160 - 170	50 - 60	1
Pork knuckle (precooked)	0.75 - 1	Turbo Grilling	150 - 170	90 - 120	1

Veal

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Roast veal	1	Turbo Grilling	160 - 180	90 - 120	1
Knuckle of veal	1.5 - 2	Turbo Grilling	160 - 180	120 - 150	1

Lamb

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Leg of lamb / Roast lamb	1 - 1.5	Turbo Grilling	150 - 170	100 - 120	1
Saddle of lamb	1 - 1.5	Turbo Grilling	160 - 180	40 - 60	1

Game

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Saddle / Leg of hare	up to 1	Top / Bottom Heat	230[1]	30 - 40	1
Saddle of venison	1.5 - 2	Top / Bottom Heat	210 - 220	35 - 40	1
Haunch of venison	1.5 - 2	Top / Bottom Heat	180 - 200	60 - 90	1

[1] Preheat the oven.

Poultry

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Poultry portions	0.2 - 0.25 each	Turbo Grilling	200 - 220	30 - 50	1
Half chicken	0.4 - 0.5 each	Turbo Grilling	190 - 210	35 - 50	1
Chicken, poulard	1 - 1.5	Turbo Grilling	190 - 210	50 - 70	1
Duck	1.5 - 2	Turbo Grilling	180 - 200	80 - 100	1
Goose	3.5 - 5	Turbo Grilling	160 - 180	120 - 180	1
Turkey	2.5 - 3.5	Turbo Grilling	160 - 180	120 - 150	1
Turkey	4 - 6	Turbo Grilling	140 - 160	150 - 240	1

Fish (steamed)

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Whole fish	1 - 1.5	Top / Bottom Heat	210 - 220	40 - 60	1

9.10 Grilling

- Always grill with the maximum temperature setting.
- Set the shelf into the shelf position as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf position.
- Grill only flat pieces of meat or fish.
- Always preheat the empty oven with the grill functions for 5 minutes.

⚠️ **CAUTION!**
Always grill with the oven door closed.

Grilling

Food	Temperature (°C)	Time (min)		Shelf position
		1st side	**2nd side**	
Roast beef	210 - 230	30 - 40	30 - 40	2
Filet of beef	230	20 - 30	20 - 30	3
Back of pork	210 - 230	30 - 40	30 - 40	2
Back of veal	210 - 230	30 - 40	30 - 40	2
Back of lamb	210 - 230	25 - 35	20 - 25	3
Whole Fish, 500 - 1000 g	210 - 230	15 - 30	15 - 30	3 / 4

Fast Grilling

Food	Time (min)		Shelf position
	1st side	**2nd side**	
Burgers / Burgers	8 - 10	6 - 8	4
Pork fillet	10 - 12	6 - 10	4
Sausages	10 - 12	6 - 8	4
Fillet / Veal steaks	7 - 10	6 - 8	4
Toast / Toast	1 - 3	1 - 3	5
Toast with topping	6 - 8	-	4

9.11 Frozen foods

Use the function True Fan Cooking.

Food	Temperature (°C)	Time (min)	Shelf position
Pizza, frozen	200 - 220	15 - 25	2
Pizza American, frozen	190 - 210	20 - 25	2
Pizza, chilled	210 - 230	13 - 25	2

Food	Temperature (°C)	Time (min)	Shelf position
Pizza Snacks, frozen	180 - 200	15 - 30	2
French Fries, thin	200 - 220	20 - 30	3
French Fries, thick	200 - 220	25 - 35	3
Wedges / Croquettes	220 - 230	20 - 35	3
Hash Browns	210 - 230	20 - 30	3
Lasagne / Cannelloni, fresh	170 - 190	35 - 45	2
Lasagne / Cannelloni, frozen	160 - 180	40 - 60	2
Oven baked cheese	170 - 190	20 - 30	3
Chicken Wings	190 - 210	20 - 30	2

Frozen ready meals

Food	Function	Temperature (°C)	Time (min)	Shelf position
Frozen pizza	Top / Bottom Heat	as per manufacturer's instructions	as per manufacturer's instructions	3
French fries[1] (300 - 600 g)	Top / Bottom Heat or Turbo Grilling	200 - 220	as per manufacturer's instructions	3
Baguettes	Top / Bottom Heat	as per manufacturer's instructions	as per manufacturer's instructions	3
Fruit flans	Top / Bottom Heat	as per manufacturer's instructions	as per manufacturer's instructions	3

[1] Turn the French fries 2 or 3 times during cooking.

9.12 Preserving - Bottom Heat

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Carrots[1]	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

[1] Leave standing in the oven after it is deactivated.

9.13 Drying - True Fan Cooking

- Cover trays with grease proof paper or baking parchment.
- For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

Vegetables

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Beans	60 - 70	6 - 8	3	1 / 4
Peppers	60 - 70	5 - 6	3	1 / 4
Vegetables for sour	60 - 70	5 - 6	3	1 / 4
Mushrooms	50 - 60	6 - 8	3	1 / 4
Herbs	40 - 50	2 - 3	3	1 / 4

Fruit

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	**2 positions**
Plums	60 - 70	8 - 10	3	1 / 4
Apricots	60 - 70	8 - 10	3	1 / 4
Apple slices	60 - 70	6 - 8	3	1 / 4
Pears	60 - 70	6 - 9	3	1 / 4

9.14 Core temperature sensor table

Beef

Food	Food core temperature (°C)
Rib / Fillet steak: rare	45 - 50
Rib / Fillet steak: medium	60 - 65
Rib / Fillet steak: well done	70 - 75

Pork

Food	Food core temperature (°C)
Shoulder / Ham / Neck joint of pork	80 - 82
Chop (saddle) / Smoked pork loin	75 - 80
Meatloaf	75 - 80

Veal

Food	Food core temperature (°C)
Roast veal	75 - 80
Knuckle of veal	85 - 90

Mutton / lamb

Food	Food core temperature (°C)
Leg of mutton	80 - 85
Saddle of mutton	80 - 85
Roast lamb / Leg of lamb	70 - 75

Game

Food	Food core temperature (°C)
Saddle of hare	70 - 75
Leg of hare	70 - 75
Whole hare	70 - 75

Food	Food core temperature (°C)
Saddle of venison	70 - 75
Leg of venison	70 - 75

Fish

Food	Food core temperature (°C)
Salmon	65 - 70
Trouts	65 - 70

10. CARE AND CLEANING

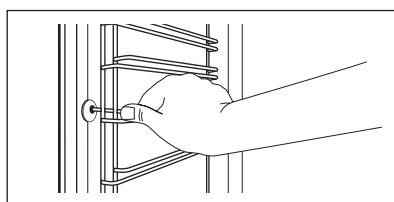⚠️ **WARNING!**
Refer to Safety chapters.

10.1 Notes on cleaning

• Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
• To clean metal surfaces, use a dedicated cleaning agent.
• Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
• Clean stubborn dirt with a special oven cleaner.
• Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
• If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.
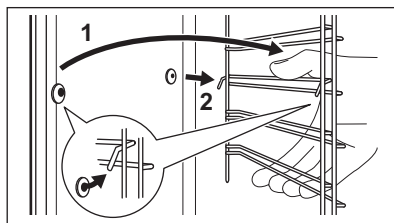
10.2 Removing the shelf supports

To clean the oven, remove the shelf supports.

1. Pull the front of the shelf support away from the side wall.

2. Pull the rear end of the shelf support away from the side wall and remove it.

Install the shelf supports in the opposite sequence.

ⓘ The retaining pins on the telescopic runners must point to the front.
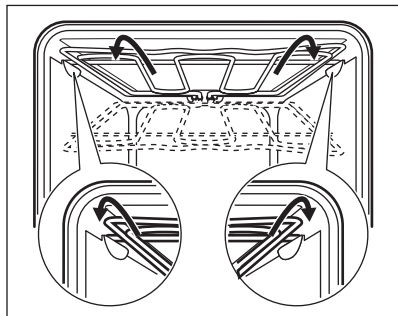
10.3 Oven ceiling

⚠️ **WARNING!**
Deactivate the appliance before you remove the heating element. Make sure that the appliance is cold. There is a risk of burns.

Remove the shelf supports.

You can fold down the heating element on the oven ceiling to clean the oven ceiling easily.

1. Hold the heating element with two hands at the front.
2. Pull it forwards against the spring pressure and out along the supports on the two sides.

The heating element folds down.
3. Clean the oven ceiling.
4. Install the heating element in the opposite sequence.

ⓘ   Install the heating element correctly above the supports on the inner walls of the appliance.

5. Install the shelf supports.

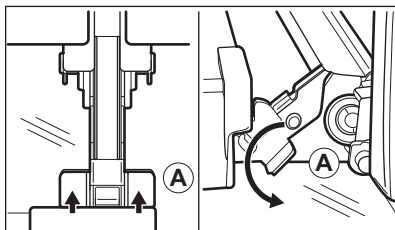## 10.4 Removing and installing the door

You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

⚠ **WARNING!**
Be careful when you remove the door from the appliance. The door is heavy.

1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.

3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
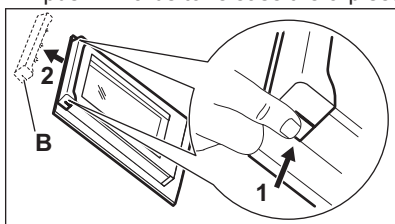
7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.
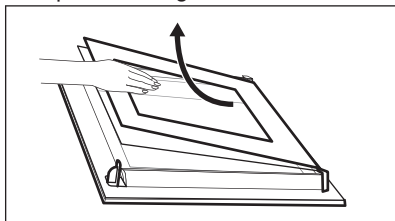
9. Clean the glass panel with water and soap. Dry the glass panel carefully.

When the cleaning is completed, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.

WARNING!
Make sure that the glasses are inserted in the correct position otherwise the surface of the door may overheat.

10.5 Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.
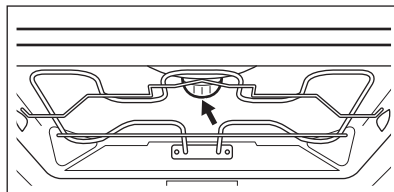
WARNING!
Danger of electrocution!
Disconnect the fuse before you replace the lamp.
The lamp and the lamp glass cover can be hot.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The top lamp

1. Turn the lamp glass cover counterclockwise to remove it.

2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

11. TROUBLESHOOTING

WARNING!
Refer to Safety chapters.

11.1 What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The display shows "12.00".	There was a power cut.	Reset the clock.

Problem	Possible cause	Remedy
The display shows F11.	The plug of the core temperature sensor is not correctly installed into the socket.	Put the plug of the core temperature sensor as far as possible into the socket.

11.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:	
Model (MOD.)	....
Product number (PNC)	....
Serial number (S.N.)	....

12. ENERGY EFFICIENCY

12.1 Product Fiche and information according to EU 65-66/2014

Supplier's name	Electrolux	
Model identification	EKB500W EKB500X	
Energy Efficiency Index	103.5	
Energy efficiency class	A	
Energy consumption with a standard load, conventional mode	0.99 kWh/cycle	
Energy consumption with a standard load, fan-forced mode	0.88 kWh/cycle	
Number of cavities	1	
Heat source	Electricity	
Volume	71 l	
Type of oven	Built-In Oven	
Mass	EKB500W	36.5 kg
	EKB500X	36.5 kg

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

12.2 Energy saving

The appliance contains features which help you save energy during everyday cooking.

General hints
Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.

Use metal dishes to improve energy saving.

When possible, do not preheat the oven before you put the food inside.

When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.

Cooking with fan
When possible, use the cooking functions with fan to save energy.

Keep food warm
Choose the lowest possible temperature setting to use residual heat and keep a meal warm.

13. ENVIRONMENTAL CONCERNS

Recycle the materials with the symbol ♻. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol ⌧ with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.electrolux.com/shop

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