

EOB2100CCX
EOB2100COX



EN Oven

User Manual



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WE'RE THINKING OF YOU

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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.

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.
- 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.

2.2 Electrical connection



WARNING!

Risk of fire and electrical shock.

- 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.
- Do not use microwave function to preheat the oven.



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.

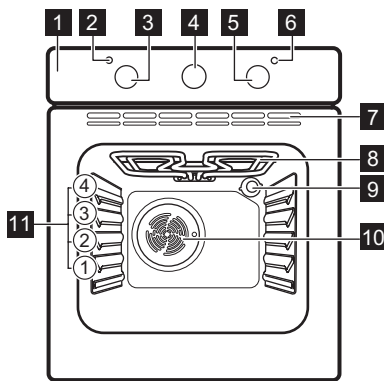
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

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** Temperature lamp / symbol / indicator
- 3** Knob for the temperature
- 4** Knob for the timer
- 5** Knob for the oven functions
- 6** Power lamp / symbol / indicator
- 7** Air vents for the cooling fan
- 8** Heating element
- 9** Lamp
- 10** Fan
- 11** Shelf positions

3.2 Accessories

- **Wire shelf**

- For cookware, cake tins, roasts.
- **Grill- / Roasting pan**
To bake and roast or as pan to collect fat.

4. BEFORE FIRST USE



WARNING!

Refer to Safety chapters.

4.1 Initial Cleaning

Remove all accessories from the appliance.





Refer to "Care and cleaning" chapter.

Clean the appliance before first use.

Put the accessories back to their initial position.

4.2 Preheating

Preheat the empty appliance to burn off the remaining grease.

1. Set the function  and the maximum temperature.
2. Let the appliance operate for 1 hour.
3. Set the function  and the maximum temperature.
4. Let the appliance operate for 15 minutes.

Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow in the room is sufficient.

5. DAILY USE



WARNING!

Refer to Safety chapters.

5.1 Activating and deactivating the appliance









It depends on the model if your appliance has knob symbols, indicators or lamps:

- The indicator comes on when the oven heats up.
- The lamp comes on when the appliance operates.
- The symbol shows whether the knob controls the oven functions or the temperature.

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.

5.2 Oven Functions

Oven function	Application
0 Off position	The appliance is off.

Oven function	Application	
	Fan Cooking	To roast or roast and bake food with the same cooking temperature, on more than 1 shelf position, without flavour transference.
	Conventional Cooking	To bake and roast food on 1 shelf position.
	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
	Turbo Grilling	To roast larger meat joints or poultry with bones on 1 shelf position. Also to make gratins and to brown.
	Grilling	To grill flat food and to toast bread.
	Defrost	To defrost frozen food.

6. CLOCK FUNCTIONS

6.1 Minute Minder

Use it to set a countdown time for an oven function.



This function has no effect on the operation of the appliance.

1. Set an oven function and the temperature.
2. Turn the knob for the timer as far as it goes, then turn it to necessary time period.

After the time period is completed, an acoustic signal sounds.

7. USING THE ACCESSORIES

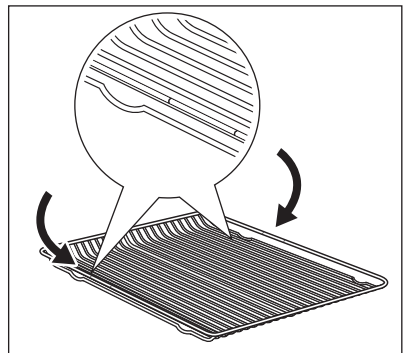


WARNING!
Refer to Safety chapters.

7.1 Inserting the accessories

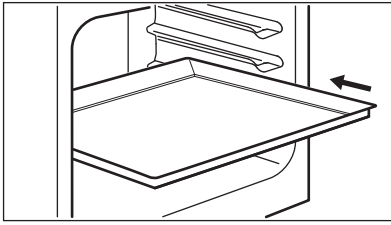
Wire shelf:

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.



All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices. The high rim around the shelf is a device which prevents cookware from slipping.

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 stops.

8.2 Safety thermostat

Incorrect operation of the appliance or defective components can cause

dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

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 General information

- The appliance has four shelf positions. Count the shelf positions from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the

appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.

- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

9.2 Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.

9.3 Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.

- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

9.4 Cooking times

Cooking times depend on the type of food, its consistency, and volume.

9.5 Baking and roasting table

Cakes

Food	Conventional Cooking		Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Whisked recipes	170	2	165	2 (1 and 3)	45 - 60	In a cake mould
Short-bread dough	170	2	160	2 (1 and 3)	20 - 30	In a cake mould
Butter-milk cheese cake	170	1	165	2	70 - 80	In a 26 cm cake mould
Apple cake (Apple pie)	170	1	160	2 (1 and 3)	80 - 100	In two 20 cm cake moulds on a wire shelf
Strudel	175	2	150	2	60 - 80	In a baking tray
Jam-tart	170	2	160	2 (1 and 3)	30 - 40	In a 26 cm cake mould
Fruit cake	170	2	155	2	50 - 60	In a 26 cm cake mould
Sponge cake (Fatless sponge cake)	170	2	160	2	90 - 120	In a 26 cm cake mould

Food	Conventional Cooking		Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Christmas cake / Rich fruit cake	170	2	160	2	50 - 60	In a 20 cm cake mould
Plum cake ¹⁾	170	2	165	2	20 - 30	In a bread tin
Small cakes	170	3	166	3 (1 and 3)	25 - 35	In a baking tray
Biscuits ¹⁾	150	3	140	3 (1 and 3)	30 - 35	In a baking tray
Meringues	100	3	115	3	35 - 40	In a baking tray
Buns ¹⁾	190	3	180	3	80 - 100	In a baking tray
Choux ¹⁾	190	3	180	3 (1 and 3)	15 - 20	In a baking tray
Plate tarts	180	3	170	2	25 - 35	In a 20 cm cake mould
Victoria sandwich	180	1 or 2	170	2	45 - 70	Left + right in a 20 cm cake mould
Rich fruit cake	160	1	150	2	110 - 120	In a 24 cm cake mould
Victoria sandwich ¹⁾	170	1	160	1	50 - 60	In a 20 cm cake mould

¹⁾ Preheat the oven for 10 minutes.

Bread and pizza

Food	Conventional Cooking		Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
White bread ¹⁾	190	1	195	1	60 - 70	1 - 2 pieces, 500 gr per piece
Rye bread	190	1	190	1	30 - 45	In a bread tin
Bread rolls ¹⁾	190	2	180	2 (1 and 3)	25 - 40	6 - 8 rolls in a baking tray
Pizza ¹⁾	190	1	190	1	20 - 30	On a deep pan
Scones ¹⁾	200	3	190	2	10 - 20	In a baking tray

¹⁾ Preheat the oven for 10 minutes.

Flans

Food	Conventional Cooking		Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Pasta flan	180	2	180	2	40 - 50	In a mould
Vegetable flan	200	2	200	2	45 - 60	In a mould
Quiches	190	1	190	1	40 - 50	In a mould
Lasagne	200	2	200	2	25 - 40	In a mould
Cannelloni	200	2	200	2	25 - 40	In a mould
Yorkshire pudding ¹⁾	220	2	210	2	20 - 30	6 pudding mould

¹⁾ Preheat the oven for 10 minutes.

Meat

Food	Conventional Cooking		Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Beef	200	2	190	2	50 - 70	On a wire shelf and a deep pan
Pork	180	2	180	2	90 - 120	On a wire shelf and a deep pan
Veal	190	2	175	2	90 - 120	On a wire shelf and a deep pan
English roast beef rare	210	2	200	2	44 - 50	On a wire shelf and a deep pan
English roast beef medium	210	2	200	2	51 - 55	On a wire shelf and a deep pan
English roast beef well done	210	2	200	2	55 - 60	On a wire shelf and a deep pan
Shoulder of pork	180	2	170	2	120 - 150	On a deep pan
Shin of pork	180	2	160	2	100 - 120	2 pieces on a deep pan
Lamb	190	2	190	2	110 - 130	Leg
Chicken	200	2	200	2	70 - 85	Whole
Turkey	180	1	160	1	210 - 240	Whole
Duck	175	2	160	2	120 - 150	Whole
Goose	175	1	160	1	150 - 200	Whole
Rabbit	190	2	175	2	60 - 80	Cut in pieces
Hare	190	2	175	2	150 - 200	Cut in pieces

Food	Conventional Cooking		Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Pheasant	190	2	175	2	90 - 120	Whole

Fish

Food	Conventional Cooking		Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Trout / Sea bream	190	2	175	2 (1 and 3)	40 - 55	3 - 4 fishes
Tuna fish / Salmon	190	2	175	2 (1 and 3)	35 - 60	4 - 6 fillets

9.6 Grilling



Preheat the empty oven for 10 minutes before cooking.

Food	Quantity		Temperature (°C)	Time (min)		Shelf position
	Pieces	(g)		1st side	2nd side	
Fillet steaks	4	800	250	12 - 15	12 - 14	3
Beef steaks	4	600	250	10 - 12	6 - 8	3
Sausages	8	-	250	12 - 15	10 - 12	3
Pork chops	4	600	250	12 - 16	12 - 14	3
Chicken (cut in 2)	2	1000	250	30 - 35	25 - 30	3
Kebabs	4	-	250	10 - 15	10 - 12	3
Breast of chicken	4	400	250	12 - 15	12 - 14	3
Hamburger	6	600	250	20 - 30	-	3
Fish fillet	4	400	250	12 - 14	10 - 12	3

Food	Quantity		Temperature (°C)	Time (min)		Shelf position
	Pieces	(g)		1st side	2nd side	
Toasted sandwiches	4 - 6	-	250	5 - 7	-	3
Toast	4 - 6	-	250	2 - 4	2 - 3	3

9.7 Turbo Grilling



Use this function with a maximum temperature of 200 °C.

Food	Quantity		Temperature (°C)	Time (min)		Shelf position
	Pieces	(g)		1st side	2nd side	
Rolled joints (turkey)	1	1000	200	30 - 40	20 - 30	3
Chicken (cut in two)	2	1000	200	25 - 30	20 - 30	3
Chicken drumsticks	6	-	200	15 - 20	15 - 18	3
Quail	4	500	200	25 - 30	20 - 25	3
Vegetable gratin	-	-	200	20 - 25	-	3
Scallops	-	-	200	15 - 20	-	3
Mackerel	2 - 4	-	200	15 - 20	10 - 15	3
Fish slices	4 - 6	800	200	12 - 15	8 - 10	3

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 usual 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 Stainless steel or aluminium appliances



Clean the oven door with a wet sponge only. Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

10.3 Cleaning the door gasket

- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact an Authorised Service Centre.
- To clean the door gasket, refer to the general information about cleaning.

10.4 Cleaning the oven door

The oven door has two glass panels. You can remove the oven door and the internal glass panel to clean it.

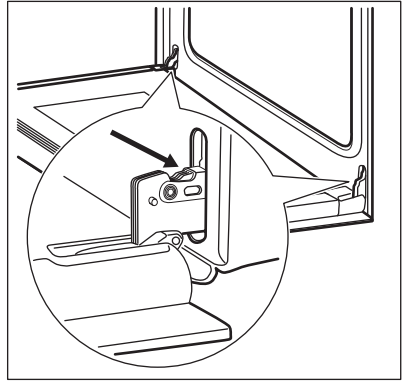


The oven door can close if you try to remove the internal glass panel before you remove the oven door.

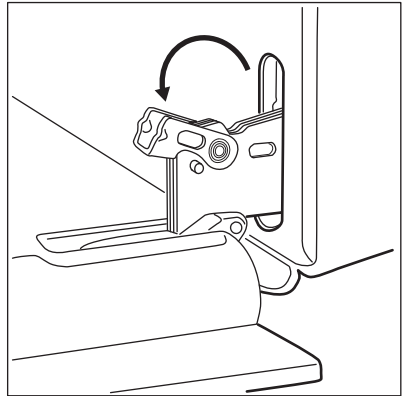


CAUTION!
Do not use the appliance without the internal glass panel.

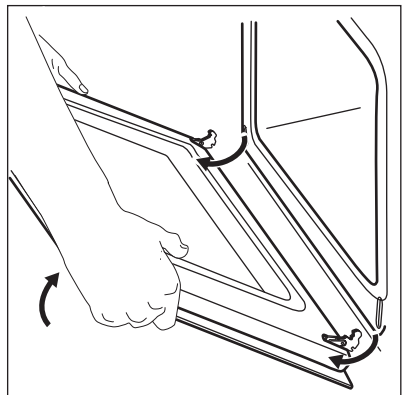
1. Open the door fully and hold the two door hinges.



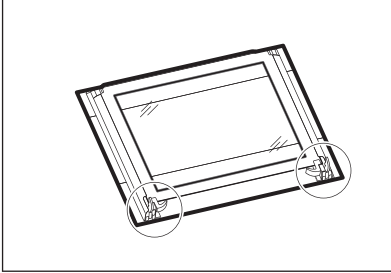
2. Lift and turn the levers on the two hinges.



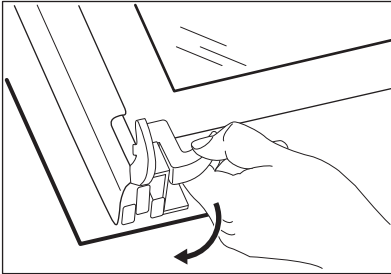
3. Close the oven door halfway to the first opening position. Then pull forward and remove the door from its seat.



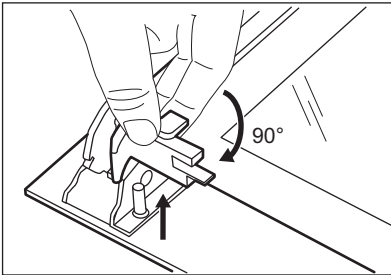
- Put the door on a soft cloth on a stable surface.



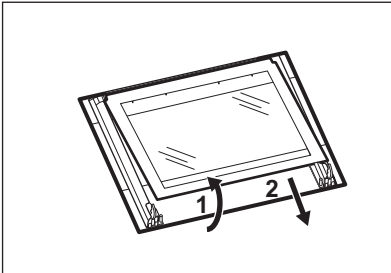
- Release the locking system to remove the internal glass panel.



- Turn the two fasteners by 90° and remove them from their seats.



- First lift carefully and then remove the glass panel.

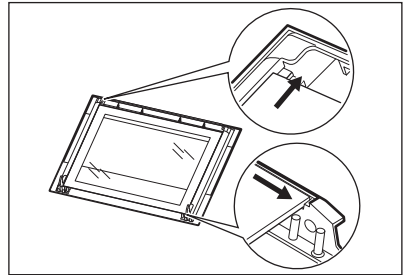


- Clean the glass panel with water and soap. Dry the glass panel carefully.

When the cleaning is completed, install the glass panel and the oven door. Do the above steps in the opposite sequence.

The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it.

Make sure that you install the internal glass panel in the seats correctly.



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.

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

The back lamp

- Turn the lamp glass cover counterclockwise to remove it.
- Clean the glass cover.
- Replace the lamp with a suitable 300 °C heat-resistant lamp.
- 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 fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases 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.

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.

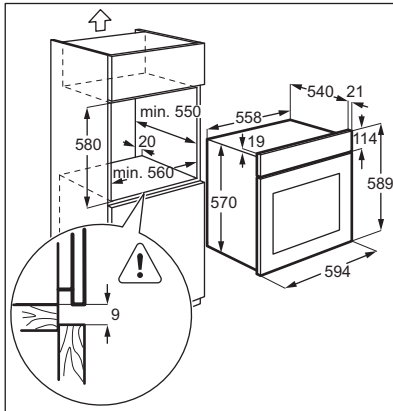
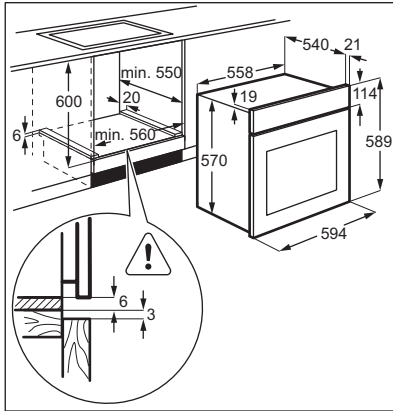
We recommend that you write the data here:	
Model (MOD.)
Product number (PNC)
Serial number (S.N.)

12. INSTALLATION

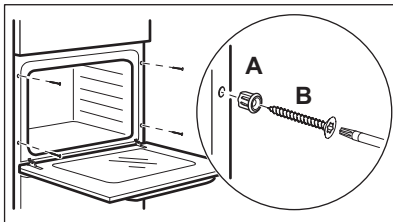


WARNING!
Refer to Safety chapters.

12.1 Building In



12.2 Securing the appliance to the cabinet



12.3 Electrical installation



The manufacturer is not responsible if you do not follow the safety precautions from the Safety chapters.

This appliance is supplied only with a main cable.

12.4 Cable

Cable types applicable for installation or replacement:

H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

For the section of the cable refer to the total power on the rating plate and to the table:

Total power (W)	Section of the cable (mm ²)
maximum 1380	3 x 0.75
maximum 2300	3 x 1
maximum 3680	3 x 1.5


The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).


13. TECHNICAL INFORMATION

13.1 Technical data

Voltage	220 - 240 V
Frequency	50 Hz

14. 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.

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