

Welcome

Dear Customer,

Thank you for purchasing an Electrolux oven. The product you have chosen was designed to enhance your life with its smart features and intuitive cooking functions. Follow this guide to start enjoying cooking great tasting food with your new oven.

Before you start, please make sure:

- Your oven has been correctly installed by a qualified person.
- Your oven has power and is switched on.
- You've removed all relevant packaging.



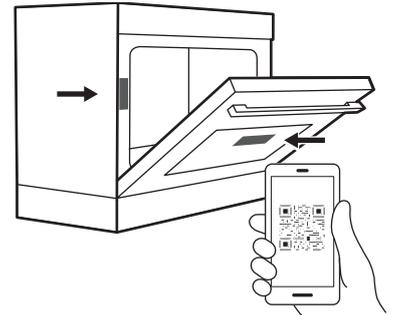
To help care for our environment, please recycle any suitable packaging materials through your local recycling centre or your home recycling bin.

Register your oven

Protect your investment and enjoy peace of mind

Stay updated on better living services, safety notices and shop for accessories.

- 1. Open the camera App on your smartphone and point at the QR code to scan.**
Product Registration QR code is located on the front of your appliance or inside the door rim*.
- 2. Tap the notification or link to open the registration form.**
- 3. Complete your details and enjoy peace of mind.**



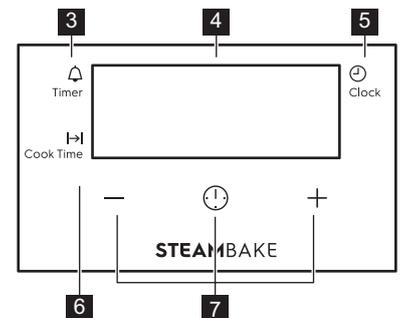
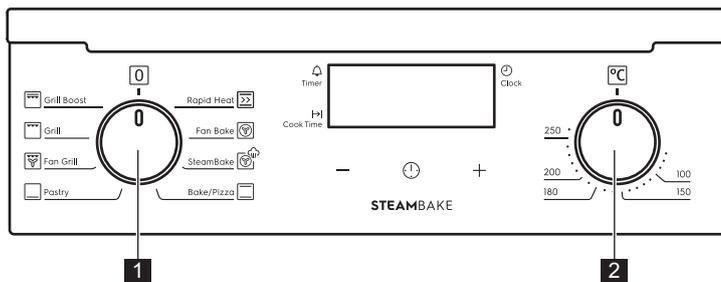
*Exact location of QR code may vary depending on oven model.

Oven controls

EVE6415DF

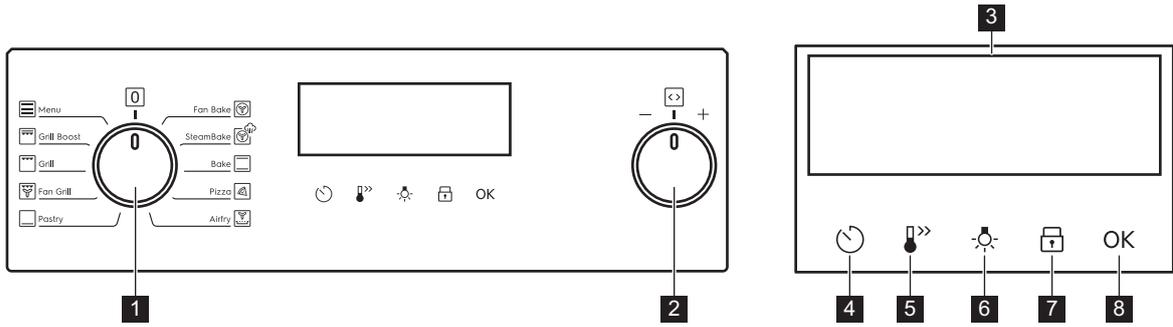
Get to know your oven's control panel

First of all, familiarise yourself with your oven's control panel.



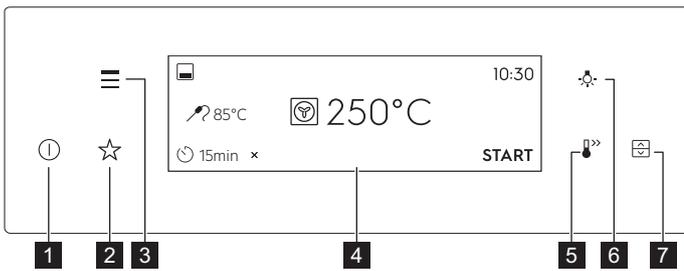
- | | |
|-------------------------------|-----------------------|
| 1 Function selector | 5 Clock button |
| 2 Temperature selector | 6 Cook time |
| 3 Timer indicator | 7 Timer |
| 4 Display | |

Oven controls



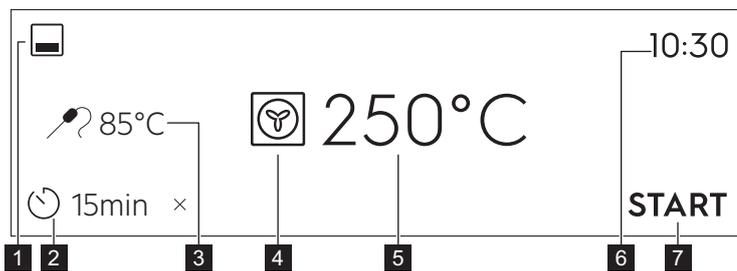
- 1** Function selector
- 2** Temperature selector
- 3** Display
- 4** Timer button
- 5** Fast heat up button
- 6** Light button
- 7** Child lock button
- 8** OK button

Oven controls



- 1** On/off button (Press and hold)
- 2** Favourite button
- 3** Menu button
- 4** Touch screen display
- 5** Fast heat up button
- 6** Light button
- 7** Oven cavity selection (EVEP6626DF)

Next, familiarise yourself with the touch screen display.



- 1** Oven cavity selection
- 2** Timer
- 3** Smart Food Probe Sensor temperature
- 4** Heating function selection
- 5** Oven temperature
- 6** Time of day
- 7** Start/stop

Initial oven setup

Optimised performance at your fingertips

The first time you use your oven, there will be an initial set up required. Follow the steps as prompted in the display to select your preferred options.

Welcome!

This is the initial setup for optimal performance of your new oven

Conditioning your oven

ALL models



New appliances may have a smell and some residue. For the first use, it is recommended to heat your oven either with or without all accessories before cooking to remove the smell and burn off any residue.

- Select Fan Cooking Function or Fan Bake Function.
- Set the temperature to 180°C and run for approximately 30 minutes.

Note: the oven may emit odour or smoke during the heating process, so be sure the kitchen is well ventilated.

Initial oven setup

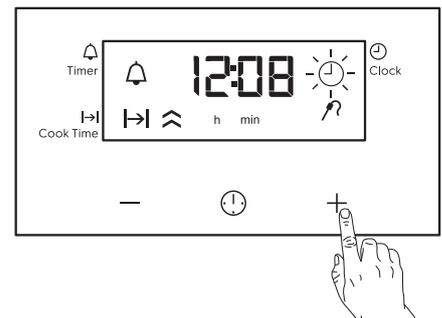
EVE6415DF

Optimised performance at your fingertips

You must set the time before you can operate the appliance also after an event of power outage to the appliance.

- After the appliance has been electrically connected, clock will flash.
- Press + or - symbols to set the time of the day.
- Five seconds after the last change, the clock icon will disappear, confirming the time has been adjusted.

Note: The clock has a 24-hour display.



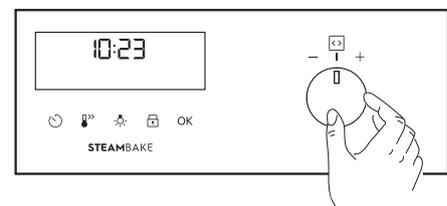
Initial oven setup

EVEP6515DF

Optimised performance at your fingertips

Before you can start using the oven, you must set up the clock.

- After the oven has been electrically connected, '12:00' will be displayed and the hour minute digits will flash.
- To turn the time knob + or - to set the time of the day.
- Press **OK** to complete the clock setting.

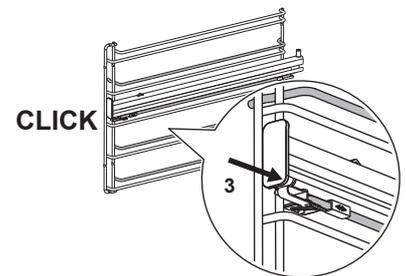
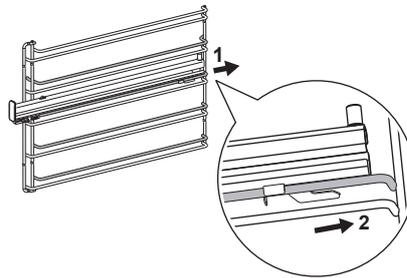
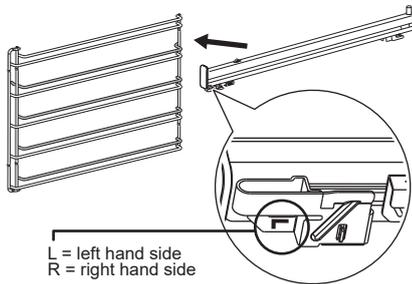


Setting up your oven's accessories - Get it ready for use

ALL models

Install oven racks.

Telescopic slides are not included in the model EVE6415DF



1. Attach the telescopic slides to the side racks
Obtain left hand side rack and left hand slide - see image to identify.

2. The shaded wires indicate the wire the slide can be mounted on. Fit slide rear clips to the rear of wire at an angle as shown below.

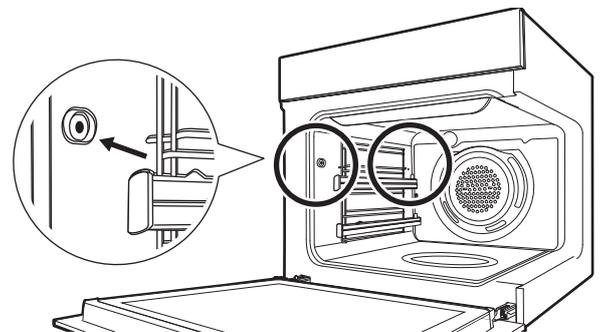
3. Push slide front clip over wire until secured



To watch a video on telescopic slides installation scan this QR code.

Fix the side racks

- Insert the rear peg in the rear access hole ensuring the peg is fully inserted.
- Then, insert the front peg into the front access hole and push in firmly.



Ready, set, cook!

ALL models

Your oven is now set up. Here are a few hot tips

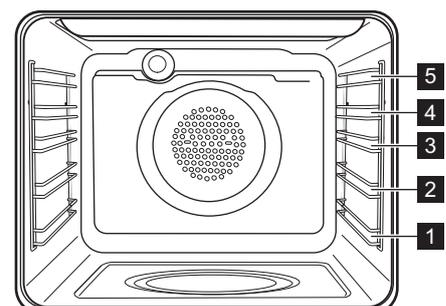
Pre-heat the oven for best results

Always pre-heat your oven to the desired temperature before cooking to maintain a consistent temperature for the entire cooking time. For best baking results, we recommend that you pre-heat your oven for approximately 30 minutes.

Oven shelf locations

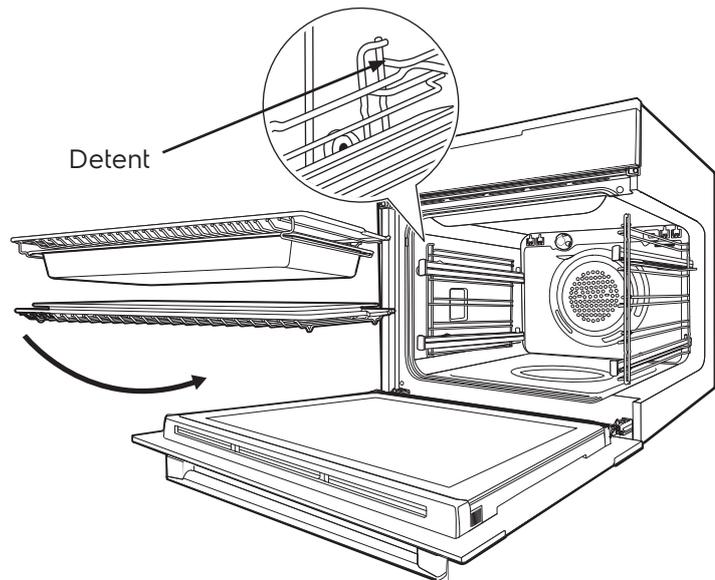
The oven has 5 positions for shelves (as shown in the diagram). As a general guide we suggest giving maximum space above and below the shelves. Eg. When cooking with 1 shelf, position at 2 or 3. When cooking with 2 shelves, position them at 2 and 4.

This can vary depending on food being cooked and function used. We have offered a shelf position guide to use. However, to increase base browning simply lower the shelf position. To increase top browning, raise the shelf position. See online user manual for additional tips.



Setting up your oven's accessories

- Get it ready for use

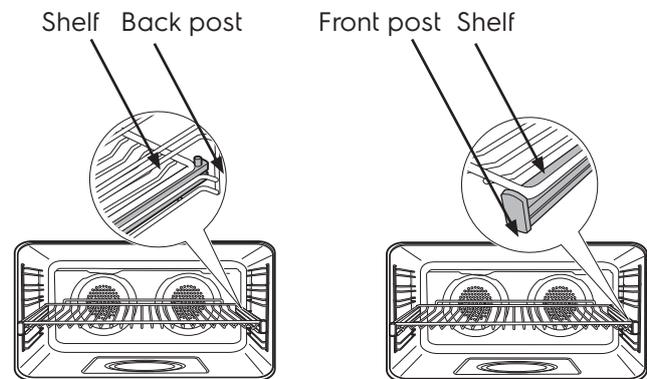


Fit oven shelves

- Locate detents on the side wires of the shelf as indicated.
- Align shelves evenly on both oven sides and slide shelf between guide rails.
- Ensure the shelf is fully inserted, does not interfere with oven door closure.

Fit the shelf/tray to the telescopic slides

- Push the shelf or tray along the top of the telescopic slide to the back post, as shown in the image to the right
- Drop the front of the shelf or tray onto the telescopic slide ensuring it sits behind the front post, as shown to the right
- When fully inserted, the shelf or tray should not obstruct the closed oven door.



Brief overview of common oven features and functions



Rapid Heat

Can be used to cook pre-cooked frozen foods such as savoury pastries, pizza and pies. It can also be used to pre-heat the oven before setting the desired program.



Fan Bake

Use when cooking on multiple shelves simultaneously and when reheating foods and full meals. The Smart Food Probe Sensor can be used with this function. Shelf guide: position 1.



SteamBake

Adding steam to your baking program can lift your baking skills to a whole new level. Shelf guide: position 2.



Bake/Pizza

Pizza setting is ideal for cooking and browning the base of foods such as pizza, quiche, and pies. Place in the middle of the oven and select the desired temperature. Shelf guide: position 1.



Pastry

The Pastry function is used to brown the bases of pizzas, pies and pastries. Cook in the lower half of the oven when you are using only one shelf. Shelf guide: position 2.



Fan Grill

This setting is ideal for roasting large cuts of meat and there is no need to turn food. Use Fan Grill with the oven door closed. Shelf guide: position 2.



Grill

Grill steak, chops, sausages, fish, toasties and other fast cooking foods. Preheat for three minutes for best results. Grill with oven door closed. Shelf guide: position 4 or 5.



Grill Boost

Grill Boost allows you to take full advantage of the large grill dish area and cooks faster than the Grill function. Shelf guide: position 4 or 5.

Brief overview of common oven features and functions

EVE6615DF EVEP6615DF EVEP6616DF EVEP6626DF EVEP6515DF

Note: Oven functions marked with * may not apply to all models.



Fast heat up

This function can be used to shorten the pre-heating time of the oven to the set temperature for some cooking functions.



Smart Food Probe Sensor*

The Smart Food Probe Sensor measures the core temperature of food and allows you to enjoy perfectly cooked meal every time.



Traditional Bake

Use to bake a single tray of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes. Shelf guide: position 3.



Fan Cooking

Use when cooking on multiple shelves at the same time and when reheating foods and full meals. The Smart Food Probe Sensor can be used with this function. Shelf guide: position 3.



Pizza

Pizza setting is ideal for cooking and browning the base of foods such as pizza, quiche, and pies. Place in the middle of the oven and select the desired temperature. Shelf guide: position 1.



Pastry

The Pastry function is used to brown the bases of pizzas, pies and pastries. Cook in the lower half of the oven when you are using only one shelf. Shelf guide: position 1.



Grill

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SteamBake

Adding steam to your baking program can lift your baking skills to a whole new level. Shelf guide: position 3.



AirFry Plus*

Using the dedicated tray with this function delivers great tasting foods that are crisper with juicy centres. Shelf guide: AirFry Tray position 3 and catch tray position 1.



Defrost

Thaw your food before you cook it or use the Defrost function to raise yeast dough, and even dry fruit and herbs. Shelf guide: position 3.



Dough Proving

Bakers will love the dough proving function. It prevents dough from drying out and retains elasticity. Shelf guide: position 2.



Slow Cooking

Use this mode for slow cooking meats and poultry to enjoy tender, succulent slow-cooked roasts. Shelf guide: position 3.



Steam Assisted Cleaning*

A water and vinegar mix sprayed into the oven cavity is a function that will assist in the removal of light soiling.



Pyrolytic Cleaning*

Pyro cleans by burning off accumulated spatters, dirt and grease off the oven liner, at high temperature; producing ash to be wiped out of the oven cavity. Note: the oven will lock when this function is enabled.



Eco mode

Eco mode function is designed to save energy during cooking. The oven retains moisture in the cavity and runs in energy-saving mode



AirFry

Using the dedicated tray with this function on EVEP6515DF and EVEP6626DF (lower cavity) delivers great tasting foods that are crisper with juicy centres.

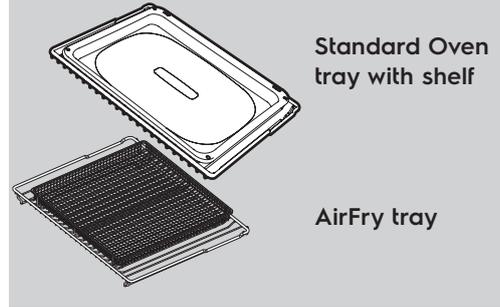
Experience steam cooking with AirFry Plus

The mesh design of the AirFry tray allows super-heated air to crisp the surface of food to deliver a mouth-watering fried taste and texture without the need for excessive oil. Steam is added during the cooking process to help retain moisture inside the food, whilst the outside becomes deliciously crisp and golden.

Follow these simple steps to learn how to use your oven's **AirFry Plus** function.

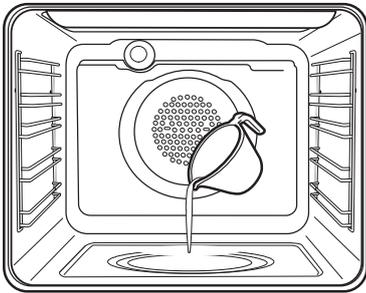
EVE6615DF EVEP6615DF EVEP6616DF EVEP6626DF

Before you start, you will need



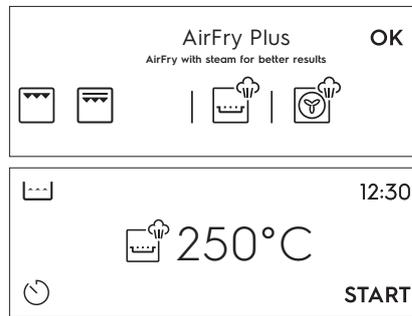
Step 1

- Add 150ml of water into the cavity of the oven. Fill the cavity embossment with water only when the oven is cold.



Step 2

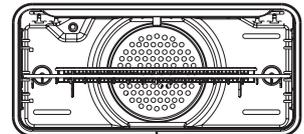
- Turn on the oven.
- Select **AirFry Plus** function.
- Set your desired temperature and press **Start**.



Note: For best results, pre-heat to the set temperature before placing the food in the oven.

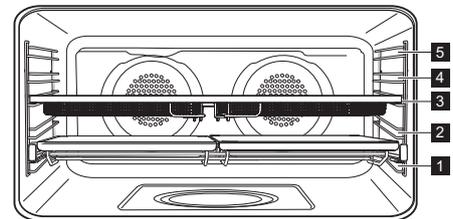
Step 3

- When the oven reaches the set temperature, place AirFry tray onto the recommended shelf position.
- A standard oven tray should be placed on the bottom shelf (position 1) to catch any fat or crumbs dropping from the AirFry tray during cooking.
- Remove the food when cooking is completed. Turn off the oven and allow it to cool.



+ Cleaning of the AirFry Tray

- **Washing AirFry tray in dishwasher**
Wipe the tray to get rid of food crumbs or residues before putting into your dishwasher.
- **Hand washing of the AirFry Tray**
Clean the AirFry tray after each use. Wash the tray in the sink with warm soapy water and a dish brush or scourer.



Experience steam cooking with SteamBake

ALL models

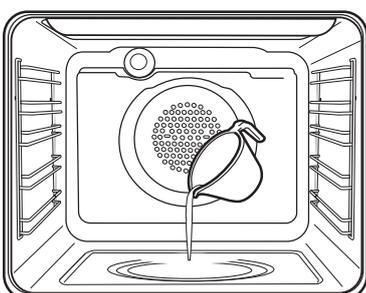
With SteamBake, you can create bakery-style bread in your own home. The added steam allows dough to rise more effectively than conventional heating. The steam helps to create an exquisitely soft centre, while the combination of hot air delivers deliciously glossy crusts.

Follow these simple steps to learn how to use your oven's **SteamBake** function:



Step 1

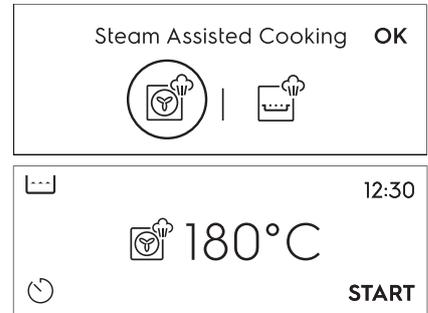
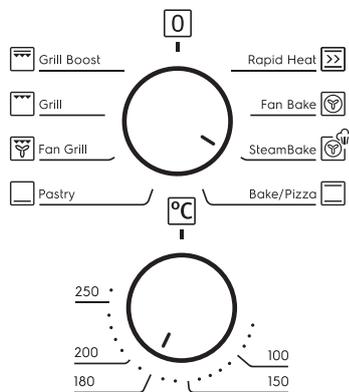
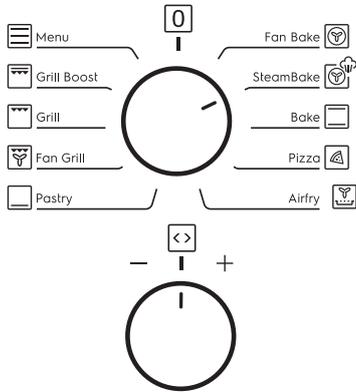
- Add 150ml of water into the cavity of the oven. Fill the cavity embossment with water only when the oven is cold.



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Step 2 **EVEP6515DF** **Step 2** **EVE6415DF** **Step 2** **EVE6615DF EVEP6615DF**
EVEP6616DF EVEP6626DF

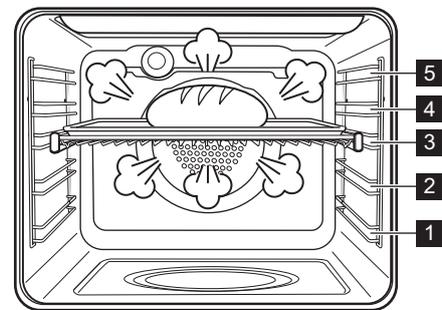
- Select SteamBake function and set the desired temperature
- Select SteamBake function and set the desired temperature
- Select SteamBake function and set the desired temperature.
- Press Start to start the heating process.



Note: For best results, pre-heat to the set temperature before placing the food in the oven.

Step 3

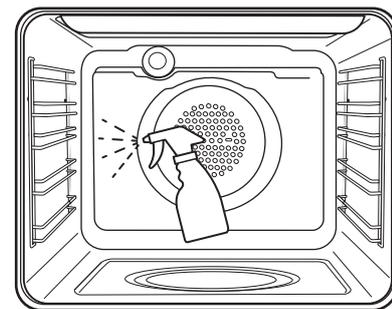
- When the oven reaches the set temperature, place the baking tray on the recommended oven shelf position and close the oven door.
- Now wait for your bread to be baked and you will enjoy perfectly baked bread.
- Remove the food when cooking is completed. Turn off the oven and allow it to cool.



Caution: When steam functions are in process, take care when opening the oven door. Open the door slightly and stand back to let the steam escape before fully opening to avoid the risk of burns.

+ **Cleaning after steam cooking or steam cooking with Airfry Plus**

- Make sure the oven is turned off and is completely cool.
- Remove the remaining water from the cavity embossment and use a dry cloth to wipe clean.
- If required, make a solution of water (85%), white vinegar (10%), and dishwashing detergent (5%), and spray liberally onto the door, side walls and back wall of the oven cavity.



? Need more help?

Find more information or further support

Contact our Customer Care Centre

Electrolux Home Products Australia

telephone: 13 13 49
email: customercare@electrolux.com.au
web: electrolux.com.au

Electrolux Home Products New Zealand

telephone: 0800 436 245
email: customercare@electrolux.co.nz
web: electrolux.co.nz



Scan the QR code

to explore your oven's features and download the user manual by searching your model number. Prefer a printed manual? Please contact our Customer Care Centre.